

SR INFORMER

PEOPLE, TEAMWORK, EXCELLENCE



Letter from the CEO

Dear Team Sadoff,

As 2025 draws to a close, I want to take a moment to express my gratitude for the dedication and care each of you has contributed toward making Sadoff the Preferred Choice. Reflecting on this time last year, we approached the budget and forecast process for 2025 with cautious optimism. It seemed like a year where we might see muted profit results due to economic uncertainties and the impact of tariffs. However, through teamwork, persistence, and hard work, coupled with an unexpectedly favorable economic environment, we have exceeded our expectations!

Our electronics business has seen significant improvements, while our traditional ferrous and nonferrous business units have demonstrated resilience and seized opportunities. We continue to invest in our people, equipment, plant, and property, with significant capital expenditures planned for the coming year across all these areas, presenting exciting opportunities ahead. Our commitment to safety remains unwavering and will continue to be at the forefront of everything we do.

As we conclude this chapter of our 78th year in business, we recognize that change is inevitable, but working together will lead us to success and continuity. Attention to detail leads to excellent results and supports our mission at Sadoff - enhancing quality of life by creating security through sustainability.

Happy Holidays to you and your families. Thank you once again!

Best personal regards,

Mark Lasky
Chief Executive Officer

2026

- Our Circuit Boards to Japan
- Wellable
- Kudos and Cuts
- The Tom Barnett Memorial QEHS Excellence Award Winners
- IT Team Update
- Brass & Copper Awards
- Jim Brown Retirement Party
- Sadoff Gear and AwardCo
- Your Sleep - Immune System
- Sadoff in the Community
- Active Winners
- Spiced Ginger Carrot Soup Recipe
- Pesto Pork Tenderloin with Blistered Broccoli and Tomatoes Recipe
- Word Search Winners
- Word Search
- Milestone Anniversaries

Following the Journey of Our Circuit Boards to Japan

In early November, Jason Lasky and Zach Morris from our Electronics Division traveled halfway around the world to Kosaka, Japan, where one of our key partners, DOWA Electronics Materials Co., operates. This visit gave us a firsthand look at how our scrap circuit boards are transformed into valuable resources.

Why We Went

Our trip had two main objectives:

1. Understand the Assay Process

An *assay* is a trusted, centuries-old method used to analyze and determine the precious metal content in materials. For us, this process establishes the load value of each shipment—which directly impacts how we get paid.

2. Learn About Refining Operations

We explored DOWA's production processes and saw how they refine circuit board materials into high-purity metals.

What We Learned

DOWA is one of only a few global refineries capable of recovering high percentages of precious metals from circuit boards. Their Kosaka facility operates a massive five-story furnace with a 1,000-ton capacity. After the assay determines the value of our shipment, the material moves through refining, producing metals such as:

- ▶ Copper
- ▶ Lead
- ▶ Tellurium
- ▶ Bismuth
- ▶ Antimony
- ▶ High-Purity Tin
- ▶ Silver
- ▶ Gold

The primary drivers of value for our circuit boards are gold, silver, palladium, and copper. To put this in perspective: DOWA produces about 500 gold bars annually from circuit boards alone. Each bar weighs roughly 12 kg (25 lbs) and is 99.9999% pure gold. **At today's market price of \$4,100 per ounce, one bar is worth approximately \$1.6 million.**



A portion of the hot assay process

Why High-Grade Boards Matter

High-grade circuit boards—often sourced from scrap government and telecommunications equipment—contain more precious metals than other equipment that contains boards, making them highly valuable. One of our key reasons for acquiring SunCoast Communications was their access to telecom customers who generate this type of scrap, in large amounts.

DOWA's Strategic Shift

Originally a mining and ore refining company, DOWA pivoted when local ore deposits declined. They discovered that circuit boards offered equal or better recovery rates than natural ore, enabling them to maintain operations and achieve higher returns.

Looking Ahead

This trip was not only educational but strategic. Understanding how value is calculated helps us strengthen relationships with current and future refiners. We're also working to:

- ▶ Expand partnerships with additional high-grade refiners to spread risk.
- ▶ Implement a gold hedging plan as appropriate, to assist in risk management and market exposure.
- ▶ Enhance acquisition strategies in the telecom space.

