

THE SRCCAA Inc

NEWSLETTER

JULY 2021



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.

July 4th Holiday One of Many Nationally Recognized Days This Month

The month of July marks the beginning of the second half of 2021. During July we celebrate America's independence in which people across the nation gather to enjoy picnics, fireworks, and many other events to honor the holiday. This month's newsletter will explore some of the causes and observances recognized in July.

Fourth of July celebrations are best known for family gatherings; therefore, it is only natural that July is **Family Reunion Month** in which caring for family members from multiple generations is revered. Other national family related observances this month include **Bereaved Parents Day**, **Children of Divorced Parents Day**, and **Making a Difference to Children Day**.

It is always a good time to raise awareness about health-related issues, and July specifically serves as a national awareness month for HIV, hemochromatosis screening, and herbal-prescription interactions, as well as **International Group B Strep Throat Awareness**.



Several July observances were created to promote business, special interest, or causes. Some may be considered as nonsensical and diminish the importance of other events, however, these recognized causes are important to some and worth mentioning, if only on a trivial basis.

Some recognitions include, but are not limited to: **Sandwich Generation Month**, **Caesar Salad Day**, **Apple Turnover Day**, **Cheer Up the Lonely Day**, **Give Something Away Day**, **Hire a Veteran Day**, **Disability Independence Day**, and **Lasagna Day**. [Explore more July events.](#)




Emergency Broadband Benefit Program

This benefit program gives low-income households a discount on internet services so they don't have to decide between purchasing broadband and other necessities as they work and learn at home during the COVID-19 pandemic. The program, administered by the Federal Communications Commission, opens for enrollment on May 12, 2021.

Households may receive a discount of

up to \$50 a month for their internet bill. That rises to \$75 a month for broadband service on tribal lands. Households may also receive \$100 to buy a laptop, desktop or tablet through their internet provider. The following frequently asked questions offer helpful information on participation and outreach for consumers, community groups and providers. [More Details](#)

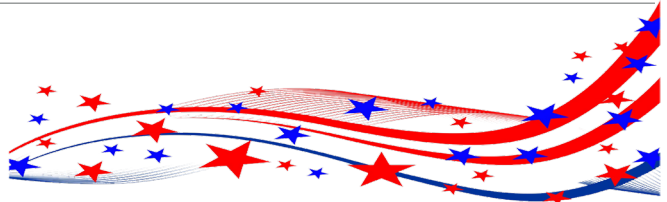
TECHNOLOGY



Like all non-profits, SRCAA, Inc. has experienced the evolution of technology and the need to adapt to the continual changes. Technology when used responsibly can inspire innovation, improve efficiency, modernize the way we tell our story and achieve our mission.

-Dione Adkins-Tate
Executive Director

Technology (noun): The skills, methods, and processes used to achieve goals.



“If future generations are to remember us more with gratitude than sorrow, we must achieve more than just the miracles of technology. We must also leave them a glimpse of the world as it was created, not just as it looked when we got through with it.”

-Lyndon B. Johnson

Former President of the United States of America

“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
Samantha McCallum	19 years
Lionel Mock	1 year

NEW EMPLOYEE

Waleska Soto-Velasquez FDS for Tiny Tots

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.

An Amusement Park Classic & Summertime Favorite

This month's recipe ideas will feature an old fashion snack that has been enjoyed for many years. In case you would like to add a twist to this classic snack, an alternate recipe is featured as well. Funnel Cakes are quick and easy to make and also very light. However, if you wish to indulge and embellish this treat, a variety of toppings can be added (calorie count notwithstanding). Enjoy!

Classic Funnel Cakes



- 1/4 cup milk
- 1 egg
- 1 tablespoon water
- 1/2 teaspoon vanilla extract
- 1 tablespoon granulated sugar
- 3/4 teaspoon baking powder
- 1 pinch salt
- 1/2 cup all purpose flour
- 4 Tablespoons powdered sugar

Instructions

In a large liquid measuring cup or batter bowl with a spout, whisk together milk, egg, water and vanilla.

Add sugar, baking powder and salt and whisk until combined. Add the flour, and whisk until completely smooth. Set aside.

In a medium, deep-sided pan or pot, heat 1" of oil to 375°F over medium-high heat. When you put the end of a wooden spoon in the pot and bubbles form around the spoon, it's ready. Reduce heat to medium.

Drizzle batter from cup in a thin line, swirling around the pan and overlapping as desired. Cook for 2 minutes or until light golden brown, then flip and cook another 2 minutes or until golden brown.

Dust with 2 tablespoons powdered sugar or other toppings (optional), and serve. Repeat steps with the remaining batter.

Red Velvet Funnel Cakes

- 1 tablespoon cocoa powder
- 2 cups flour
- 1 1/2 teaspoon of baking powder
- 1/2 teaspoon of salt
- 3 tablespoons of crushed sugar
- 4 cups vegetable oil for frying
- 1 1/2 cups milk to increase the taste!
- 1teaspoon vanilla extract
- 2 large eggs.
- Red food coloring (optional). Makes cakes more attractive.

Put your bowl on the funnel and put sufficient oil in the bowl about 375 degrees. Make sure that the heat is not as high as in the meantime you will whisk the ingredients.

Blend flour, sugar then put the desire cocoa powder and baking powder with salt until combined.

Blend in wet ingredients: milk, eggs, and vanilla extract until the batter is satisfying and smooth.

Mix food color (red). Whisk until the color comes. Place the funnel cake mold on the pan.

Add batter to a funnel, squeeze bottle, or even a cake decorating piping bag with a round tip for making an overlapping zig-zag design. Decorate your funnel cake the way you want.

When oil is hot, spin batter in a spirally form into the



oil and fry. Turn over once the first side is nice and golden brown. Be careful not to overcook otherwise, the funnel cake will become a deep red. It should stay bright red. Once you see both sides are golden brown, take out from oil and place on paper towels to drain.

Immediately cover with sugar, or you can use other toppings and serve it hot. If you are frying a lot, feel free to keep these warm in the oven until you are ready to serve. You can decorate the top of it with cream cheese frosting.

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