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HAPPY
New Year
2025

WISHING YOU A YEAR
FILLED WITH SUCCESS,
GROWTH, AND HAPPINESS.
WE LOOK FORWARD TO
ANOTHER YEAR OF
WORKING TOGETHER AND
ACHIEVING GREAT THINGS!

IMPORTANT DATES TO REMEMBER:

- January 1: New Years
- January 6: Student Holiday
- January 8: Earth Rotation Day
- January 20: Martin Luther King Day/ District Closed
- January 24: International Day of Education



Cincinnati Life Insurance Open Enrollment

Cincinnati Life Insurance Company will be onsite starting February 4, 2025, through February 21, 2025.

HERE you will find the schedule for our agents to find out when they will be stopping by your campus and a flyer explaining more about what Cincinnati Life Insurance offers.

Cincinnati Life offers guaranteed life insurance policies with no health questions or exams. All employees (age 70 & under) and family members (spouse & children) are eligible. All full-time employees are eligible to have these policies payroll deducted.



Prevent Slips, Trips, & Falls in the Workplace

- Always clean up spills immediately & post wet signs when appropriate.
- Keep cords, materials, and equipment out of the walkway and keep doorways unobstructed.
- Use non-skid or anti-slip coatings on work surfaces
- When taking the stairs, only take one step at a time and use handrail.
- Do not carry items which obstruct your view when you are walking.
- Never stand on a chair to reach high.
- Always close drawers and cabinets immediately after use.

Creamy Mushroom Soup



Ingredients

- 2 tablespoons extra-virgin olive oil, plus more for serving
- 2 tablespoons unsalted butter
- 1 medium yellow onion, chopped
- ½ teaspoon sea salt
- Freshly ground black pepper
- 1 pound white button mushrooms, stemmed and sliced
- 8 ounces cremini mushrooms, stemmed and sliced
- 2 garlic cloves, grated
- ¼ cup dry white wine
- 3 cups vegetable broth
- 1 tablespoon tamari
- 1 tablespoon fresh thyme leaves, plus more for garnish
- ½ cup heavy cream or creme fraîche, optional, plus more for serving

Directions

1. Heat the olive oil and butter in a large pot over medium heat. Add the onion, salt, and several grinds of pepper and cook for 2 minutes, or until softened slightly. Add half the mushrooms and cook, stirring occasionally, for 5 minutes, or until softened. Add the remaining mushrooms and cook for another 5 minutes.
2. Stir in the garlic, followed by the wine, broth, tamari, and thyme. Cover and simmer for 15 minutes.
3. Allow the soup to cool slightly, then transfer two-thirds to a blender and blend until smooth.
4. Stir the blended soup back into the pot with the chunky soup. If desired, add the cream and cook for another 2 minutes, or until the soup is warmed through and the raw cream taste has cooked off. Season to taste.
5. Ladle into bowls and serve topped with a drizzle of olive oil and/or cream, fresh parsley, and thyme.

National Radon Action Month

January is National Radon Action Month when the EPA encourages all Americans to test their homes for radon. Exposure to radon in indoor air is the second leading cause of lung cancer. Test your home and make 2025 a safer and healthier year.

Every year it is estimated that 21,000 Americans die from lung cancer due to home radon exposure. Testing your home is the only way to know if the radon levels are safe or if it is greater than 4 picocuries per liter of air or more.

You can find easy-to-use do-it-yourself radon test kits online or at many home improvement and hardware stores. You can also hire a qualified radon professional. If high results of radon come back for your home, a qualified radon professional can install a radon reduction system, using a vent pipe and exhaust fan. This will help prevent the radon from entering your home.

Compared with the risk of lung cancer, these systems are affordable, generally in the price range of many common home improvements. You can follow this to find radon test kits and qualified radon professional.

Click [HERE](#) for more information



**SCHOOL BOARD RECOGNITION MONTH
JANUARY 2025**

