A CELEBRATION of HOME

A PROGRAM
To accompany our virtual event

A NIGHT IN WITH CASA
Change a Child’s Story™
FRIDAY, MARCH 5, 2021 | 7:00PM
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What are you #WorkingFor?

ADP is proud to support A Night In With CASA and the mission of Passaic County CASA as they strive to provide children in foster care with every chance of a successful and happy life.
Steven Millstein and The Stro Companies Support Passaic County CASA and The Great Things They Do for Children!
A NIGHT IN WITH CASA
Change a Child’s Story™

An online fundraising event you can join from the comfort of your own home! Join us from your laptop, phone, or tablet!

Entertainment and inspiring stories about the resilience of children, and the everyday heroes working on their behalf.

Together, we will make sure that every child in the Passaic County child welfare system is on their way to a safe and permanent place they can call home.

Log in on Friday, March 5 at 7:00pm.
www.passaiccountycasa.org/events

Meet Your Host!

Reggie Rivers is the Founder and President of The Gala Team, which has helped nonprofits raise tens of millions of dollars.

Reggie is a former Denver Broncos running back (1991-1996). He was a 2-time Broncos NFL Man of the Year in recognition of his civic engagement.
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Table of Contents

Executive Director's Message........................................Page 6
Our Advocates..............................................................Pages 8-9

- RECIPES -

Recipes From the Heart............................................Pages 15-22

- CRAFTS -

Coloring Page - "Stay Home and Stay Creative".....Page 23
Miniature House Craft................................................Pages 24-26

- PUZZLES -

Word Search - "A Celebration of Home".............Page 27
"Family" Word Match................................................Page 28
Crossword - "Classic Children's Literature".........Page 29
Mad Libs - "There's No Place Like Home"...........Page 30

- PHOTOS -

A Year in Pictures......................................................Pages 32-33
Our Staff.................................................................Page 35
HOW TO PARTICIPATE IN THE EVENT

You can join us from your phone, laptop or tablet!

The link for the virtual event will be sent via email and available on our website: www.passaiccountycasa.org/events

HOW TO DONATE

Your gift will make sure every child in the child welfare system is on their way to a safe and permanent home.

You can donate in one of two ways:

1. Log in or create an account:
www.one.bidpal.net/anightinwithcasa
Click Donate on the left-hand toolbar

OR

2. Text the word “cozy” to 243725
Receive the reply text and follow simple prompts to indicate your donation amount

HOW TO BID IN THE SILENT AUCTION

Log in or create an account: www.one.bidpal.net/anightinwithcasa
Click Silent Basket Auction on the left-hand toolbar

The ache for home lives in all of us, the safe place where we can go as we are and not be questioned.”

MAYA ANGELOU
EXECUTIVE DIRECTOR’S MESSAGE

Dear Friends,

What an unusual year it has been. While the pandemic has required that we keep our distance, ironically, it has also created a common experience, and brought us closer together. We have missed the interactions, conversations, and celebrations that we have looked forward to year after year. With in-person events shut down, we decided to make the most of this very strange journey and use technology to be in touch, to reconnect, and to spend a cozy night with family and friends. Thank you for joining us for this virtual event, for spending A Night In With CASA, and for helping us all to stay connected when we have otherwise been forced apart.

Spending “A Night In” at home has become our new normal. Curled up on the couch with family, trying a new recipe, and playing a board game from start to finish are more common pastimes now than probably in previous years. As I sit at my kitchen table typing this letter, I look around and see my two kids closing their laptops for the day, more than happy to be finished with Zoom classes and ready to play with each other. They are laughing and jumping around and making far more noise than I would have tolerated before their world became contained within the walls of our home. More and more each day during this pandemic, I am reminded that this carefree scene unfolding for my kids looks very different for children who are not at home; children who have been told that, for now, they need to leave everything familiar, during a global pandemic no less, in order to stay safe.

More than anything, I am grateful. I’m grateful for 140 CASA volunteers who have dedicated countless hours to these children during the past year. Volunteer advocates are often one of the few consistent adults that children in the child welfare system can rely on. They are anchors, strong and grounded, until children find a permanent place to call home.

