

SR SADOFF IRON & METAL INFORMER

ISSUE

Q2

VOLUME 22

PEOPLE, TEAMWORK, EXCELLENCE

Letter from the CEO

Dear Sadoff Team Members,

I write to you as we approach the Summer Solstice, the longest day light day of the year.

As we enter the heart of summer, I am happy to report that we had strong performance the first five months of the year despite battling supply chain issues, a tight labor market and exceptionally large cost increases due to inflation.

We've asked for everyone to come together to work efficiently, conserve energy and fuel, monitor costs and above all—work safely.

The rising costs we are seeing are unavoidable. Whether at the gas pump, the grocery store checkout line or applying for a loan. Energy costs have skyrocketed. At Sadoff, we have looked to address this through bonus payments received in the early part of 2022, wage increases, efficiency targets and other programs aimed at recruiting and retaining our valued workforce. In times of stress it can be hard to check our emotions and communications, but we must do so to preserve the congenial work environment we all crave and deserve. Please read the following tips and reminders on workplace communication, and thank you for all you do to keep Sadoff as the Preferred Choice:

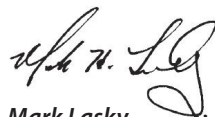
Workplace communication includes verbal (in-person), body (language), phone and written. Understanding how to professionally communicate within each of these is very important.

Interactions should be well-meaning and intended to share information and provide assistance to each other. Our communications should focus on gaining alignment. When using written communication, please keep in mind that miscommunication can occur. Written communication, for the most part, are emotionless and can lead to unintended assumptions and perspectives. When you feel offended or frustrated by written communication, immediately schedule a phone call or a meeting to ask about the intention behind the written communication and share how you received it.

In verbal communication – ask for clarification and explanation before drawing a conclusion. What is the goal of the conversation? Craft your dialogue to remain true to the goal. Instead of asking why, ask the person to explain. This will provide better understanding of what happened. Tone should be both professional and friendly.

Be respectful in your interactions. Your co-workers are considered professionals in their area, the same as you are. Be collaborative. If you are communicating just to point out a mistake, don't. If you are communicating to improve a process to reduce mistakes, please do. Self-awareness and empathy can help us understand how what we are saying will be perceived. Our word choice or tone can convey frustration or any number of emotions if we are not careful.

Helpful body language patterns include make direct eye contact, uncrossed arms, genuine smiles, mirrored body language, good posture, open and expansive gestures, using raised eyebrows only for surprise, worry or fear.



Mark Lasky
Chief Executive Officer

- Honoring a Legend
- A Family's Legacy
- Annual Safety Cookout
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- Greek Yogurt Chocolate Mousse Recipe
- Michael James' Retirement
- Health Plan Price Transparency
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- Real Appeal®
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Honoring a Scrap Industry Legend — Mr. David Borsuk —



On June 2nd, David was honored for his years of service to the scrap industry and regional ISRI chapter at the IRSI Upper Midwest Chapter annual Dinner. A number of his co-workers and family members were in attendance for the opportunity to celebrate an industry legend.

Congratulations David on an amazing career and Thank You for your lifelong dedication and stewardship to our company and the industry.

The below interview was originally published in Scrap Magazine – March 17, 2021.

David Borsuk is one of the recipients of ISRI's 2021 Lifetime Achievement Award. Having most recently served as senior advisor at Sadoff Iron & Metal Company, Borsuk was acknowledged for his years of service and dedication to the industry during ISRI2021, ISRI's virtual convention and again in 2022 with in-person attendance in Las Vegas. Scrap News spoke with Borsuk about his distinguished career and how to solve some of the most pressing challenges facing the industry.

Can you tell me about the various roles you've held during your time with Sadoff Iron & Metal Company?

During my career with Sadoff Iron & Metal, I've held a variety of roles. My initial roles were construction manager and dispatcher. After going into Maintenance, Repair, Operations (MRO) purchasing and working at another division, I came back and became responsible for our industrial marketing. That morphed into managing our key industrial accounts.

Early on, I also got involved in regulatory affairs, both environmental and legislative. I became a quality manager and managed the quality department when we became the first scrap processing facility in Wisconsin to be [certified by the] International Organization for Standardization (ISO) in the '90s. Later in my career, I was exclusively involved in environmental and legislative affairs. I managed some industrial accounts and also worked closely with some of our foundry accounts. I also participated in another trade association, the American Foundry Society (AFS).

