

The SKILster

Facts About Spring

- The first day of spring in the Southern Hemisphere is the first day of fall in the Northern Hemisphere.
- For the Japanese, the opening of the cherry blossom, Japan's national flower, in March or April signals the start of spring.
- The fall and spring equinoxes are the only two times during the year when the sun appears due east and due west.
- According to Greek myth, the return of spring coincides with the return of Persephone, the daughter of Demeter, who is the goddess of plants and fertility.
- Vernal is Latin for Spring.
- Equinox is Latin for Equal Days.
- On the first day of Spring the sunrise and sunset are about 12 hours apart, everywhere on the Earth and the hours of daylight and night are almost equal. Daylight is a little longer.
- The Vernal Equinox occurs when the tilt of the Earth's axis is not facing towards or away from the sun.
- On the Vernal Equinox the sun is directly above the equator. This also happens on the Autumnal Equinox in Fall around September 22nd.

SMILE

This March, SKIL started a new Positive Behavior Support (PBS) program called SMILE. Everyone brainstormed ideas for the acronym (words based on the initial letter of a phrase) and SMILE was chosen by the board. SMILE stands for, Successful, Manageable, Inclusive, Leadership, and Encouraging. Each of these words were then were matched with a location and a positive behavior for each word in each location was created. For example, to have Leadership in the hallways, you maintain an appropriate speed in

the hallways.

This was introduced to

the SKILsters, those who at SKIL, and the customers, with a fun activity in

March. The activity had everyone handing out "Smiles" to

those who displayed the behaviors listed in the SMILE program. Everyone wore their SMILES all day.

The program is for everyone at SKIL, managers, people who work for SKIL, customers and visi-

tors. The program has taken off and will con-



tinue to be used by all.

SKIL's Online Activity

Many people have added the SKIL Resource Center's webpage on FaceBook.

We are up to 900 likes and those people who have liked the page have seen that there is a lot of infor-

mational, educational and entertaining content.

In addition to a Facebook page, there has also been a Twitter account started and a Snapchat account.

The Twitter account has

started, but there have only been a few things shared on Snapchat.

Add us and see what we're doing!

A SKILster's SMILE



Justin Paul Roberts is the man that you see at the main office, often in the reception area or SMILING, by "Being Productive in the offices" his job emptying trash from the offices. He says only one person has ever called him "JP" and most everyone calls him Justin.

If you ever have a snack with Justin, you'll notice he loves ice cream with hot fudge and, if while you were eating hot fudge sundaes with him and you were talking and his favorite his favorite holiday was to come up, you'd find that it was Christmas, not because of the usual reasons of presents and food, but because it's Jesus's birthday. But if you pressed

him, before that last bite of ice cream, he'd tell you that he was very happy with the present Kenny got for him, a couch on his last birthday.

He sees Shari, just as a mother, everyone else in the main office, and elsewhere I'd suspect, because as he puts it, "Because of everything she's ever done for me and everyone else."

Justin is one SKILster who SMILES all day,



No Bake Cookies

Ingredients:

2 cups sugar
1/2 cup milk
1 stick (8 tablespoons) unsalted butter
1/4 cup unsweetened cocoa powder
3 cups old-fashioned rolled oats
1 cup smooth peanut butter
1 tablespoon pure vanilla extract
Large pinch kosher salt

Line a baking sheet with wax paper or parchment.

Bring the sugar, milk, butter and cocoa to a boil in a medium saucepan over medium heat, stirring occasionally, then let boil for 1 minute. Remove from the heat. Add the oats, peanut butter, vanilla and salt, and stir to combine.

Drop teaspoonfuls of the mixture onto the prepared baking sheet, and let sit at room temperature until cooled and hardened, about 30 minutes. Refrigerate in an airtight container for up to 3 days.