Whether you are joining us tonight because you are a volunteer, a donor, or a friend, you are a support to these children. You are contributing to the vital advocacy work happening each and every day on their behalf. I echo the sentiments of so many when I say that if I could change or eliminate the struggles endured by each of these children by myself, I would. But it will take all of us together to change their stories. Every child deserves to know that they are safe, warm, cared for, and above all, home. Thank you for being with us and thank you for making sure that every child has a CASA, an advocate they can count on for as long as they need them.

Gratefully,

Erica Fischer-Kaslander
Executive Director
Thank You

to the Passaic County CASA Board of Directors for your
constant encouragement and support

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We make a living by what we get, we make a life by what we give.”

WINSTON CHURCHILL
OUR ADVOCATES…

10+ years of service
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Carol-Ann Manfria
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3+ years of service
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Sibyllie Wallace
Theresa Walters

Volunteers are the only human beings on the face of the earth who reflect this nation’s compassion, unselfish caring, patience, and just plain loving one another.”

ERMA BOMBECK
THANK YOU FOR YOUR SERVICE!

Lyxis Abreu  
Dale Ambrogio  
Rachel Anevski  
Kamala Anupindi  
Liliana Baumzweig  
Leonard Blaufeder  
Carol Brudner  
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Tracey Wingo  
Danielle Zimmerman

A special thank you to our Passaic County CASA Ambassadors:

Ben Boer  
Christopher Brighton  
Matty Brighton  
Dolores Farrelly  
Pam Ferriola  
Karen Fischer  
Viju John  
Celia Lathrop  
Mellanice McFarlane  
Jon 'Ferris" Meredith  
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Carrie Rose  
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Thanks to you and your continued support, children in foster care know there is a consistent advocate by their side, making sure they find their way home.

We also want to thank the TURRELL FUND

for your tireless commitment to our children. Thank you also for believing in our big, crazy dreams to create the kind of future they deserve.
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Salvadorean Quesadilla

1 cup parmesan cheese          2 eggs
1 cup cottage cheese           1/2 cup sugar
1/2 cup queso fresco           2 cups rice flour
1/2 cup sour cream             1 tsp baking powder
1/2 cup milk                   1/2 cup melted butter
1/2 cup whipping cream         2 tsp sesame seeds

1. Preheat your oven to 350F and grease a 9x13 baking pan or 2 - 9-inch round pans.

2. Using an electric blender, blend parmesan cheese, cottage cheese, queso fresco, sour cream, milk and whipping cream. Set aside.

3. Separate the egg whites from the yolks. Beat egg whites until soft peak. Add the sugar, 2 tablespoon at a time, blending as you add. Add the egg yolks and mix well.

4. To the egg mixture, add 1 cup of rice flour and 1 teaspoon baking powder. Mix.

5. Add the melted butter and remaining 1 cup of rice flour. Mix well.

6. Add the cheese mixture and beat until all the ingredients are incorporated.

7. Pour the batter into the prepared pan. Sprinkle with sesame seeds.

8. Bake in preheated oven for 40 - 45 minutes until deeply golden. (The time is roughly the same for either a 9x13 or round pans. The cake will be done, but the length of time is for the color.)

9. Once baked, remove from the oven and let cool for 10 minutes before removing the quesadilla from the pan.

"I definitely didn’t grow up eating this delicious Salvadorean-style corn bread! But thanks to my partner Alex and his family, I now know how delicious it is. It symbolizes home and family for me because although I can make it myself, if I have some, it is probably because a thoughtful tia has dropped some off, just to brighten our day."

- Laura Warne,
Passaic County CASA Communications Coordinator and Advocate
Pasteles de Masa

Filling
2 lbs cubed pork
1/4 cup recaito
1 beef bouillon cube
1 envelope Sazon sin achiote
1/2 teaspoon oregano
1/2 cup water
1/2 cup chopped Spanish olives with pimentos
2 tablespoons capers
1 14.5 oz can of garbanzos

Masa
2 plantains, peeled*
3 green bananas, peeled*
1 1/2 lbs of yautia (taro root), peeled
1/2 lb kabocha pumpkin, peeled
1/2 cup recaito
2 envelopes Sazon con culantro & achiote
1 tablespoon oregano
1 beef bouillon cube

Achiote oil
6 tablespoons achiote seeds (annatto)
2 cups of vegetable oil

Assembly
1 small jar of pimentos
12 - 14 oz banana leaves
pasteles paper or parchment paper
Butchers twine

- DAY 1 -

Filling
1. Combine all filling ingredients in a pressure cooker. Set to cook for 30 minutes. Let it come back to pressure naturally without releasing it.
2. Uncover and set to brown/simmer for 15 minutes. Let cool and store in airtight container in the refrigerator until ready to use.