You've been in the metals recycling industry for more than 50 years; how were you introduced to the industry, and what's kept you around for five-plus decades?

My father and Ed Rudoy (founder of Sadoff & Rudoy Industries) were partners in one of the foundation companies of Sadoff & Rudoy Industries. I was, if you will, born into the industry at a very early age.

I find the industry to be incredibly dynamic and unique. It's a commodity-based industry, a market-based industry, as well as a manufacturing industry. All of these different components make it a very exciting industry.

What's a significant change you've observed during your time in the industry?

One of the most significant changes that I've seen in the industry has been the recognition that safety has become a value in many

companies. It's something not just to be wordsmithed or mouthed, but to be practiced. The commitment starts from the top and is transmitted to the bottom, and there's a true feeling that the welfare and safety of employees, both on the job and at home, are important. I think that's really evolved over the last number of years.

As much as businesses have changed and gone from a lot of small, family-owned companies to larger, integrated scrap processing companies, the challenges have not changed over the years. I think that one of the biggest challenges that faces our industry is the lack of engagement either within our own community or within our own trade association. It may be framed a little different than it was 50 or 70 years ago, but it needs to be continually emphasized.

What do you all do on your end to increase engagement, and do you have any tips for other companies on how they can increase their engagement?

It's really difficult. You have to recognize that our business, regardless of which community you're in, does not fly under the radar. We're not anonymous. So it's important, whether we talk to owners, site managers or corporate leadership, to promote that engagement within the trade association and within their community. The challenges that we're facing, whether it's environmental or regulatory, are affecting everyone within our industry. This is one of the times when individual site location and company involvement is critical.

Some of the challenges we face are because we have not continuously been a part of the community. We are facing some of these challenges on our heels. Some of the challenges are legitimate, some are not recognizing our industry. Some of the challenges become emotional, but one of the ways that we can meet these issues is on a grassroots or one-on-one basis. And to be effective it has to be continuous. It's not as simple as throwing a party once a year; you need to be involved on a much more regular basis than that.

How were you introduced to ISRI, and what was your initial impression of the association?

I was introduced very early when Ed Rudoy would take me and his son-in-law, Sheldon Lasky, chairman of Sadoff Iron & Metal Company, to Wisconsin ISRI (WISRI) chapter meetings. He'd also take us to legislative affairs meetings with our lobbyists. Early on, you would find the dynamics of networking, of fellowship, of competition...there was also a desire to meet the challenges of the outside regulatory environment and community environment in a collaborative way.

When you received the news that you were this year's Lifetime Achievement Award recipient, what was your reaction?

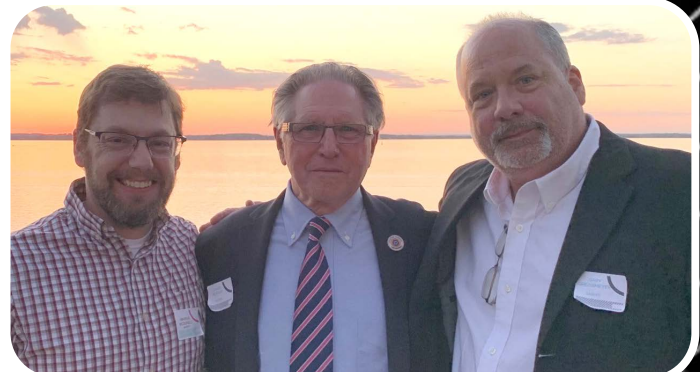
I was speechless because it's something that you don't expect or prepare yourself for. I was really humbled, especially when you look back and see the men and women that have received this award in the past. To be held in that esteem with them is something that's very difficult to put into words.

You've accomplished a lot during your time in the industry; what do you hope is your lasting legacy in the recycling industry?

I think [the legacy I'd like to leave] is that I was an advocate, both for Sadoff Iron & Metal, as well as for our industry. I also tried to continually commit [us] to excellence.

What advice would you give to the next generation of recyclers?

As much as things change in this industry, they stay the same. Many of my first recollections of the industry were challenges of being accepted within the community, being accepted as businesspeople, and trying to deal with environmental, regulatory, and legislative challenges. These challenges have not changed, but a lesson I learned early on was that it's critical that you become engaged within your community, within your industry, and within your industry trade association, to protect both the interests of your company, as well as the industry. This will allow your industry to succeed.



