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Scoops of Information & Inspiration!



DURHAM COUNTY DEPARTMENT OF SOCIAL SERVICES

Happy THANKSGIVING

TAKE A PEEK!

As you read through our news bulletin, don't forget to send us pictures if you try a recipe or if you want to share a celebration or helpful scoop! We provide you updates on our numerous programs, but also provide you with practical living tips with a healthy dose of INSPIRATION

To get your SCOOPS delivered to your inbox, email:
DCoDSSPublicInformation@dconc.gov

Thankful for YOU

Are you excited for the holiday season? Thanksgiving is that great time of year to be reflective about what we're THANKFUL for. We are thankful for YOU, our clients, stakeholders, vendors & supporters. We hope that you have a wonderful time with friends and family.



Comfort Food for the Autumn & Winter

AL ROKER'S CHILLI & CORNBREAD



AL ROKER IS KNOWN FOR THE WEATHER & HIS CULINARY SKILLS!

Ingredients

- 1½ pounds boneless beef chuck eye steak, cut into 1-inch cubes
- 1½ teaspoons kosher salt
- 1 tablespoon canola oil
- 1 medium Vidalia onion, diced
- 10 garlic cloves, chopped
- 1 pound hot Italian sausage, removed from the casings
- 1 tablespoon ground cumin
- 1 tablespoon paprika
- 1 tablespoon ancho chili powder
- 1 (28-ounce) can crushed tomatoes
- 1 cup beef stock
- 1 (15-ounce) can pinto beans, rinsed and drained
- 1 (15-ounce) can kidney beans, rinsed and drained
- 1 (15-ounce) can great northern beans, rinsed and drained
- Chopped scallions, shredded cheddar cheese, and sour cream for serving



The dynamic duo of Katie Couric & Al Roker have reunited to make Al's famous chilli in Katie's kitchen! Check out this video: bit.ly/3CjHfn1

Contin. Al Roker's Chili & Cornbread

Instructions

1. Pat the beef dry with paper towels and season with the salt. Heat the oil in a large Dutch oven over medium-high heat. Add half of the beef and brown well on all sides, about 5 minutes; do not crowd the chunks, as you want the meat to brown, not steam! Transfer to a plate. Add the remaining beef, brown it on all sides, and transfer to the plate.
2. Turn the heat down to medium-low. Add the onion and garlic and cook until the onion is translucent, about 3 minutes. Add the sausage and cook, breaking up the meat, until it's no longer pink, about 5 minutes. Add the cumin, paprika, and ancho chili powder and cook for 1 minute, stirring constantly. Return the browned chuck to the pan, along with the crushed tomatoes and beef stock and stir. Cover, turn the heat down to low, and simmer for about 1½ hours, until thickened.
3. Add the pinto beans, kidney beans, and great northern beans, cover, and cook for 30 minutes to heat the beans through and blend the flavors.
4. Serve the chili with scallions, shredded cheese, and sour cream for topping.
Note: Chuck steak is known as poor man's ribeye. Some great substitutes are boneless chuck roast, short ribs, or brisket.



Ingredients

- 1 cup all-purpose flour
 - 1 cup yellow cornmeal
 - ½ cup granulated sugar
 - 1 tablespoon baking powder
 - 1 teaspoon kosher salt
 - 1 cup whole milk
 - 2 large eggs
 - ¼ cup sour cream
 - 8 tablespoons (1 stick) unsalted butter, melted
 - Salted butter for serving
- ### Instructions
1. Preheat the oven to 350°F. Lightly grease a large cast-iron skillet with nonstick cooking spray.
 2. Whisk together the flour, cornmeal, sugar, baking powder, and salt in a large bowl. Whisk in the milk, eggs, and sour cream, but don't overmix. Add the melted butter and gently stir to combine.
 3. Pour the batter into the prepared skillet and bake for about 25 minutes, until the center is firm and a toothpick inserted into the center comes out clean.
 4. Cool for 10 minutes. Serve with butter.
Note: If you don't have a cast-iron skillet, an ovenproof skillet or baking dish will work, though your cornbread may not be as crisp.

Al Roker's Grandmother's homemade cornbread is worth the try!

Felecia Cameron
A DCoDSS



“Felecia Cameron received acclamation from DSS leadership, staff and Traverse for her management through the Traverse Project. Felicia has excelled at Durham County DSS for 25 years. She is always willing to utilize her knowledge and technology skills to help staff. Felecia’s genuine character, pleasant personality and smile exhibits a DCoDSS Star.”

Submitted by: Montrella R. Springfield, Senior Administrator
Office to the Social Services Director

Adoption Sneaker Ball

November Is National Adoption Awareness Month



A great time was had by all who attended the Adoption Sneaker Ball at the Durham Hilton this year! Our speaker, **Chauncey Strong, MSW** was dynamic! Our emcee was **Dejuan Hoggard**, anchor/reporter from ABC11 News. The kids started their dance party before the program began! While everyone was dressed up, no one left with sore feet! Thanks to wearing our sneakers!



A special shout out goes our DCoDSS Adoption Team for planning and organizing the event. Thank you to all of the 'forever families' that participated.



