



**RESPONSE 1
MEDICAL
STAFFING**



REFER A FRIEND TO RESPONSE 1 FROM MAY 15TH TO SEPTEMBER 15TH, 2010 AND RECEIVE A \$1,000 BONUS WHEN THEY COMPLETE A 13 WEEK ASSIGNMENT.

THOSE THAT REFER 5 RN'S WHO COMPLETE A 13 WEEK ASSIGNMENT WILL ALSO RECEIVE A TRIP TO CABO SAN LUCAS!

WHAT WE HAVE TO OFFER:

LOCATIONS: CALIFORNIA

POSITIONS: WE HAVE ER, ICU, TELEMETRY, MS, L&D, OR

SHIFTS: VARIOUS – MOSTLY 3 12'S – BOTH DAYS AND NIGHTS POSITIONS

CONTRACT DURATION: 13 WEEKS

PAY PACKAGES INCLUDE THE FOLLOWING:

\$600.00 TRAVEL ALLOWANCE

\$300.00 PER MONTH FOR BENEFITS; NUMEROUS PACKAGE OPTIONS TO CHOOSE FROM!

SPECIALTY PAY PACKAGES:

\$1,600.00 - \$2,000.00 PER WEEK GROSS COMPENSATION!

CONTACT A R1MS RECRUITER TODAY!

[WWW.RESPONSE1.COM](http://www.response1.com)

1-(800) 670-9338



4 Bean Summer Salad Recipe

Ingredients

- 1 (19 ounce) can chickpeas
- 1 (14 ounce) can green beans
- 1 (14 ounce) can wax beans
- 1 (19 ounce) can red kidney beans
- 1 red bell pepper (any color can be used)
- 1 small red onion, peeled and thinly sliced
- 1/2 cup chopped fresh flat leaf parsley

Dressing

- 2/3 cup red wine vinegar
- 2 tablespoons balsamic vinegar
- 1/2 cup canola oil
- 1/2 cup granulated sugar (use less if desired)
- 1 clove garlic, minced
- 1 teaspoon Worcestershire sauce
- 1 teaspoon kosher salt
- 1/4 teaspoon fresh ground black pepper

Directions

1. Drain a 19-oz tin of chick peas (garbanzo beans), rinse well, then drain again; place in a large mixing bowl.
2. Drain a 14-oz tin of green beans and a 14-oz tin of wax beans well and then add to bowl.
3. Drain a 19-oz tin of red kidney beans, rinse well then drain again; add to bowl.
4. Dice up a colored bell pepper (red, orange or yellow) and add to beans.
5. Peel a small red onion and slice into very thin strips and add to bowl.
6. Lastly, add about 1/2 cup of chopped fresh flatleaf parsley.
7. Now make dressing: in a separate bowl, whisk together the vinegars, oil, sugar, minced fresh garlic, worcestershire, and salt and pepper.
8. Pour dressing over salad ingredients and toss.
9. Cover and refrigerate overnight, stirring occasionally (before serving, taste, as it may need more salt).
10. When ready, spoon bean salad into a serving bowl using a slotted spoon, to drain off most of the dressing before serving.

Nurse of the Month: Elizabeth Hunter

Elizabeth , we really appreciate all of your hard work, dedication, and loyalty to Response 1.

Keep up the good work Liz, and Thank You!