Wellness Aewsletter

THE TIRE RACK NOVEMBER 2025



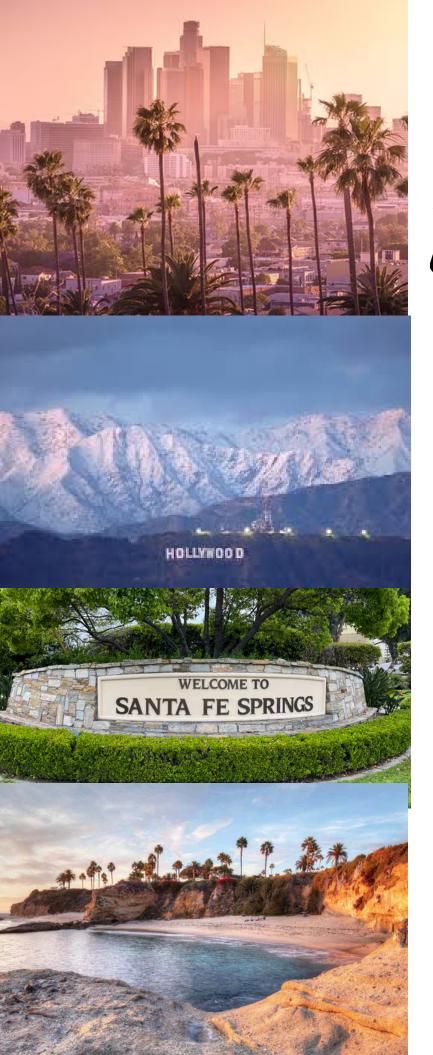
MEET OUR DISTRIBUTION CENTERS SERIES

energize, empower, encourage



Santa Fe Springs, California

Our Santa Fe Springs Warehouse began receiving tires on December 14, 2021, and has proudly remained in the same location since opening. The facility is led by DC Manager Nathaniel Goldman, who joined the company in June 2021 and has been instrumental in guiding operations and fostering a strong, collaborative culture. Office Manager Rachael Strimaitis joined Tire Rack in 2019 and relocated from Connecticut to help establish the new office, bringing valuable experience and leadership to the team. Several employees - Alex Berumen, Armando Guzman, Bryon Bostic, Jacob Oviedo, Jessie Trujillo, and Nick Aguila - have been with the warehouse since day one, reflecting the team's commitment, reliability, and pride in their work. The Santa Fe Springs location is staffed entirely by full-time employees, emphasizing long-term employment, growth, and teamwork.





DID YOU KNOW?

- The 1st online message was sent from UCLA, which crashed the system after sending just "LO"
- The iconic Fortune Cookie originated in Los Angeles
- The iconic palm trees lining the streets of LA were actually imported from Mexico
- You can travel from desert valleys to snow-capped mountains in just a few hours!

October's Happenings

Check out what we've been up to!