A Family's Legacy

Occasionally we receive an article about one of our employees or their family members. The interesting article below tells the story of a lucky Greek-American who also happens to be a Great Uncle to our very own Nicholas Schrubbe.

Dr. George Korkos Greek-American Founder of the Milwaukee Bucks

By Tasos Kokkinidis, November 7, 2021



"Before Giannis [Antetokounmpo] there was another Greek. That was me, Dr. George Korkos," the founding owner of Milwaukee Bucks said with a big grin on his face as he shows the NBA Championship ring he still proudly wore almost five decades after his team won the NBA title. Korkos passed away on May 28, 2021.

Korkos, a proud Greek-American, was at the helm of the Bucks when the club wrote the most glorious page in its history by winning the '71 championship, thanks in great part to Kareem Abdul Jabaar, whom he describes as "probably the finest basketball player that ever lived," as well as Oscar Robertson.

The Milwaukee Bucks — with those two stars and a talented cast of role players — would go on to win 66 regular season games in the 1970-1971 season and cruise to the Championship, winning 12 of 14 playoff games, including a 4-0 sweep of the Baltimore Bullets.

Basketball pundits consider that Bucks team as one of the most dominant in the entire history of the NBA.

Dr. George Korkos: Basketball fanatic and plastic surgeon

Korkos, who was a successful plastic surgeon, described himself a "sports fanatic," and lamented the fact that due to his 5'6" height (1.67 m) he couldn't play professional basketball himself. "I wasn't even tall enough to be the trainer, but I loved this sports game," he said.

With his childlike enthusiasm for the game, he was among those who helped acquire the Milwaukee Bucks franchise on January 22, 1968. "We were so fortunate to get that franchise. And we got it because of persistence... Once we got it, we were 'green,' but we were growing."

"Giannis has got to do what we had to do. He's got to bring to Milwaukee another championship!" Korkos said enthusiastically. And a few months after Korkos passed away, Antetokounmpo did just that.

The surgeon and basketball entrepreneur clearly remembered the first time he met Antetokounmpo when the Greek Freak was only 19 years of age. Korkos was warned that the basketball player, newly-arrived from Athens, did not speak much English.

"I said 'OK Gianni, we'll talk in Greek.' Well after about 20 minutes, my Greek went to hell, and he said: 'Enough for today... Your Greek isn't that good. You'd better speak English with me!'" Korkos remembered.

For his part, Antetokounmpo has great admiration for Korkos. "I want to thank you from the bottom of my heart for representing Greece. And you know the saying: Once a Buck, always a Buck," the Greek Freak notes.

"I'm 100% Greek, Greek-American"

Korkos' parents were born in the Peloponnese Peninsula, his father near Patras and his mother in Sparta. "I'm 100% Greek, Greek-

American," he stated proudly, recalling his roots.

"My parents came here, they got married and had this wonderful life," he added.

His Greek roots and love for Hellenism pushed him to co-found The National Hellenic Society, an association of Greek-American leaders, visionaries, and philanthropists who perpetuate and celebrate their homeland's rich heritage in a multitude of ways.

Through the support of programs that foster the preservation of Hellenic heritage in the United States, The National Hellenic Society strives to be a beacon for the promotion, understanding and appreciation of Hellenic heritage in the United States.

The Society's mission is also to pass on the stewardship of Greek heritage and shared democratic values and ideals to the next generation.

"The mission of the National Hellenic Society is to promote, and sustain Hellenism in this country. We're doing it through our youth program. We're sending our youth to Greece, completely paid for," Korkos said.

He noted that youngsters in the U.S. — not only those of Greek heritage — have become very very knowledgeable about Greece because of Antetokounmpo and the Bucks.

"He's done a lot about the Greek image, and I'm happy to be his friend," Korkos said.

The former team owner hopes that the Greek Freak will stay in Milwaukee for many years. "The matrix is such in Milwaukee, that this can be his home for his entire NBA career," he stated.

"I never would imagine how Greek the Milwaukee Bucks have become! As a matter of fact, this year they signed Thanassi, his older brother. So now we have two Greeks on the team. That's a great thing because [the club] is family orientated."

Dr. George Korkos served on prominent medical boards

The founding father of the Milwaukee Bucks served as the President of both Plastic Surgery Associates and Rejuva Skin Care & Laser Center, and he was also an Associate Clinical Professor at the Medical College of Wisconsin in Milwaukee.

