

RNI Chatter



RICHLAND NEWHOPE INDUSTRIES, INC.

Volume 6 Issue 9

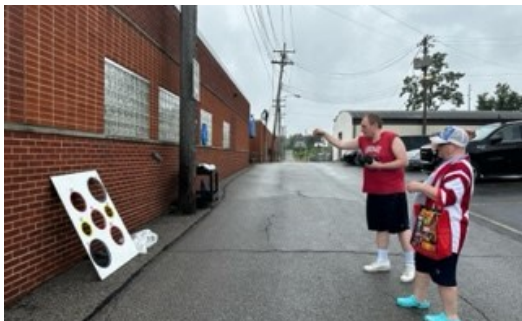
JULY 2023

2023 RNI Annual Summer Picnic a SUCCESS

Inside this issue:

RNI, Inc. held its Annual Summer Picnic on Friday, June 23rd. We had a great menu of hamburgers, hotdogs, potato salad, macaroni salad, various chips and cookies to be enjoyed. Everyone had a great time and the weather held out for us as well. Attendees enjoyed food, games and a dance party in the afternoon held in the cafeteria. RNI would like to thank all of the RNI, Inc. staff and volunteers from the Richland County Board of Developmental Disabilities, for a great day!

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Here are a few RNI, Inc. Community Employment Spotlights from “Ready for Hire” this month



Lunch time at Ready to Hire means the students continue to work towards improving the skills they have been learning in the program. Today was another opportunity to practice staying within their lunch budget while ordering a meal and learning how to calculate the tip. Everyone was given the opportunity to look at a menu and decide what sounded best to them. Next, they were able to give their order at Two Cousin's Pizza which allowed them to practice speaking clearly and kindly. While eating their meals, everyone worked on using good manners and acting appropriately in a restaurant.



Ready for Hire started their morning with breakfast and packing their lunches for the day. They then walked to the bus station and hopped on the RCT bus which took them over to Kingwood Center to experience the Lego Exhibit. Everyone spent time moving around the gardens and exploring. The students enjoyed the flowers, the water features and of course the Lego exhibit. While in the park, they enjoyed the lunches they packed and being outside of the classroom. During their time at Kingwood Center, the group was able to discuss how much work went into creating nature themed Lego art sculptures, and also how much effort is required to maintain the grounds to their standards.



The Ready for Hire group visited the City Garden Cafe for a nice lunch in downtown Mansfield. Before they visited, each student was given a budget and a menu to decide what they wanted to eat and drink. After much discussion, everyone was able to decide on a meal that fit within their budget. As a group, they walked over to the City Garden Cafe to enjoy their chosen lunches. Everyone picked different menu items including sandwiches, chips, smoothies, and even a coffee drink. While at the cafe, the Ready for Hire participants were able to speak with Sean and Brain who are both employed at the cafe and served by RNI, Inc. They were given a chance to ask both why they like working at the City Garden Cafe and general questions about the food service. Additionally, students had the opportunity to view the deli prep area and check out the POS system to give them an idea of what working in a deli is like.



If you are meeting directly across the street from a Fire Department, you have to take a tour. The Mansfield Fire Department Station #1 is always willing to let us visit with them. During the tour, Firefighters had to opportunity to talk about required courses for training and why they chose to become a first responder. Not only did they let us look around, discuss fire safety, discuss equipment on the trucks, but the students were even able to sit inside the fire truck. Everyone in the Ready for Hire program enjoyed the visit to Station #1.

JULY 2023 Employee Anniversaries

Susan Crider	07/24/1997	26 Years
Britni Smals	07/12/2007	16 Years
Carl Ruth	07/22/2013	10 Years
Kathy Rhein	07/05/2018	5 Years
Jessica Reinhart	07/18/2018	5 Years
Heather Gibson	07/23/2018	5 Years
Jesse Thomas	07/24/2018	5 Years
Lisa Church	07/22/2019	4 Years
Lori Burkhart	07/13/2021	2 Year

Congratulations
 Susan Crider on 26 Years
 And
 Britni Smals on 16 Years
 THANK YOU all for your
 years of service!