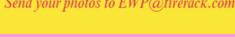














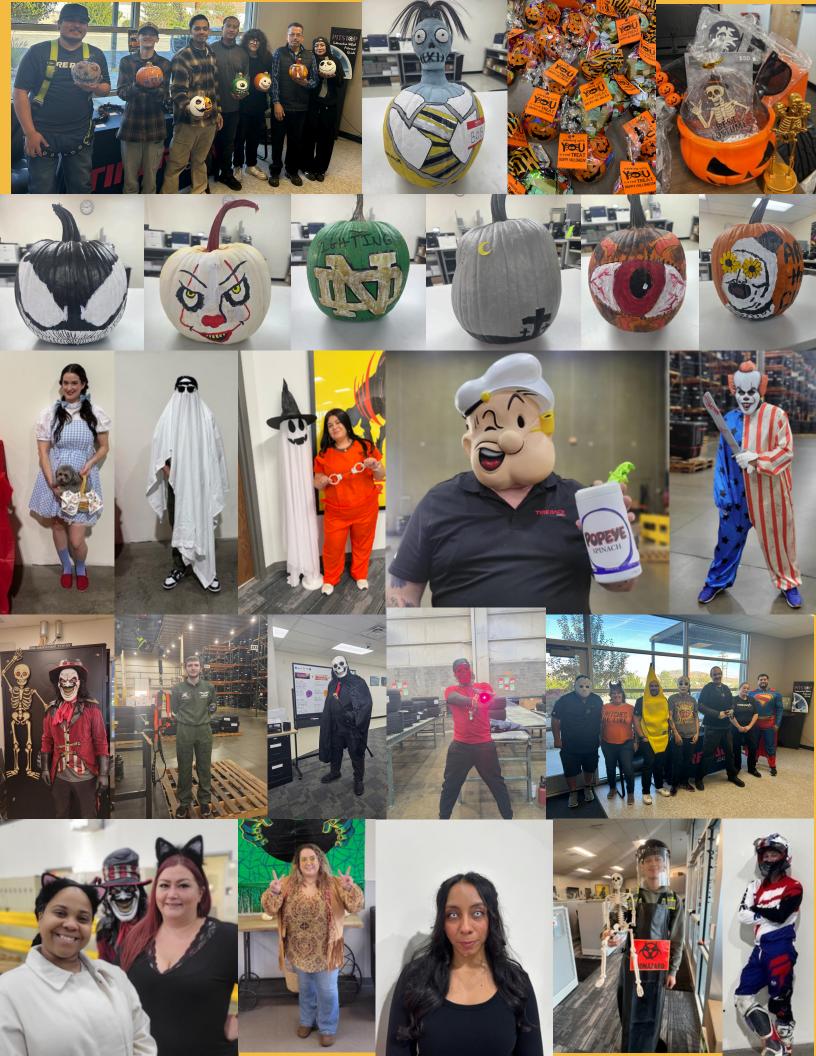


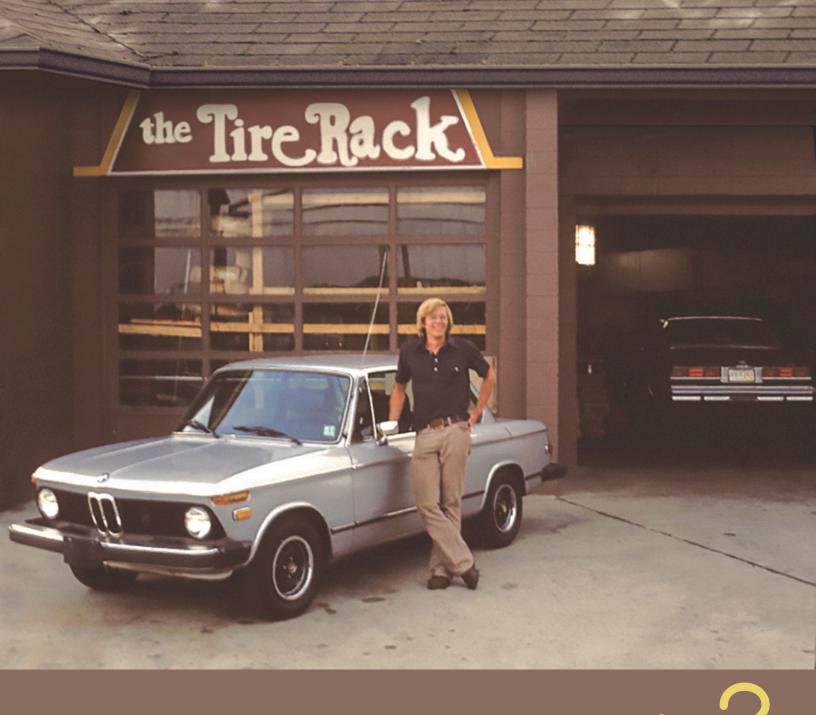












on gradiation of Mike Joines On Being Inducted into the

2025 TIA Hall of Fame





Scan the QR Code for a Message from Mike



- DAYLIGHT SAVING TIME ENDS 11/2
- NATIONAL STRESS AWARENESS DAY 11/5
- NATIONAL NACHOS DAY 11/6
- VETERANS DAY 11/11
- NATIONAL FRENCH DIP DAY 11/12
- NATIONAL TAKE A HIKE DAY 11/17
- NATIONAL EAT A CRANBERRY DAY 11/23
- THANKSGIVING DAY 11/27
- BLACK FRIDAY 11/28
- SMALL BUSINESS SATURDAY 11/29
- COMPUTER SECURITY DAY 11/30



OUR MISSION IS TO SAY THANK YOU TO OUR MILITARY AND FIRST RESPONDER COMMUNITIES, AND TO HONOR THEIR SERVICE BY CREATING OPPORTUNITIES FOR ALL AMERICANS TO EXPRESS THEIR GRATITUDE."



Join us as we **continue our annual tradition** of

creating handwritten cards

and letters to show our

appreciation and gratitude

Please send all items to HQ by 12/1 E.O.D.

Mail to: Tire Rack
Attn: EWP - Operation Gratitude
7101 Vorden Parkway
South Bend, IN 46628



We will be closed on November 27th

Have a Safe and Happy Thanksgiving!