He had been a Director at Fibrocell Science, Inc. since July of 2010, and served as a Member of Advisory Board of Skinvisible Inc. He has served as scientific Advisory Board Member of the Cellgen Company, the Sleep Holding Company, and Skin Visible Company.

The Greek-American was a member of a number of prestigious medical societies.

"If you asked me 'George, what would you do if you'd do it over again?' I would reply that I wouldn't change my lifestyle at all. I love people, I care for them... Fortunately, we Greeks are lucky!" Korkos says.

Annual Safety Cookouts

We Don't Prioritize Your Safety We VALUE Your Safety

June 7th was our annual Sadoff Safety Cookout day.

Thank you all of our wonderful Sadoff Chefs and volunteers.



*Jerry Heitman,
Markus McDonnell
and Gary Griessmeyer
in FDL*



Jon Treleven in Oshkosh

SR THE PREFERRED CHOICE
BRASS AWARD

Congratulations to our monthly brass award winners who each have received a visa gift card valued at \$25.00 along with a handwritten thank you card for their proactive efforts and actions that have been identified as above and beyond the call of duty.

March – May : Mark Stuck, David Fisher, Steven Schultz, Dick Warner, Kevin Gilbert, Troy Seidl, Jason Adlebusch, Laurie Darnick, Kris Schmieder, Lizz Martinson, Mike Weinkoetz, Jim Saiberlich, Aaron Olivas, Jim Schnuelle, Randy Bonlender, Brian Hilbert, Jesse Gau, Raquel Lord, Matt Weirman, Jerry Heitman, Roger Nuthals, Angela Armson, Leese Tilstra, Austin Guenther, Tyler Gilgenbach, Jon Treleven , Paul Guerrant, Jon Schinske, Cody Krueger, Ethan Meyer, Mark Griswold, Paul Hanson, Dennis Rost, Jeff Immel, David Eirich, Brent Bober, Brian Wells, Jaden Geffers, Pat Murphy, Lori Hewitt, Tanya Smith, Kevin Leclair, Jesse Moffatt, To White, Shaun Charlier, Chad Knudson, Paul Schmitz, Patrick Garrison, Barry Lay, Jim Baetke, Todd Machtig, Nick Oelke, Kyle Meyer, Amber Altenhofen.

SR THE PREFERRED CHOICE
COPPER AWARD

Congratulations to our recent copper award winners who have been selected from the brass award pool. Each received a bonus of \$150.00, \$100 gift certificate to our company logo store and a breakfast/lunch/snack for their department.

Chad Knudson, Garrett Schalk, Roger Nuthals, Lucius Hageman, Jeff Immel, David Eirich, Dave Casper, Jerry Heitman, Raquel Lord, Laurie Darnick, Jim Schnuelle.



Laurie Darnick



Jake Nuthals



Jerry Heitman



Lucius Hageman



Jeff Immel



Jim Schnuelle



Dave Casper



Garrett Schlak



Raquel Lord



Chad Knudson

SR THE PREFERRED CHOICE
RUDOY AWARD

The Annual **Rudoy Award** – will be selected from nominations. Up to four awards will be issued annually. Criteria for nominations spans a wide spectrum including, but not limited to:

- Innovation
- Entrepreneurial
- Customer Recognition
- Community Involvement
- Industry Involvement
- Safety Excellence

Call for Nominations

Award winners will receive a \$1,500 net bonus and recognition plaque.

Nomination Submission can be made anytime and should be given to Human Resources.

Annual Award Granting: Nominations must be received by December 1st. Decisions will be determined by the Lasky family with recognition at the January Managers Meeting.

A Recipe for Health

Greek Yogurt Chocolate Mousse

Making dessert for a special occasion? This satisfying dessert can be prepared ahead of time and refrigerated. Just before serving, portion it out and top with the whipped topping.