"This dish is traditionally made around Thanksgiving and Christmas. Making it is usually a two day process, which is why it is made specifically around the holidays, as it is a way for the family to come together and bond. The recipe is special to me because I have made it with my mom, aunt and cousins. We yield so many that we split them up among households so we have enough to last us through January and February. You don't have to wait till the holidays to make these, you just need to have the time and manpower!"

- Tiffany Mendoza,
Passaic County CASA Bilingual Advocacy Supervisor
Masa

1. Using the fine shredder blade on your food processor or a manual grater (This way takes A LONG time), grate the plantain, green bananas, yautia, and pumpkin. Depending on the size of your food processor you may have to work in batches.
2. Change out the shredder blade for the chopping blade. Working in batches process the shredded vegetables until fine and pasty.
3. Add remaining masa ingredients and mix until well combined. Transfer to a bowl, cover and refrigerate.

Achiote Oil

1. Heat 1 1/2 - 2 cups of vegetable oil, add 6 tbs of annatto seeds to the oil. Allow the seeds to simmer until the oil reaches a bright red color.
2. Strain the seeds from the oil and discard the seeds. Allow the oil to cool and store in a sealed container until ready to use.

Prepare Banana Leaves

1. Remove the ridge from the leaves. Cut the banana leaves into 12 x 12-inch squares and wash the banana leaves under warm running water.
2. Working in batches microwave the banana leaves for 1.5 to 2 minutes, this helps make the leaf more flexible.

Assembly (It might be helpful to watch a YouTube video!)

1. Set up assembly station with masa mixture, filling, achiote oil, banana leaves, paper for pastels, and butchers twine.
2. Stack the pastels paper and banana leaves, alternating them starting with the pastel paper. Spread 1 tsp of achiote oil on the banana leaf. Scoop 1/2 cup of the masa mixture onto the banana leaf and spread out into a rectangle.
3. Place 2 table spoons of filling down the center and top with pimentos if you like. Using the banana leaf fold the masa over the filling.
4. Bring the leaf ends together. Fold over twice to create a tight seal. Tuck the ends under, if the banana leaf splits a little don't stress we are going to fold it again in the paper. Do the same wrap and fold with the paper. If you use only pastel paper I recommend double wrapping.
5. Tie the pastel with butchers twine like a present. At this point, you can boil them right away, or you can freeze them until ready to use. When ready to cook bring a large pot of water to a boil, drop in pasteles and boil for 45 minutes for fresh and 1 hour for frozen. They can also be cooked in the pressure cooker for 30 minutes with 1 cup of water.
6. Using a pair of tongs pick the pastel out of the water by the string and place on a paper towel. Cut the string and gently unwrap. Enjoy!
Chocolate Icebox Cake

2 bars of Bakers German Sweet Chocolate
2 Tablespoons granulated sugar
3 Tablespoons water – tiny pinch of salt
Heavy cream
Confectioner Sugar
4 eggs, separated
2 packages of lady fingers
Chocolate shavings (optional)
Raspberries (optional)

1. Melt chocolate, granulated sugar, and water in a double boiler.

2. Add 4 beaten egg yolks. Cook a few minutes until thick. Take from fire, beat 4 egg whites stiff. Fold into chocolate mixture until thoroughly mixed.

3. Split two packages of lady fingers. Cut off one round end so they stand up around a spring form pan. Cut rest of lady fingers and cover the bottom of pan.

4. Pour in chocolate mixture. Place in refrigerator over night or for a full day.

5. Whip cream with confectioner’s sugar. Spread whipped cream. Decorate, if desired with shaved chocolate or raspberries.

6. Remove from springform pan and enjoy!

“This recipe has been passed down from mother to daughter in my family and makes an appearance every holiday season. Why? Because it tastes great, it’s easy, is no bake and looks fancy. When your oven is busy with pies, turkey or ham, this cake can be made ahead and needs no time in the oven. Making it ahead leaves time for friends and family and less time in the kitchen. And that’s what life is about, spending time with family and friends."

