

THE SRCAA Inc

NEWSLETTER

DECEMBER 2023



'Tis the Season

We are now in the final days of 2023 with the new year fast approaching. Despite challenges, the **Salisbury Rowan Community Action Agency, Inc. (SRCAA)**, has sustained our mission to help others and make a difference within the communities we serve.

Last month, through our **Community Services Block Grant program (CSBG)**, meals were given to 21 families. These meals had a variety of items to feed a household of 6–8 members for a week.

SRCAA, Inc. would like to thank our staff, partners, and volunteers for their outstanding work this year. We wish everyone a joyous holiday and happy New Year.



OTHER POINTS OF INTEREST



Mental Relaxation: The child pictured was unable to fall asleep during rest time. His personal tradition was to meditate for relaxation. To make him comfortable, the HS/EHS center manager (April Butler), agreed to join him when asked to do so.



There have been several agency Facebook profiles created over the years. However, we are in the process of consolidating all Facebook posts to one profile. Join the official SRCAA Facebook page by sending a friend request and following our page. Scan the QR code or [click here](#).

EMPLOYEE SPOTLIGHT

Japonica Hopkins is currently our center manager at the Cotton Grove and LMU Head Start/Early Head Start Centers. Ms. Hopkins has been with the Salisbury-Rowan Community Action Agency, Inc. for 8 years. In her leisure time, she enjoys relaxing while reading a variety of books. She cites "Coldest Winter Ever" as being amongst one of her favorite novels.

Japonica says her favorite movie to watch is the vintage classic titled "Imitation of Life." The film is a deep dive into the struggles between a mother and daughter due to social identities. She also enjoys Chicken Alfredo as one of her favorite dishes to eat. The desired destination she likes to visit is Jamaica.

What is most fulfilling about working for SRCAA, Inc.? "I enjoy being able to work with



children and their families as an advocate for their early childhood years." *-Japonica Hopkins*

"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."

-Dione Adkins
Executive Director



SERVICE RECOGNITION

- Shakema James 10 Years
- Tanisha Kirkland 10 Years



"Let us take time to enjoy the season, relax, and reflect on the past year. We should embrace the good times and learn from our challenges, then apply this knowledge to the new year! **-Happy Holidays!**"

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

Holiday Lasagna Dessert

This recipe may be more for those that want to indulge in delight after working hard all year. It's okay to enjoy life and who deserves to do that more than you? It may seem difficult to make but once you start, it becomes easy and the payoff will be rewarding... Enjoy!

Ingredients

Red Cookie Layer:

- 1 package 17.5 ounces sugar cookie mix
- ½ cup 1 stick butter, softened but not melted
- 2 Tablespoons flour
- 1 large egg
- 1/3 cup Andes Peppermint Crunch or crushed peppermints

Red food coloring

White Cream Cheese Layer:

- 1 box 8-ounce cream cheese
- 1 cup powdered sugar.
- 1 teaspoon peppermint extract
- 1 cup heavy whipping cream

Green Pudding Layer:

- 2 boxes 3.3 ounces instant white chocolate pudding mix
- 3 cups cold milk
- ½ cup white chocolate chips melted

Green food coloring

Topping:

- 2 cups cool whip
- ¼ cup Andes Peppermint Crunch or crushed peppermints
- ¼ cup mint chips



Spread evenly on cooled cookie layer. Place in the refrigerator or freezer for 30 minutes to help set the layer.

Green Pudding Layer:

Using a mixer, beat both boxes of pudding and milk in a large mixing bowl. Beat till thickened. Add melted white chocolate chips and beat till combined. Add green food coloring a little at a time until you are happy with the color. Spread over white layer and place back in the freezer or refrigerator for another 10 minutes.

Topping:

Spread cool whip over the green layer and sprinkle Andes peppermint crunch around the top. Sprinkle mint chips around the top. Store in the refrigerator or freezer until ready to serve.

Notes: May be stored in the refrigerator for up to one week or in the freezer for one month. Make sure to wrap tightly with plastic wrap before storing. If stored in the

freezer, you can serve as a frozen dessert (cookie base can be very hard when frozen) or let sit 20 minutes before serving for a softer dessert.



Directions

Red Cookie Layer:

Preheat oven to 350°. Line a 9"x13" pan with parchment paper and spray with nonstick spray. In a large mixing bowl, add sugar cookie mix, butter, flour, and egg mix well. When well combined, add Andes peppermint crunch and mix in. Add red food coloring a little at a time until you have a pretty Christmas red. For a thick crust, add all the dough to the pan and spread evenly, pressing down. If you want a little thinner crust, divide the dough in half and press half the dough into the bottom of the pan. The other half can be used for cookies. Place in oven and bake for 20 minutes until edges are slightly browned. For the thinner version you may need to remove it in 15 minutes. Cool completely before adding layers.

White Cream Cheese Layer:

Using a mixer, beat cream cheese, powdered sugar, and peppermint extract in a large mixing bowl. When well mixed gradually add heavy cream and whip till stiff peaks form.

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