TIRERACK®





INTRODUCING THE NEW AND IMPROVED

DTU featured on the Tire Rack KC!

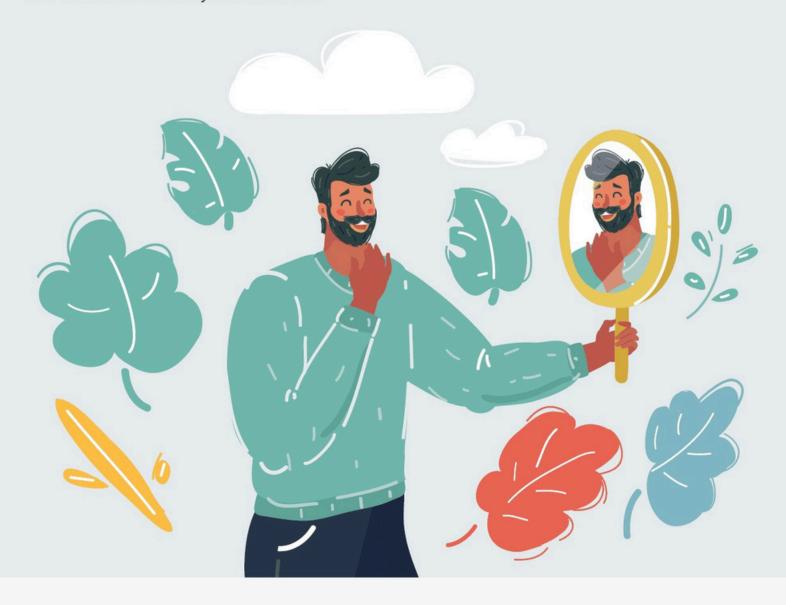


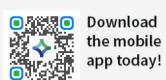


REFLECT

Learn through self-reflection

The holiday season provides an opportunity to pause, consider what you have learned and cultivate gratitude. Visit the Monthly Feature tile on your web portal or mobile app for tips to build self-awareness and reflect on how far you have come.







1-888-881-5462







daily gratitude

focus on the good

quote of the day

3 Things I'm Grateful For	My reflection
Why I'm Grateful	
expanding your gratitude	
People	

People	
Experiences	
Simple Joys	

gratitude prompt

What challenge did I overcome today that I'm grateful for?	

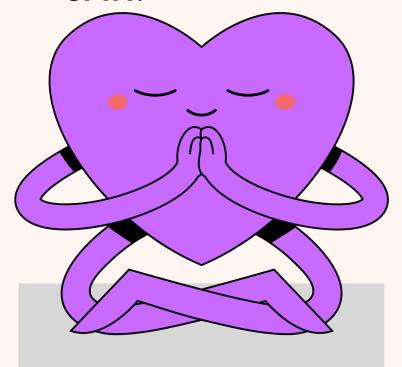
What lesson did I learn today that I'm thankful for?

MOUE WITH PURPOSE





Nourishes the spirit





Calms your mind

Builds powerful habits

LIVE WITH MEANING





Safety Tips for Young Workers



Ask Questions

If you are ever unsure of safety procudres or work conditions ask your supervisor. They are there to help!



Pay Attention to Training

Your workplace health and safety training is your most valuable tool. Pay attention to the training you are given by your employer, it could save your life one day.



Wear Your Safety Gear

The first step to workplace safety is to wear your protective gear. Your employer has asked you to wear those items for the specific purpose of keeping you safe. Wear proper additional potective gear when cleaning up spills, dealing with hazards, etc. as outlined in your health and safety training.



Pay Attention to Your Surroundings

Always keep your eyes and ears open for potential hazards in the workplace.

Pay attention to the people and machinery around you in order to protect yourself from avoidable hazards.

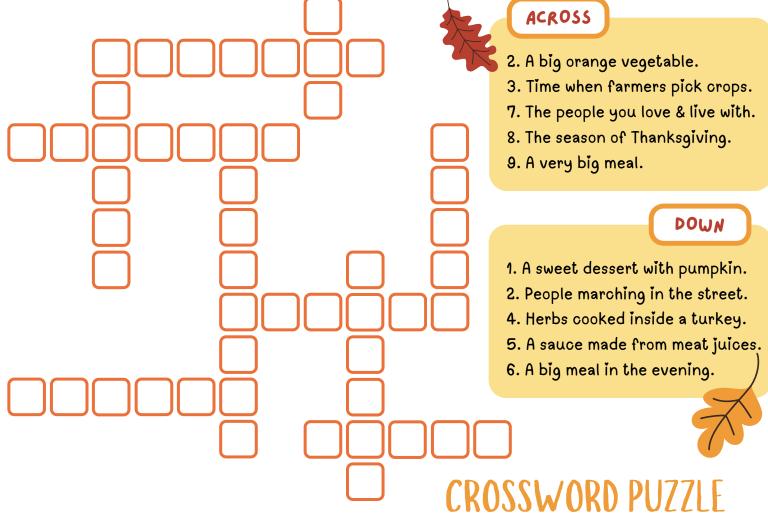


Get Help

If you ever feel a situation is too much to handle on your own ask for help!