Zach Morris, our in-house refining expert, and other members of our electronics team are available to answer questions about materials, pricing, and potential recoveries to assist in your materials purchases. Circuit boards remain a significant part of our material acquisition strategy. In 2025, we shipped over 3,000,000 lbs. of circuit boards grades to our downstream consumers; and we're committed to leveraging our expertise for continued growth.



*Zach holding a gold bar
valued at \$1.6 million*



*Jason and Zach during their visit
to DOWA in Kosaka, Japan*

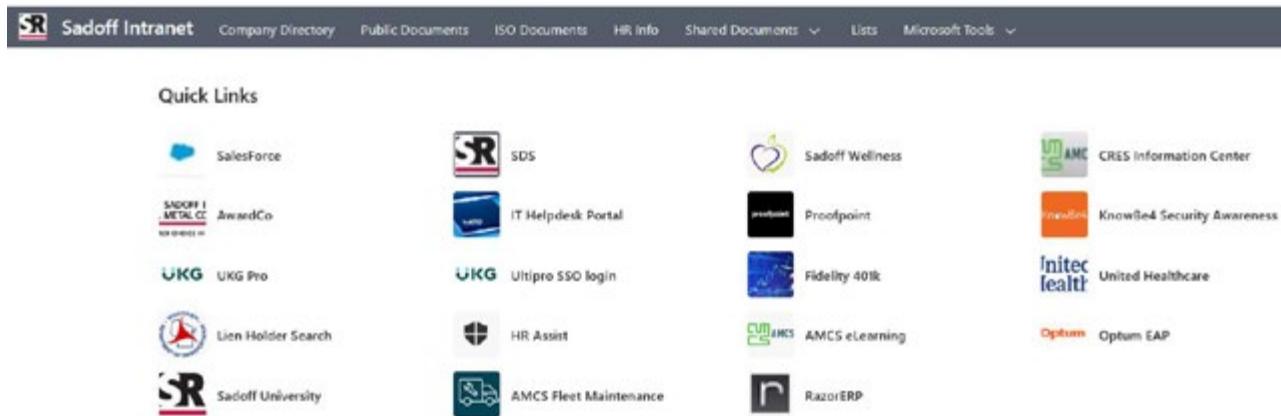
Are you missing out? Join Sadoff Iron & Metal's Wellness Program!

Sadoff Iron & Metal has partnered with **Wellable** as the new health and wellness platform.

With **Wellable**, you will have the opportunity to have fun while getting active, improving your health and well-being, and qualifying for prizes!

To get started, create a **Wellable** account by completing the form on the Sadoff Wellable home page <https://app.wellable.co/sadoff>

Once registered you can also use the link on the Sadoff Intranet site:



The screenshot shows the Sadoff Intranet homepage with a navigation bar at the top. Below the navigation bar, there is a section titled "Quick Links" containing various icons and names of integrated systems. The "Wellable" link is located in the middle row, second column.

Icon	Link
SalesForce	SalesForce
SDS	SDS
Sadoff Wellness	Sadoff Wellness
CRES Information Center	CRES Information Center
AwardCo	AwardCo
IT Helpdesk Portal	IT Helpdesk Portal
Proofpoint	Proofpoint
KnowBe4 Security Awareness	KnowBe4 Security Awareness
UKG Pro	UKG Pro
Ultipro SSO login	Ultipro SSO login
Fidelity 401k	Fidelity 401k
United Healthcare	United Healthcare
Lien Holder Search	Lien Holder Search
HR Assist	HR Assist
AMCS eLearning	AMCS eLearning
Optum EAP	Optum EAP
Sadoff University	Sadoff University
AMCS Fleet Maintenance	AMCS Fleet Maintenance
RazorERP	RazorERP

Once registered, check your inbox for a welcome email containing your **Wellable** credentials for access to your account. You will also receive instructions for connecting an app or activity tracker to your account—it's the easiest way to automatically track your activity and earn points! All points earned through Wellable will transfer to AwardCo for great prizes!

There are two ways to earn Wellable Points in the program:

- Logging your physical activity
- Learning about and engaging in behaviors associated with the monthly holistic wellness topics.
- Tracking your steps is a great place to start, so put on your sneakers and get ready to move!



