

THE SRCAA Inc

NEWSLETTER



JUNE 2021



TAKING ACTION IN THE COMMUNITY

Mobile Resource Event

Mission

Salisbury-Rowan Community Action Agency, Inc. provides services for individuals, children, and families to enhance their quality of life and promote opportunities for self-sufficiency.

Vision

Everyone will have an opportunity for success in life.

Promise of Community Action

Community Action changes people's lives, embodies the spirit of hope, improves communities, and makes America a better place to live. We care about the entire community, and we are dedicated to helping people help themselves and each other.

SRCAA, Inc Continues to Make an Impact in the Community

We are now in the month of June; however, our agency ended the month of May in celebration of Community Action Month. A mobile drive-thru event was planned to take place on Friday, May 28th in the main office parking lot of the Salisbury-Rowan Community Action Agency, Inc. A detailed impact report of the event is forthcoming.

Several weeks of planning went into ensuring the success of The Community Action Mobile Resource Event, which also included a Job Fair, Financial literacy workshop sessions, Mobile Covid Unit, and free giveaways as gifts of love.



Donations were sponsored by Amazon, which included clothes, electronics, household goods, sporting equipment, and a plethora of face masks in various sizes and styles. Committee staff and board members spent two weeks sorting through donated items to make gift boxes for the entire family.

The event launched at 10am and lasted until 3pm in the afternoon. There were an estimated 459 gift boxes given to community attendees of the event.

The success of this event was made possible through the generous donations, tireless hours committee members and volunteers spent organizing and of course our community. Thank you all! -Dione Adkins-Tate, Executive Director



Summer Safety Tips

Grills and Fireworks

Firing up the grill may be the largest safety hazard of the summer season. Use caution when grilling with open flame and be careful when using charcoal lighter fluid. Nearly 5,000 people are injured annually while grilling, while another 9,000 are injured using fireworks.

Food Safety

Food safety is easy to overlook at summer picnics. These easy tips from the Food and Drug Administration (FDA) ensure a deliciously healthy BBQ:

- Keep cold food cold with ice or frozen gel packs. Cold food should be stored at 40°F or below.

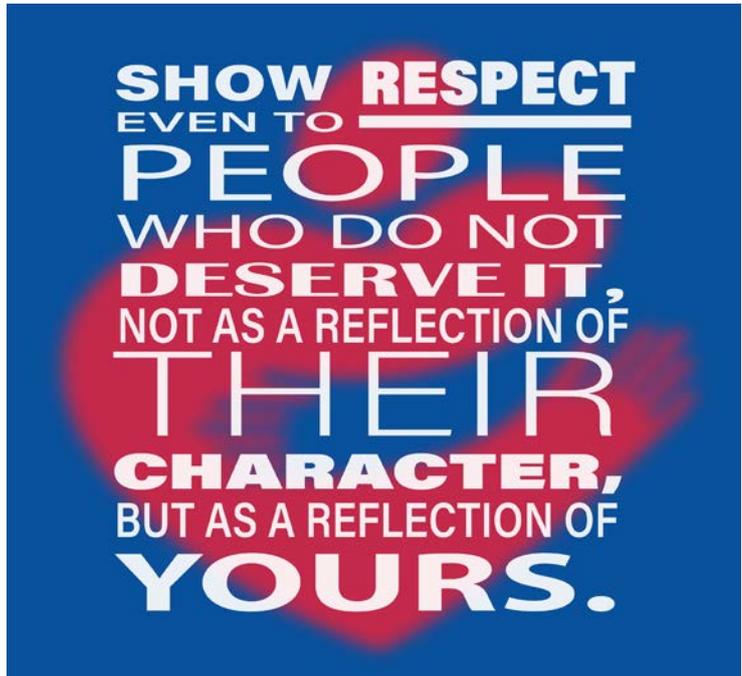
- Keep coolers closed. This keeps the contents cold longer.
- Don't cross-contaminate. Keep raw meat/poultry/seafood wrapped to avoid contaminating other picnic foods.
- Clean your produce. Rinse fresh fruits and vegetables before packing.

Pests

Bugs and pests are more prominent during the warmer months and many people use repellants or pesticides to keep their homes free of insects. Use caution when applying these chemicals and look for products labeled child and animal safe. Be sure to know your local poison control center in case of inhalation or ingestion. To find your local center, visit [this link](#) for more information.

