

Winter Newsletter

Logan County Department of Human Services



COLORADO FOSTER CARE LICENSE PLATES

The state of Colorado has collaborated with FosterSource.Org to offer Colorado residents a new opportunity to promote foster care awareness.

On average, **12 children each day** are removed from their parents and placed temporarily in the child welfare system in Colorado, according to data released by the Colorado Department of Human Services. Given the significant number of children in the foster care system, it is little surprise that there is a shortage of foster families for these children.

According to statistics:

There are approximately **3,800** children and youth in foster care in Colorado on average. Additionally, there are approximately **1,500** children and youth who are receiving care in a group home or residential treatment facility. Colorado has a shortage of families willing to care for children who have experienced abuse and neglect.

Most foster parents quit within the first 1 to 2 years of fostering due to a lack of services.

Children in foster care come from a variety of circumstances—many have been removed from abusive and/or neglectful households, some have been given up or abandoned, and others have been left without anyone to care for them after the death or incarceration of parents. All, however, are put into the foster care system with the hope that they will grow up in a safer and more supportive environment.

Children and teenagers, through no fault of their own, end up in the foster system here in Colorado. Foster parents provide a safe, temporary home for children and youth whose parents or caregivers are unable to care for them. But resources for foster families remain extremely limited.

With the right tools, we can help them succeed. Foster Source's mission is to provide relevant training, resources and support to foster parents from a trauma-informed approach, giving them the skills and confidence to spark healing in vulnerable children.

This license plate initiative will help generate a small (but incredibly needed) sustainable revenue source to raise awareness about the shortage of foster families in Colorado and support existing foster families across the state.

TRAINING OPPURTUNITY

Are you struggling to get all of your training hours? Logan County has a new resource to assist with this. We are now able to offer training through the Foster Parent College.

What is Foster Parent College?

Interactive multimedia training courses for adoptive, kinship and foster parents.

- Available 24/7
- Nationally recognized training
- Multimedia learning
- Taught by experts

If you are interested in taking advantage of this program please let your resource worker know and they will get your account set up.





CHRISTMAS PARTY!!

Please join us at Logan County Department of Human Services, December 15th from 6-8 pm. for food, fun and festivities. We would love for your families to join us at this special time of year. Santa will be making a guest appearance with his truck and gift for all the kiddos. Please let us know how many adults and children will be attending. You won't want to miss it!



HOLIDAY BUCKET LIST

- ◆ Look at Lights
- ◆ Decorate the Tree
- ◆ Bake and Decorate Cookies
- ◆ Holiday Cheeseboard
- ◆ Watch Christmas Movies
- ◆ Wear a LOT of plaid
- ◆ Make hot cocoa from scratch
- ◆ Find new Christmas PJ's
- ◆ Decorate a Ginger Bread House
- ◆ Go for a Winter Walk
- ◆ Pay it Forward/ Random
- ◆ Wear a holiday sweater
- ◆ Listen to Christmas music
- ◆ Make Christmas cards
- ◆ See Santa
- ◆ Make Christmas Cards
- ◆ Random Act of Kindness

CHRISTMAS MOVIES



- ◆ The Grinch
- ◆ Rudolph the Red-nosed Reindeer
- ◆ The Holiday
- ◆ Home Alone
- ◆ Santa Clause
- ◆ Frosty the Snowman
- ◆ A Christmas Story
- ◆ Elf
- ◆ National Lampoons Christmas Vacation
- ◆ A Charlie Brown Christmas
- ◆ The Spirit of Christmas
- ◆ Santa Claus is Coming to town

SUGAR COOKIE AND ICING RECIPE



Ingredients for Cookies:

- * 3/4 cup unsalted butter (room temp)
- * 3/4 cup granulated sugar
- * 1 egg
- * 2 teaspoons pure vanilla extract
- * 1/2 teaspoon almond extract
- * 2 and 1/4 cups all purpose flour
- * 1/2 teaspoon baking powder
- * 1/4 teaspoon salt

