

**Operation Threshold will be closed  
Monday, September 4 for Labor Day.**

**O.T. NEWS**

**Cedar Valley Festivals**

**Artapalooza on Main**

September 9  
Downtown Cedar Falls

Local juried art show

**National  
Cattle Congress Expo**

September 14 - 17  
Cattle Congress Grounds  
Waterloo

Four day fair with carnival rides,  
midway, entertainment, livestock  
shows, rodeo and exhibits



**September Birthdays**

Leanne Corwin (FaDSS)	9/7
Viola Veasley (CR)	9/7
Brandy Schmitt (WIC)	9/16
Risa Nicholson (P&C)	9/17
Courtney Smith (WIC)	9/24
Patrick Osaka (ELFS)	9/27
Lori Gilliam (Fiscal)	9/28



**September  
Employment Anniversaries**

Leian Kammeyer (Fiscal)	17 years
Leanne Corwin (FaDSS)	11 years
Aida Halilovic (Fiscal)	1 year

Congratulations is order for Lekeisha Veasley and Tamika Fisher for becoming Certified Community Action Professionals (CCAP) in June of 2017. A CCAP Certification is designed for current and emerging managers or leaders in the Community Action Profession. To become a CCAP Lekeisha and Tamika had to complete a four step process over the course of 9 months:

1. Complete a Candidate Data Form (CDF) which is an accurate record of your experience as a management executive, education, and training.
2. Develop an Executive Skills Portfolio (ESP) which is a sample of work structured according to specified guidelines, that documents and demonstrates the candidate's application of the Vision and Values of Community Action.
3. Qualify To Take The Written Exam by earning a minimum score of 300 points on the Candidate Data Form and a minimum score of 300 points on the Executive Skills Portfolio for a combined total minimum score of 700 points.
4. Pass a Written Exam The four-hour exam is based on the community action Body of Knowledge document which cites core areas in which candidates should be highly knowledgeable. The passing score is 70 percent of the available points.

## Tuscan Chicken Soup with Fall Vegetables

2 Tablespoons Extra Virgin Olive Oil  
1 Medium Yellow Onion, Peeled & Diced  
4 Stalks Celery, Diced  
4 Carrots, Peeled & Diced  
2 cups Diced Butternut Squash  
1 Red Pepper, Stem & Seeds Removed  
then Diced  
3 Cloves Fresh Garlic, Minced  
8 cups Good Chicken Stock  
15 ounce can Crushed Tomatoes  
1½ teaspoon Basil  
1½ teaspoon Oregano  
2 cups Shredded Rotisserie Chicken Meat  
½ cups Acini De Pepe Pasta  
Salt & Pepper, to taste  
½ cup Half-and-Half



In a large pot add olive oil and saute onions, celery, carrots, squash, red pepper and garlic over medium high heat for 10 - 12 minutes. Add chicken stock, tomatoes, basil, oregano and chicken. Simmer soup for 20 minutes. At this point the vegetables should be tender but if not cook for a bit longer. Add the pasta and cook it right in the soup for another 10 minutes. Season with salt and pepper. Add half-and-half if using and allow to simmer for a couple more minutes.





# Autumn

## Word Search

B U G U N T L C Z M A D A O F  
M Q A E A T Y I Q U R P E A L  
E T A U H S P S T K P E M G F  
A C N A N A N U E L O I W N E  
Y J N Z Y R M I E R L I G F T  
S K G V O N D C P Y O G Z U A  
S M X C M Y I D S U X M B V T  
H Y A K S D S C D A M O S E X  
J E R Q E H A G B L E P U C U  
C K G R L R W S I L M A K S W  
K R U X E J I K K E B V E I J  
J U M C V V D D C A O Q S P N  
S T R K A C D P D V T J O S X  
O O B O N F I R E E L U T A I  
W E D I R Y A H R S S O M D U

ACORN  
APPLE CIDER  
AUTUMN  
BONFIRE

FAMILY  
HAYRIDE  
LEAVES  
PUMPKIN

SCARECROW  
SMORES  
TURKEY  
THANKS