

APRIL 2019

THE JACKSON BUZZ

The logo for Xexcel, featuring a stylized blue 'X' followed by the word 'excel' in a black cursive font, all enclosed in a white rectangular box with a blue border.

Created by Rachel

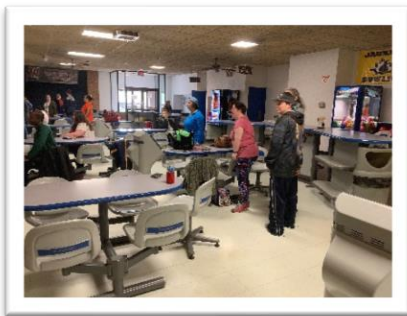
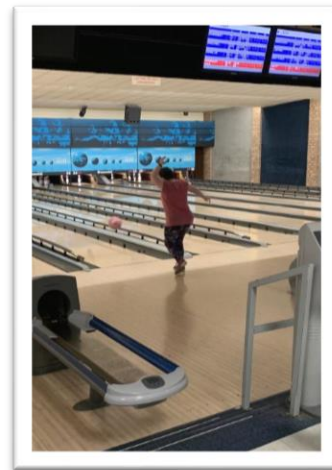
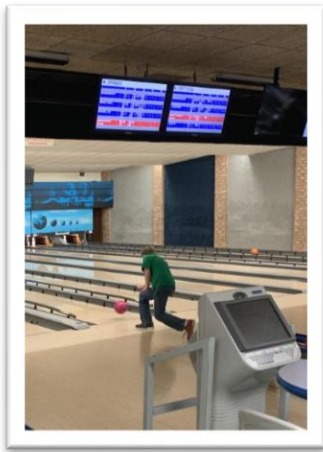
4325 Whipple Ave NW

