VOLUME 4 • APR 2021

THE SCOOP

FAMILY PROMISE OF WAKE COUNTY'S MONTHLY NEWSLETTER

TAKE A PEEK!

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DIRECTOR'S CORNER

SCOTT FERRIS

April 18 - 24 is Volunteer Appreciation Week!

You have heard it before, and will no doubt hear it again, but "Volunteers really are the backbone of our organization.": We couldn't do what we do without our volunteers." And: "You rock!"

These phrases or sayings might sound cliché, but they are very true. Family Promise of Wake County relies so much on our 3,500 volunteers. We really couldn't serve our families without our amazing volunteers. This newsletter is coming on the heels of the annual National Volunteer Appreciation Week. On behalf of the Board and our FPWC Staff, our appreciation does not end when the week ended, we appreciate our volunteers all year round! Your willingness to give of your most precious resource, your time, is invaluable to our program. Your commitment helps to improve the lives of so many of our community's families and children as they strive to overcome temporary homelessness. Especially during this past hectic year as programs, schedules, and point of contact have changed due to the pandemic.

Thank you! And yes, you really do Rock!

AFFORDABLE RECIPE OF THE MONTH

EASY APPLE PIE

Ingredients:

- 4-6 Large Apples
- 1/3 cup sugar
- 1/4 cup all-purpose flour
- 1 t. ground cinnamon
- 1/2 t. ground nutmeg
- 2 tablespoons butter or margarine
- Pie Crust (homemade or refrigerated pie crust)

- Preheat oven to 425F
- Peel & Core the apples, slice them into thin slices into a large bowl.
- In a small bowl combine sugar, cinnamon, flour, and nutmeg.
- Add sugar & spices to apples, mixing well.
- Pour apples into prepared pie shell, add a few pats of butter on top of the apples
- Cover with remaining crust, seal, and flute as desired. Cut a few small slits in the top to allow steam to escape.
- Make a pie crust guard to prevent burning the crust - cut a thin strip of foil and wrapping it around the pie dish overlapping about 1-inch of the pie crust.
- Bake 40 to 50 minutes or until crust is brown and juice begins to bubble through slits in crust, removing foil for last 15 minutes of baking. Serve warm if desired.

PROGRAM UPDATES

WELCOME: NEW CASE MANAGER

RYAN WHITE

Hello! My name is Ryan White. I was born in Pennsylvania, but I was raised in North Carolina and Florida. A month ago, after living in Colorado for two years, I moved back to North Carolina. I graduated with my Bachelors in Community Advocacy and Social Policy at Arizona State University in May of 2020. I have worked with people experiencing homelessness for about a year now. I am passionate about helping others. I see potential in others and look to empower others to see their worth and reach their goals. I am excited to work with Family Promise by providing the tools and assist those experiencing homeless need to accomplish permanent and stable housing.

EMERGENCY SHELTER UPDATE:

Return to rotational host model has been moved to November 7, 2021.

VOLUNTEER OPPORTUNITIES:

- Maintenance - paint Day Center Trim and/or exterior trim at THP
- Renovation - add vent grate above office door in Day Center
- Childcare for Monday Nights: https://www.signupgenius.com/go/5080845A5AA2EA7FF2-monday1

SAVE-THE-DATE:

FAMILY PROMISE OF WAKE COUNTY
903 METHOD ROAD RALEIGH, NC 27606
919.832.6024
WWW.FAMILYPROMISEWAKENC.ORG