- Pam Saunders, Passaic County CASA Office and Financial Coordinator
Puree of Split Pea Soup

3 oz Bacon, diced
1 lb. Mirepoix (50% onions, 25% carrots, 25% celery)
2 Garlic cloves
3 qt. chicken stock
1 lb. split peas, washed and sorted
1-1/2 lb Ham hocks or meaty ham bones
TT Salt and pepper
Croutons, sauteed in butter

Sachet: 2 bay leaves, 1/2 tsp. dried thyme, 1/2 tsp peppercorns, crushed

1. In a stockpot, render the bacon by cooking it slowly and allowing it to release its fat; sweat the mirepoix and garlic in the fat without browning them.

2. Add the chicken stock, peas, ham hocks or bones, and sachet. Bring to a boil, reduce to simmer, and cook until the peas are soft, approximately 1-1.5 hours.

3. Remove the sachet and ham hocks or bones. Pass the soup through a food mill and return it to the stockpot.

4. Remove the meat from the hocks or bones. Cut the meat into medium dice and add to soup.

5. Bring the soup to a simmer and, if necessary, adjust the consistency by adding hot chicken stock. Adjust the seasonings with salt and pepper and serve, garnished with croutons.

“This pea soup is a winter tradition from my Dutch heritage. I always save the ham bone to make pea soup. I have one in my freezer right now!

For a more traditional Dutch Pea Soup, called Snert, you can thicken it by adding cubed potatoes and celeriac and serve it with some rookworst, metwurst, or other smoked sausage.”

- Janice Erzmoneit,
  Passaic County CASA Chief Financial Officer
Ruth’s M’jedra

1 cup lentils, preferably brown
1 1/2 cups rice
1 onion
2 cups water

1/2 teaspoon salt
2 Tbsp. cooking oil
1/2 stick butter (optional)
Sliced onions

1. Wash lentils, then soak in water for 2 hours.

2. Wash rice and soak for 2 hours. When ready to cook, brown sliced onions in oil until caramelized.

3. Add water and salt to the onions and bring to a boil. Add drained rice and lentils.

4. Let the water boil fiercely for a few seconds. Lower the heat and simmer for 20 minutes or until water is absorbed and the rice is fluffy. Add butter. Add additional browned onion slices on top. Wonderful with yogurt. A perfect protein.

“One of my favorite comfort foods, there are many recipes for this vegetarian dish that is also a perfect protein! My mom’s recipe is my preferred go-to. Each time I read her recipe, I chuckle at the instruction to allow the water to “boil fiercely.” My mother’s family were immigrants from Syria and this middle-Eastern dish is reminiscent of the biblical porridge that Jacob gave to Esau in exchange for Esau’s birthright.”

- Marian Golan, Passaic County CASA Advocacy Supervisor
RECIPEs FROM THE HEART

Pecan Muffins (Can be mini or regular size)

1 cup brown sugar
1/2 cup all purpose flour
1 cup chopped pecans
2/3 cup melted butter
2 eggs lightly beaten
1/4 tsp cinnamon

1. Pre-heat oven to 375 degrees

2. Combine brown sugar, flour, and pecans, and cinnamon in a large bowl.

3. Combine butter and eggs in another bowl then add to brown sugar mixture

4. Grease mini muffin pans or regular muffin size (may want double recipe then)

5. Bake mini muffins for about 8-9 minutes. Test with toothpick. Bigger muffins may take longer.

"We always make a big Xmas breakfast and I put one of my daughters in charge of making these muffins. She found this recipe. It is super easy and insanely good."

- Stefanie Pyper, Advocate

Roz's Easy Cinnamon Apple Bake

1 can of cinnamon rolls
2 can of apple filling

1. Preheat oven to 400 degrees

2. Layer a baking pan with the cinnamon rolls

3. Pour apple pie filling over the cinnamon rolls

4. Bake for about 15 minutes, until the apples begin to bubble.

5. Remove from oven and drizzle with cinnamon roll frosting. Serve warm.

"In our home, we take cinnamon rolls to the next level."

