DCIU UPDATE

DRIVE | CREATE | INSPIRE | UNDERSTAND

ELD teachers package and deliver Thanksgiving dinners to 55 families!
MESSAGE
From the Executive Director

Welcome back from Thanksgiving break! November has clearly been a very busy season at DCIU, as you will see through the many pictures and articles in this newsletter. Programs ranging from early childhood through high school, and DCIU teachers joined in on the Thanksgiving festivities.

In other news, I would like to welcome Dr. Caroline Duda to the DCIU family. The DCIU Board of Directors approved Dr. Duda as our new Director of Human Resources, effective January 8, 2018, at the November 1 board meeting. Current director, Rosemary Fiumara, has resigned effective January 15, 2018, and we wish her the best of luck in her next venture.

Finally, as we head into December -

A very warm and happy holiday season to you and your family.

MARIA EDELBerg
Executive Director, DCIU

CONTACT US
CALL FOR HOLIDAY PHOTOS!
If you're participating in any DCIU holiday activities, please send in photos for the next issue of the newsletter!

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ANNOUNCEMENTS

AND UPCOMING EVENTS

STUDENT LOAN FORGIVENESS
Start saving money on your student loans now, so you have more money to enjoy your holiday season. In partnership with PAIU, DCIU is providing a voluntary Student Loan Relief Benefit, powered by ISLoan Solutions. They will educate you and provide options for forgiveness and refinancing that may help lower, or even eliminate, your student loan payment.

Visit: https://dciu25.myisls.com/register
Enter code: DCIU

If loan forgiveness makes sense, you will be able to:
1. Immediately lower your monthly student loan payment.
2. Reduce your student loan obligation.
3. Significantly lower your cost to earn additional degrees.
4. Receive a personalized 10-year loan forgiveness plan outlining your projected tax free savings.

WINTER BREAK
Winter break begins on Monday, December 25, 2017 and goes through January 2, 2018. Staff and students will return on Wednesday, January 3, 2018. Have a happy and safe Winter Break!

ADOPT-A-TEEN AND THEIR CHILD
Please consider brightening a young family’s holiday season by adopting a teen and child through DCIU’s Project ELECT annual Adopt-A-Teen Program.

If you have any questions or you would like additional information, please contact Karen J. Clark, Activities/Outreach Coordinator by emailing her at kclark@dciu.org or calling 610-532-2811.
TCA COMMUNITY OUTREACH

TCA students volunteer at St. Katherine's food cupboard in Chester.

On November 14, a group of five TCA students volunteered at St. Katherine’s food cupboard in Chester. This is part of a GSAP project for Deb Roberson and Bob Manocchio, as a community outreach project. Cherell Alexander from Crozer drove the van with Matt White and the five students.

The TCA students were hard at work; three deliveries came through while they were there! To the right is a picture of the students helping out. They unloaded trucks and sorted the food into smaller bags. Students also swept floors, hung clothes on hangers, and took measurements for shelving needs.

Mr. Manocchio and the carpentry students are going to build shelves that can be used in the cupboard to help with food storage.

We’re all very proud of the students at TCA for working hard at this meaningful community outreach project.
FALL IN-SERVICE DAY
WITH DCIU EARLY HEAD START, HEAD START, AND CHILD CARE PARTNERSHIP

DCIU Early Head Start, Head Start, and Child Care Partnership Programs added a bit of "flair to their November In-Service by adding a Crazy Hat and Crazy Socks theme. Kudos to the staff members who joined in on the fun while still learning valuable training information on PBIS Tier 2 Strategies, Program Goals, and preparation for Monitoring Reviews.

The programs also recognized staff with Perfect Attendance and Staff Going Above and Beyond thus far in their job duties and performance. Congratulations to all those who received recognition!
DCTS NEWS

STUDENT SPOTLIGHT
C-CAP (Careers through Culinary Arts)

Martayja Hill, an Upper Darby High School student in DCTS’ Culinary Arts & Food Management program at the Marple Education Center took 2nd place for her Coconut Sea Salt Caramel Thumbprint Cookies in the Ignite Treat Contest. This is the second year that Martayja’s treat has placed in this competition. Martayja and her classmates made over 400 of her cookies, which were featured at the Annual Ignite Benefit on October 30th. Congratulations to Martayja, Chef Young, and the entire Marple Culinary Class!

SPIRIT WEEK
DCTS’s Aston Campus held Spirit Week from October 24-27th. Students and staff had the opportunity to dress up for theme days. The themes were: tie-dye Tuesday, Western Wednesday, Red-White-Blue Thursday, and wear any DCTS shirt on Friday. Look how awesome the DCTS Aston staff looked on Western Wednesday!