Kudos and Cuts

Kudos: **Johnny Peterson in Oshkosh** for identifying radioactive materials that were delivered from a supplier – his training proved successful in identifying the nonconforming material and preventing it from causing a catastrophic contamination issue, that likely could have caused a significant clean-up event.

Kudos: **To James Duetsch and the Nebraska Electronics team** for their successful move to their new larger facility located at 10409 I Street in Omaha. This is in support of their continued growth.

Kudos: **To Brian Hillbert, Steve Crowley and Chad Awbry and the maintenance crew** for their efforts to address our emergency shredder rotor swap. Their care and effort ensured that our downtime was minimized. The machine was back up and running the same week. Way to go team!

Cuts: **To Deeter Foundry** for transitioning to a casting distribution hub from an active cast melting foundry. We opened our Lincoln yard at the request of Neenah Foundry in 1999. Our plan is to continue the operation and determine how best to address this large customer change into the new year.

Have a KUDOS or a CUT to share?

Submit your ideas to Jason Lasky – laskyj@sadoff.com Please keep cuts generalized, no personal attacks please.

Tom Barnett Memorial Award

What this award means:

Tom Barnett was a company person who was organized, friendly, caring, considerate, with high integrity and a positive attitude. The recipient of this award should reflect those qualities while advancing the QEHS culture.



Nomination, frequency, and selection process:

Any company employee can nominate another company employee for the award. Submissions must include the nominee's name, work location and an explanation why this person is worthy of this award. Submissions should be sent to QEHS Team@sadoff.com by the last day of March, June, September, or December. Winners will be announced by the 2nd week following the end of each quarter.

Winners will be chosen by the QEHS team based on how closely they display the Tom Barnett qualities listed above as well as their contributions to QEHS. If no nominations are received within a quarter, the QEHS team may choose to select their own winner.

What the winner shall receive:

- \$250 credit to the company store
- \$150 cash
- A recognition plaque
- A write-up in the company newsletter. This will consist of a short BIO and the reason they received the award.

The Tom Barnett Memorial QEHS Excellence Award Winner

Q3 = Kris Schmeider - Sadoff-Manitowoc

Kris is the Yard Foreman at the Manitowoc yard. He has been with Sadoff for 24 years. Kris leads a three-man team in Manitowoc and does an outstanding job managing their QEHS responsibilities. Under his leadership, the Manitowoc Team has improved its safety audit score over the past three years, reaching an impressive 99.7% this year. His attention to detail and dedication to the QEHS Policy are unmatched. Please join us in congratulating Kris on an exceptional job in the Manitowoc yard.

Q - How long have you been with SRI?

A - I've been with Sadoff for nearly 25 years.
Started in May of 2001.

Q - Who makes up your immediate family?

A - My wife Ellan and 2 kids

Q - What would be you dream job not at SRI?

A - Repairing classic cars

Q - Favorite band or movie and why?

A - Spies Like Us – anything Chevy Chase

Q - Dream vacation?

A - Would love to take the kids and family to Disney World

Q - Dog or cat? Is there a reason why?

A - We have both, cat's name is Ally and dog's name is Daisy, and again for the kids, they wanted both.

Q - Favorite food or dish?

A - Italian food

Q - One thing people may not know about me

A - I'm a foster parent to both of my kids.



The Tom Barnett Memorial QEHS Excellence Award Winner

Q4 = Jonny Peterson - SEDD Oshkosh

In late September 2025, Jonny Peterson identified a piece of material that carried potential radiation hazards at a processing point in our operation that posed a high risk of entering our shred stream. He applied his training in recognizing critical markers on the material. He further demonstrated true empowerment by asking the right questions at the right time to get this material segregated, held, and evaluated for potential contents. This material also ended up heavily shielded, meaning normal detection methods may not have been effective. His decisive action not only safeguarded our people and environment but also protected the company from potential losses amounting to millions of dollars. Jonny's proactive approach exemplifies the highest standards of QEHS excellence and is the reason he has been selected to receive the Tom Barnett QEHS Award. Tom would be proud to know we have Sadoff Team members with the character and ingrained empowerment that Jonny demonstrates. Well done Jonny!



