



"The Innovative Cleaning Professional"

Welcome Tracy Mosher to the Eagle Team
Director of Business Development



Tracy joined the Eagle Team in February 2022 as Director of Business Development. Tracy has a degree in Business Marketing and prior to joining Eagle she spent over 22 years working as a Senior PCB Designer at FreedomCAD Services, Inc. One of the largest PCB Service Bureaus.

We trust that her knowledge, skills, positive energy and experience will be a tremendous asset to the Eagle team.

She is eager to bring her creativity to the new industry with Eagle where her focus will be on supporting and building relationships with current and prospective customers as well as employees.

She is excited to be a part of the Eagle Team!

Help us Congratulate Tracy!!!

Eagle Cleaning is proud to Announce

We have been selected the Best Commercial Cleaning Company in the Worcester area for 5 years!

We appreciate all our valued employees who helped us achieve this award.

To our clients who voted for Eagle Cleaning - we thank you and we are committed to delivering the highest quality service for the years to ahead!



Employees of the Month

Eagle Cleaning recognizes 2 employees a month who go above and beyond.

The recipients each receive an Employee of the Month certificate, Eagle Sweatshirt and a \$100 Visa Gift Card!
Congratulations and thank you for your hard work and dedication!
Go Team Eagle!

Madison Stevens
Fidelity Needham



Judith Recinos
Seven Hills



Almond Snack Mix

This sweet and crunchy snack boasts plenty of fiber and heart-healthy fat. Once it's cooled, package it in single-serving bags so it's ready to tuck into lunchboxes or grab on the way out the door

Ingredients

- 1/3 cup whole, unsalted almonds
- 2/3 cup whole-grain cereal squares
- 1/2 cup low-fat granola (without raisins)
- 1/4 cup dried apricot halves, cut into pieces
- OR
- 1/4 cup golden raisins
- 1/4 cup sweetened, dried cranberries



Directions

Preheat the oven to 350°F. Spread the almonds in a single layer on an ungreased baking sheet. Bake for 5 to 10 minutes, or until lightly toasted, stirring once or twice to ensure even baking. Transfer to a plate to cool completely. Meanwhile, in a large bowl, stir together the remaining ingredients. Stir in the cooled almonds

Bon Appetit