Prep time
10 min

Servings
6

Serving size

Heaping 1/3 cup with
1/3 cup raspberries and
1 tbsp whipped topping

Ingredients

US

Metric

mini Hershey's Sugar-Free Special Dark Chocolate bars (chopped)	6
Plain Nonfat Greek yogurt (non-fat)	2 cup
honey or 4 packets artificial sweetener	2 tbsp
vanilla extract	1 tsp
skim milk	1/4 cup
whipped topping (non-fat)	6 tbsp
fresh raspberries	2 cup

Directions

1. Add the chopped chocolate to a microwave-safe bowl. Microwave the chocolate on high for 1 minute, then stir. If not completely melted, microwave for 30 more seconds, then stir until all chunks are melted. If it is still not melted, microwave another 30 seconds and continue to stir, just until the chunks in the chocolate are melted. Do not overcook.
2. In a medium mixing bowl, whip the Greek yogurt with an electric mixer until fluffy. Add the honey, vanilla, and milk, and beat some more, then add the chocolate, a small amount at a time, beating in between additions.
3. Once all of the chocolate is mixed into the yogurt, divide the mousse into 6 portions and top each portion with 1/3 cup raspberries and 1 tablespoon whipped topping.

SRI TEAM WELLOFF

Scrapping Unhealthy Lifestyles

Nutrition Facts

5 Servings	
Serving Size 1/2 cup	
Amount per serving	80
Calories	
Total Fat 0.5g	
Saturated Fat 0g	
Cholesterol 0mg	
Sodium 15mg	
Total Carbohydrate 18g	
Dietary Fiber 2g	
Total Sugars 9g	
Protein 2g	
Potassium 250mg	
Phosphorus 55mg	

Choices/Exchanges: 1/2 Fruit, 1/2 Carbohydrate

Retirements

Thank you for your years of service and best of luck in your journey ahead!

Mike James retired after 45 years with the company. He had many good stories to share about how things have changed over the years while he has been here. His wife also recently retired, so they will have a lot of quality time to spend together!

Congratulations Mike on an awesome career!



Michael James
45 years
1977 – 2022

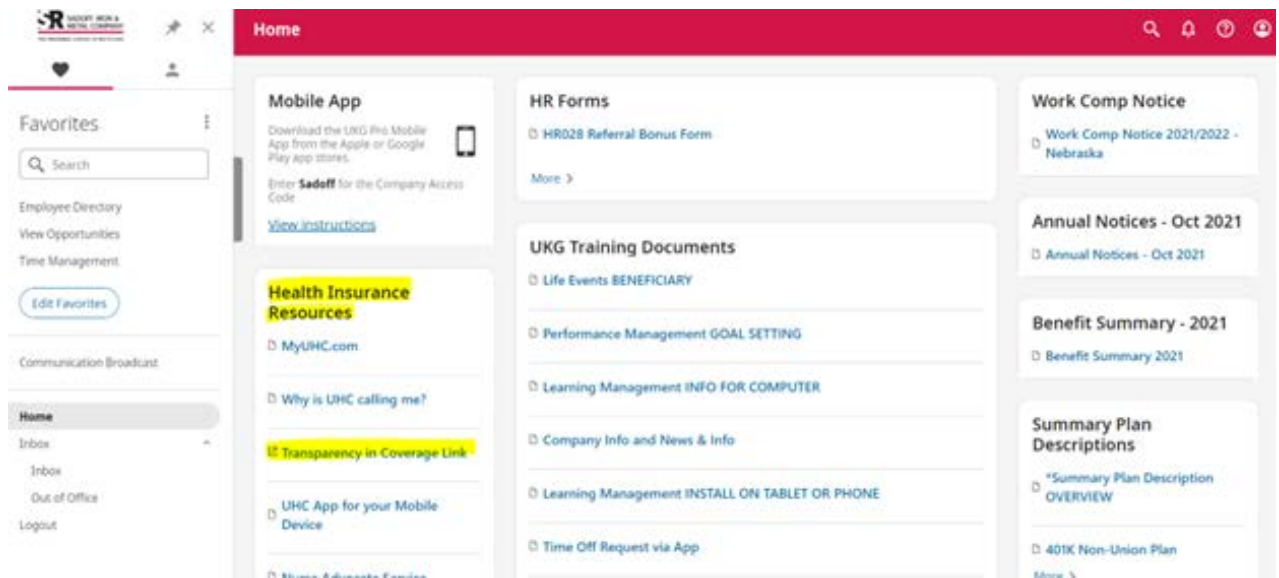
Health Plan Price Transparency

Health plan price transparency **helps consumers know the cost of a covered item or service before receiving care. Beginning July 1, 2022**, most group health plans will begin posting pricing information for covered items and services.

UnitedHealthcare creates and publishes the Machine-Readable Files on behalf of Sadoff Iron & Metal Company.

