

# EASTERFEST

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Luke 24:6

Saturday, April 20 12 Noon - 3 pm

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Select Genetics seeks a

## PART-TIME HUMAN RESOURCES GENERALIST

for our operations in Wadesboro, NC!

Select Genetics is the world's largest supplier of quality turkey poults (baby turkeys), and an industry leader in poultry genetics and agricultural innovation.

We are seeking a Human Resources Generalist to work in our Wadesboro Field Office. This is a Part-Time position that offers a 401k with a 4% company match. This position works closely with NC Select Genetics Leadership to administer HR functions within the North Carolina Breeder Division under the direction and support from the Human Resources Team.

### Duties include:

- Recruiting, Hiring, Employee On-boarding and Orientations.
- Benefits, Payroll Administration, Workers Compensation reporting.
- Recommendations to management regarding employee disciplines, terminations, FMLA and all issues addressed in State and Federal Labor Laws.
- Employee Relations/Conflict resolution, Open Enrollment, personnel file management.

### The ideal candidate will have:

- Bachelor's degree in Human Resources or Business Administration or equivalent SHRM Certification preferred
- Two year Associate's degree or equivalent required
- Proficient in HR principles and practices
- Bilingual English/Spanish preferred
- 4+ years of related experience and/or equivalent combination of education and experience
- Proficiency in MS Office required with preferred experience with Lawson HRIS and KRONOS
- Ability to work independently, handle multiple priorities effectively; a team player
- Excellent verbal and written communication skills required
- Willingness to follow our biosecurity protocols when visiting our onsite facilities.

Send a cover letter and resume to:

Susan Mathias • [Susan.mathias@select-genetics.com](mailto:Susan.mathias@select-genetics.com)

EOE

### Practicing Kitchen Safety During National Nutrition Month

National Nutrition Month is an annual nutrition education and information campaign created by the Academy of Nutrition and Dietetics. The campaign, celebrated each year during the month of March, focuses on the importance of making informed food choices and developing sound eating and physical activity habits.

As a part of this observance, this information will be about practicing kitchen safety. The following information comes from the Academy of Nutrition and Dietetics, Registered Dietitian Nutritionist Isabel Maples.

You know to wash your hands before eating, but many people aren't aware of other common kitchen mistakes that can cause illness. The Academy of Nutrition and Dietetics encourages everyone to practice food safety before, during and after preparing your meals. Always wash your hands with soapy water for at least 20 seconds before and after handling food. Don't forget to wash your hands after handling raw meat and poultry to avoid spreading germs through the juices.

Wash fruits and vegetables, but don't wash meat and poultry prior to cooking to avoid spreading possibly harmful bacteria to your sink and surrounding kitchen areas, Maples says.

Clean your countertops with hot, soapy water. Use paper towels or disinfectant wipes, instead of washcloths or sponges, which can harbor bacteria. Clean your refrigerator every few weeks to rid it of potentially dangerous residue from raw foods. Rid your refrigerator of leftovers after four days. When in doubt, throw it out.

Using a food thermometer is the only real way to know if meat is done. It can help you avoid under or over cooking food by assessing the internal temperature. Insert the thermometer into the thickest part of the meat, without it touching the bones or the bottom of the pan, to avoid getting a false reading. Then clean your thermometer with hot, soapy water after each use.

Keep hot foods hot and cold foods cold. Avoid letting your food become lukewarm because that's the temperature where microbes can multiply quickly. Divide hot food into shallow containers to cool faster. Refrigerate perishable foods within two hours or within one hour during warmer weather.

Do not thaw frozen foods on the counter, she says. Instead, thaw frozen foods in the refrigerator, in cold water or in the microwave. Harmful foodborne pathogens multiply rapidly when foods are in the temperature danger zone between 40° F and 140° F.

Store foods in the correct area of the refrigerator. To minimize the risk of raw juices dripping into other foods, put cooked and ready-to-eat foods at the top and raw meats and poultry at the bottom. Plus, place raw meats in a container to catch any drips. Store food in containers or wrapped with plastic or foil to prevent cross contamination.

Take a tip from the pros and label and date foods to keep track of their freshness.

### Higher Education and Transition Programs Focus on Success in the Workplace for People with Disabilities

Grassroots movements have driven colleges and universities across the nation to offer inclusive post-secondary education programs (IPSE) and transition services for students with disabilities pursuing higher education or moving from high school to employment.

Long-term employment solutions for those with developmental disabilities focus on the early integration of potential employees into the workforce through internships and other educational programs. These programs can begin as early as high school and are also available to adults looking for work.

Transition programs such as Project SEARCH help young people with disabilities move from high school into the workforce. This successful internship program prepares high school students and young adults with disabilities for employment, is offered at 12 sites across the state and continues to grow.

Expansion of Employment Opportunities is a new North Carolina Council on Developmental Disabilities (NCCDD) initiative that is developing paid apprenticeships and pre-apprenticeships for individuals with intellectual and other developmental disabilities (I/DD) interested in a specific career field. The goal is to bring together traditional and non-traditional partners to work together to improve employment opportunities for people with I/DD in North Carolina.

Western Carolina University's Learning and Earning After High School initiative provides transition services and resources for students with intellectual disabilities, even for those with the most complex.

In partnership with the NC Department of Public Instruction (DPI), ten pilot programs were established at 20 total partner schools to offer post-secondary education and integrated employment opportunities.

Some inclusive post-secondary education programs are producing a 40% paid competitive employment rate among participants and there are a number of options for people with disabilities among the 27 post-secondary education programs across the state.

The University of North Carolina – Greensboro's (UNCG) Beyond Academics and Western Carolina University's University Participant (UP) IPSE programs are offering young adults with disabilities the opportunity to increase their employment potential like never before. Through these programs, more than 90% of students are hired as paid employees within one year of graduation and Beyond Academics achieves an 84.6% employment rate for students with disabilities after graduating from UNCG.

To further expand access to higher education, UNC-Chapel Hill will launch Heels Up!, an inclusive post-secondary education program in August 2018.

On the national level, the Workforce Recruitment Program for College Students with Disabilities (WRP) connects employers with highly motivated college students and recent graduates with disabilities eager to prove their skills. The program offers summer or permanent jobs and, since 1995, has placed over 7,000 students and recent graduates in temporary and permanent employment positions.

"Inclusive post-secondary education drives independence, choice and certainly, competitive employment for young people with disabilities," said Chris Egan, executive director of NCCDD. "When acclaimed universities open their doors to all students, it creates a welcoming environment of inclusion and acceptance for a more diverse and talented workforce."

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