



Married and Working Together Monthly Newsletter

EDITION 04-2025

It's hard for this first-time publisher to believe, but this is already my fourth newsletter of the new year. As that expression goes, where does the time go, it does really fly by! Well, welcome back and be reminded that if this is your first read, all three of the 2025 newsletters are available on the website for free, and they will always be free to our members.

This fourth newsletter will continue to contain five sections, as did my last March newsletter. It is my intent to continually improve our newsletter as frequently as possible. This fourth newsletter will also include something tasty that Patty actually prepared in March. Going forward I will provide a picture of the completed dish, just before we start eating it for dinner! In an effort to keep things fresh Patty will try to mix up the proteins each month. Fast forward, one year from now you and your resident cook will have a new source of recipes that you can use to impress your family and friends.

The format of our newsletter will remain the same as the first three newsletters. At some point when and if I receive a compelling reason to add or delete a section, I will act on it immediately. Continuing, the first section will always include a new MS Word document that you can add to your company's library of useful

forms. And be reminded that they are purposely in a MS Word format so that you can customize them as you need.

It is our hope that you will find this content relevant, enjoyable to read, humorous on occasion, and finally filled with anxiety as you wait for the next edition.

If you have any suggestions, please feel free to drop us an email at info@marriedandworkingtogether.

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SECTION ONE

A VERY IMPORTANT FORM THAT YOU CAN USE FOR YOUR BUSINESS. THE FIRST ORDER OF BUSINESS ONCE YOU HAVE CREATED YOUR COMPANY AND STARTED TO EARN A PROFIT WILL BE TO HIRE ADDITIONAL HELP.

You can find our next form, the **REFERENCE FORM, located in our library of forms.**

Why do we need to have a REFERENCE FORM, and how many do we need? Throughout the history of Ardor Health Solutions our recruiters have always been asked to gather three references when presenting a candidate for consideration of full-time hire. The same should hold

SECTION TWO

MONTHLY FINANCIAL NEWS OPINION EDITED BY MIKE

Inflation is stubborn and I believe that we should continue our conversation from last month.

Multiple sources that I consumed last month indicated that there are signs of weakness in spending on everything from basics to luxury items. It should be noted that it is not usual for purchasers of luxury items to scale back. I even read the *recession* word a few times this past month. Are *tariffs* to blame, or at least the threat of them? I have an opinion, and that's what this column is about. If Germany has a

true in your business when you are contemplating making an internal hire. We require one reference from a former Supervisor, one reference from a peer, and a final personal reference. All completed in writing.

There are absolutely no guarantees that these references will provide you with a perfect, long-term hire. But consider the alternative. If your candidate is unwilling or unable to provide these key references, do you really want to move forward? On a final note, the best referrals ALWAYS come from someone that is currently in your employ. At least that's what we have experienced in more than twenty years of business!

Feel free to download the form and make

25% tariff on a GM automobile coming into their country, shouldn't we have a similar (reciprocal) tariff on a BMW or Mercedes coming into our country? It would make that foreign car more expensive but isn't that fair trade.

And if you employed by GM anywhere in their vast operation, wouldn't that mean potentially more GM cars will be exported to Germany if they removed their tariff.

This fear I believe in part is driving the weakness in demand for many of consumer goods. Higher prices for eggs, as I reported last month, are being driven by potential tariffs that could come from eggs exported to our county. But what if the US never levied the tariffs, and the exporting country

adjustments to match your company requirement.

Be sure to add your own company logo to complete the personalization of the form.

dropped their tariffs on our exported milk?

Sentiment. A view of our attitude toward a situation or event; an opinion.

I believe sentiment is driving behaviors. Finally, I heard that in some places, egg prices are dropping. Let us see what next month brings.

New business owners, and existing business owners like we were many years ago, have little to no time to read financial news. I think it is important because as you make money, it is helpful to know where to invest it. What do you think? Send us an email if you think this section is helpful.

<p>SECTION THREE</p> <p>NEWSWORTHY TO REPORT FROM ARDOR HEALTH PRODUCED BY STEPHANIE AND MIKE</p>	<p>SECTION FOUR</p> <p>NEWSWORTHY TO REPORT – PERSONALLY FROM THE MARRIED AND WORKING TOGETHER TEAM</p>
<p>NOT COMPLETED</p> <p>Please visit www.ardorhealth.com our company for 25 years for updates and ideas that maybe useful to your company.</p>	<p>NOT COMPLETED</p> <p>Married and Working Together is not just about working together. It’s about having shared values with your entire family and your closest friends. That includes enjoying meals together, although seemingly we always talk about work somewhat.</p> <p>Together, this small but tight knit family of three generations are continuing to prosper.</p>

SECTION FIVE

PART OF THE SECRET OF A SUCCESS IN LIFE IS TO EAT WHAT YOU LIKE

AND LET THE FOOD FIGHT IT OUT INSIDE - MARK TWAIN

SEA BASS with Crushed Tomato Sauce

Ingredients

14 oz can of Italian Plum Tomatoes preferably

CENTO SAM MARZANO (secret ingredient and always a great beginning).

4 pieces of sea bass with skin on.

½ cup of water

¼ teaspoon of salt, although more may be needed later.

¼ teaspoon of pepper, although more may be needed later.

2 cups of all-purpose flour.

1 tbl of chopped basil leaves – fresh is preferred.

1 tbl of chopped parsley – fresh is preferred.

3 chopped garlic cloves.

6 tbl of olive oil, although more may be needed later.

SECTION FIVE CONTINUED

Directions

Season both sides of the sea bass with salt and pepper.

Dredge the sea bass in a shallow bowl of flower, light coat.

Heat 3 tbl of olive oil over medium heat.

Cook the sea bass for 3 min per side. Golden brown.

Transfer the fish to a clean plate.

Using the same pan, heat 3 more tbl of olive oil, medium heat.

Add the garlic, the tomatoes, the water, and the parsley and simmer for 10 minutes. Add more salt and pepper to taste.

Lastly add the sea bass and the basil and allow it to finish for two minutes.

Voila. You have perfected yet another Italian specialty.

The Finale