To link to the Machine-Readable Files, please go to UKG > Home Page (2) > Health Insurance Resources. Click on the Transparency in Coverage Link.

If you have any questions or need assistance – please contact HR. Thank you!



MAY - 2022
Active@sadoff.com
Winner!

Congratulations
Chris Carns!

\$25
Gift Card



-Chris Carns
(Oshkosh)
Day of Fishing
w/ His Sons

A Recipe for Health

Easy Broccoli and Shrimp Stir-Fry

There's nothing more satisfying than whipping up a healthy, tasty dinner in less than 30 minutes! This recipe calls for broccoli florets, but you can use 3 cups of any non-starchy vegetables you have on hand (like cauliflower, zucchini, snow peas, or cabbage). Serve over brown rice or another whole grain for a complete plate.

Prep time
15 min

Cook time
10 min

Servings
4

Serving size
1 1/4 cup

Ingredients

US Metric

low sodium vegetable broth	1/4 cup
rice vinegar	2 tbsp
lower sodium soy sauce	1 1/2 tbsp
Cornstarch	1 tbsp
ground ginger	1 tsp
sriracha	1/2 tsp
stevia brown sugar blend (such as Truvia)	1/2 tsp
olive oil (divided use)	3 tbsp
garlic (minced)	1 clove
raw medium shrimp (peeled, deveined, and tails cut off)	1 1/4 lbs
broccoli florets	3 cups

Directions

1. In a small bowl, whisk together the vegetable broth, rice vinegar, soy sauce, cornstarch, ginger, sriracha, and brown sugar blend.
2. Heat 2 Tbsp of the olive oil in a large skillet or wok. When the oil is shimmering, add the garlic and cook until fragrant (30 seconds). Add the shrimp and cook until opaque, about 4 minutes. Using a slotted spoon, remove the shrimp and place on a plate.
3. Heat the remaining 1 Tbsp of olive oil in the same skillet. Add the broccoli florets and cook until tender, about 4 minutes.
4. Add the cooked shrimp back into the skillet and toss to combine with the broccoli. Pour the broth mixture over the shrimp and broccoli and toss to coat. Continue cooking until the broth mixture thickens slightly, about 1 minute.



SRI TEAM WELLOFF

Scrapping Unhealthy Lifestyles

Nutrition Facts

4 Servings	
Serving Size	1 1/4 cups
Amount per serving	
Calories	270
Total Fat 11g	
Saturated Fat 1.5g	
Trans Fat 0g	
Cholesterol 235mg	
Sodium 400mg	
Total Carbohydrate 10g	
Dietary Fiber 3g	
Total Sugars 3g	
Added Sugars 0g	
Protein 34g	
Potassium 890mg	
Phosphorus 390mg	

Choices/Exchanges: 1/2 Carbohydrate, 1 Nonstarchy vegetable, 4 Lean protein, 1/2 Fat

Real Appeal®

WEIGHT LOSS SUPPORT

FREE

For Sadoff Employees & Families that are on any of our Medical Plans

Healthy Eating On the Go

We know the struggle to eat healthy each day is real. Real Appeal® can help provide the resources you need to take small steps and create lasting, healthy nutrition habits.

Helping You Eat (and Live) Healthier

Real Appeal is a program on Rally Coach™ available to you and eligible family members at no additional cost as part of your health insurance.



Online Group Sessions

Online Group Sessions Join live sessions with a community of members to learn healthy tips like meal prepping, how to cook meals with fewer calories, and more.



Recipes at Your Fingertips

Find hundreds of recipes in the Real Foods Guide — including ideas for breakfast, lunch, dinner, snacks, smoothies, and desserts.



Track Your Nutrition

You can easily track your food intake on the Real Appeal app. Already use a tracking app? You can sync data from many popular apps to Real Appeal.

Fast Dinner Tips for Hectic Days



Cook Ahead

Make a double batch and freeze leftovers for quick meals on busy days.

Stock Your Pantry with Foods for Simple Meals

Try whole-wheat bread and pasta, fresh and frozen vegetables, and more.



Shortcuts for Healthy Eating

Consider healthy frozen entrees or side dishes as options on busy days.

Keep a List of Simple Menu Ideas

Recipes that include common staples and take 20 minutes or less for busy days.



