



**DEPENDENT CHILDREN'S
SERVICES DIVISION**
*"Home of FCRB, CASA, and
Court Improvement"*



March 2012 - DCSD Newsletter

Staff Recognition

A special welcome to FCRB's new
Administrative Secretary,
Autumn Norton.
Autumn started Tuesday, February
21st.
DCSD is happy to have you!



March Birthdays



March 8	Bruce Johnson
March 17	Lynn Presley
March 26	Sharon Dalbey
March 28	Stephanie Ruelas

DCSD wishes each of you a happy birthday!
Enjoy your special day!



Up and Coming:

Saturday, March 3
State Board Meeting

Saturday, March 10
NBMO – Phoenix

Reminder to WETR every Friday ☺

Quote of the Month:

Many an opportunity is lost
because a man is out looking for
four-leaf clovers. –Unknown

"STRIDE FOR STACEY"

Follow up.....

Saturday, February 25, 2012, 3000+ people hiked 5.5 miles up (and some hiked another 5.5 miles back down) South Mountain in Phoenix. The American Cancer Society **Climb to Conquer Cancer** event is the largest one-day climb event in the Southwest. This year's event was their 29th Anniversary Climb. Teams of 8 to 15 people participated in the hike through beautiful mountain scenery at South Mountain Park, and took part in a celebration at the Top of the Mountain as well as the Festival area at the bottom, which featured entertainment, food and fun.



CASA CORNER

In collaboration with the CPS Southwest Region, the CASA state office is working on a certification process on the Knowing Who You Are curriculum for 10 participants from throughout the state CASA county programs including our two division trainers Lynn Presley and Victor Machiche, state manager Leticia D'Amore and 3 other system partners, including probation and behavioral health. The curriculum, designed as a positive first step in helping increase awareness to those who work closely with youth in care, is a catalyst for inspiring "courageous conversations" and helping adults explore their own racial and ethnic identity and ultimately, helping youth in care develop a healthy vision about who they are.

The certification of 10 trainers for Arizona means that every court in the state and every region will be able to hold multi-disciplinary trainings on Knowing Who You Are, helping the Court increase capacity on this important topic and bringing system partners together to explore and plan around the work in addressing diversity and disparities.

The certification process includes each participant attending a 2 day KWYA class, completing a 2 day class on anti-racism, completing their 3 day Train the Trainer workshop with National CASA and delivering a "teach back" to a class of participants.

All in all, these participants will have completed 60 hours of in class time to achieve their certification levels. We applaud their effort and await our own the DCSD training!

COURT IMPROVEMENT UPDATES

Court Improvement welcomes to the team our new Operational Specialist, LaDonna Keister! LaDonna most recently worked as a Program Specialist with the Foster Care Review Board, prior to which she spent six years working in the Maricopa County Juvenile Court. LaDonna has her roots in Texas but, after attending graduate school at ASU (go Devils), she couldn't leave the Arizona sun and has been here ever since.

As the op review specialist, LaDonna will work with Juvenile Court Judges and staff from around the state to assess and report on their compliance with dependency related statutes and rules. If you have a question about what the court is required to address during a particular hearing, drop by and see LaDonna. Heck, feel free to just stop by and "hi" – "auditors" are often quite lonely so she will appreciate the interaction.



Welcome, LaDonna!!

