

CAPITAL REGION)ISPATCH



June **2023**

President's Message

CSEA recently celebrated our third annual Member Appreciation month. This was an idea, started by President Mary E. Sullivan, to take some time in the month of May to recognize and appreciate the work members like you do every day.

csea recognizes that not all employers or managers take the time to thank employees and we know that even a small gesture, a token of appreciation or acknowledgement of a job well done means a lot. So, thank you! The work you do is important. You are making a difference.

Here in the Capital Region, there were many appreciation events held and I hope you had a chance to get to one and feel, not just appreciation, but also part of something bigger, our union.

Seeing and meeting the hundreds of members throughout
May left me feeling proud and



Ron Briggs CSEA Capital Region President

amazed at the potential power of collective energy. What kind of things can we accomplish where we unite to make change? What kind of power is harnessed and wielded by union members when we come together for change?

As we continue our efforts to build this union, an effort that requires constant energy and commitment by officers and activists, I ask you to consider the role you play in our union. Is there some specific way you might be willing to help? Maybe you work near a new employee? Take the time to introduce

yourself and encourage them to become a member. Perhaps you want to get more involved as a steward? Maybe you want to help plan a meeting or social event?

There are so many ways to get involved and to make the value of CSEA known. Our strength is our power and the more we share in building and growing our union, the more successful we are in our efforts to bring positive change, not only to our workplace but to the lives and families of CSEA members across the state.

With much appreciation,

Ron Briggs CSEA Capital Region President



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Union fame / Management shame

Protect Our Children

This column recently looked at federal charges against corporations using migrant children as laborers in meatpacking plants where the children were endangered by heavy machinery and sickened by toxic chemicals. Now, it appears that some states, in a desperate attempt to appease anti-union lobbyists, want to make it legal for children to work more hours and later at night.

If we go back almost 100 years, unions were the reason that labor standards went into effect and one of the primary reasons for The Fair Labor Standards Act of 1938 was to prohibit oppressive child labor. The act also codified a national



minimum wage and a standard workweek. Yes, that act, brought about by unions created the weekend, guaranteed minimum pay and standards for child labor.

In what can only be described as chilling is that corporate industrial forces looking to save money with cheap labor have joined up with political forces in some states to roll back child labor laws.

In Missouri, legislation advanced this session to allow teens to work until 10PM on school nights.

Iowa Governor Kim Reynolds says she is planning to sign into law a bill that will allow 14-year olds to do roofing, construction and demolition work.

Currently 12 states have proposed or passed legislation to guarantee that child labor laws will be rolled back to the early 1930's. All in the name of low wages and enhanced corporate profits. Shameful.



Memorial Day with CSEA Region 4 members



This group of CSEA Region 4 members spent their Memorial Day laying flags on the graves of our service men and women who died while serving in the military.



Region 4 leaders honoring women in the workforce at the 2023 CSEA Women's Conference



MEMBERSHIP HAS ITS PRIVILEDGES

DON'T LEAVE HOME WITHOUT ONE!



Recipes by Janine Patschureck

SUMMER SALADS

Salad and can stay in your fridge up to 2 months.

4 thinly sliced cucumbers

1-large sliced red onions (can add fresh garli)

1-large sliced green bell peppers

1-tbsp salt

2-cup white vinegar

1 cup sugar

1-tsp celery flakes

1-tsp red pepper flakes

Mix cucumbers, onions, peppers and salt; set a side.

Put vinegar, sugar, celery flakes and pepper flakes in a pot and bring to a boil. Remove from heat and add 2 handfuls of ice until melted.

Place all veggies in large mouth canning jars (2 quarts or 1 half gallon jar)

Pour mixture over cucumbers, store in refrigerator.

Will keep up to 2 months

Makes 2 quart jars

Enjoy!



Colorful Ambrosia Salad

Ingredients:

1 cup sour cream or plain or vanilla yogurt

1 cup mini marshmallows fruit flavored or white

1 cup sweetened flaked coconut

1 cup canned pineapple tidbitswell drained

1 cup canned mandarin orange segments well drained

Instructions:

- 1. In a medium bowl, mix sour cream, marshmallows, coconut, and pineapple tidbits.
- 2. Gently fold in mandarin oranges.
- 3. Refrigerate for at least 4 hours or overnight. Serve chilled.

