

M&M Cartage

Family-owned since 1972



VOL. 504

October 25, 2024

Happy Birthday!

Robert Ludwig - 10/27
Brad Graves - 10/28
Glen Garber - 10/29
Joey Hettel - 10/29
Vicki Beck - 10/30
Don Hayden - 10/30
Jerome Gray - 10/31
Alejandro Cruz - 10/31
Morgan McCullum - 10/31
David Arnold - 11/1
Joe Hayden - 11/3
Dennis Skaggs - 11/3
Jimmy Bronger - 11/5
Zach Davidson - 11/5
Moe Williams - 11/7
David Baumgardner - 11/7
Ernesto Morera - 11/7
Rick Druin - 11/8



Happy Anniversary!

Robert Way 10/26 - 9 years
John Tabler 10/27 - 20 years
Joe Spaulding 10/29 - 6 years
Fred Curd 10/31 - 12 years
Derrick Cardwell 10/31 - 2 years
Hekima Kabuya 10/31 - 2 years
Dale Harper 11/2 - 10 years
Paul Mattingly 11/6 - 1 year
Shaun McConnell 11/7 - 2 years
Sherhe Weaver 11/8 - 3 years

ATTENTION ALL DRIVERS/CDL HOLDERS

If your DOT physical or CDL will be expiring before **November 30, 2024**, make arrangements now to renew! **Remember, you can now make an appointment with our onsite clinic for DOT Physicals!** Physicals need to be renewed 30 days in advance and a copy of your physical needs to be submitted to your state. If you have any questions call Paula at ext. 276. Please keep in mind you can sign up for a pre-DOT physical with the onsite clinic to make sure everything is in order. Thank you!

Upcoming Customer Downtime

Ford and GE are planning on being down on Election Day and Veteran's Day. KTP is currently scheduled to run 1 shift on both days. Since these are scheduled down days, there will not be any guaranteed pay. We will update you if there are any changes to this schedule.

PREFERRED FUEL PROVIDER - LOVE'S

Pilot has changed the pricing agreement and reduced discount buy approx. .10 per gallon. Pilot had matched the price of Love's but that no longer is the case.

Quick Fuel in both Cincinnati & Louisville are approx. .55 per gallon higher than Love's.

The M&M discount at Loves is significantly lower than the price listed on pump. This discounted price is lower than all other vendors.

Please utilize Love's Travel Stops.



TRUCK CLEANING

Please make sure the truck are driving is clean and ready to be used at all times. All trash and personal items need to be removed from the truck at the end of your shift. Thank you for your attention to this and drive safe.

MONTHLY ONLINE TRAINING

Monthly On-Line training is **mandatory and a condition of employment**. Employees are required to complete assignments by the last day of the month. Failure to do so will result in disciplinary action.

If you have any questions or concerns, please speak to your immediate supervisor or contact a member of safety

This month's online assignment is **Trailer Coupling and Uncoupling for CMV Drivers** - This training goes over best practices for coupling and uncoupling tractor-trailers. It includes step-by-step instructions and safety tips and should be used in conjunction with on-the-job, truck-specific training. Time to complete is 15-20 minutes.

Make Safety & Compliance a Priority!

DRIVER UNIFORM PROGRAM

Have you used your uniform allowance this year? All drivers receive a 200 dollar credit to our online company uniform every year at the beginning of their anniversary month. All new hires receive a 100 dollar credit in their third month of employment. Purchases can be made anytime on the website and there is no log in or password needed to access it. Please contact Joey at ext. 266 if you have any questions about ordering.



Have a happy and safe Halloween!

Recipe Time!

Easy Butternut Squash Soup

Step 1

Gather the ingredients



Step 2

Melt butter in a large pot over medium heat, and cook onion, celery, carrot, potatoes, and squash until lightly browned, about 5 minutes. Pour in enough chicken stock to cover vegetables.

Step 3

Bring to a boil over medium-high heat. Reduce heat to low, cover pot, and simmer until all vegetables are tender, about 40 minutes.

Step 4

Transfer soup to a blender and process until smooth. Return to the pot and mix in any remaining stock to reach desired consistency. Season with salt and pepper.

Step 5

Serve hot and enjoy!



Ingredients:

Original recipe (1X) yields 4 servings

- 2 tablespoons butter
- 1 small onion, chopped
- 1 stalk celery, chopped
- 1 medium carrot, chopped
- 2 medium potatoes, cubed
- 1 medium butternut squash - peeled, seeded, and cubed
- 1 (32 fluid ounce) container chicken stock
- salt and freshly ground black pepper to taste