Element of Art



Element of Art Studio/Gallery Updates

Element of Art is open to the public Monday-Friday 8:30am-3pm and every other Saturday from 10am-3pm. Classes with our contracted artists are currently in session. For sales orders or questions about our public programming, reach out to us on social media, give us a call at 419.522.2965, or email gyockey@rniinc.com.

Join us for our recurring events in July: EOA offers a variety of events throughout the month including Studio Saturdays (every other Saturday from 11am-2pm) and Art Happens (every 2nd and 4th Tuesday from 3-5pm through September).

Stop in and join us for our July and August events:

Blackout Poetry - July 20th from 4-6pm

Stop by and see us July 29th at the Mansfield Family Festival!

Cozy Creatures - August 17th from 4-6pm

Record Painting - August 31st from 4-6pm

Our Recurring Events/Classes are open to the public:

Mixed Media - (Every Monday) \$15

Acrylics & Watercolor - (Every Tuesday) \$15

Ceramics - (Every Wednesday) \$30 Must attend two classes (building & glazing).

Jewelry - (Every Thursday) \$15

Art 101 - (Every Friday) \$15

Classes with our contracted artists are currently in session. For sales orders or questions about our public programming, reach out to us on social media, call 419.522.2965, or email gyockey@rniinc.com.



RNI Safety TOPIC of the Month: Food Safety for Summer

HAVE A FOOD SAFE SUMMER

While the warmer weather conditions may be ideal for outdoor picnics and barbecues, the summer months typically see a spike in reports of foodborne illness. Make sure your fun in the sun doesn't get cut short by following some simple summer entertaining tips:

1 in 6
Approximate number of Americans stricken with food poisoning each year



128,000
Estimated annual hospitalizations from foodborne illnesses



Did You Know?
U.S. beef sales are highest during the week of July 4th, when Americans are expected to buy about \$400 MILLION WORTH OF IT—25% MORE THAN AN AVERAGE WEEK (according to the National Cattlemen's Beef Association).



Basic Tips

CLEAN



CLEAN SURFACES, UTENSILS AND HANDS WITH SOAP AND WATER. If you're at a picnic, bring moist towelettes to use!

Wash all produce under plain running water before eating, cutting or cooking, even if you plan to peel them!



SEPARATE



SEPARATE PLATES AND UTENSILS. When grilling, use separate plates and utensils for raw and cooked meat and poultry and ready-to-eat foods (like raw vegetables).



COOK



USE A FOOD THERMOMETER.
Burgers: 160°F



Just because your burger is brown, not pink, doesn't mean it's safe to eat!

CHILL



CHILL RAW AND PREPARED FOODS PROMPTLY if not consuming after cooking.



Don't leave food at room temperature for longer than two hours (or 1 hour if it's above 90°F). If planning a picnic, perishable food should be kept in an insulated cooler packed with ice or ice packs.

What Are You Making?

Here are some food safety tips for preparing a few signature summer dishes.

BARBECUE

Cook all meat and poultry to recommended internal temperatures.

Burgers: 160°F.

Chicken and Turkey: 165°F.

Sausage: 160°F.

Steaks: 145°F with a 3-minute rest time.