Sign up Today enroll.realappeal.com

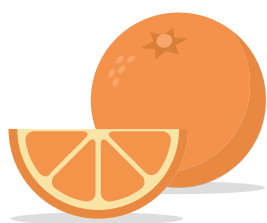
Have your health insurance ID card handy when enrolling.

Read “How to Store Fruits and Veggies So They Last Longer” on the back and learn how to better preserve produce after you go to the grocery store.

RALLY/COACH™

How to Store Fruits and Veggies So They Last Longer

On average, around \$1,500 worth of food is wasted per year in each household. The good news is that a few simple tricks could have a massive impact on the environment (and your grocery expenses) to reduce the amount of produce we toss every day.



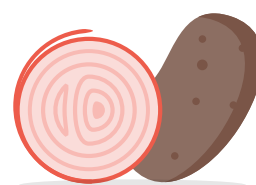
Citrus

Buy these fruits without netting and store at room temperature. Store in the fridge so they last longer. If your citrus starts to turn, you can slice the fruit up and freeze it as ice cubes for drinks.



Salad

Wash and dry loose leafy salad greens in a salad spinner, then wrap loosely in paper towels and store in a food storage container to keep the leaves crisp.



Onions and Potatoes

Store in a cool, dark place like a basket in a cupboard or cellar. Avoid storing in plastic bags. Once cut, onions should be stored in a resealable bag in the fridge.



Cucumbers

Wash cucumbers after you bring them home. Thoroughly dry them, then wrap each in a cloth or towel. Store in the fridge in a reusable vegetable bag.



Apples and Bananas

Buy bananas when they're still slightly green and store them away from other fruits. Keep apples in an uncovered fruit bowl on the counter and make sure to store them out of direct sunlight.



Herbs

A great hack for storing fresh herbs is to chop the leaves in a food processor and place into an ice cube tray with a little olive oil and store in the freezer.

Get Started Today at enroll.realappeal.com

**Real
Appeal**[®]

Submit photos of your active lifestyle to active@sadoff.com each month to be entered into a drawing for a \$25 gift card. Submit up to 5 entries into the drawing each month.



May – September, each month is a chance to win!



Get Out and Get Active!

Sadoff in the Community

Kidz with Skillz Turning Rims to Grillz



Pictures of the Students Grill Projects



Tanya,

Thank you to the Sadoff Company for donating the rims to Chilton High School Tech Ed department so the kids could do this project.

Even though some of the faces don't look that way (they just didn't want their picture taken!), the kids really had fun with this project. My 2nd (larger) class has until the end of the school year to finish theirs. I will send pictures when I have them.

Steve Bartel

Technical Education Teacher and CTE Department Head

Chilton High School



Green
Masters
Program

Sadoff E-Recycling & Data Destruction Attains [GREEN PROFESSIONAL] Status

[Oshkosh, Wis. July, 2021] – The Wisconsin Sustainable Business Council has named Sadoff E-Recycling & Data Destruction a [GREEN PROFESSIONAL] within its Green Masters Program.

Recognizing sustainable actions by businesses from across the state of Wisconsin, the Green Masters program works to identify companies that have taken actions within nine sustainability pillars. Participants in the program receive recognition for their sustainability accomplishments and develop ideas to plan future sustainability actions.

Last year, Sadoff recycled approximately 1,932,360 pounds of electronics! Additionally, they have made improvements to their facility resulting in:

- Reducing solid waste generation by 88%
- Reducing water usage by 80%
- Reducing natural gas usage by 44%

The Green Masters Program honors companies for their ongoing sustainability efforts – we are proud to be honored with this Green Professional recognition, and to be included with some of the best-in-class businesses in the State of Wisconsin. We respect our efforts to enhance our footprint for sustainability and appreciate the opportunity to assist our clients in enhancing theirs as well.

The Green Masters Program is an objective, points-based recognition, assessment, and certification program that enables Wisconsin businesses from any size or sector to measure and improve their sustainability outcomes. The program has three levels of participation: Green Apprentice, Green Professional, and

Green Master. Sadoff E-Recycling & data Destruction has achieved **Green Professional Status**. Each year the top 20 percent of the program's companies are recognized as Green Master companies at the annual WSBC Conference, held in 2022 at Lambeau Field on November 16.

"The Green Masters Program is a tool for businesses to assess and grow their sustainability actions, to benchmark against others in their industry, and to receive a third party credential recognizing their sustainability achievements," says WSBC's managing director, Jessy Servi Ortiz.

