

ENACT EXCHANGE

Letter from the CEO

At the end of December, I will have been here at EnAct for 8 months. There have been many challenges and I'm sure there will be more. But, it has been extremely interesting and to be very honest, I am happy to be here. The staff has been great to work with and they too have had to make many adjustments. But to their credit, they have handled it well. Many could have given up given the challenges that they have faced but, they didn't. They rolled up their sleeves and got to work. So, in many ways, I feel this year has been a success and, it's a springboard to 2020!

I want to wish my staff and their families and all Board members and their families a safe and very Merry Christmas and a Happy New Year! I will be in and out using some of my vacation to visit our children and grandchildren over the holidays. But please enjoy this glorious time of the year, get some rest, stay warm and hopefully, play in the snow if we get any.

Merry Christmas!!!



Birthdays



December 6- Debby Campbell

February 20 - Tyler Dorsey

February 25 - Kesha Walton

February 28 - John Pottorff

December 30 - John & wife Diana's
14th Anniversary

*It takes less time to do
a thing right, than it
does to explain why
you did it wrong.*

*- Henry Wadsworth
Longfellow*

 *Happy
Holidays*



**Christmas trees
usually grow for
about 15 years before
they are sold!**

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ENACT'S HOLIDAY KITCHEN



Julia's Easy Pumpkin Muffins

Ingredients: 1 box of spice or yellow cake mix, 1 can puree pumpkin

Instructions 1) Preheat oven to 350° & grease a muffin pan or use with liners

2) In a bowl, mix together the cake mix & pumpkin puree until well blended

3) Evenly distribute the batter into muffin pan (3/4 full)

4) Bake for 15-20 minutes (or till toothpick comes clean)

Janetta's White Chocolate Cheesecake

Ingredients: 2 small boxes of white chocolate instant pudding, 2 cups milk, 8 oz cream cheese (softened), 8 oz Cool Whip, Oreo pie crust

Instructions 1) Mix 1/2 cup milk and cream cheese with wire whisk until no lumps

2) Add remaining milk and pudding mix until smooth

3) Fold in Cool Whip

4) Pour into pie crust and chill

SaQuaia's Easy Peppermint Crunch Chocolate Cookies

Ingredients: Box of dark chocolate or chocolate fudge cake mix, bag of Andes peppermint crunch baking chips, 2 eggs, 1/2 cup canola oil

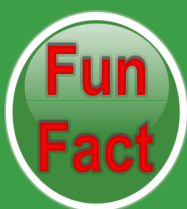
Instructions 1) Combine cake mix, eggs, & oil in mixing bowl, and beat well

2) Stir in baking chip

3) Chill dough for 1 hour

4) Round balls and drop onto ungreased non-stick cookie sheet

5) Bake for approximately 7-9 minutes at 350° or until done



Queen Elizabeth I invented gingerbread men. She requested that her royal bakers create gingerbread cookies shaped like visiting dignitaries in order to honor them.

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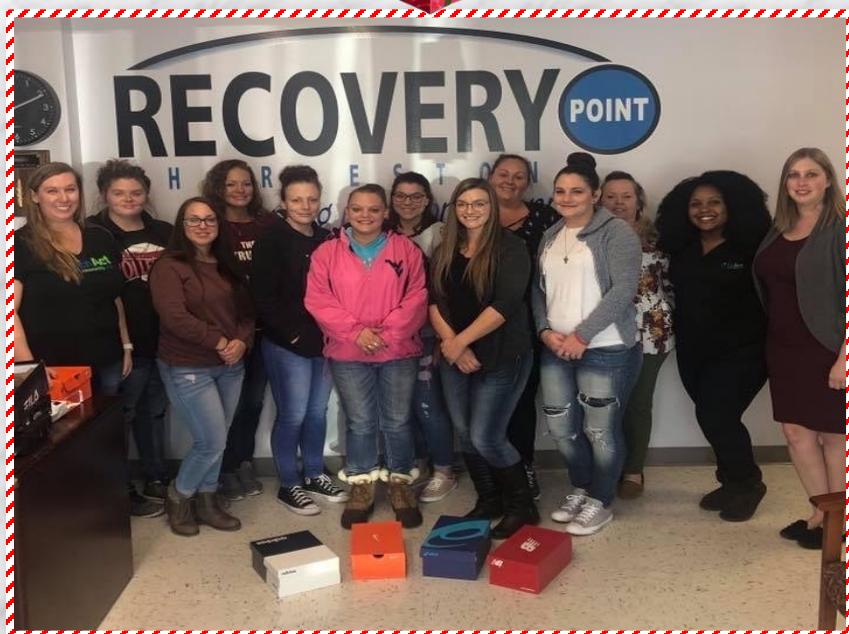
Agency News

On November 14th, we completed our Sole to Soul project with Recovery Point of Charleston. After purchasing 100 pairs of tennis shoes, we handed them out to the girls at Recovery. We also provided refreshments and EnAct bags & pens. The girls were very grateful (see pic below). Julia will continue to provide a weekly Zumba class going into the new year.

On November 21st, & 22nd we distributed 749 Kits for Kids, which includes winter apparel & hygiene products, to 6 elementary schools in all 5 counties. We want to thank John & Tyler for loading, delivering, and unloading all the kits to the schools!



Tyler unloading the
Kits for Kids



Left to Right: Julia, Recovery girls, Deb-
by, Sa'Quaia, & Fran (Director of RPC)

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Agency News

In October, EnAct had its annual retreat at Cannaan Valley State Park. Randy Housh facilitated and did a great job. We completed sessions on the implementation and integration of change. During our free time, some of the staff took a ride on the ski lift for a scenic view (see below.)



Left: Sharon & Debby
Right: Kesha, enjoying the ski lift



All Staff at our Annual Christmas Party