Instructions for cookies:

- * In a large bowl using a handheld or stand mixer beat the butter until creamed and smooth, about 1 minute. Add the sugar and beat on high speed until light and fluffy, about 3–4 minutes. Add the egg, vanilla, and almond extract and beat on high until fully combine, about 2 minutes.
- * Whisk the flour, baking powder, and salt together in a medium bowl. Turn the mixer down to low and add about half of the flour mixture, beating until just barely combined. Add the rest of the flour and continue mixing until just combined. If the dough still seems too soft, you can add 1 Tablespoon more flour until it is a better consistency for rolling.
- * Divide the dough into 2 equal parts. Roll each portion out onto a piece of parchment to about 1/4-inch thickness. Stack the pieces (with paper) onto a baking sheet, cover lightly, and refrigerate for at least 1–2 hours and up to 2 days. Chilling is mandatory.
- * Once chilled, preheat oven to 350°F (177°C). Line baking sheet with parchment paper or a silicone baking mat. Remove one of the dough pieces from the refrigerator and using a cookie cutter, cut in shapes. Transfer the cut cookie dough to the prepared baking sheet. Re-roll the remaining dough and continue cutting until all is used.
- * Bake for 10–12 minutes, until very lightly colored on top and around the edges. Make sure you rotate the baking sheet halfway through bake time. Allow to cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely before icing. No need to cover the cookies as the cookies cool.



Ingredients for Icing:

- * 1.5 cups of powdered sugar
- * 1/4 teaspoons pure vanilla extract
- * 1 teaspoon light corn syrup
- * 2-2.5 tablespoons room temp water
- * Pinch of salt

Instructions for Icing:

- * Whisk the confectioners' sugar, vanilla, corn syrup, and 2 Tablespoons of water together in a medium bowl. It will be very thick. If you lift the whisk and let the icing drizzle back into the bowl, the ribbon of icing will hold shape for a few seconds before melting back into the icing. That is when you know it's the right consistency and ready to use. If it's too thick, whisk in 1/2 Tablespoon of water. If desired, add gel food coloring. You can pour some icing into different bowls if using multiple colors.
- * Decorate Cookies how ever you would like
- * Let icing dry/set
- * ENJOY!





Spotlight on our Resource Team



Shout out to our resource worker of the quarter, Breanna Souffrant. Breanna has worked for Logan County DHS 4 and half years. The first 3 years of her employment with Logan County DHS she was a Case Worker and the last year and half she has been in the Resource Department as Foster Care Certification Case Worker. Breanna enjoys meeting new clients that are interested in becoming Foster Care Parents and helping them with the process to become Certified Foster Care Parents. One of the highlights of working with the Foster Care Parents is being part of the Adoption process. Breanna likes to go to the GYM, watch football and her favorite NFL team is the Steelers & she also enjoys playing video games. One fun fact for Breanna is that she enjoys Crocheting and teaching others and also enjoys planning and taking part in all the events that the Resource Team for the Foster Care Families and Kinship Families. The Resource unit would like to thank Breanna for all her hard work and dedication towards helping children and their families involved in Child Welfare. We are all very thankful



SNACK TIME!

Ingredients

- * Celery
- * Candy Eyes
- * Cranberries
- * Twist pretzels
- * Peanut butter or Nutella



Instructions:

1. Cut end of both ends of celery and cut celery in half.
2. Fill with your choice of peanut butter or Nutella
3. Break pretzels in half and place at the top of the celery
4. Put a cranberry in the middle for the nose
5. Place eyes above the cranberry



Ingredients:

- * Strawberries
- * Mini chocolate chips
- * Whip cream

Instructions:

1. Cut tops and bottoms off strawberries
2. Put whip cream on big part of strawberry and place the hat on top.
3. Use chocolate chips for Santa's eyes
4. Using a toothpick put two small dots for buttons on the strawberry.