- Roslyn Pauldo, Advocate
Stuffed Mushrooms

10-12 white stuffing mushrooms  
2-3 cups of seasoned bread crumbs  
1/2 cup of grated cheese  
1/2 teaspoon salt 
1 tablespoon of parsley  
1/2 cup of oil

1. Pre-heat oven to 350

2. Wash mushrooms and remove the stems  
   (Just push the base of the stem with your  
   thumb to get it off)

3. Mix the bread crumbs, grated cheese, salt,  
   parsley and oil. (If the mixture isn’t moist, feel  
   free to add a little more oil)

4. Stuff the caps with a spoonful of the bread-  
   crumb mixture

5. Place stuffed mushrooms on a tinfoil lined  
   baking sheet

6. Add about 1/4 cup of water to the bottom  
   of the baking sheet so that the mushrooms  
   don’t burn

7. Bake for about 20 - 30 minutes until the  
   breadcrumbs have slightly browned  
   on top. Serve warm.

"These stuffed mushrooms have been in the family for  
a few generations. Now we are the ones to carry this  
tradition on!"

- Karen Genuardi, Advocate
Stay at home, stay creative.
You can easily make these adorable paper houses! Here’s what you will need:

- template (see next page)
- exacto knife or scissors
- glue
- battery powered teallight candle
- colorful tissue paper (optional)
- colorful pens or markers (optional)

1) Cut out the house on the following page, including the windows and doors. (If you want to make multiple houses, trace the template on additional sheets of paper)

2) Fold along all the edges.

3) Glue colorful tissue paper in the windows and doors (if you wish), and/or draw in your own details to the outside of the house. Feel free to get creative with how you decorate your house!

4) Glue the flaps to create your 3-D house and put a small battery powered votive candle inside. Voila!

5) Post a picture of your house(s) on social media and tag #passaiccountycasa We can’t wait to see them!
A Celebration of Home

SMYRSNREHTAFTB
EUAEMENOAERTUEFRTFRLEREORVE
UASHEDOCHFSHTRAMPGTLEOMHTISA
IIEUYIGORTSAMA
TLCAIHCMSGITEOYYILOCECAEPEAT
RHASYPLOVETRTHIALHOLIDAYSEAERMEMORIESTTITR
RAEATNAURBTLSOREHTEGOTRAEL EEYBROTHEIRU

Comfort
Together
Love
Laughter
Safety
Father
Brother
Holidays
Special
Peace
Security
Rest
Sister
Mother
Children
Memories
Family

Charity begins at home but it should not end there.”

THOMAS FULLER
"FAMILY" WORD MATCH

Family is universal! How many different languages can you match with the correct word for "family?"

<table>
<thead>
<tr>
<th>Language</th>
<th>Word</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chinese</td>
<td>familje</td>
</tr>
<tr>
<td>Dutch</td>
<td>famiglia</td>
</tr>
<tr>
<td>French</td>
<td>家</td>
</tr>
<tr>
<td>Italian</td>
<td>familj</td>
</tr>
<tr>
<td>Greek</td>
<td>rodzina</td>
</tr>
<tr>
<td>Swedish</td>
<td>fjölskylda</td>
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<tr>
<td>Polish</td>
<td>famille</td>
</tr>
<tr>
<td>Somali</td>
<td>umndeni</td>
</tr>
<tr>
<td>Korean</td>
<td>가족</td>
</tr>
<tr>
<td>Albanian</td>
<td>qoyska</td>
</tr>
<tr>
<td>Icelandic</td>
<td>familie</td>
</tr>
<tr>
<td>Zulu</td>
<td>oikogéneia</td>
</tr>
</tbody>
</table>

“Our most basic instinct is not for survival but for family.”

PAUL PEARSALL
CROSSWORD PUZZLE

Classic Children's Literature

Clues

Across
2. Caterpillar's Day 1 meal
5. Harold's writing instrument
8. Bear playmate of Christopher Robin
10. Author of The Snowy Day
11. "In the great ___ room, there was a telephone..."

Down
1. Heroine spider
3. Ferdinand's favorite scent
4. Madeline's hometown
6. Baked good one might give a mouse
9. Boy adventurer in Where the Wild Things Are

Home is where one starts from.”