ABOUT WISCONSIN SUSTAINABLE BUSINESS COUNCIL

The Wisconsin Sustainable Business Council's (WSBC) mission is to advance sustainable principles and practices forward through the power of business.

By supporting companies and sustainability professionals through programming, education, resources, and tools, they catalyze businesses looking to integrate sustainability into their organizations. For 15 years, WSBC has been bringing together business leaders and sustainability professionals to collaborate on solving sustainability challenges and addressing environmental, social, and governance actions in business. As a member-driven organization, they offer tools to assess and integrate business-based sustainability practices and connect professionals to drive impact when the business case for sustainability has never been stronger. Learn more at www.wisconsinsustainability.com

Word Search Contest – Win \$100 for Our Company Store:

How to Participate:

1. Complete the word search
2. Include your name in the space provided
3. Send the completed page with our intercompany mail to the Fond du Lac office attention Jason Lasky. You are welcome to ask your supervisor to assist in getting it to FDL.
4. Completed entries will be entered into a drawing for a chance to win a \$100.00 gift certificate for use at our online company logo store.
5. All entries must be received by August 15, 2022



Congratulations to our winners from the last issue:

Michael Jarvey Jr. Jake Nuthals Dee Dee Elliott
Mark Raether Larry Hinz Jim Baetke

Track your steps every month May-September and be eligible for days off and a wide array of wellness prizes!

Walk to Win!



MAY Steps Challenge

Congratulations to **Leesa Tilstra** and **Brent Bober** who each won a day off for submitting their steps tracing sheets for May!



Wellness Word Search

Name: _____

Z A X S A B H T V K O D F I B K A B M J F E R O R Q R Y W U
R Y S V P M K W A D M O M Z W O C B T U W F E I T E G D G V
A T G P D R B P F A D J U V L M D X V R Q N Y U W S J U Y W
X F A J O R E P V J E H E T D M S Y D B J A C T I V I T Y L
W P I V V R S V Z Z B I O Y D H S W E A T U B Y V O Q P Z U
N C A T P J T C E U V K C R S O Y C Z F I J L F L W N F N Z
U H W H N W R S G N H L Y H B Y O A H C J U F J I E D U E L
M E R R J E C W E M T B F E G Z W R Z O K Y X H Y C U T B G
D L X V U Z S N Q I O I Q N P L C H S W L L A V G W M I N D
L I X E Z N F S E L E R O U B K M F O D Z E A F Y L R O P D
P X T O R G N B C E L V J N L T D Y D F R I S G H V S K S E
Z Y E I U C I I K S J Q O D E D I C A T I O N T I S N Z P D
U F E S V I I X N D O C Q L P Y E B Q D F X S M E N T W T X
B F D K S X O S Z G G N E L U L T E R K O E O N N R G E T V
Q K E X U E Q N E A G J X W G T Q L L E N A E T J P O Z P U
F A M I L Y V B A O I Y Z W E D I Y F M A U V C F Q I L J S
Z P W H P X Q F H O N B W R O L V O X S J T T O K F M N F O
E A L K Y X U X H H G L J O A R L P N N B M H R M A U H X Z
V O W B C O B N T S G C S F S R K N A S B R I E I K F S E L
S R Z I I N W A L K I N G T W E C O E C N F W T O T O Q Z L
W A J I P K Y C I M K G M X R L N N U S T P M A S T I F I I
L B J C L K I T A O I S I F H E K S I T S I L A C I P O S M
O N T B C V Y N R L D Z R M G A N V O B H M V G Z H I H N O
B B N S P O R M G A O U B V P C G G F E Q X V E M T E I S T
C G H S D T O H I E C R H V S R C M T X H E A L T H G Y O I
Q O S Q I O S K X T S K I N Y C Q W M H J E V Q T V Q B U O
O N B Q X Q X K I P O Z E E G F R U P O S Y X K O D V I L N
H Y O F W E X T V N F B T R U N H G Q Y Y Z X I D S O A L L
N I M Z L F F Y A H G R F L R X Y S H L A B R A G X T Q Q W
C X Q M E N T A L O Q W E I G H T L E S S E Y P G T I B E N

Cholesterol

Dedication

Prevention

Evolution

Weightless

Nutrition

Wellness

Strength

Exercise

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Calorie

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Cooking

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Running

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