VOL.1 - Issue 8 JUNE 2019

Owl Be Well

Kennesaw State University Employee Well-being Newsletter



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Free Marietta Campus Classes through August

Tuesdays:Chair Yoga 12:00pm-12:30pm

Click to sign up

Mat Yoga 12:40-1:30pm Click to sign up



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Employee Assistance Program(EAP)ESPYR

The University System of Georgia has partnered with ESPYR to provide employees and their family members with a comprehensive Employee Assistance Program (EAP). Services are free and confidential.

Free webinar featured this month:

June-Master Your Mind: Emotional and Physical Health Connections.



Learn more. Your password is: **USGcares** 1-888-960-3305; Available 24/7; 365 days a year.

Recipe of the Month -Grilled Steak Salad with Asian Dressing

Prep Time: 30 mins, Cook time: 15 min, Total Time: 1 h 45 min

Ingredients

1(12 ounce) rib eye steak

1 tablespoon soy sauce,1 teaspoon Steak seasoning 1/2 lemon juiced

- 2 tablespoons rice vinegar, olive oil and white sugar 1/2 tsp sesame oil
- 2 pinches red pepper flakes
- 10 leaves romaine lettuce, torn into bite-size pieces
- 1/2 large English cucumber, cubed
- 1 avocado- peeled, pitted, and diced, 1 tomato, cut into wedges, 1 carrot, grated
- 4 thin slices red onion
- 3 tbsp toasted sesame seeds

Directions

- 1. Season both side of the rib eye steak with soy sauce and steak seasoning. Cover and refrigerate at least 1 hr to overnight.
- 2. Preheat an outdoor grill for medium-high heat and lightly oil the grate.
- 3. Grill steak on preheated grill until firm, reddish-pink, and juicy in the center, about 6 mins per side. An instant-read thermometer inserted into the center should read 130 F(54 °C). Transfer steak to a platter, sprinkle with lemon juice, and cover loosely with aluminum foil. Allow meat to rest for about 10 mins, then cut into strips.
- 4. Whisk rice vinegar, olive oil, sugar, sesame oil, garlic powder, and red pepper flakes together in a small bowl. Combine lettuce, cucumber, avocado ,tomato ,carrot ,red onion, and steak strips in a large bowl. Pour rice vinegar dressing over salad and toss to coat. Sprinkle with sesame seeds to serve.

 Click here for the link to the recipe page.

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AT THE BATTERY ATLANTA

FREE for everyone. All ages welcome.

Come enjoy FREE Yoga (and parking), presented by Kaiser Permanente. On the plaza, Kaiser Permanente instructors will lead you, your friends, and family through poses and postures of yoga.

MONTH	DAY	TIME	
February	18, 25	6:30 to 7:30 pm	
March	4, 11, 18	6:30 to 7:30 pm	
April	8, 15, 22	6:30 to 7:30 pm	
May	6, 13, 20, 27	6:30 to 7:30 pm	
June	3, 24	6:30 to 7:30 pm	
July	1, 8, 15, 22, 29	6:30 to 7:30 pm	
August	5, 12, 19, 26	6:30 to 7:30 pm	
September	9,16, 23, 30	6:30 to 7:30 pm	
October	7, 14, 21, 28	6:30 to 7:30 pm	

LOCATION: 800 Battery Ave., Atlanta, GA 30339 MORE INFO: batteryatl.com/yoga





Upcoming June Well-Being Events.

· Well-being Wednesday: Skin Cancer Awareness

Date: June 12

Time: 11:30am-12:30pm

· TIAA Financial Essentials Live WEbinars: How smart investors ride out market volatility.

Date: June 13

· Money Monday: Managing Income and Debt

Date: June 24

Time: 12:00pm-1:00 pm



Click HERE to view your
Kaiser Permanente Healthy Living Catalog
through June. Please note non- Kaiser
members are able to pre-register for
majority of classes FREE.



Swim Lessons

Work one-on-one with KSU Swim Instructors! Private swim lessons are available to all KSU Recreation Center members including faculty and staff.



Faculty/Staff:

1 Lesson - \$25

3 Lessons - \$60

6 Lessons - \$95

Lessons Include:

- Basic Swim Lessons
- Technique Improvement
- Competitive Skills

Contact Cheryl Cheryl Richardson,

at bricha89@kennesaw.edu with questions

regarding swim lessons.

For additional information, please click here.

Personalized Lessons based on:

- Your Schedule
- Your Goals
- Your Experience

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	Monday	Tuesday	Wednesday	Thursday	Friday
6:30 am- 7:15am		STRONG by Zumba® Ché	Circuit Kyle		
12:30 pm- 1:30pm	Yoga (all levels) Deborah	Tai Chi Alan	Owi Sculpt Lisa		Tai Chi Alan
4:30 pm- 5:20 pm	Owl Sculpt Karen			Yoga (all levels) Deborah	
5:15pm- 6:05pm			Zumba® Cindy		Zumba® Ché
5:30pm- 6:30pm	Strength & Stamina Karen	Cycling <i>Melanie</i>		Cardio Kickboxing Karen	

NOTE: THIS SCHEDULE IS SUBJECT TO CHANGE AT ANY TIME, PLEASE CHECK OUR WEBSITE FOR THE MOST UPDATED SCHEDULE.



Contact the Employee Fitness Center (EFC)

efc@kennesaw.edu • 470) 578-6770 • employeewellness.kennesaw.edu