

NOVEMBER | 2023

# THE BUZZ



THE OFFICIAL NEWSLETTER OF SKG



*“It’s easy to come up with new ideas: the hard part is letting go of what worked for you two years ago that is now out of date.”*

**-Roger von Oech**

We talk about innovation all the time. If we are doing things the way we did them years ago, we will get beat. We will get beat on experience, accuracy, labor pricing because the best way to cut our error and drive efficiency is through innovation and technology. This is one of our cornerstones of our Founding Values. We are in Austin, TX, a hub for innovation.

We need to be leading all experiences with the most advanced ways of solving our clients’ greatest challenges. If you aren’t, I can assure you our clients are.

**Beth Goff-McMillan**

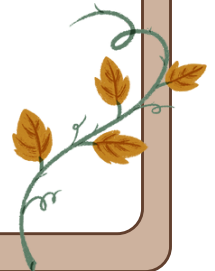
*SKG Value of the Month!*

# INNOVATIVE



## Blaze the Way Innovative

- The Elon mindset
- Disrupting the market
- We take what we learn and run with it
- Blazing new trails
- Dive in, ask questions and not expect the questions to be laid out for you
- Thinking outside the box
- Eagerness to learn or know something
- Curiosity
- Creative
- Collaboration through curiosity
- Explore unknown
- Best solution
- Inventing new solution



# All Company Updates

## HR Updates

### RECRUITING

- Designer
- Architectural Products Seller (Austin or San Antonio)
- Support Services Specialist (San Antonio or Austin)

PLEASE SEND  
REFERRALS TO  
LUCIA WOOD

## UNLEASH THE KNOWLEDGE!

THESE TIPS WILL SAVE ON  
CLARIFICATIONS, EMAILS, TIME  
AND \$\$

- Knoll orders will not go through via EDI without the Generic Code (GC). Please be sure that makes its way into Core.
- We'll be coming up on end-of-year expiration dates for KPRs. Be sure you're watching out for those and getting them renewed as necessary.
- Never change the Qty of product in Core to "0". If a line needs to be canceled or deleted, let Purchasing know and we'll assist in keeping Core happy.
- Please do not use "ASAP" as a Requested Delivery Date. Take a stab at a reasonable delivery date based on the product lead time.

Questions?

Tip suggestions? Send them to the Purchasing Team!



**DON'T FORGET**

Process Trainings  
every Monday at 1:30pm

Upcoming topics:  
Storage Process  
Returns Process

C  
U  
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B**SKG FOOD DRIVE - 11/7-11/17**

- GOAL: 1,000 ITEMS
- BOXES AND TALLY SHEET BY THE CULTURE CLUB BOARD IN THE ATX SHOWROOM
- EMPLOYEES OUTSIDE OF AUSTIN CAN PLACE AN ORDER FOR SHIPPING OR DELIVERY TO THE AUSTIN SHOWROOM OR DONATE VIA VENMO TO ABBEY (@ABBEYLANE) OR DONATE TO YOUR LOCAL FOOD BANK AND LET US KNOW HOW MANY ITEMS
- EVERY 25 ITEMS DONATED BY 1 INDIVIDUAL EARNS THEM 1 POINT TOWARDS GIVE BACK KICK BACK

**ANNUAL BLOOD DRIVE - 11/30, 9 - 1PM****GIVE BACK KICK BACK**

- FOR EVERY HOUR VOLUNTEERED, YOU'LL GET ONE RAFFLE TICKET FOR A CHANCE TO WIN \$1,000 WORTH OF FURNITURE. UPLOAD A PICTURE VOLUNTEERING IN SKG GEAR AND YOU'LL GET ONE ADDITIONAL TICKET THROWN IN THE RAFFLE.
- WE'LL DRAW A LUCKY WINNER EVERY QUARTER.

