

June 2022 Edition

*Goodbye PY 21-22, Hello
PY 22-23*

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As PY 21-22 comes to a close, let's give pause to a moment of reflection during June, for all milestone achievements, lessons learned, successes we've celebrated and program moments we've captured in the past 12 months. In just the blink of an eye, end of the PY closeout will be completed and just like that, PY 22-23 will start. As you push for your final outcomes, wrap up exits, capture last success stories and wind down to your annual reports - don't take for granted all of the amazing work you and your team have accomplished. The ATLAS team is proud to be your partner over the past year and look forward to continuing to grow with you during PY 22-23!



Learn More

PAWD Conference May 4-6th



Gift Card Winner

Walter Simmons, CEO EPG



NAWDP Conference

May 16-18th



NAWDP 38th Annual Conference

Monday May 16, 2022 / 03:30 PM - 04:30 PM

“ Thrive Don't Simply Survive:
Maximize Technology &
Your ROI Soars ”



Jody Toner

Powered by Whova



4 Day Florida Nature Coast Winner



Gift Card Winners



Newest ATLAS Feature

1

New Kiosks Designs

New sleek, modern designs are available now. We have standard floor model that can have your region's custom logo imprinted or smaller desktop footprint, which can be ideal for satellite locations or mobile units. Our floor models have the new Driver's License readers, reducing the job seeker registration process in half. This model also comes equipped with stainless steel keyboard and ethernet capability. Both models have privacy screen protectors so PII is covered. If you're interested in learning more, just let us know and we can get a demo scheduled.

2

Mobile App

Our CTS ATLAS Mobile Application will be ready for deployment by 7.1.2022- you don't want to miss out on the latest in technology. The ALTAS mobile application has geofencing technology, allows job seekers to identify the closest AJC center and when they are within minutes of walking up to the AJC location, they can register, access services - just like they would using your traditional kiosks. Using the latest in technology, job seekers equipped with their mobile device, can register, indicate services they are requesting and get started all with a click of a button.

3

Policy & Procedure Portal

Ever dreamed about an online portal that contained all federal TEGLs, TENs; State level Policies and your local board Policies and Procedures. Well, we are doing more than dreaming we are putting this concept into action. The ATLAS team is building a dynamic portal that will allow you to direct-connect to DOL it will extract updates, connect to your state workforce board so you are notified of any new policies and procedures and you can upload local board policies and procedures. This new portal will definitely be a gamechanger for management and staff alike - no more hunting, searching for the latest versions as they will be right at your fingertips!

Newsletter Changes:

We are changing things up a bit, following this edition, our CTS ATLAS newsletter will switch from the traditional monthly release to a quarterly release cycle. We will continue to bring you the same great information on all things that are happening ATLAS related, keep you abreast of newest features and hottest trends. We hope you; your families and your work families have a wonderful, safe and enjoyable summer season! We will reconnect with you in the Fall of 2022.



"Remember to have fun this summer - as all work and no play is quite dull. To give to others, you have to take time to replenish, find your JOY - laugh, smile, have fun!"



DELICIOUS SUMMER RECIPE

— BLACKBERRY CHEESECAKE SQUARES



Blackberry Cheesecake Squares



Recipe courtesy of Ree Drummond

Show: The Pioneer Woman Episode: Make Ahead Potluck

Level: Easy

Total: 4 hr 5 min

(includes cooling and chilling times)

Active: 30 min

Yield: 15 squares

Ingredients:

Crust:

Cooking spray, for spraying foil
One 11-ounce box vanilla wafers
1/2 cup pecans
1 stick (1/2 cup) butter, melted

Filling:

Three 8-ounce packages cream cheese
1 1/2 cups sugar
1 1/2 teaspoons vanilla
4 eggs
1/2 cup sour cream

Topping:

4 cups blackberries
1 cup sugar
1 tablespoon cornstarch

Directions:

- 1 Preheat the oven to 350 degrees F.
- 2 For the crust: Line a 9-by-13-inch rectangular baking pan with foil and spray with cooking spray.
- 3 Place the vanilla wafers and pecans into the bowl of a food processor and pulse until the mixture becomes crumbs. Add the melted butter and pulse again until combined. Pour the mixture into the prepared pan and press the crumbs into the bottom of the pan. (If they come up the sides, that's okay!)
- 4 For the filling: Beat the cream cheese, sugar and vanilla together in a medium bowl with an electric mixer until smooth. Add the eggs one at a time, beating after each addition. Add the sour cream and mix again.
- 5 Pour the filling into the crust, smooth the top and bake for 50 minutes. Turn off the oven, open the oven door and allow the pan to sit in the open oven for 15 minutes. Remove and set aside to cool.
- 6 For the topping: Add the blackberries, sugar and 1/4 cup water to a saucepan or skillet. Bring to a boil over medium-high heat and cook until the juices thicken slightly, 4 to 5 minutes.
- 7 In a small bowl, make a slurry by stirring together the cornstarch and 2 tablespoons water until smooth. Add the slurry to the berries, return to the boil and cook for another 1 to 2 minutes. Turn off the heat and cool the mixture.
- 8 Pour the blackberries over the cheesecake and place the pan into the fridge to cool and set for at least 2 hours (several hours is better).



YUMMO