Canton, Ohio 44718

330-810-0457

This is what we did this month

BOWLING



EMPLOYEE OF THE MONTH



KHRIISSY K

Favorite Food: Chinese Food

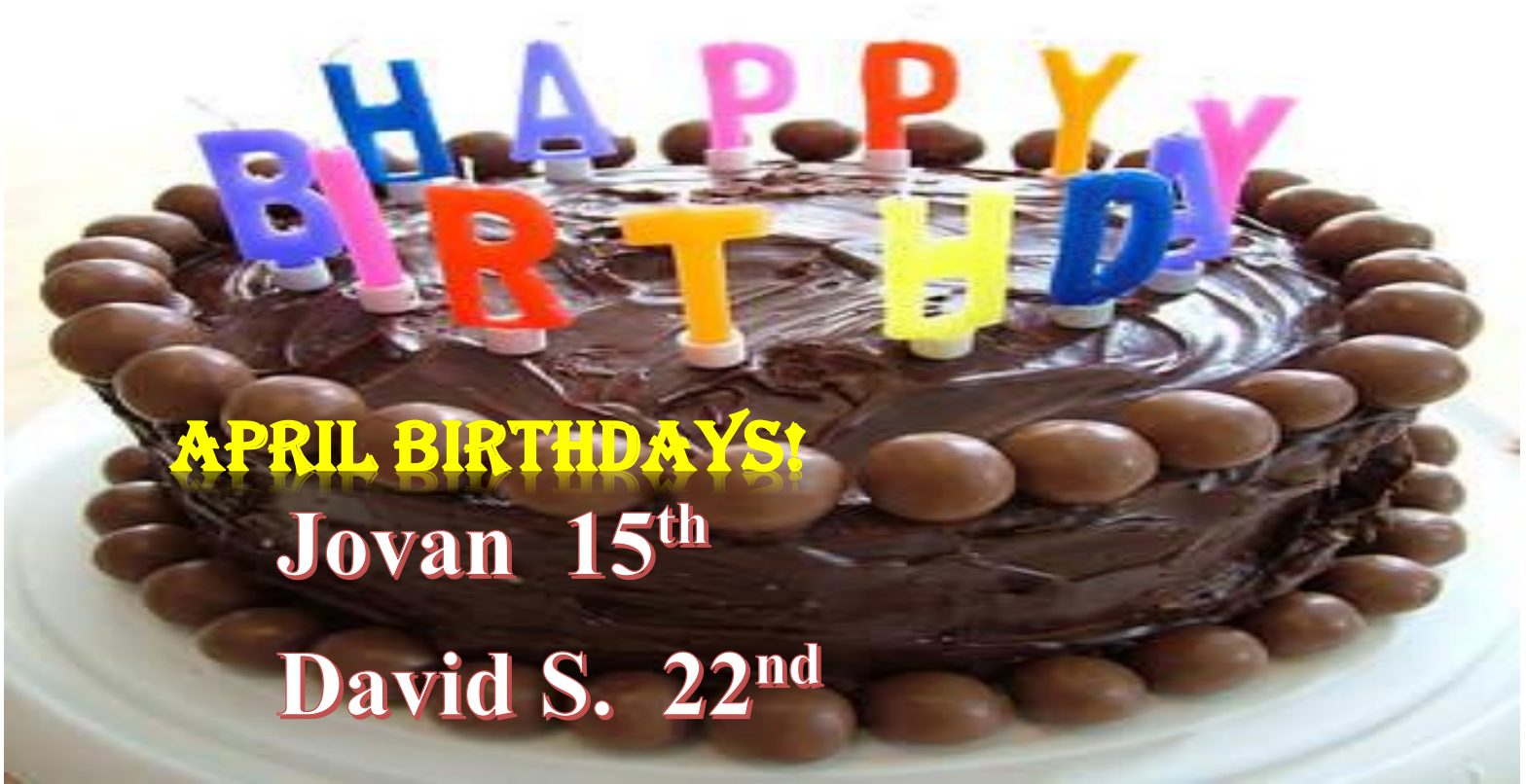
Favorite Music Artist - Halsey

What I like to do for fun : Swim

Favorite Movie: The Blind Side

One thing I want people to know about me is that:

I love Music



OUT TO EAT



Volunteering at the Canton Calvary



People first with officers



80's Dance



Crock pot Meal shopping



We made a Pizza casserole

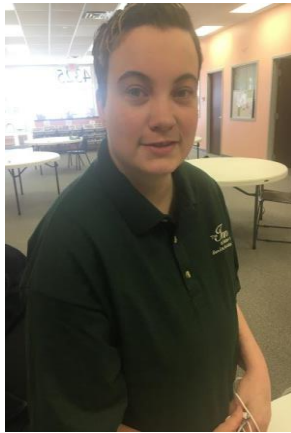
Fox 8 New Day Cleveland



Stark fresh

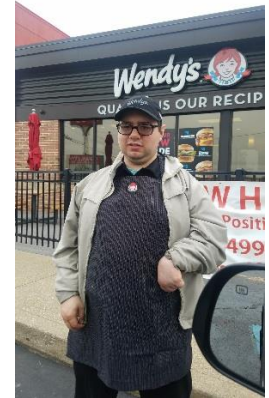


Congrats to Rachel and David Getting community jobs



Rachel is working at
the Inn at Belden
Village

David is working at
Wendy's



So Proud of you!!

PLANET FITNESS



Homemade Pizza Picked by Katie K



INGREDIENTS

Homemade Pizza

1 lb(s) of frozen pizza dough, thawed (454 g)

3 Tbsp of olive oil (45 ml)

2 garlic cloves, thinly sliced

cornmeal

2 ripe tomatoes, sliced ¼ inch thick

1 large ball or 4 small balls of buffalo mozzarella, sliced into 1/4 inch thick rounds

20 fresh basil leaves, shredded

extra virgin olive oil, for drizzling

sea salt and fresh cracked pepper

DIRECTIONS

Homemade Pizza

1. Line a baking sheet with parchment paper. Set dough onto baking sheet and cover with a damp cloth. Let rise in a warm place for 1 hour.
2. Preheat oven to 500 degrees F and place pizza stone on the bottom rack.
3. Using your hands, stretch and pull the dough into a large round. Sprinkle some cornmeal onto a pizza paddle (if you don't have a paddle, you can sprinkle cornmeal on a baking sheet). Place the pizza dough onto the paddle or baking sheet. Brush with olive oil and sprinkle with garlic slices. Add tomatoes, mozzarella and basil leaves. Drizzle with extra virgin olive oil and season with salt and pepper. Transfer the pizza to the stone, or place baking sheet into oven and bake for about 8 minutes or until topping is bubbly.