Q - How long have you been with SRI?

A – 4 years

Q – Who makes up your immediate family?

A – Rebecca (Mom), Ben (Dad), Ben Jr. (Older Brother), Lizzy (Older Sister), Rinah (Younger Sister)

Q – What would be you dream job not at SRI?

A – Pilot

Q – Favorite band or movie and why?

A – Wall-E (Movie) I like the characters and it reminds me of when I watched it as a kid.

Q – Dream vacation?

A – Orlando – (With my family)

Q – Dog or cat? Is there a reason why?

A – Cat they are cuter and more independent

Q – Favorite food or dish?

A – A dish called Cavatelli

Q – One thing people may not know about me

A – I've built 10+ wooden benches

IT Team Update: Big Wins, Big Moves, and What's Next!

As we wrap up 2025, it's the perfect time to reflect on what we've accomplished and share what's coming in 2026. This year has been full of progress and teamwork. From major system upgrades to smooth facility moves, the IT team has worked hard behind the scenes to keep things running and make your day-to-day easier.

Our mission is simple: **Protect Us First.** Everything we do starts with security, keeping our people, systems, and data safe, while making technology a seamless part of your success without compromise. Every project we take on is about improving your experience and supporting the business.

But this update isn't just about systems or metrics, it's about the people who make the IT forge burn bright. And it's about our alignment: One team, one mission, together we succeed, **So Say We All.**

2025 Highlights

Here's a quick look at what we knocked out this year:

- ▶ **Razor ERP is Live** – Our new business system is up and running.
- ▶ **Windows 11 Upgrade** – Company computers now have the latest features and security.
- ▶ **Teams Calling** – Easier calling and collaboration through Microsoft Teams.
- ▶ **SysAid Service Desk** – A new ticket system to track IT requests (1,253 tickets handled this year!).
- ▶ **Facility Moves** – Managed complete IT transitions for Maryland and Omaha, plus supported the Oshkosh expansion.
- ▶ **Print X** – New print management for efficiency.
- ▶ **BI Dashboards** – Multiple dashboards created for better reporting, including fleet and ticket tracking.
- ▶ **Security Upgrade** – Added Abnormal Security for email protection.
- ▶ **Mobile Migration** – Moved 120 devices from US Cellular to Verizon in just 3 weeks.
- ▶ **New Team Member** – Tony Gaspardo (Service Desk Analyst).

Team Updates – The Tools of the Forge

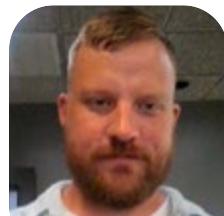
We see our team as a forge—a place where raw talent, experience, and ideas are shaped into something strong and enduring. Each member brings unique strengths:

Tony Gaspardo – Our newest member. Tony joined in October as a Service Desk Analyst. With a background in logistics and IT, plus coding and mobile device management experience, Tony is already making an impact and will lead the 2026 Computer Refresh Project.

Trent Huisman – Our shield. Trent will deploy with his National Guard unit April through November 2026. His discipline and cybersecurity expertise have shaped our security strategy into one of the strongest in the industry. Please join me in wishing him a safe and successful deployment.



Tony Gaspardo



Trent Huisman



Derek Lonzo



Rick Gaspardo



Keegan Taivalmaa



Keith Mintzmeyer

Derek Lonzo – Our momentum. Derek, in addition to leading the Service Desk, will step up to handle daily cybersecurity responsibilities while Trent is away. He's driven, innovative, and already making waves in service desk and cyber operations.

Rick Gaspardo – Our anvil. Rick begins planning his succession as he prepares for retirement in Q1 2027. His leadership has been foundational in our cloud transformation and overall IT strategy.

Keegan Taivalmaa – Our spark. Keegan leads Business Intelligence, creating dashboards and insights that empower smarter decisions. His creativity and coding skills keep us ahead of the curve.

Keith Mintzmeyer – Our master craftsman. As Business Analyst and System Administrator for both Razor ERP and Salesforce, Keith is the bridge between technology and strategy.