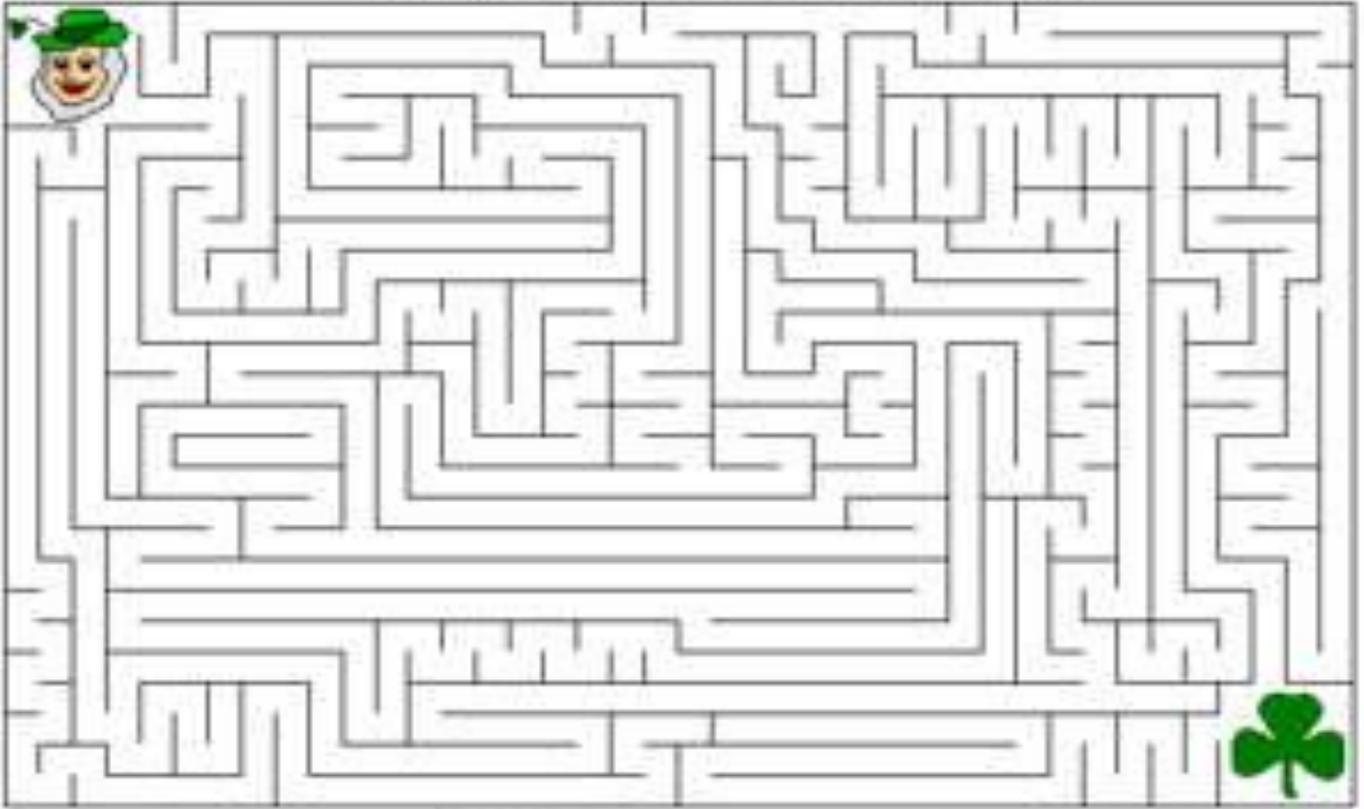
EMERGENCY PROCEDURES

The order for total evacuation will be given in extreme cases and then only in coordination with the Fire Department, Police Department, and the AOC Director or his designated representative. Normally, a call for building evacuation will be signaled by the fire alarm. It can also be implemented by verbal order from security, building management, or AOC Director to all personnel, and floor monitors. *Remember, there is no such thing as a false alarm. If the alarm goes off, evacuate!* A floor plan is posted in the corridor of each wing on every floor of the building.

The sponsor of any meeting or activity, which is hosting visitors from outside the court building, will be responsible for the orderly evacuation and accountability of those visitors. All visitors must re-enter the building through the South doors and will be required to go through screening.



Happy Saint Patrick's Day!



IRISH BEEF STEW RECIPE

Ingredients

- 8 bacon strips, diced
- 1/3 cup all-purpose flour
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 3 pounds beef stew meat, cut into 1-inch cubes
- 1 pound whole fresh mushrooms, quartered
- 3 medium leeks (white portion only), chopped
- 2 medium carrots, chopped
- 1/4 cup chopped celery
- 1 tablespoon canola oil
- 4 garlic cloves, minced
- 1 tablespoon tomato paste
- 4 cups reduced-sodium beef broth
- 1 cup dark stout beer or additional reduced-sodium beef broth
- 2 bay leaves
- 1 teaspoon dried thyme
- 1 teaspoon dried parsley flakes
- 1 teaspoon dried rosemary, crushed
- 2 pounds Yukon Gold potatoes, cut into 1-inch cubes
- 2 tablespoons cornstarch
- 2 tablespoons cold water
- 1 cup frozen peas



Directions

- In a stock pot, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. In a large resealable plastic bag, combine the flour, salt and pepper. Add beef, a few pieces at a time, and shake to coat. Brown beef in the bacon drippings. Remove and set aside.
- In the same pan, sauté the mushrooms, leeks, carrots and celery in oil until tender. Add garlic; cook 1 minute longer. Stir in tomato paste until blended. Add the broth, beer, bay leaves, thyme, parsley and rosemary. Return beef and bacon to pan. Bring to a boil. Reduce heat; cover and simmer for 2 hours until beef is tender.
- Add potatoes. Return to a boil. Reduce heat; cover and simmer 1 hour longer or until potatoes are tender. Combine cornstarch and water until smooth; stir into stew. Bring to a boil; cook and stir for 2 minutes or until thickened. Add peas; heat through. Discard bay leaves. **Yield:** 15 servings (3-3/4 quarts).