

APRIL

Monday Tuesday Wednesday Thursday Friday Saturday Sunday

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APRIL FOOL'S DAY

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TAX DAY

GOOD FRIDAY

HAPPY EASTER

22

23

24

25

26+

27

28

EARTH DAY

APRIL

PORT CITY NEWSLETTER

Tuesday Wednesday Thursday Friday Saturday Sunday

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APRIL FOOL'S DAY

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TAX DAY

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GOOD FRIDAY

20

HAPPY EASTER

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*EARTH DAY/
APPLICATIONS FOR YOUTH
SUMMER PROGRAM*

23

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ARBOR DAY

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APRIL

PORT CITY NEWSLETTER

**Reminders
Diesel
Driving
Academy
class April 15**

**Funding for
Commercial Driver's License
Pre-Apprenticeship Program
at Diesel Driving Academy**

- Are you between 21 - 24 years of age?
- Do you have a clean driving record with no felony?
- Can you pass a drug test and a DOT physical?

You may qualify for entrance into a Pre-Apprenticeship Program with Diesel Driving Academy to receive a CDL and an apprenticeship with Schneider Trucking for one year.

NEXT CLASS STARTS APRIL 15, 2019

PAY RATE - \$9.00 per hour for 95 clock hours through Diesel Driving Academy



For more information, call Bureau of Workforce Development, WIOA Youth Program Coordinator, Penny Butler at 318-673-7567 or Youth Counselor, Shaquavia Darden, at 318-673-7544.

Port City Dish Pick:



Level: Easy
Total: 40 min
Prep: 5 min
Cook: 35 min
Yield: 4 servings
Nutrition Info
Share This Recipe
Ingredients
3 1/2 pounds skin-on, bone-in chicken quarters
Kosher salt and freshly ground pepper
1 lemon, halved
3 tablespoons extra-virgin olive oil
1 pound fingerling or other small potatoes
2 bunches radishes
1 bunch scallions
1 bunch baby carrots
1/4 cup chopped fresh dill

Preheat the oven to 500 degrees F. Rinse the chicken and pat dry. Season with salt and pepper, then place skin-side up on a rimmed baking sheet. Squeeze 1/2 lemon over the chicken and drizzle with 1 tablespoon olive oil. Roast 15 minutes. Meanwhile, cut the potatoes and radishes in half and cut the scallions into thirds. Toss the potatoes, radishes, carrots and the remaining 2 tablespoons olive oil in a bowl; season with salt and pepper. Remove the chicken from the oven and scatter the vegetables around it. Continue to roast until the vegetables are tender and the chicken is golden and cooked through, about 20 more minutes. Squeeze the remaining 1/2 lemon over the chicken and vegetables. Top with the dill and season with salt.

Whats happening with our City youth?



**WIOA Youth Workers
attending
Goodwill Industries Quarterly
Training Collaboration.**

“Quotes to live by:”

**Auditions are being held for you to be yourself.
Apply within ...**