What's Coming in 2026

Here's some of what's on deck for next year:

- ▶ **Better Business Systems** – Improve Razor ERP and Fleet Maintenance System, expand integration with our new Accounting System, and kick off the Metals Platform solution.
- ▶ **Complete Our Move Fully to the Cloud** – Finish transitioning all systems to Microsoft Azure for better reliability and security.
- ▶ **Smarter Reporting and Automation** – More dashboards and automated processes to save time.
- ▶ **Computer Refresh for Faster Performance** – Replace older computers with newer models.
- ▶ **Expanded Teams Features** – Add more functionality to Microsoft Teams for easier collaboration.
- ▶ **Exploring AI Tools** – Look at safe, smart ways to use AI to make work easier.
- ▶ **Stronger Security** – New protections, secure file-sharing, and ongoing security training.
- ▶ **Helping You Get the Most from Technology** – Starting in Q1, we'll host short webinars with tips and answers to your questions.

We're Here for You

Our customers (YOU) are our priority. Your success drives the company's success. The IT team is here to make technology work for you, not the other way around. And as always, Protect Us First is at the heart of everything we do. If you need help, have feedback, or just want to share ideas, reach out anytime. We love hearing from you and working together to make things better.

So Say We All!

Submitted by Chad Hayes





THE PREFERRED CHOICE

BRASS AWARD

September

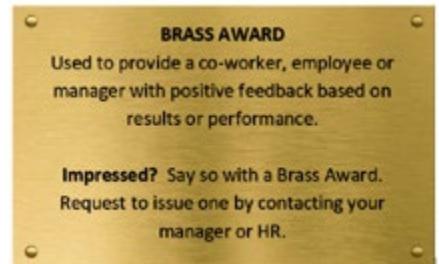
Todd Bonlander, Shawn Ripley, Paul Guerrant, Dennis Rost, Rafael Gonzales, Travis Moehring, Uriel Sarabia Granda, Kristine Meyer, Laura Bonelli, Paul Guerrant, Mike Hagenow, Jonathon Treleven, Jordan Janke, Jonah Braun, Samuel Goldapske, Mark Stuck, Garrett Schalk, Martin Bragg, Quinn Kluza, Andrew Coates, Elton Westhuis, Patrick Garrison

October

Joshua Wagner, Elyssa Gutschow, Travis Moehring, Paul Guerrant, Jonathan Schinske, Paul Schmitz, William Hanselman, Jonathan Schinske, Michael Spanbauer, Jasmine Corrales, Brian Trevino, Christopher Minardi, James Deutsch, Alexander Deutsch, Ryan Conway, Riley Allman, Diana Elliott, Marilyn Roach, Paul Lemke, Steven Crowley, Jasmine Corrales, John Corrales, Lenore Epp, Corey Saxby, Paul Lemke, Uriel Sarabia Granda, Jeremiah Heitman, Amber Altenhofen, LaDerrick Taylor, Markus McDonell, Robert Schroeder, Brendan Voss Rach, Shawn Ripley, Brian Hilbert, David Todd, Jordan Janke, Lucius Hageman, Michael Bork, Aaron Radl, Patrick Garrison, Lucius Hageman, Randall Bonlender, Gregory Megginson, Aiden Alcaraz

November

Uriel Sarabia Granda, Jonathon Treleven, Jake Kester, Edward Howe, Jonathan Peterson, Travis Moehring, Gregory Megginson, James Deutsch, Zachary Morris, Markus McDonell, Raquel Lord, Jeffrey Immel, Paul Guerrant, Alayna Cortez, Jason Adlebush, Daria Church, Dennis Rost, Andrew Coates, Mario Golliday, Ryan Conway, Christopher Minardi, John Corrales, Jasmine Corrales, Brian Trevino



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 AwardCo/Sadoff company logo store and a lunch/snack/breakfast for their department.



Jon Treleven



Laurie Bonelli



Bryan Hererer



Tyrese Pirtle



Doug Halbrucker

Retirements

Congratulations to **Jim Brown** from Sheboygan, retiring after 27 years!