Call us to take #smallsteps to adoption families' that participated.
919-560-8092

MONEY MATTERS



How to Stop Impulse Buying Just in Time for the Holiday's
bit.ly/3YVKNnc

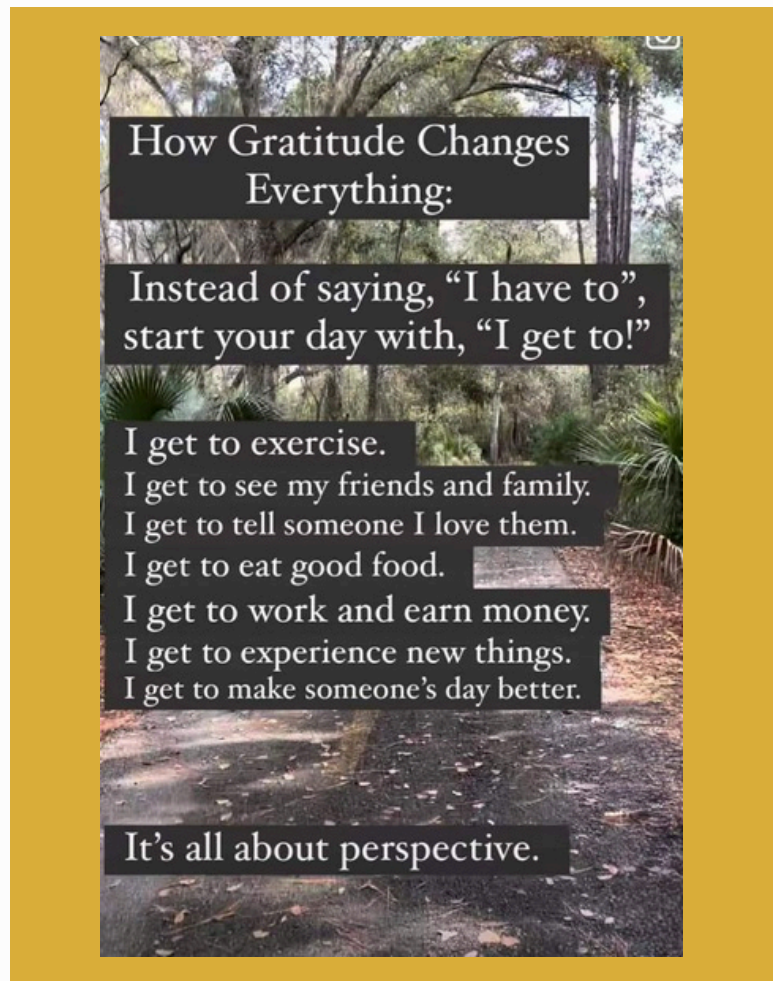


The
PENNY
HOARDER
.com

Are you making financial plans for the new year? Get armed with easy to understand tips and resources from our favorite publication! Visit: <https://www.thepennyhoarder.com>



Mind your budget this holiday season. The best gifts in life are free. 😊



Celebrations at DCoDSS



Several of our staff members graduated from the Durham County Leadership Academy. This program offers emerging leaders from across the County the opportunity to participate in a unique 9-month professional development initiative. Congratulations to: **Regina Giddings; Kelsey Howard; Jasmone Robinson; Tiffany Wilson; Ashleigh Crawley-Scoggins; Adolfo Rodriguez Nava; Yahira Santana; Maria Thorpe; Brittany Walker; Kashondra Young-Buckner.** County Commissioner Wendy Jacobs & Durham County Manager Claudia Hager were present to offer their congratulations!

At DCoDSS We Lead and Give Back




The Durham County Department of Social Services (DCoDSS) organized a collection drive of “life’s necessities” for the victims of Helene in Western North Carolina. Durham County Government employees rallied together to contribute donations during “Employee Appreciation Week”. The staff at DCoDSS made contributions of specific items based upon their various divisions. One employee, Joanne Otuonye, solicited her church, Praise Temple in Clayton, NC for donations, and they delivered! Overall, the collection drive was very successful, and our community partner, the Durham Rescue Missions truck was filled to capacity, ready to take the blankets, towels, non-perishable food items, diapers, toiletries, and other necessities to our neighbors in Western North Carolina #TeamWork #HelpingOurNeighbors #NorthCarolinaStrong


P.S. A special thanks goes to DCoDSS' own **Nikia Johnson**, for keeping track of our donation inventory and loading up our van to overflowing capacity!

Resources for Durham County Residents

DO YOU NEED HELP WITH YOUR HEATING BILL?



Starting December 1, 2024 DCoDSS will begin taking applications for LIEAP-The Low Income Energy Assistance Program. Applicants aged 60+ who receive services through DCoDSS' Aging & Adult Services are eligible to apply. Also, those with disabilities and who receive Food & Nutrition Services may apply. **Call (919) 560-8192** to make a virtual appointment with our LIEAP Specialists. On January 2, 2025, all Durham residents may apply online as well at: <https://epass.nc.gov>. Paper applications are available at our offices as well, 414 E. Main St. in downtown Durham. The LIEAP Program ends March 31, 2025.



DURHAM LOW-INCOME HOMEOWNERS RELIEF PROGRAM (LIHR)



Need Help With Your Property Taxes?

The LIHR Program will provide property tax help on current taxes for eligible homeowners.

- Property must be within Durham County
- Homeowners who have owned and used the property as a primary residence for at least the immediate preceding 5 years
- Residents must not receive other state tax assistance
- Households with income ≤80% AMI
- Provide all required documentation

Apply NOW on our website DCONC.gov/DSS, or call 919-560-8000 for an appointment.

Tax assistance based upon a 3-tier income model

NEW UPDATE

- LIHR will operate throughout the year. HOWEVER, deadlines still apply.
- Allotment increased to paying the full tax bill-not to exceed for households with incomes ≤ 30% AMI and 60 years of age and above.
- Questions? Call 919-560-8000



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