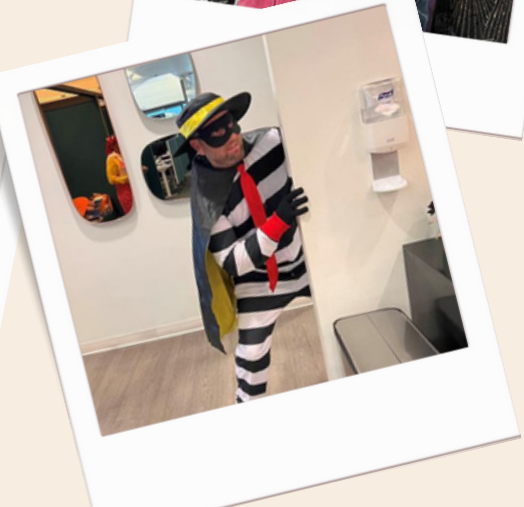
**SKG HOLIDAY PARTY: DECEMBER 15, 12PM-5PM @ AUSTIN SHOWROOM**

- SECRET SANTA REVEAL
- SKGER OF THE YEAR AWARDS
- YEARS OF SERVICE AWARDS

**ONGOING EFFORTS WITH LIRIOS PEDIATRIC CENTER**SEND YOUR FEEDBACK TO [SKGFEEDBACK@SKGTEXAS.COM](mailto:SKGFEEDBACK@SKGTEXAS.COM)



We take pride in  
being part of  
both the culture  
in our community  
and our culture  
within SKG!





## MILLERKNOLL UNIVERSITY CONTENT:



### MillerKnoll Review:

- Starting today, Nov 13, all Knoll.com+ content, resources, and tools are now available through Omni Resource Portal
- Omni Timeline
  - Nov 13: Knoll content go-live in Omni
  - Nov 13 - Dec 4: Knoll content available in both Omni & Knoll.com+
  - Dec 5: Knoll.com+ is discontinued

## MillerKnoll *Reminders*

- NEXT MKU November 29
- Portals merging to Omni by the end of 2023
- Cove Collection by Knoll launch Dec 18



# SKGer OF THE MONTH



*Amy Evans*



# WE ARE THANKFUL



"MY FAMILY"

"HAIR DYE... AND MY FAMILY... AND THE RANGERS!"



"MUSIC AND PEPPERMINT MOCHAS"

"REALLY AWESOME FRIENDS"



"LIVIN'"

"EXCEDRIN MIGRAINE"

"MY HEALTH"

"TEQUILA"



"LAUGHTER. HUMOR WILL HELP YOU THROUGH ANYTHING"



"NEW RELATIONSHIPS AND CONNECTIONS"



## 9 WAYS TO HAVE A HEALTHY NOVEMBER

1. STAY HYDRATED. ADEQUATE HYDRATION IS IMPORTANT FOR IMMUNE FUNCTION, SKIN RADIANCE, AND EVEN MOOD & ENERGY LEVELS!
2. GET SOME VITAMIN D. EGGS, SALMON, FORTIFIED CEREAL, MILK, & CHEESE CAN ALL BE GOOD SOURCES.
3. PAY ATTENTION TO THE AIR. COLDER MONTHS HAVE LESS HUMIDITY & DRIER AIR. A HUMIDIFIER CAN HELP.
4. BOOST YOUR IMMUNITY. EXERCISE REGULARLY, STAY HYDRATED, GET ENOUGH SLEEP, EAT BALANCED MEALS, MANAGE YOUR STRESS & DON'T GET TOO WORN DOWN. AND WASH YOUR HANDS!
5. STOCK UP ON SEASONAL PRODUCE. EATING FOODS DURING THEIR PEAK SEASON ENSURES YOU GET THE FULL NUTRIENT & VITAMIN CONTENT. TURNIPS, SWEET POTATOES, CELERY, & CAULIFLOWER ARE EXAMPLES YOU MIGHT INCORPORATE.
6. DOWNLOAD A WORKOUT.
7. READ A BOOK. READING LITERALLY STRENGTHENS THE CONNECTIVITY IN YOUR BRAIN.
8. SWITCH UP YOUR MOISTURIZER. IN WINTER MONTHS WHEN YOUR SKIN GETS DRIER, YOU MAY NEED SOMETHING A LITTLE HEAVIER.
9. BE GRATEFUL. NOVEMBER IS NATIONAL GRATITUDE MONTH AND OF COURSE, WE ALL PAUSE ON THANKSGIVING TO GIVE THANKS. BUT RESEARCH SAYS THAT INDIVIDUALS WHO PRACTICE GRATITUDE REGULARLY HAVE HIGHER INCOMES, RELATIONSHIPS THAT ARE MORE SATISFYING AND LESS INSTANCES OF DEPRESSION. THERE IS ALSO SOME AMAZING RESEARCH FROM DUKE THAT SAYS WRITING DOWN "THREE GOOD THINGS" BEFORE BED EACH NIGHT INCREASES RESILIENCE AND DECREASES STRESS. OTHER GREAT WAYS TO MAINTAIN THE PRACTICE OF GRATITUDE INCLUDE KEEPING A GRATITUDE JOURNAL, MEDITATING OR GETTING OUT IN THE WORLD AND SERVING OTHERS.