Sadoff/SunCoast Company Gear Store

Our newly available Awardco rewards and recognition platform is taking the place of our previous company store. To find our new company gear store you can use the link for Awardco found on our new Intranet. Once logged in to your account at <https://sadoff.awardco.com> you can find the new company store by clicking "SPEND POINTS" on the top of the Sadoff welcome page. Once on the storefront you are able to select multiple options for making purchases with your Awardco points – don't have any points yet – not to worry, you are able to purchase the points you will need to buy items you select during the checkout process.

The Awardco "store" has selections for spending earned or purchased points/credits, this includes: AMAZON, E-Gift Cards, Hotels or Event Tickets, simply scroll down the page to see the options. You are able to purchase select company gear and choose from the following company logos: Sadoff Iron & Metal, Sadoff & Rudoy Industries, LLP, Sadoff E-Recycling & Data Destruction or SunCoast Communications.

Check out the new store today and if you have questions or would like to request specific items to be added please submit an HR ticket request, the HR ticket form can be found on our New Intranet.

**Please note that logo items are unable to be returned to the store, if you end up with something that does not fit correctly please contact HR, send them your item and they will credit your Awardco account. "returned items to HR will be used for future gear giveaways.*



Recognize. Reward. Redeem.

Sadoff Iron & Metal Company has invested in a new program to better recognize and reward the work you do.

We have partnered with AwardCo to provide a single, simple-to-use system that integrates with Amazon to offer you the largest reward network ever. This platform will be used for our Years of Service and Retirement recognition programs, Brass and Copper awards, Safety suggestions, and Wellness prizes.

Log in to sadoff.AwardCo.com, have fun recognizing your peers, and enjoy redeeming your points for things you value. Thank you for being part of our team!

Also, learn how to download the **AwardCo app** and start recognizing and redeeming on mobile!

Sincerely, Sadoff Iron & Metal Company



First time Log-In Information

Visit the Website: sadoff.AwardCo.com

Username: SIM followed by 6 digit time clock number

Password: 8 digit birthday

Your Sleep – The Immune System Upgrade

Your strongest line of defense against sickness might not be just how much you exercise, what you eat, or how well you can manage your stress.

Research suggests one of your best ways to prevent illness, such as the common cold, is to ensure you get enough quality sleep.

Learning about some studies might put you to sleep, but this one shows you just how much **good rest can help keep you healthy, even when you've been directly exposed to illness.**

Researchers monitored the sleep habits of 153 healthy adults for two weeks and then exposed them to a common cold virus under controlled conditions. Those who averaged *fewer than 7 hours of sleep were almost three times as likely to get sick as participants who slept 8 or more hours.* The results held up even after accounting for age, stress, exercise, alcohol use, and BMI.

But that might not be the most interesting finding.

The scientists discovered people who spent less time in deep, restorative sleep — were up to 5.5 times more likely to develop symptoms.

Researchers believe this happens because sleep strengthens the immune system by boosting the production and release of cytokines (proteins that help the body fight off viruses) and enhancing antibody responses. When sleep is cut short, your immune defenses don't fully reset, making it easier for pathogens to take hold.

If you're sleeping less than 7 hours, try adding just 15 to 30 minutes per night. Keep a consistent bedtime, dim the lights an hour before sleep, and make your bedroom cool and quiet.

Sufficient sleep could be the difference between staying healthy or getting sick during the holidays. Wake up rested, recharged, and ready for whatever the season throws your way. **Because when it comes to immune strength, the best supplement might be your bed!**

Jerry Heitman



Sadoff in the Community

For more than 20 years, our Fond du Lac team has proudly “adopted” our neighbors at the Lutheran Nursing Home each holiday season. Employees donate, and the company graciously matches every dollar—doubling the impact of our giving.

Once we receive residents’ wish lists, it’s time to shop (and shop... and shop!). This year we had the privilege of supporting more than 125 residents. Our favorite “anonymous Santa” joins us for delivery day, and together we hand out gifts and share some holiday cheer.

A heartfelt thank you to everyone who contributed—through donations, shopping, wrapping, and delivering. And a special thank you to our owners for matching employee donations and helping make this tradition possible.



Submit the pictures to active@sadoff.com along with your name, branch and a brief description of the activity.

Please keep the pictures work appropriate as they may be utilized to highlight the Sadoff Active Lifestyles in the Newsletter, Sadoff Intranet, and other publications involving Sadoff/Suncoast and/or the Wellness Team.