DCTS ALUMNI SPOTLIGHT
Morrese Morrison, a 2016 graduate from Upper Darby High School who was a Computer Networking & Digital Forensics student at the Aston campus, was featured on the Fall cover of the DCCC magazine. Morrese is continuing his education as a Network Engineering major at DCCC. He recently completed an internship with Verizon this past summer! We wish you the best of luck Morrese!
Delaware County Veterans Day Parade

Congratulations to the winners of the Mary Ryan Memorial Essay Contest

DCIU is proud to once again sponsor the Mary Ryan Memorial Essay Contest. This year there were over 100 submissions from middle school students throughout Delaware County.

This year's winners are:

1st place: Hope Polhill, 8th grade, Beverly Hills MS
2nd place: Caroline Constable, 8th grade, Radnor MS
3rd place: Riley O'Connell, 8th grade, E.T. Richardson MS

The theme of the parade and the contest this year was "honoring all veterans." Students were asked to answer the following question: "What do we owe our veterans - including those who have served, those who have been injured or disabled, and the families who have lost someone?"

The winning students each received a prize ($200, $150, and $100) and read their essays at the parade.

"We owe our World War II veterans - and all our veterans - a debt we can never fully repay."

-Doc Hastings
MUFFINS AT MARPLE

Culinary Arts and Food Management students help DCIU’s youngest learners make muffins!

What happens when you give a moose a muffin? The children in Marple Education Center's Early Intervention, Friendship Academy, and YMCA classrooms know the answer!

On November 16, these young learners visited the Culinary Arts Food Management DCTS students, where they helped bake pumpkin muffins, played in a toy kitchen, and had story time with the wild tale, *When You Give a Moose a Muffin* (spoiler alert: apparently, when you give a moose a muffin, it will involve homemade jam, sock puppets, and paint!).

The room was set up with different stations for each activity, and small groups of the kids took turns at each section.

At the Muffin Scooping station, the Culinary Arts students helped and cheered on the kids as they learned how to scoop batter into baking cups.

For all their hard work at the scooping station, students could then move on to the next station where they got to eat a pumpkin muffin baked by the Culinary Arts students. The kids loved the tasty treat and had lots of fun at all the stations!
ANNUAL THANKSGIVING DINNER DELIVERIES

WITH ENGLISH LANGUAGE LEARNERS

English Language Developments’ (ELD) annual Thanksgiving Dinner deliveries took place on November 18.

Teachers from DCIU’s English Language Development program packed up and delivered 55 turkey dinners to families of their students.

Teachers Elena Korboukh, Erica Frisoli, and Rosemary Viso organized and coordinated the efforts to collect funds and food donations.

At 8:30 AM on a bright Saturday morning, teachers, friends, and family gathered in the Morton cafeteria to package the dinners in preparation for delivery (pictured below).

ELD runs this turkey drive for their lower income families every year.

A tremendous amount of work went into this event and the dedication and caring of the ELD staff for the children and families they serve is apparent in actions like these. Thank you to everybody involved!
Day of Thanks Feast
AT TCA

Seven families, the students of The County Alternative High School (TCA), and several staff from the Business Office gathered on November 21 for TCA’s annual Day of Thanks Feast.

Mike Cruice and the culinary students prepared a turkey dinner with mashed potatoes, sweet potatoes, stuffing, and a wide range of desserts.

The students and families wrote notes of thanks and were read aloud to everyone, and Ms. Green read a nice Thanksgiving themed poem. The first marking period honor roll students were also recognized at the feast and given awards.
healthy recipe.

**Curried Roasted Vegetables**

**YIELD: 6 SERVINGS**
**PREP TIME: 20 MINUTES**
**COOK TIME: 40 MINUTES**

**INGREDIENTS**
- 1 butternut squash, peeled and cut into 1/2 inch pieces (2 cups)
- 3 cups sweet potato, scrubbed and cut into 3/4 inch pieces
- 2 cups trimmed and quartered Brussels sprouts
- 4 teaspoons extra virgin olive oil
- 3/4 cup no-sugar added apple juice
- 2 teaspoons curry powder
- 1 teaspoon smoked paprika
- 1/4 teaspoon chopped parsley

**NUTRITIONAL INFO PER SERVING**
(3/4 cup) 120 calories (30 calories from fat), 3.5 g total fat, 0.5 g saturated fat, 0 g trans fat, 3 g protein, 22 g total carbohydrates, 5 g dietary fiber, 0 mg cholesterol, 125 mg sodium, 8 g sugar

**INSTRUCTIONS**
- Heat oven to 400 degrees.
- Arrange butternut squash, sweet potato, and Brussels sprouts on a 15x10 baking pan.
- Drizzle 2 tablespoons of oil and sprinkle 1/2 of salt over vegetables; toss well to coat. Pour apple juice over vegetables.
- Cover with foil and bake for 30 minutes.
- Remove foil and cook for 10 minutes or until vegetables are browned and tender.
- Sprinkle curry powder and paprika over vegetables, toss well, and let stand 5 minutes.
- Transfer vegetables to serving plate(s) and drizzle with remaining olive oil. Garnish with parsley.