

Conversations & Connections

Hot Topics Summer Luncheon Series with Ginny Wilson-Peters

The Art of Being Engaged



1. Drawing the drama triangle: Responsibility (Thursday, May 31st)

What does it really mean to step into 100% responsibility for our lives? Learn the three facets of the drama triangle and how these behaviors hold us back. This is one of our most popular topics for leaders and employees. It is guaranteed to get you thinking differently about being 100% responsible in your daily life.

2. Creating Change (Thursday, June 21)

Change doesn't happen in a vacuum. Change requires tapping into the resources of others. In this session, we'll discuss tools for managing change, helping people through the process of personal & organizational change. "80% of significant changes fail because of the lack of time and resources devoted to helping people through the transitional process." - William Bridges.

3. Painting the Picture: Keys for Employee Engagement (Thursday, July 12)

People don't leave jobs they leave bad bosses. 70% of companies still struggle with high employee engagement. Ginny will provide tools for engagement, including giving positive feed back in our final session.

Dates: **May 31, June 21 & July 12**

Time: **11:30 a.m. - 1:30 p.m.**

Location: **Integrity Integrated Office**
1019 Mound Street, Suite 203, Davenport

Cost: \$150 for the series

Registration includes lunch, program,
materials & networking.

To register: Mail or email us the following information to submit your registration.

Name: _____

Company: _____

Phone: _____

Email: _____

Integrity Integrated, Inc.
Conversations & Connections
1019 Mound Street, Suite 304
Davenport, IA 52803

Call: **Shari** or **Amy** at **563-359-1099** to register and pay by credit card or
Email us: SBaker@IntegrityIntegrated.com
or AKolner@IntegrityIntegrated.com

Circle your choice for lunch from the Village Corner Deli:

1. Corner Club—*smoked ham, smoked turkey, bacon, provolone, lettuce tomato and mayo on white bread.*
2. The Gobbler—*smoked turkey bacon, baby Swiss, lettuce, tomato and horseradish mayo on multigrain bread.*
3. Ranch Hand—*roast beef, honey ham, Colby jack, lettuce tomato, mayo and Dijon mustard on whole wheat bread.*
4. The Village Veggie—*lettuce, tomato, onion, pickle, sprouts, cucumber, black olives, green and banana peppers, provolone and pesto mayo on sourdough.*
5. Chef Salad—*smoked turkey, smoked ham, cheddar, baby Swiss, sprouts, tomato, cucumber and croutons, served on crisp salad greens.*
6. Chicken Caesar—*Oven Roasted Chicken, bacon, parmesan, tomato and croutons served on crisp romaine.*
7. Veggie Salad— *Tomato, sprouts, cucumber, onion, pickle, olives, green peppers, banana peppers, baby Swiss, Colby jack and croutons served on crisp salad greens.*

Salad Dressing: _____

Circle your choice of sandwich or salad. Feel free to cross off any item (s) you don't want included. An assortment of chips will accompany sandwiches. Water, Lemonade and Ice Tea will be provided to drink.

"In the Conversations & Connections luncheon series, Ginny has helped me to discover myself and my leadership style with her use of real-life examples, in class practice, and group discussions."
- Rebecca, Senior Systems Engineer