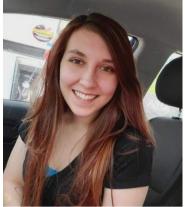


The Honker

...cheering each other on."



Nember Soomon



Kacie Karbowski

Kacie Karbowski came to be part of the AmeriServe team in February 2019. She started and currently remains in our 24-hr program.

Kacie is an extremely hard working and dedicated team member, she puts our client's wellbeing above everything else. Kacie is very dependable who always arrives early to her shifts, and has all her documentation completed before the end of each shift. Kacie is highly respected by her client's parents, co-workers, and supervisors.

In November of 2021, Kacie was promoted to Lead CSR and has thrived in the position. Kacie, thank you for being you and for being a part of the AmeriServe family.

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Diana Sharp

Diana Sharp has been with AmeriServe for 13 years and has worked in 24-hr, Hourly, and Lead-On program.

Today, Diana is the Lead CSR of one of ASI-2's Lead-On locations. She is very knowledgeable about her job, the company, an, most of all her clients!

Diana goes the extra mile for the entire program, often volunteering to work additional shifts or work at other locations. She is fantastic with documentation and frequently coaches team members on making their documentation better. Diana has a great attitude and is very eager to learn new skills to enhance her personal and professional growth. Thank you, Diana for years of dedication and excellence!

ASI Birthdays:

Tree're Edwards: June 1st Becky Hargens: June 4th Gina Smith: June 5th Tasinae Brown: June 8th Jaymee Talcott: June 9th Kathy O'Neal: June 16th

Kassie Jones and Baylee Ruffcorn June 21st

Ashley Vanfossan: June 23rd Briana Travis: June 26th R'evona Bell: June 27th Jami Escobedo: June 28th

Rob Franks, Julia Guilliams, Lisa Hagan: June 30th

Kari Cook and Megan Travis: July 10th

Pia Franklin: July 13th Sierra McCormick: July 18th Corina Gray: July 22nd Jamie Jansa: July 26th Paige Hough: July 31st

ASI Anniversaries June

Ashley Partridge (13 years) Samantha Baldwin (5 years)

Alexandra McClelland (5 years)

Chelsea Acosta (4 years)

Chris Elders (3 years)

Kara Johnson (3 years)

Maria Valadez (2 years)

Jennifer Aranda-Hernandez (1 year)

Chaslyn Bryant (1 year) Yusuf Mohamud (1 year)

Jaymee Talcott (1 year)

July

Kevin Conn (10 years) Vanessa Poole (10 years) Dustin Belt (7 years) Terrie Snowden (5 years) Paige Hough (4 years) James Sharp (3 years) Deana Blunt (2 years) Roshelle Carter (1 year) Chandler Schlotfeld (1 year)



Employee Goal Achievements:

- · Jaymee Talcott bought a house.
- Tyna Anderson and Vanessa Poole graduated with their Master's Degree.
- · Korina Gruber got married.

ASI Artist of the Month

Gabriel E.



Upcoming Events

Celebrate your Independence!

- Join us for a Independence Day Celebration on July 15th at 12p.m, at Lake Manawa Shelter 7. Walking tacos and drinks will be served.
- Sponsored by Ameriserve Hourly and Lead-On, For questions contact Samantha Baldwin.





The People Company

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: btravis@ameriserveintl.com

Recent Graduates



Congratulations to Tyna Anderson and Vanessa Poole on graduating with their Master's Degree in Organizational Leadership from Buena Vista University.



Dayhab News

Memorial Day Feature

In May many of you celebrated Memorial Day with your family & friends making memories and enjoying life. Many clients went to local cemeteries to put flowers on graves that had none. It was great to see how much our individual's care!







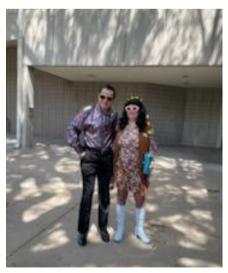


Talent Show Feature

In June Day Hab hosted our first ever AmeriServe's Got Talent Show, and it was a hit! Our clients chose if they wanted to participate and what they wanted to show as their talent. They practiced very hard and put on a great show! Thank you to all the clients and staff for helping make the talent show a success! Day Hab really appreciates the amazing Teamwork across the company!







Recipe of the Month:

Crab Fettuccine Alfredo

Ingredients needed for Crab Fettuccine Alfredo:

1 pound fettuccine pasta

1/4 cup butter

1/4 cup all-purpose flour

2 cups milk

4-ounce cream cheese

1 cup grated parmesan cheese

1 tablespoon parsley chopped

1/2 teaspoon garlic powder

1/2 teaspoon onion powder

1/2 teaspoon salt

1/2 teaspoon pepper

1 pound of artificial crab meat

How to make Crab Fettuccine Alfredo:

- 1.) Cook the pasta according to the package directions until al dente.
- 2.) In a large skillet, melt the butter over medium heat. Add the flour and whisk to combine. Cook the flour and butter together for 30 to 60 seconds, then slowly add the milk. Add the milk a small amount at a time, whisking well between each addition. Cut the cream cheese into small chunks and drop it into the sauce stirring until melted and incorporated into the sauce.
- 3.) Add the parmesan cheese, chopped parsley, garlic powder, onion powder, salt and pepper to the sauce and whisk until smooth. Gently stir in the crab meat and allow the sauce to cook on low heat until the crab is hot.
 - 4.) Toss the cooked fettuccine with the sauce, or serve the pasta topped with the sauce.

Crab Fettuccine Alfredo is an incredibly delicious dinner that comes together in a snap!

Fettuccine topped with creamy homemade Alfredo sauce filled with crab—a really special meal that can easily be made any night of the week.

