

THE BOARD AND BEYOND NEWSLETTER

Welcome to the Board and Beyond Newsletter!



Welcome Back and Happy New Year!

The JIB hopes you all had a wonderful holiday season filled with joy and relaxation. As we step into 2025, we want to take this opportunity to thank everyone for the wonderful contributions you've made to the organization over the last year. Together, we achieved many milestones, and we are truly looking forward to achieving even greater milestones with you in the year ahead.

As we kick off the new year, I encourage you to reflect on your professional goals and think about how we can support you in achieving them. If you have ideas, feedback, or suggestions, please don't hesitate to share them with your manager or the HR Team.

Thank you for your commitment and passion. Let's make 2025 a year of growth, success, and shared achievements.

We wish you a year filled with opportunities, success, good health, and happiness as we welcome both the New Year and the Lunar New Year.

Happy Lunar New Year



As we welcome the Year of the Snake and celebrate the Lunar New Year on Wednesday, Jan 29, 2025, the JIB wants to express our heartfelt gratitude for your dedication and hard work. May this Lunar New Year ahead bring you good fortune, happiness, success, and bright opportunities both personally and professionally. The Lunar New Year, also known as the Spring Festival or Chinese New Year, is a celebration of new beginnings and old traditions which is celebrated in many Asian countries as well people in other places across the globe.

This festive season is a time for reflection and renewal —a chance to look back on our achievements and step forward with hope and determination. Just as the new year symbolizes fresh beginnings, let it also inspire us to continue striving for success together as a team.

新年快乐 "Xīnnián kuàilè!" 恭喜发财 "Gōngxǐ fācái!"

JIB Updates

REMINDER!

- W-2

Just a reminder if you have not already received your W2 in the mail, you can access and print a copy from UKG.

Announcements

Welcome to the team!

- Bryan McCarron – Mailroom – Mailroom Associate
- Brandon Jawahir – Scanning Department – Switchboard/Scanning/File Clerk

Happy Retirement

- Georgia Barbetta
- Timothy Donegan

Employee Shout Out

You are constantly an asset, and the JIB wouldn't be what it is without employees like you. On behalf of all of us, thank you for your dedication and efforts. The JIB wants to give huge shout out to employees who go above and beyond what is expected:

- **Stacy Monterosa** - Keep up the great work!

Upcoming Events and Opportunities

Open Positions and Opportunities at the JIB

- Internal Medicine Physician
- Software Engineer
- Programmer Quality Assurance Specialist
- Annuity Associate
- EESISIP Claims Associate
- EESISIP Associate
- Benefits Administrator
- Payroll Specialist

Department Team Building



Annuity Department All Dressed-Up For Their Holiday Card

Employee Holiday Appreciation Breakfast



2024 Holiday Luncheon

Staff celebrating together at the annual Holiday Luncheon



Who is Who

Apprentice Instructors – Long Island City

This month, we're excited to introduce the Apprentice Instructors Department. They play a key role in supporting various departments while providing hands-on experience and mentorship to future talent.



Glenn Cariddi
Apprentice Instructor



Nelson Eusebio
Apprentice Instructor



Adam Fishman
Apprentice Instructor



Qrenzina Francis-Kendrick
Apprentice Instructor



Chris Kelly
Apprentice Instructor



Mark Lundquist
Apprentice Instructor



Pedro Martinez
Apprentice Instructor



Paul Morro
Apprentice Instructor



Keith Motisi
Apprentice Instructor



Tommy Netland
Apprentice Instructor



Mel O'Donohue
Apprentice Instructor



John Santorelli
Apprentice Instructor



James Orban Jr.
Administrator of Apprentice Training



Daisy Pineiro
Administrative Assistant



Congratulations!



Wishing Theresa McGuigan a Happy Retirement
After 38 years of exemplary service and dedication, Theresa has officially retired. She has been an integral part of our Annuity department, leaving a legacy of hard work, professionalism, and camaraderie. Everyone had a great time at her retirement party on January 10th.





January Work Anniversaries

Christopher Antonello	Scott Feldman	Joann Novak
Robert Arzola	Jessica Feliciano	Jessica Ortiz
Thierno Barry	Vincent Haffkoss	Glenn Phillips
David Battaglini	James Harris	Kwong Poon
Robert Biordi	Hilda Hernandez	Manuel Priegue
Linda Brown	Mary Hu	Alexandra Rosario
Amanda Budhu	John Hyun	Manuel Sanchez
Rosanna Cardenas	Lourdes Lopez-Paredes	Laura Sexton
Yin Lei Castro	Dalinda Lugo	James Stoney Jr
Christine Dietl	Monika Makuc-Smigielski	Margaret Suarez
Joseph Doceti	Michele Maldonado	Christian Vega
Esther Echevarria	Linda Mansueto	Xiaobo Wu
	Bianca Nikolenko	



Happy Birthday to Our January Staff Members

Lori Cappello	Brian Hobbie	Shawn Panday
Glenn Cariddi	Ina Kornegay Lane	Meera Prabhat
Yin Lei Castro	Jean L'Allier	Gina M Russo
Melissa Diaz	Isabella Lovasz	Wanda Salinas
Christine Dietl	Bryan McCarron	Maureen Steiger
Albert Eng	Henry Molina Sr.	Linford Thompson
Pasquale Evangelista	Stacy Monterosa	Andrew Tratner
Josephine Freedell	Stanley Moore	Janet Velez
Natasha Gill	Darius Newsome	Su Min Yun

Vegetarian Chili



You'll Need

- 1 cup of recipe crumble or vegan veggie burgers chopped
- 1 can of fire roasted tomatoes
- 1 can of chickpeas
- 1 can of black beans
- 1 onion, diced
- 3 cloves of garlic minced
- 1 Can of corn or fire roasted corn
- 1 carrot sliced
- 1 green pepper diced
- 2 tablespoons extra-virgin olive oil
- 1 tablespoon chili powder*
- 2 teaspoons ground cumin
- 1 ½ teaspoons smoked paprika*
- 1 teaspoon dried oregano
- 1 bay leaf
- 2 tablespoons chopped fresh cilantro, plus more for garnishing

Garnishes: chopped cilantro, sliced avocado, tortilla chips, sour cream, grated cheddar cheese, hot sauce, or salsa

Method

1. In a large Dutch oven or heavy-bottomed pot over medium heat, warm the olive oil until shimmering. Add the chopped onion, bell pepper, carrot, vegan meat, and spices. Stir to combine and cook, stirring occasionally.
2. Add the fire roasted tomatoes and their juices and the beans. Stir to combine and let the mixture come to a simmer. Continue cooking, stirring occasionally and reducing heat as necessary to maintain a gentle simmer, for 30 minutes.
3. Remove the chili from the heat and discard the bay leaf. Add the chopped cilantro, stir to combine, and then mix in the vinegar, to taste. Add salt to taste, too—I added ¼ teaspoon more at this point
4. Garnish with avocado, lime juice, sour cream, or grated cheese.