Never risk your health or safety, ask a co-worker or supervisor to assist you.

This includes speaking up if you are asked to complete any task you feel is unsafe.



Read the clues below and fill in the grid.





SAM'S SEGMENT

As we roll into November, it's the perfect time to pause and reflect on the road we've traveled this year. Whether you've been navigating the busy season or maintaining a steady pace, every mile has mattered.

This month, we're especially grateful for the hard work, dedication, and teamwork that keep our wheels turning.

Thank you for all that you do - your drive keeps us moving forward.



WHAT'S IN SEASON IN

November

This will vary depending on time of the month and where you live.

Apples Leeks

Artichokes Lettuce

Arugula Onions

Brussels Sprouts Parsnips

Cabbage Pears

Carrots Peppers

Cauliflower Persimmons

Celery Potatoes

Clementines Pumpkins

Cranberries Radishes

Dates Squash

Endive Sweet Potato

Figs Swiss Chard

Garlic Turnips

Kale Watercress



HOMEMADE SWEET POTATO PIE

INGREDIENTS

- Dough for single-crust pie
- 2 medium sweet potatoes (about 1-1/2 pounds), peeled and cubed
- 1/3 cup butter, softened
- 1/2 cup sugar
- 2 large eggs, lightly beaten
- 3/4 cup evaporated milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon ground nutmeg
- 1/4 teaspoon salt
- Whipped cream, optional

- 1. Preheat oven to 425°. On a lightly floured surface, roll dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim crust to 1/2 in. beyond rim of plate; flute edge. Refrigerate while preparing filling.
- 2. Place sweet potatoes in a medium saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 13–15 minutes. Drain potatoes; return to pan. Mash until very smooth; cool to room temperature.
- 3. In a bowl, cream butter and sugar. Add eggs; mix well. Add milk, 2 cups mashed sweet potatoes, vanilla, cinnamon, nutmeg and salt; mix well. Pour into crust. Bake for 15 minutes. Reduce heat to 350°; bake until set or a knife inserted in the center comes out clean, 35-40 minutes. Cool on a wire rack. If desired, serve with whipped cream. Refrigerate leftovers.

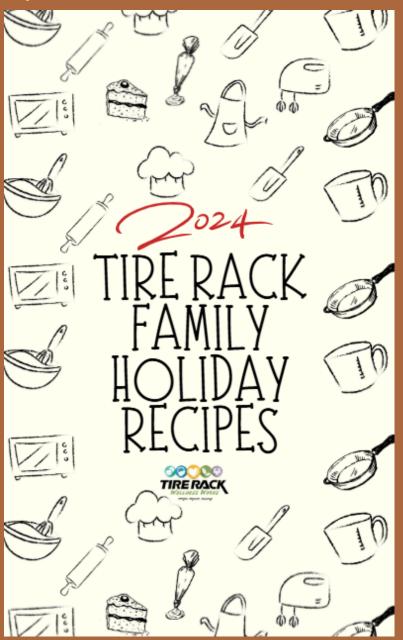
Taste of Home

Tire Rack Family RECIPES

Join us in collecting your favorite holiday recipes to be distributed in a special edition Tire Rack Family Holiday Recipes Newsletter!

ALL ENTRIES DUE 11/14
PUBLISHED 11/21/25

Send all recipes to <u>EWP@tirerack.com</u>









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COMEDY CORNER

What kind of key doesn't open a door?

A tur-key!

What's a scarecrow's favorite fruit?

Straw-berries

Why do birds fly south after Thanksgiving?
Because it's too far to walk.

Where do you find a turkey with no legs?

Exactly where you left it!

What happened when the turkey got into a fight?
He got the stuffing knocked out of him!
-CN

What's the best way to fix a broken pumpkin?
Use a pumpkin patch.

What kind of music do Pilgrims listen to?

Plymouth Rock.

Work Safely - 90% of all people are caused by accident -BM





Want some more laughs?

Make sure to follow @tirerack

on all socials - scan the QR code!



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EMPLOYEE
SHOUTOUT
SCAN THE QR CODE