T. S. ELLIOT
There’s No Place Like Home

After a _________ hurls through __________, a teenager named ________ and her dog ________ are swept away from their farm. They wake up in the colorful and vibrant land of __________. In order to find their way back home, they must embark on a journey to the Emerald City, where ________ resides. On their way there, they become accompanied by a _________ who longs for a brain, a _________ who desires a heart, and a _________ who seeks courage. All four are hopeful that ________ will be able to fulfill their wishes. Unfortunately, not far behind them is the Wicked _________ of the West, who is out for _________ on _________ after she accidentally _________ her sister, the Wicked _________ of the East. After many _________, ________ learns she has always had the power to get home; Bidding her friends farewell, ________ taps her heels together three times, and repeats "There's no place like home," and the Ruby Slippers take her and ________ back to __________.

Home should be an anchor, a port in a storm, a refuge, a happy place in which to dwell, a place where we are loved and where we can love.”

MARVIN ASHTON
KEEP CALM AND TRICKY TRAY ON

SAVE THE DATE | PASSAIC COUNTY CASA OUTDOOR TRICKY TRAY | JUNE 5, 2021
Our friends at the Willowbrook Mall stepped out and stepped up for children.

PASCO Soccer made a wonderful contribution to the Holiday Wish Drive.

Positano Restaurant turned their tables into toyboxes to make children's wishes come true.

PS2 Athletics hit it out of the park, making sure kids had full backpacks to start the school year.

So many generous donors of formula, diapers and wipes.

Holiday Wish Drive 2020

Girl Scout Troop 97968 contributing to the diaper and wipes drive.

Friends from the First United Church in Passaic stepped up to provide food to those in need.
What a year it has been!

Your financial donations and contributions of goods and services have provided:

- Diapers and wipes to keep babies clean and healthy
- Food boxes including baby formula when grocery stores shelves were empty
- Laptops, tablets, and headphones to make sure kids stay connected to school
- Backpacks filled with school supplies to start even the strangest school year off on the right foot
- Fulfilled holiday wishes because every child should experience the magic of the holiday season

Thanks to you, our donors, supporters, and friends, children in the child welfare system have CASA volunteers by their side advocating for their best interests and making sure they are on a path to finding their safe and permanent home.

www.passaiccountycasa.org/donate
Winter is the time for comfort, for good food and warmth, for the touch of a friendly hand and for a talk beside the fire: it is the time for home.”

EDITH SITWELL
OUR STAFF

Passaic County Court Appointed Special Advocates

Erica Fischer-Kaslander, M.A. Executive Director
Gina Cetta, J.D., Program Director
Janice Erzmoneit, C.P.A., M.B.A., Chief Financial And Administrative Officer
Jessica Mickley, Director Of Training And Outreach
Michelle Schaefer, M.S., Director Of Strategy And Impact
Pamela Saunders, Office And Financial Coordinator
Courtney Como, M.S.Ed., Director Of Donor And Community Relations
Carol Costello, J.D., Advocacy Supervisor
Muriel Leconte, Advocacy Supervisor
Marian Golan, Ph.D., Advocacy Supervisor
Edward Marable, Jr., J.D., Advocacy Supervisor
Tiffany Mendoza, Bilingual Advocacy Supervisor
Jill Rebeor, Advocacy Supervisor
Laura Nanda, J.D., Child Visitation Specialist/Distance Placement Liaison
Julie Ritsema, Administrative Assistant
Laura Warne, M.A., Communications Coordinator

Safe Babies Court Team

Sarah Cane-During, J.D., State Coordinator, Safe Babies Court Team
Davetta Ford, Community Coordinator, Passaic County
Tashahdah Green, Community Coordinator, Hudson County
Rosemary Pino, Data Analyst
Rich Hoffman, Data Analyst

Alone we can do so little, together we can do so much.”

HELEN KELLER
Passaic County CASA
passaiccountycasa
PassaicCASA
Passaic County CASA

Tag us in your photos!
#passaiccountycasa

CASA
Court Appointed Special Advocates
FOR CHILDREN
PASSAIC COUNTY

Passaic County Court Appointed Special Advocates (CASA) empowers volunteer advocates to champion the best interests of children in the child welfare system.

(973) 832 - 4002
www.passaiccountycasa.org