How do I log these points?

After submitting your picture during the calendar month, you will receive an email that prompts you to log the completion of the Active Photo's challenge and earn 750 Wellable Points.

Follow the steps below to redeem your points:

1. Sign in to your Wellable Account.
2. Navigate to your Dashboard and select Special Activity.
3. Enter the date the Special Activity was completed.
4. Select the Special Activity.
5. Enter the five-digit verification code you will receive after you submit your 5th picture of the month.
6. Select Add.

Sept. Active Winner

Sadoff.com

Congratulations!!

LILA K - OSHKOSH



**Congrats
Lila
Kue**



Oct. Active Winner

Sadoff.com

Congratulations!!

Maureen Oehler (FDL)

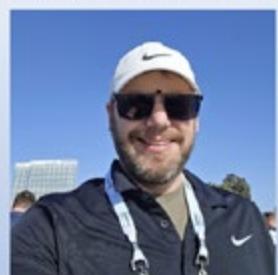
**Congrats
Maureen
Oehler**



**1 of 4 People
who submitted a
photo all 6 months!!**

**Congratulations!!
MARKUS MCDONELL**

**Congrats
Markus
McDonnell**



Congratulations for submitting a photo each month of the challenge!

Recipes for Health

Spiced Ginger Carrot Soup

This flavorful Spiced Ginger Carrot soup is a culinary journey that transcends borders, drawing inspiration from global kitchens. With a touch of spice and a hint of warming ginger, it's the perfect balance of savory and sweet. This diabetes-friendly recipe would pair well with a creamy salad, like the Brussels Sprout Salad with Avocado, Artichokes, & Creamy Honey Mustard Dressing.



⌚ 15 min prep time 🍲 20 min cook time 🍲 8 servings

Ingredients	US	Metric
carrots (peeled and chopped)	1 lbs	
onion(s) (chopped)	1 whole	
garlic (minced)	2 clove	
olive oil	2 tbsp	
fresh ginger (grated)	2 tbsp	
ground coriander	1 tsp	
ground turmeric	1/4 tsp	
salt	1/4 tsp	
low sodium vegetable broth	4 cup	
lite coconut milk (unsweetened)	1 cup	
fresh cilantro (for garnish)	1	

Nutrition Facts

8 Servings	
Serving Size	1 cup
Amount per serving	
Calories	90
	% Daily value*
Total Fat 5g	6%
Saturated Fat 2g	10%
Trans Fats 0g	
Cholesterol 0mg	0%
Sodium 180mg	8%
Total Carbohydrate 10g	4%
Dietary Fiber 2g	7%
Total Sugars 4g	
Added Sugars 0g	0%
Protein 1g	
Potassium 231mg	5%

SRI TEAM WELLOFF
Scrapping Unhealthy Lifestyles

Step-by-Step Instructions:

1. In a large pot, heat the olive oil over medium heat. Add the chopped onion and sauté until translucent, 4–5 minutes.
2. Add the minced garlic and freshly grated ginger. Sauté for about 1–2 minutes until fragrant. Stir in the coriander and turmeric. Cook for another minute to toast the spices.
3. Add the chopped carrots to the pot and sauté for a few minutes, coating them with the aromatic spices.
4. Pour in the vegetable broth and bring the mixture to a gentle simmer. Cover the pot and let the carrots cook until they are tender.
5. Once the carrots are cooked, use an immersion blender to pureé the soup until smooth. Alternatively, carefully transfer the soup to a blender and blend until smooth, then return it to the pot.
6. Stir in the coconut milk and season the soup with salt and pepper to taste.
7. Let the soup simmer for a few more minutes to heat through.
8. Serve the spiced ginger carrot soup hot, garnished with chopped fresh cilantro.

Pesto Pork Tenderloin with Blistered Broccolini and Tomatoes

The bright nutty flavor of pesto combined with pork tenderloin makes this an easy dinner. After quickly searing the pork on the stove top, it finishes in the oven with the vegetables for a quick low-carb meal. Fancy enough for company but easy enough for a casual weeknight dinner for the family.