Respect is necessary for a harmonious work environment and is an expected norm within SRCAA, Inc. Respect should be given regardless of your personal feelings about another co-worker or a situation. Respect or the lack of, can be heard in your tone of voice, none verbal communication or in the manner in which you address another. Respect is observed in your interactions with co-workers and supervisors or your attentiveness during meetings and trainings whether in person or via Zoom conference call.

Therefore, it is important to realize that like you, your colleagues, management and leadership share similar concerns and the common goal of wanting to perform their jobs



successfully, and respect for those similarities as well as embracing each of our differences goes a long way in showing respect.

-Dione Adkins-Tate
Executive Director

Guiding Principle Word of the Month

Respect (noun) : Due regard for the feelings, wishes, rights, or traditions of others.

“Treat everyone with respect and kindness. Period. No exceptions.”

– Kiana Tom

“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-Tate
Executive Director

EMPLOYEE RECOGNITION

Name	Years
Tashina Patterson	10 years
Debra Myers	2 years
Delisha Rankin	1 year

NEW EMPLOYEES

LaKeshia Handy	FDS for CSBG
Jennifer Speights	Lead Teacher
Keisha Starnes	Head Start Teacher
Tabatha Quick	Bus Monitor/Floater

SERVING OUR COMMUNITY

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.

CSBG CARES NC: CARES assistance is provided to individuals and families who have income below 200% of the poverty rate, and whose economic circumstances have been adversely impacted, or has immediate needs due to COVID-19. Applications for assistance can be completed online at srcaa.com. The program services Rowan and Cabarrus counties.

Two Healthy Summer Recipes for the Grill or Oven

Make your mindset about more than your weight. Nutritious summer eating is about overall health. Do not view food as the enemy, but as something to enjoy and fuel for the activities you love doing during the Summer season. Here are two recipes that are tasty, easy to make, and calorie-friendly.

Philly Cheesesteak Foil Packs



INGREDIENTS

1 lb. flank steak, thinly sliced
2 bell peppers, thinly sliced
1/2 onion, thinly sliced
2 cloves garlic, minced
2 tbsp. Italian seasoning
2 tbsp. extra-virgin olive oil
kosher salt
Freshly ground black pepper
4 slices provolone
Chopped fresh parsley, for garnish (optional)

Heat grill to medium-high. In a large bowl, toss together steak, peppers, onion, garlic, Italian seasoning, and olive oil and season with salt and pepper. Place steak mixture in foil packs. Fold up packs and grill, 10 minutes. Open packs, top with provolone, and cover grill to melt, 2 minutes. Garnish with parsley and serve.

Baked Philly Cheesesteak Sliders

1 pound beef top sirloin steaks
1 pinch salt and freshly ground black pepper to taste
1 pinch cayenne pepper to taste
1/2 cup diced onion
10 mini sandwich rolls
1/2 cup chopped pickled peppers
1/2 cup cream cheese, softened
2 1/2 cups freshly shredded provolone cheese
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper

Directions

Heat olive oil in a skillet over medium-high heat. Season steak generously with salt, black pepper, and cayenne. Sear steaks for 5 to 6 minutes. Flip; add diced onions to the sides. Cook until steaks begin to firm and are hot and slightly pink in the center, 5 to 6 minutes more. Push onions under the steaks and cook until browned but still crunchy, 2 to 3 minutes more. Remove steaks to a plate.

Preheat the oven to 425 degrees F (220 degrees C).

Place rolls on a baking pan lined with foil. Hollow out the top of each roll by cutting in at a 45-degree angle. Pinch off some of the bread inside to make room for the filling.

Slice steaks into thin strips, then across into 1/2-inch pieces. Transfer to a mixing bowl. Add the sauteed onions and accumulated juices. Toss in pickled peppers, cream cheese, 1 1/2 cups provolone, 1 teaspoon salt, and 1/4 teaspoon pepper. Mix until thoroughly combined. Taste and season with salt as needed.



Spoon fill into the rolls and top with remaining provolone cheese. Bake in the preheated oven until cheese is melted and edges of the rolls are starting to brown, about 15 minutes. If a grill is used, place rolls on highest rack and monitor rolls for browning as cheese melts.

Other Options

This will work with any mini sandwich rolls, or crusty unsweetened dinner rolls, if you prefer.

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