



The Honker

"...cheering each other on."



Team Member Spotlight



Shania Higgins came to be a part of the Ameriserve family at the beginning of 2021. She is an extremely hard worker who is always there to help anyone on her team. Shania is known to be dependable and a go to person to get results. She has a profound respect for the clients and her peers. Thank you, Shania, for always being willing to go the extra distance!

Thank you, Shania! AmeriServe is lucky and proud to have you on our team!

ASI Birthdays:

Korina Gruber: April 8th

Kevin Conn: April 9th

Cheryl Musselman: April 11th

Shania Higgins: April 17th

Andrenika Teel: April 22nd

Paige Hansen & Alexandra McClelland: April 26th

Alex Peterson: April 30th

Kaiya Schlotfeld: May 4th

Shante Kirby: May 5th

Kyle Payne and Sara Williams: May 11th

Rhonda Baldwin: May 12th

Nyador Bilim: May 17th

Kyle Alba and Daniella West: May 19th

Chaslyn Catanese: May 21st

Amanda Fischer: May 25th

Jamie Kleckner and Jessica Rea: May 27th

Cheyenne Kuiper: May 28th

Katrina Tippery: May 31st

Team Member Spotlight



Robin Ganske became a part of the Ameriserve Family in February of 2018. Robin started in the accounting department and has remained there throughout her employment. She started with learning client finances and payables as an Accounting Clerk and has transitioned into billing and management as the Assistant Controller. Robin is known for handling anything that comes her way and goes above and beyond helping solve problems and answer multitudes of questions from all departments. Robin, thank you for all your hard work and dedication!

ASI Anniversaries

Holley Duncan (16 years)

Lisa Hagan (14 years)

Eric Seitz 11 years)

Torre Childers (7 years)

Elizabeth Cooper 7 years)

Becky Hargans (7 years)

Shelly Seaman (7 years)

Katrina Tippery (7 years)

Rebecca Weier (7 years)

Kassandra Jones (6 years)

Kimber Renk (6 years)

Briana Travis (4 years)

Alondra Ibarra (3 years)

R'eyona Bell (1 year)

Nyador Bilim (1 year)

Maryah DeSantiago (1 year)

Tree're Edwards (1 year)

Thomas Longshore (1 year)

KJeff Manzer (1 year)

Chloe Nichols (1 year)

Kaylynn Salem (1 year)

Sekora Squires (1 year)

Employee Goal Achievements:

- Sierra McCormick bought a new vehicle.
- Chandler Schlotfeld bought her dream puppy.
- Vanessa Poole sold her house.
- Dennis Stolz made the last vehicle payment on his car.

ASI Artist of the Month

Dalee R.



Weight Loss Challenge "Get Up and Move!!!"

Summer is just around the corner, so **GET UP** and **MOVE** your body! Lose those unwanted winter pounds and get ready for the warmer weather with our weight loss challenge! Weigh-in weekly starting April 1st and see who can clean the most junk out of their trunk by June 1st! Will you be the **BIGGEST LOSER?! Prizes for 1st, 2nd, and 3rd place!** Join anytime! Contact Chaslyn Bryant for registration and details @ 712-435-8533.



Do you like art? Photography? Journalism? Interested in helping with the newsletter? Join our team or send us your work for consideration! Send your work to: seppenbaugh@ameriserveintl.com

Recent Coaching I Graduates:



Congratulations to Elena Reedy, Sarah Smith, Shelly Seaman, Isiah McGrone, Kimber Renk, Jaymee Talcott, Vlcki Reed, Kayla Kron, and Steven Eppenbaugh.



Recipe of the Month:

Antipasto Salad

Ingredients Needed for Antipasto Meat and Cheese Salad:

- Grape Tomatoes
- Black Olives
- Green Olives
- Sliced Pepperoncini's
- Marinated Artichokes
- Thin Sliced Salami
- Preferred Cheese (I use crumbled feta and cubed Manchego)
- Olive Oil
- Red Wine Vinegar
- Dried Italian Season
- Garlic
- Parsley
- Salt/Pepper

How To Make Antipasto Appetizer Salad:

1. Prepare and combine all salad ingredients in large bowl.
2. Mix dressing ingredients then pour over salad. Toss until evenly coated with dressing.
3. Salt and pepper to taste.

What Is Antipasto Salad?

Antipasto is usually a first course of an Italian meal. It consisted of cured meats, cheeses and marinated vegetables. We are taking all the antipasto goodness and making it into one easy salad.

This salad is a naturally low carb meal. A mix of salami, cheese, marinated artichokes, olives, tomatoes and pepperoncini tossed in a flavorful dressing.

This salad can be eaten as is or combine with a fresh spring mix greens for a healthy, flavorful meal. Omit any ingredients that you do not prefer or add any of your favorites.

Antipasto Meat and Cheese Salad can be served as a meal all on its own or alongside your favorite protein.

