



2022: Year in Review

Faced With Challenges, Many Goals Were Accomplished

s the year 2022 began, our agency had many goals and were faced with challenges. However, we can proudly reflect on this past year knowing the Salisbury-Rowan Community Action Agency, Inc made a huge impact within our

communities. The focus this month is to share a few moments visually and to thank our staff for their resilience and dedication. By working together, our agency achieved many goals that helped others achieve their goals as well.



In Case You Missed This

SRCAA Family,

In efforts to ensure our success with our "Men of Action" program we have included a brief 15-minute video introduction that will give insight to our sessions and opportunities offered for our men this year. The video also gives a brief overview of our roles to help support engaging our men and father figures here at SRCAA. Inc

Here is the <u>video introduction</u>. Copy and paste the following password to see video content: W^8?kTh!

Sincerely, Deaderick Jones





Holiday Safety Tips

Holidays are times that families and friends gather to celebrate and create fond memories. Here are a few safety tips to be mindful of as you enjoy the season.

- Never use furniture as a ladder.
- Avoid electrical fires by purchasing lights from reputable retailers and only those approved by nationally recognized testing labs like UL.
- Keep potentially poisonous plants such as mistletoe, holly berries, Jerusalem cherry and amaryllis away from children.
- If using an artificial tree, check that it is labeled fire resistant.
- Avoid placing breakable ornaments or ones with small, detachable parts on lower tree branches where small children can reach them.



Family Development Specialists and Center Managers gathered for an end of year workshop. They enjoyed food, fellowship, and painting Winter scenes.

- Follow the package directions on the number of light sets that can be plugged into one socket
- Disguise boxes at the curb. Do not advertise them on trash day, try to hide markings on boxes that show what item was inside. Cross out your personal information.
- · Place candles where they cannot be knocked down and out of reach of children.

"The resilience of the Salisbury-Rowan Community Action Agency, Inc. is a direct result of you, our valued employees. Your dedication, commitment and service to this agency is most appreciated, and we would like to take this time to recognize and celebrate you. I would also like to take this moment to welcome aboard our newly hired employees!"



-Dione Adkins

Executive Director

SERVICE RECOGNITION

Tonya Thomas	10 Years
Shakema James	9 Years
Tanisha Kirkland	9 Years

NEW EMPLOYEES

Michael Mitchell	Teache	er Aide
Jahronica Parson	Dietary	/ Technician
Erin Lawing	Specia	I Services Coach
*******	*****	******

"May your walls know joy, may every room hold laughter, and every window open to great possibilities. May the Spirit of the Holidays be with you throughout the New Year." -Mary Anne Radmacher

SERVICE OF COMMUNITY TOP PRIORITY

In the aftermath of the unprecedented health crisis faced by our community and our entire nation due to COVID-19, the Salisbury-Rowan Community Action Agency, Inc. continues making the service of the community top priority, from providing early childhood education through our Head Start/Early Head Start Program or tuition assistance for employment skills training through our Self-Sufficiency Program, we are dedicated to helping people, help themselves

HEAD START/EARLY HEAD START PROGRAM: The comprehensive child development program is designed to meet children and family needs, providing a solid foundation for the child and parent to grow together. The primary goals of the Head

Start/Early Head Start programs are to provide the best child development practices for children birth to five years of age. Head Start provides a comprehensive child development program that addresses the physical, cognitive, mental, social, and emotional development of prenatal, infants, toddlers, and preschool participants. The program services Rowan and Davidson counties.

FAMILY SERVICES: This Self-Sufficiency program assists those who choose to make a change in their life. For families and individuals enrolled in this program, the agency provides comprehensive supportive services to secure employment or increase their income, obtain education and /or vocational training, make better use of their income, obtain and maintain standard housing, and build a strong work ethic. The program services Rowan and Cabarrus counties

SWEET PATATO CORNBREAD... A GAME CHANGER

This sweet potato cornbread is moist, delicious, and super easy to make. A quick and easy side dish that's perfect for the holidays, birthdays, and more.

Ingredients

1 lb. sweet potato
1.5 cups yellow cornmeal
1 cup all-purpose flour
1/2 cup sugar
1 Tbsp baking powder
1 tsp salt
1/2 tsp cinnamon
1/2 tsp ground nutmeg
2 large eggs
1/2 cup sour cream
3/4 cup milk
2 Tbsp cooking oil
1/2 Tbsp cooking oil for the skillet

Directions

Peel the sweet potato and cut it into one-inch cubes. Place the cubes in a pot, cover with water, and bring to a boil over high heat. Boil the potatoes until they're tender and fall apart with pierced with a fork (about ten minutes). Drain the potatoes and set aside.

Coat the inside of a 10" cast iron skillet with cooking oil. Place the skillet in the oven and begin to preheat the oven to 425°F.

In a large bowl, stir together the cornmeal, flour, sugar, baking powder, salt, cinnamon, and nutmeg until well mixed.

Mash the drained sweet potatoes until fairly smooth. Transfer 1.5 cups of the mashed potatoes to a large bowl. Add the sour cream, milk, and 2 Tbsp oil, and whisk until combined. Add the eggs and whisk until combined again.

Pour the sweet potato mixture into the bowl with the dry ingredients. Stir the two together just until



combined and no dry mix remains on the bottom of the bowl. It's okay if the mixture is a little lumpy, just be sure not to over mix.

Carefully take the hot skillet out of the preheated oven and scoop the batter into the skillet. Smooth out the top of the batter until it's even, then return it to the oven. Bake for 22-25 minutes, or until the center is puffed, the top is golden brown, and it's slightly cracked around the edges. Remove the cornbread from the oven, cut into eight pieces, and serve (preferably with butter and honey).

Visit Our Affiliate Social Media Sites