10 min + 30 min marinating time
prep time

30 min
cook time

4
servings



Ingredients	US	Metric
pork tenderloin (trimmed)	1 lbs	
prepared pesto (divided)	2 tbsp	
Olive oil cooking spray	1 coat	
garlic (crushed)	2 clove	
yellow onion (sliced)	1/4 cup	
broccolini	9 oz	
grape or cherry tomatoes	20 whole	

Nutrition Facts	
4 Servings	
Serving Size	4 oz. pork tenderloin + 1 cup vegetables
Amount per serving	
Calories	220
% Daily value*	
Total Fat 10g	13%
Saturated Fat 2g	10%
Trans Fats 0g	
Cholesterol 60mg	20%
Sodium 280mg	12%
Total Carbohydrate 8g	3%
Dietary Fiber 4g	14%
Total Sugars 3g	
Added Sugars 0g	0%
Protein 26g	
Potassium 760mg	16%

Step-By-Step Instructions:

1. Preheat the oven to 450 degrees F. Line a sheet pan with foil and spray it with cooking spray.
2. Place pork tenderloin on a cutting board. With a sharp knife, slice vertically down the center of the pork tenderloin, being careful to not go all the way through. Open the pork like a book and flatten it with your hands.
3. Spread 1 tablespoon of the pesto over the opened pork tenderloin and fold it back over. Spread the other tablespoon over the outside of the pork and let it sit for 30 minutes to an hour.
4. Place 1 teaspoon of olive oil in a large skillet and heat it over medium heat. Once the skillet is hot, carefully place the pork in the skillet and let it cook for about 5 minutes, until you can easily lift it from the skillet and it is browned. Turn it over and brown the other side, about 5 minutes.
5. Remove it from the skillet and place it on one end of the prepared sheet pan. On the other end, spread out the broccolini, onions, garlic, and tomatoes. Spray them lightly with olive oil.
6. Place the pan in the middle of the oven and roast for about 20 minutes, until the pork registers 145 degrees F on an instant-read thermometer and the broccolini and tomatoes are lightly browned.
7. Remove from the oven and cover the vegetables lightly with foil. Place the pork on a cutting board and let it rest for about 10 minutes before slicing into thin medallions.

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 awardco points for use at our online awardco store.
5. All entries must be received by February 15, 2026



*Congratulations to our winners
from the last issue:*

Christina Antkowiak

Brent Bober

Logan Carter

Austin Gunther

Jasmine Corrales

SADOFF IRON & METAL COMPANY

THE PREFERRED CHOICE IN RECYCLING

Sadoff.com | Connect with us:

Something Familiar

Name: _____

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

Chesapeake	Cornhusker	Resolution
Reflection	BlueHeron	Snowflake
Longhorn	Barbecue	Windmill
Prairie	Pioneer	Gratitude
Capital	Brewery	Packers
NewYear	Harbor	Harvest
Cowboy	Plains	Cheese
Autumn	Winter	Badger
Cheers	Alamo	Rodeo
Dairy	Frost	Crab

Compliments of
the Fun Committee

*Think you have a funny or
interesting submission?*

Please share it with
fun@sadoff.com

Fond du Lac, WI

Sadoff I&M

Oshkosh, WI

Sadoff E-Recycle

Green Bay, WI

Sadoff I&M

Manitowoc, WI

Sadoff I&M

Sheboygan, WI

Sadoff I&M

Lincoln, NE

Sadoff I&M

La Vista, NE

Sadoff E-Recycle

Elkridge, MD

SunCoast Communications

Dallas, TX

SunCoast Communications

SADOFF IRON &
METAL COMPANYSADOFF E-RECYCLING
& DATA DESTRUCTION**Milestone Anniversaries**

Thank you for your years of service!

Steven Henry
20 yrs. - FDLJason Lasky
25 yrs. - OshkoshMichael Wuest
25 yrs. - FDLBrent Bober
15 yrs. - LincolnMichael E. Jarvey Jr.
5 yrs. - SheboyganMichelle Lackey
20 yrs. - FDLChip (Philip) Treas
10 yrs. - Kansas CityJoe Vander Grinten Sr.
5 yrs. - FDLAngela Armson
15 yrs. - FDLPhilip Gracyalny
5 yrs. - FDL

Thank
You!