

SPECIAL
POINTS OF
INTEREST:

- Welcome to the Team
- Nurse of the Month
- Recipe

May 2010

Response 1 Medical Staffing

Welcome to the Team!



Hi! I am Jessie Prangley, Cheree's youngest daughter and the newest member of the Response 1 team. I am super excited to be officially working at response 1 as an Administrative Assistant (even though in my eyes I have been working here for a long time.)

I just moved back to the Sacramento area from a great winter season in Tahoe where I took a job teaching the wonderful sport of snowboarding. I am glad to be back and close to my family and working at this amazing establishment. My job here at Response 1 is assisting the recruiters and financial department in every way I can.

In my time off I am an avid reader. I also love shopping, and of course my passion is snowboarding! I spend a lot of time hanging out with my sister, watching movies with my mom and taking Tootsie (our English bulldog) around town with me. I am very thankful for my amazing family and now for my job at Response 1!

"Pursue some path, however narrow and crooked, in which you can walk with love and reverence."

Henry David Thoreau

Nurse of the Month: Dondon Edeza

The Nurse of the Month for May, 2010 is Dondon Edeza! Dondon has been an excellent representative for Response 1 since 2007. Dondon is a high quality, excellent nurse! We are so happy to have him on our team and appreciate all of his hard work! Thank you Dondon!



French Toast Casserole Recipe *(Great for a Mother's Day brunch!)*

- 1 loaf French bread (13 to 16 ounces)
- 8 large eggs
- 2 cups half-and-half
- 1 cup milk
- 2 tablespoons granulated sugar
- 1 teaspoon vanilla extract
- 1/4 teaspoon ground cinnamon
- 1/4 teaspoon ground nutmeg
- Dash salt
- Praline Topping, recipe follows
- Maple syrup



Directions:

Slice French bread into 20 slices, 1-inch each. (Use any extra bread for garlic toast or bread crumbs). Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices. In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended but not too bubbly. Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight.

The next day, preheat oven to 350 degrees F.

Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.

Praline Topping:

- 1/2 pound (2 sticks) butter
- 1 cup packed light brown sugar
- 1 cup chopped pecans
- 2 tablespoons light corn syrup
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg

Combine all ingredients in a medium bowl and blend well. Makes enough for Baked French Toast Casserole.