# FIGS-IN-A-BLANKET WITH GOAT CHEESE

SPICY, HONEY-GLAZED FIGS ARE BALANCED BY CREAMY GOAT CHEESE AND BUTTERY PUFF PASTRY IN THIS FUN VEGETARIAN PLAY ON PIGS-IN-A-BLANKET. IF GOAT CHEESE ISN'T YOUR THING, TRY THESE BITES WITH BRIE, CAMEMBERT, MANCHEGO, OR PARMESAN.

ACTIVE TIME: 55 MINS | TOTAL TIME: 70 MINS | YIELD: 48

## INGREDIENTS

- 1/4 CUP PLUS 2 TABLESPOONS RED WINE VINEGAR
- 3 TABLESPOONS HONEY
- 3/4 TEASPOON CRUSHED RED PEPPER FLAKES
- 1/2 TEASPOON KOSHER SALT
- 1/2 TEASPOON FRESHLY GROUND BLACK PEPPER
- 24 DRIED (OR FRESH) BLACK MISSION FIGS (MEDIUM OR LARGE), STEMS TRIMMED, HALVED
- 1 LARGE EGG
- 1 (14- OR 17-OUNCE) BOX OF PUFF PASTRY (PREFERABLY ALL-BUTTER PUFF), THAWED ACCORDING TO PACKAGE DIRECTIONS
- ALL-PURPOSE FLOUR (FOR SURFACE)
- 6 1/2 OUNCES PLAIN GOAT CHEESE
- SESAME SEEDS OR POPPY SEEDS (FOR TOPPING; OPTIONAL)



## DIRECTIONS

- ARRANGE RACKS IN UPPER AND LOWER THIRDS OF OVEN; PREHEAT TO 400°F. LINE 2 RIMMED BAKING SHEETS WITH PARCHMENT PAPER.
- LET GOAT CHEESE SOFTEN AT ROOM TEMP WHILE STIRRING VINEGAR, HONEY, RED PEPPER FLAKES, SALT, PEPPER, AND 1 CUP WATER IN A MEDIUM POT. ADD FIGS AND BRING TO A BOIL. REDUCE HEAT, BRING TO A SIMMER, AND COOK, STIRRING OCCASIONALLY, UNTIL FIGS ARE SOFTENED & LIQUID HAS ALMOST EVAPORATED AND IS A SYRUPY CONSISTENCY, 7-10 MINUTES. TRANSFER FIGS TO A PLATE; LET COOL.
- BEAT EGG WITH 1 TBSP. WATER IN A SMALL BOWL. IF USING A 14-OUNCE PACKAGE WITH 1 SHEET OF PASTRY, ROLL PASTRY TO AN 18X12" RECTANGLE ON A LIGHTLY FLOURED SURFACE. IF USING A 17-OUNCE PACKAGE WITH 2 SHEETS OF PASTRY, ROLL EACH SHEET TO A 12X9" RECTANGLE. CUT PASTRY ALONG THE 12" SIDE INTO 12 (1-INCH-WIDE) STRIPS. CUT EACH STRIP CROSSWISE INTO PIECES ABOUT 4 1/2" LONG. YOU SHOULD HAVE 48 (4 1/2X1") STRIPS PASTRY.
- SCOOP A HEAPING 1/2 TSP. CHEESE AND PRESS INTO CUT SIDE OF 1 FIG HALF. PLACE FIG HALF IN THE CENTER OF 1 PASTRY STRIP. BRUSH 1 END OF PASTRY WITH EGG WASH AND ROLL TO ENCLOSE. TRANSFER SEAM SIDE DOWN TO PREPARED SHEET. REPEAT WITH REMAINING CHEESE, FIGS, AND PASTRY. BRUSH TOP OF EACH PASTRY WITH EGG WASH AND SPRINKLE WITH SEEDS, IF USING. BAKE PASTRIES, ROTATING AND SWITCHING SHEETS TOP TO BOTTOM HALFWAY THROUGH, UNTIL GOLDEN BROWN AND PUFFED, 15-18 MINUTES.
- NOTE: FIGS CAN BE COOKED 2 DAYS AHEAD; COVER AND CHILL.



SKG

HAPPY  
THANKSGIVING,  
'ALL