

# June 2018



# JACKSON

Training Topic	Monday	Tuesday	Wednesday	Thursday	Friday
<b>Tone of Voice</b>					<b>1 Candy Route AM</b> <b>Santa To Mail</b> <b>Deliveries to Main Office</b>
<b>Try Again, Failure is not an option</b> 	<b>4 Santa Training Hartsville</b> <b>Candy Delivery to Alliance</b>	<b>5 Planet Fitness</b> <b>Stark Fresh 10am- 11am</b> <b>Candy Supply Shopping</b> <b>Lunch at the park</b>	<b>6 Santa Akron</b> <b>Quality Control</b> <b>Van Maintenance</b>	<b>7 Candy Route PM</b> <b>North Canton Library</b> <b>Planet Fitness</b> <b>Van Maintenance</b>	<b>8 Candy Route AM</b> <b>Santa To Mail</b> <b>Deliveries to Main Office</b>
<b>Complaining</b> 	<b>11 Santa Training Hartsville</b> <b>Candy Delivery to Alliance</b>	<b>12 Planet Fitness</b> <b>Stark Fresh 10am- 11am</b> <b>Candy Supply Shopping</b> <b>Jeff bringing Sloppy Joes to share!!</b>	<b>13 Santa Alliance</b> <b>2 Ingredient Watermelon Sherbet Healthy Snack Shopping and Prep</b> <b>Quality Control</b> <b>Van Maintenance</b>	<b>14 Candy Route PM</b> <b>North Canton Library</b> <b>Planet Fitness</b> <b>Make Healthy snack</b> <b>Watermelon Sherbet \$2.00</b> <b>Van Maintenance</b>	<b>15 Candy Route AM</b> <b>Santa To Mail</b> <b>Deliveries to Main Office</b>
<b>Grocery Shopping and budgeting</b> 	<b>18 Santa Training Hartsville</b> <b>Candy Delivery to Alliance</b>	<b>19 Planet Fitness</b> <b>Stark Fresh 10am- 11am</b> <b>Candy Supply Shopping</b> <b>Lunch at the park</b> <b>Bible Study</b>	<b>20 Santa Akron</b> <b>Quality Control</b> <b>Van Maintenance</b> <b>Canton Calvary</b>	<b>21 Candy Route PM</b> <b>North Canton Library</b> <b>Shop for croc pot meal ingredients</b> <b>Van Maintenance</b>	<b>22 Candy Route AM</b> <b>Santa To Mail</b> <b>Deliveries to Main Office</b> <b>How to make Easy Beef Nacho Cheese Dip \$10-\$15</b>
<b>Gratitude. What can it do for you</b> 	<b>25 Santa Training Hartsville</b> <b>Candy Delivery to Alliance</b>	<b>26 Planet Fitness</b> <b>Stark Fresh 10am- 11am</b> <b>Candy Supply Shopping</b> <b>Lunch at the park</b>	<b>27 Santa Alliance</b> <b>Quality Control</b> <b>Van Maintenance</b>	<b>28 Candy Route PM</b> <b>North Canton Library</b> <b>Van Maintenance</b>	<b>29 Candy Route AM</b> <b>Santa To Mail</b> <b>Deliveries to Main Office</b>



## 2-Ingredient Watermelon Sherbet

### Ingredients

- 3 cups seedless watermelon cubes cut 1 inch in size and frozen solid
- 1/2 cup vanilla yogurt

### Instructions

1. Add half of the frozen watermelon cubes to a large food processor. Process until the watermelon breaks down and becomes grainy. Stop the food processor and add half of the yogurt. Process until the mixture becomes smooth and creamy, scraping down the sides of the bowl as necessary. Scoop the sherbet into a separate container and repeat steps with the remaining ingredients.
2. Serve immediately for a frozen yogurt/soft-serve consistency. For a firmer consistency, freeze for 1 to 2 hours and then scoop. Leftovers may be frozen solid, but the sherbet will be very hard and impossible to scoop straight out of the freezer. Instead, place the container of frozen sherbet in the refrigerator to slowly soften for 3 hours before serving, at which point it should be scoopable.

### Notes

To freeze the watermelon cubes, place them in a single layer on a rimmed baking sheet and place in the freezer for at least 4 hours but preferably overnight. Make sure there's not excess watermelon juice on the pan or the cubes will freeze into a solid mass. I also prefer freezing the cubes on top of a piece of foil or parchment paper which makes it easier to release them from the pan later.

When making this sherbet, be sure to work quickly or the watermelon will start to thaw and the sherbet may become watery.

# EASY BEEF NACHO CHEESE DIP



**READY IN:**  
30mins

**SERVES:**  
10-20

## INGREDIENTS

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- 1lb ground beef
- 1(1 1/4 ounce) packet taco seasoning
- 1(16 ounce) package Velveeta cheese
- 1(16 ounce) jar medium chunky salsa (or salsa of your choice)

## DIRECTIONS

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1. Brown ground beef and add taco seasoning as directed on packet. We usually use a little less water though.
2. Chunk the Velveeta and add to crockpot.
3. Pour in jar of salsa and add the prepared meat.
4. Let melt together in the crockpot, stirring occasionally.
5. At times, we have been in a hurry and used the microwave to help speed up the melting process for the Velveeta. Then just add the melted Velveeta to the other ingredients in the crockpot to keep warm and melty for dipping!
6. We have also used Mexican style Velveeta and Pepper jack, and it was just as good. Feel free to experiment.