



Response 1 Medical Staffing

March 2010



RESPONSE 1
MEDICAL STAFFING

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Response 1 Supports AHA again in 2010

We are proud to be a dinner sponsor for the 20th Annual American Heart Association Heart Ball. Also, this year we are the Community Wellness & Presenting Sponsor for the Go Red for Women Luncheon. Coronary heart disease is the No. 1 cause of death in the United States. Our work with the American Heart Association continues to be a personal matter and a priority to us at Response 1. Everyone has someone in their life who has been affected by heart disease in some form. Check out the American Heart Association website and this link:

www.heart.org/SacramentoCAGoRedLuncheon

To learn more about heart disease and these great events!

“Opportunities to find deeper powers within ourselves come when life seems most challenging.”

-Joseph Campbell



Registry Opportunities!

There is a lot of registry out there right now! Make some extra cash by picking up a shift here and there! Let us help you find the ideal assignment near your current location.

Nurse of the Month:

Nurse of the Month for March is Leigh Ann Eswonia! Thank you Leigh so much for all of your hard work and dedication to Response 1! We appreciate you and all that you do!



Cheddar Dill Scones Recipe

Ingredients:

- 2 1/2 cups all-purpose flour
- 1/4 cup chopped fresh parsley
- 4 ounces (1 cup) Cheddar Cheese, shredded
- 1 tablespoon baking powder
- 2 teaspoons dried dill weed
- 1/2 teaspoon salt
- 3/4 cup cold butter
- 1/2 cup Half & Half
- 2 eggs, slightly beaten

Directions:

1. Heat oven to 400°F. Combine all ingredients except butter, half & half and eggs in medium bowl; cut in butter with pastry blender or fork until mixture resembles coarse crumbs. Stir in half & half and eggs just until moistened.
2. Turn dough onto lightly floured surface; knead until smooth (1 minute). Divide dough in half; roll each half into 8-inch circle. Cut each circle into 8 wedges.
3. Place wedges 1 inch apart onto greased baking sheets. Bake for 15 to 20 minutes or until lightly browned.



MARCH 2010

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17		18	19
20	21	22	23	24	25	26
27	28	29	30	31		



“We all dream a lot - some are *lucky*, some are not. But if you think it, want it, dream it, then it's real. You are what you feel.” - Tim Rice