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# SEPTEMBER

#### World Heart Day: September 29

In May 2012, world leaders committed to reducing global mortality from non-communicable diseases (NCDs) by 25% by 2025. Cardiovascular disease (CVD) is accountable for nearly half of all NCD deaths making it the world's number one killer. World Heart Day is, therefore, the perfect platform for the CVD community to unite in the fight against CVD and reduce the global disease burden.

Created by the World Heart Federation, World Heart Day informs people around the globe that CVD, including heart disease and stroke, is the world's leading cause of death claiming 18.6 million lives each year, and highlights the actions that individuals can take to prevent and control CVD. It aims to drive action to educate people that by controlling risk factors such as tobacco use, unhealthy diet and physical inactivity, at least 80% of premature deaths from heart disease and stroke could be avoided.

World Heart Day is a global campaign during which individuals, families, communities, and governments around the world participate in activities to take charge of their heart health and that of others. Through this campaign, the World Heart Federation unites people from all countries and backgrounds in the fight against the CVD burden and inspires and drives international action to encourage heart-healthy living across the world. We and our members believe in a world where heart health for everyone is a fundamental human right and a crucial element of global health justice.

https://world-heart-federation.org/world-heart-day/about-whd/





SALISBUR Y&MARYLAND



**CELEBRATE** the roots, richness, and diversity of American culture through music, dance, storytelling, and food.



**HEAR** Cajun, blues, gospel, bluegrass, Irish, go-go, Latin, West African, and more.



**EXPERIENCE** three fun-filled days of music, dance, and cultural traditions—something for the entire family.





## SEPTEMBER 10 - 12, 2021 Save the date!

Your health and safety is paramount.

The National Folk Festival is committed to providing safety measures that comply with local, state, and federal guidelines. Details will be updated on the festival website.

Music, dance, and cultural traditions from across America!

NationalFolkFestival.com

Produced by the National Council for the Traditional Arts in partnership with the City of Salisbury.

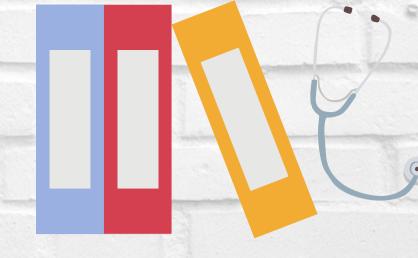




## **PHOTOS FROM THE GRILLED VEGGIE NIGHT**







# NEWEMPLOWEE SPOTLIGHT





### Jessica Budd

DEPARTMENT OF INFRASTRUCTURE AND DEVELOPMENT

#### **INTERESTS**

Hobbies: Boating, Fishing, Beach Music: Christian, country Food: Almost anything, but not a fan of spicy foods



This or That?

**Adventurous or Cautious** 

**Call or Text** 



Spicy or Mild







City or **Country** 

**Neutrals or <u>Bright Colors</u>** 

<u>Casual</u> or Dressed Up

Early Bird or Night Owl





## Slow Cooker Butternut Squash Soup

Prep Time: 10 minutes Cook Time: 4 hours 6 large servings Olena Osipov

#### **INGREDIANTS**

- 1 medium butternut squash 8 cups, cubed
- 14 oz can coconut milk full fat\*
- 2 cups water
- 2 tbsp maple syrup or honey
- 1 tbsp red curry paste
- 1 inch ginger peeled & grated
- 1 garlic clove crushed
- 1 1/2 tsp salt
- 4-5 kaffir lime leaves optional\*\*
- 1.5 lbs chicken any parts, skin on or off-lused chicken breasts
- 2 cups quinoa cooked
- 2 large red bell peppers thinly sliced
- 1/3 cup peanuts unsalted
- 1/4 cup cilantro chopped
- 1/2 lime juice of



#### **INSTRUCTIONS**

- 1. In a large slow cooker, add squash, coconut milk, water, maple syrup, curry paste, ginger, garlic, salt, lime leaves and chicken. Cover and cook on Low for 8 hours or on High for 4 hours.
- 2. Remove chicken and shred using two forks. Discard lime leaves. Using immersion blender, blend soup until smooth.
- 3. Add chicken, quinoa, bell peppers, peanuts, cilantro and lime juice. Stir and serve hot.
- 4. Alternatively you can serve toppings separately.