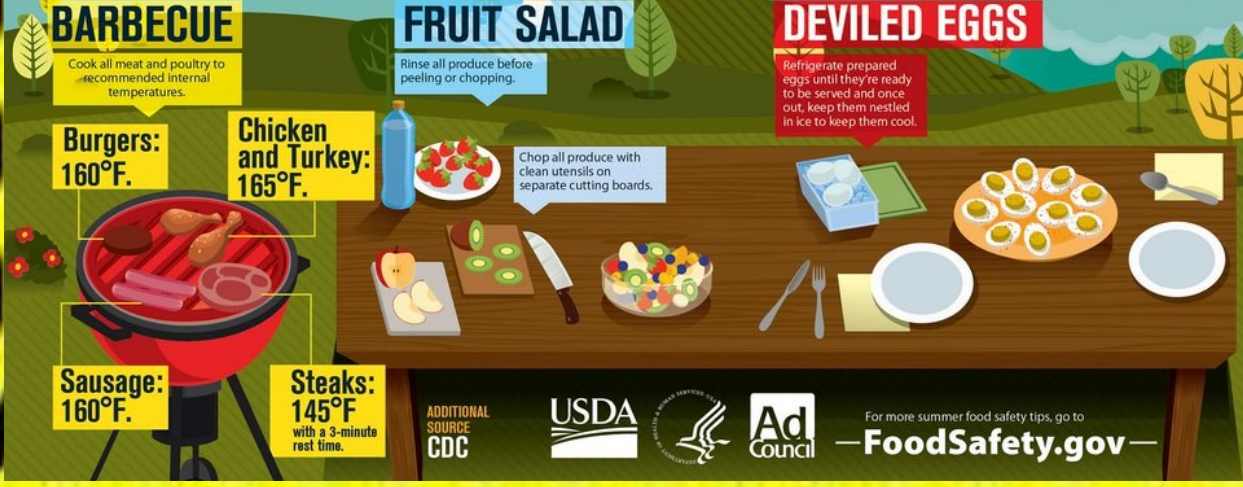
FRUIT SALAD

Rinse all produce before peeling or chopping.

Chop all produce with clean utensils on separate cutting boards.

DEVILED EGGS

Refrigerate prepared eggs until they're ready to be served and once out, keep them nestled in ice to keep them cool.





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Visit us on the Web at rniinc.com

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RNI, Inc. Team: Let's increase our presence on social media and increase our LIKES on Facebook. LIKE or FOLLOW or SHARE us on Facebook to invite your friends to LIKE us too. UPDATED 07/17/23; we are at:

City Garden Café is at 470 LIKES, can we get to 500 LIKES, 30 LIKES to go ??

Element of Art Studio/Gallery is at 1,911 LIKES, can we get 2000 LIKES, 89 LIKES to go ??

Richland Newhope Industries is at 2003 LIKES, can we get to 2500 LIKES, 497 LIKES to go ??

Trillium Event Center is at 958 FOLLOWS, can we get to 1000 FOLLOWS, 42 FOLLOWS to go ??

Help us increase our social media exposure by liking and sharing our four (4) Facebook pages. City Garden Café, Element of Art Studio/Gallery, Trillium Event Center and Richland Newhope Industries, Inc!



Cheris visits Kingwood Center with Support Specialist



Cheris went to Kingwood Center Gardens recently for the Nature Connects Lego Event. We learned a great deal about the time and effort it takes to be a Lego artist. Most of the displays took well over 20,000 bricks to build, with one of the displays being over 60,000 Legos! The artist spent more than 200 hours on each sculpture as well. We talked about how lucky the creator of these works must be to find a hobby that he is passionate about and turn it into a fun way to make money. She agreed that she should think about what she loves to do, so that she can one day find an enjoyable community job.

July Board Member Spotlight: Kalyn Stichler

Our July Board Member spotlight is Kalyn Stichler from Mansfield, Ohio. She has been married to Jim Stichler for 30 years and is the mother to Sean Stichler, Breanne Rohloff and mother-in-law to her wonderful son-in-law Ryan Rohloff. Her and her husband are soon to be a proud grandparents to a grandson due on September 24th.

Mrs. Stichler was a Math teacher at Pioneer Career and Technology Center, recently retiring after 35 years of teaching, all of which were at Pioneer Career and Technology Center. Kalyn and her family have 3 Standard Poodles and in her spare time she enjoys bicycling, working out, traveling and spending time with her family. Mrs., Stichler wanted to be a board member of RNI, Inc. because of the incredible work they do for people with disabilities (personal experience from the skills and training her son Sean has received). Kalyn stated, "Everyone has a contribution to give and RNI, Inc. helps those who need extra assistance to show it."



Additional photos from 2023 RNI Picnic from Page 1

