

THE SRCAA Inc

NEWSLETTER

APRIL 2023



The spring season is now upon us, and our landscape is renewed with growth. As we approach the warmer days April brings, we also have several nationally recognized observances to be mindful of. National Internship Awareness, National Financial Literacy, Diversity Awareness, and Stress Awareness are recognized this month, to name a few. The focus of this newsletter will be to highlight key points to some of these causes.



Single Mother Achieves Success through Agency Programs

Donna Gallegos is a single mother who recently moved to North Carolina to temporarily reside with her sister, due to experiencing financial hardships. Despite having an extensive employment background, Ms. Gallegos worked two part-time jobs to provide support for her and her son.

Donna Gallegos enrolled in the Salisbury-Rowan Community Action Agency, Inc's Self-Sufficiency program to receive assistance with obtaining stable housing, improving her credit score, a microblading certification, and stable employment by way of owning her own business.

Through the support of the Self-Sufficiency Program and her Family Development Specialist, Ms. Gallegos received employment guidance, completed her Career Readiness Certification, and improved her credit score by way of budget monitoring and referral to Self-Help Credit Union. SRCAA, Inc. funded Ms. Gallegos full tuition for Microblading training, and a tattoo permit so that she could begin working in her field of choice. Upon completing training, SRCAA, Inc. also funded Ms. Gallegos' business startup supplies and materials, in addition to paying off all her past due housing expenses that hindered her from obtaining a stable home. In a holistic approach to serving the family, SRCAA, Inc. also assisted her son with school

supplies.

To-date, Donna Gallegos is a business owner, and has the financial resources to maintain her own housing.

"Thank you so much for all that you have done and helped me accomplish over the past year, it is much appreciated!"

-D. Gallegos



Program Allows Applicants to Earn while they Learn

National Internship Awareness is one of the causes recognized in April. The Salisbury-Rowan Community Action Agency, Inc sponsors the Early Childhood Educator Apprenticeship program. Applicants are offered the opportunity to gain skills for employment in the Early Childhood Education field. "Earn As You Learn" is one of the many benefits of this program. Being paid while getting on-the-job training and experience also prepares applicants for their careers. The Early Childhood Educator Apprenticeship program aids in strengthening the skills of teamwork, communication, problem-solving, soft skills, and professionalism. Internships also provide job seekers the chance to break into the workforce because it is often difficult for people with little to no experience to gain employment. Employers offering internships find it to be a low-risk, cost-effective workforce solution, often leading to permanent employment.

This program is for anyone who desires a career in early childhood education, who has not completed a degree to become a teacher.

This program will enable an apprentice to become a Teacher Assistant.

Apprentice will have the opportunity to gain the following:

- Earn a CDA Certification
- On-the-job training
- Earn a living wage with benefits
- Earn a NC Apprenticeship Certification

Applicants must commit to 2 years of employment



Did you know April is Diversity Month? It was officially designated as diversity month in 2004, and it strives to help people gain a deeper understanding and appreciation of each other and their differences. To celebrate April diversity celebrations, consider new ways you can integrate diversity into your life.



"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

Martha Cannon	7 Years
Shannon Griffin	2 Years

NEW HIRES

Felicia Burgess	ELS Teacher
Derrick Brown	Custodian

"In life we know every day will not be sunny. For we must endure some rainy days too! As we weather the storms we should remind ourselves that April showers always bring May's flowers."
-William Cullen Bryant (1858)

"What you do makes a difference, and you have to decide what kind of difference you want to make."
- Jane Goodall

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

VEGETABLE PIE with a SPRINGY TWIST

One of the most comforting dishes you can put on the table, pot pies are nostalgic favorites. Though they are usually made with chicken, here is a pot pie that meat lovers and vegetarians can enjoy together, because it gets its hearty texture from potatoes, carrots, and mushrooms. Made with purchased puff pastry, it's easier to make than you would think. Enjoy!



Directions

Preheat oven to 425°F with rack in lower third position. Heat butter and oil in a 10-inch cast-iron skillet over medium-high until butter is melted and foamy. Add mushrooms in a single layer. Cook, undisturbed, until golden brown and crispy on bottoms, about 5 minutes. Toss mushrooms; cook, stirring occasionally, until liquid releases and evaporates, about 4 minutes. Add carrots, leeks, and ½ teaspoon of the kosher salt. Cook, stirring occasionally, until carrots are just beginning to soften and leeks are tender, 6 to 8 minutes. Sprinkle evenly with flour. Cook, stirring constantly, until vegetables are fully coated and flour smells nutty and turns golden brown, about 1 minute. Add stock; bring to a boil over high. Reduce heat to medium-high. Cook, stirring occasionally, until liquid starts to thicken, about 3 minutes. Remove from heat; stir in whipping cream, crème fraîche, mustard, 2 teaspoons of the thyme, and remaining 1 teaspoon kosher salt. Set aside to cool slightly, about 5 minutes.

Meanwhile, roll pastry sheet out onto a lightly floured work surface into a 12-inch square. Cut evenly into 3 (4-inch-wide) strips. Cut each strip evenly into 6 triangles. Stir together egg and 1 tablespoon water in a small bowl.

Stir peas into warm vegetable mixture in skillet. Arrange pastry triangles in a concentric-circle pattern over mixture, leaving a slight (about ½-inch) overhang around skillet edges and slightly overlapping triangles (some vegetable mixture will still be exposed around edges). Brush pastry with egg mixture; sprinkle with flaky sea salt.

Place a baking sheet lined with aluminum foil on oven rack; place skillet on sheet.

Bake in preheated oven until pastry is golden brown and filling is bubbly around edges, about 30 minutes. Remove from oven; let stand 10 minutes. Sprinkle with remaining 1 teaspoon thyme.

Ingredients

- 2 tablespoons unsalted butter
- 2 tablespoons extra-virgin olive oil
- 1 (8-oz.) package sliced cremini mushrooms
- 4 medium carrots, halved lengthwise and cut into 1 ½-inch pieces
- 2 medium leeks, white and light green parts only, sliced and rinsed (about 2 ½ cups)
- 1 ½ teaspoons kosher salt, divided
- ¼ cup all-purpose flour, plus more for work surface
- 3 cups vegetable stock
- 3 tablespoons heavy whipping cream
- 2 tablespoons crème fraîche
- 2 tablespoons whole-grain mustard
- 1 tablespoon fresh thyme leaves, divided
- 1 frozen puff pastry sheet (from 1 [17.3-oz.] package), thawed
- 1 large egg, lightly beaten
- 6 ounces fresh English peas
- 1 teaspoon flaky sea salt



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