

Resource Family Connection

News, Events, and Information Benefiting the Children of Waukesha County

March and April, 2024



Keeping Busy!

Admirals Hockey Game Family Night with Wisconsin Family Connections Center

Adoptive, foster, guardianship, relative caregiver, and reunified families and individuals, please join us for a fun night of hockey with the Milwaukee Admirals! The Admirals play the Manitoba Moose at the UW Panther Arena in downtown Milwaukee. This will be an exciting game, perfect for a family night out. Each attendee will also receive a Milwaukee Admirals glow stick as a gift from WiFCC. One ticket is good for one person. Maximum of 7 tickets per family. Tickets are available for purchase separately if more are needed.

Where: UW-Milwaukee Panther Arena, 400 W. Kilbourn Ave.,

Milwaukee

Date: Wednesday, March 6, 2024

Time: Game plays 7:00 p.m. - 9:00 p.m.; WiFCC staff will have a place

for you to check-in from 6:15 p.m. - 7:15 p.m.

For Additional Information: https://wifamilyconnectionscenter.org/ events/admirals-hockey-game-family-night-milwaukee/

Kids in the Kitchen

Experience hands-on programs in our kitchen space! Kids ages 5-12 are welcome to participate. Registration is required. Caregivers are encouraged to attend programming with their participating children. (Food Allergies: We cannot guarantee that food served at this program has not come into contact with tree nuts, soy, or other allergens.)

Where: Waukesha Public Library, Program Room A/B, 321 Wisconsin

Ave, Waukesha

Date: Wednesday, March 20, 2024

Time: 4:30 p.m. - 5:30 p.m.

For Additional Information and to Register: https://waukesha.librarycalendar.com/event/kids-kitchen-6935

Dreaming of Warm Summer Thoughts!

Phantom Lake Summer Camp

Overnight Camp Dates

 June 16-22
 Coed Camp
 Ages: 8-15

 June 23-29
 Coed Camp
 Ages: 8-15

 June 30-July 6
 Teen Camp (coed)
 Ages: 13-17

 July 7-13
 Coed Camp
 Ages: 8-15

 July 14-20
 Girls Only Camp
 Ages: 8-15

Now available are 13 overnight and 2 "day only" Mukwonago Phantom Lake Summer Camp Scholarships

for children who have open cases in Child & Family, Adolescent & Family, Access, Kinship, and Foster Care. Application approval will be determined by child need, NOT first come/first serve. The County will cover the \$75.00/\$30.00 fee directly with Phantom Lake. If the parents pay the registration fee - they will **NOT** be reimbursed by the County. If packet not returned by **APRIL 9**, your child will **NOT** be considered for camp. Note that transportation is not included for the day camp; however, those ages 8 and above may be able to utilize volunteers.

How to get a packet:

Reach out to your assigned foster care licensor to request either a Day Camp or Overnight Camp packet. Return completed camp

<u>Day Camp Dates</u>
** 8:30am to 4:00pm
** 8:30am to 11:30am

Age: 13 years Age 3 years

June 17-21 July 8-12 July 29-August 2 July 24-28 July 15-19 August 5-9 July 1-5 July 22-26 August 12-16

packets get to your assigned worker or Merry Stein (mstein@waukeshacounty.gov), NOT Phantom Lake by APRIL 9, 2024. If there are specific questions about the camp, please have the family contact Phantom Lake directly at (262) 363-4386 or their email: office@phantomlakeymca.org.

Informational and Training Opportunities

Waukesha County Foster Parent Information Sessions

Open to Waukesha County residents interested in learning more about foster care in our community. Also required for any new foster parents. If you are a two-parent household, both parents must attend. The information sessions will be held virtually using Microsoft Teams.

Date: Wednesdays - March 13, April 10, 2024

Time: 6:00 p.m. - 7:00 p.m.

Date: Thursdays - March 28, April 25, 2024

Time: 12:00 p.m. - 1:00 p.m.

For Additional Information and to Register: www.wcfostercare.com

Grandparents Raising Grandchildren Peer Support

This group welcomes grandparents, guardians, and caregivers to learn, connect, share resources, while navigating the experience of raising grandchildren.

Where: Waukesha County Health and Human Services Center, 514

Riverview Ave, Waukesha, WI

Date: Third Wednesday Each Month - March 20, April 17, 2024 Time: 6:30 p.m. - 7:30 p.m. (Free dinner served at 6:00 p.m.)

For Additional Information and to Register: Contact Linda Senger at 262-548-7698 or lsenger@waukeshacounty.gov. You can also visit: https://www.healingheartswisconsin.org/support-groups/grandparentsgroup/.

Waukesha County Caregiver Community

Bringing together caregivers of children and adolescents with social, emotional, behavioral, and/or mental health challenges. These sessions are held virtually using Microsoft Teams.

Date: Last Thursday Each Month - March 28, April 25, 2024

Time: 6:00 p.m. - 7:00 p.m.

For Additional Information and to Register: Contact Kirsten Jones at kejones@waukeshacounty.gov.

Virtual Group: Foster Parent Support

Please join us for this opportunity to connect with other Wisconsin foster parents and take time out of your day to have some fun!

Date: Tuesday, March 5, 2024 - Trivia

Date: Tuesday, April 2, 2024 - Holding Space/Empathy for Biological

Family

Time: 11:00 a.m. - 12:00 p.m.

Link to Register: https://www.eventbrite.com/e/virtual-group-foster-parent-support-registration-763552926357

Live Webinar: Relational Permanency: The Role of Foster Parents in Supporting Child Relationship

Participants will explore the concept of how to apply a relational permanency model to youth in foster homes and those who are reunified with their families of origin. Discover how shifting your mindset can create a community support model that helps youth thrive no matter their placement status. All of this and more will be discussed.

Date: Thursday, April 25, 2024 Time: 6:00 p.m. - 7:30 p.m.

Link to Register: https://www.championclassrooms.org/courses/coming-soon-live-webinar-relational-permanency-the-role-of-foster-parents-in-supporting-child-relationships

Let's Cook! Egg, Avocado, and Cheddar **Homemade "Hot Pockets"** Bv: delish.com

The homemade version of this longtime kid favorite, hot pockets! These fun handheld pockets also pair perfectly with fruit for a complete and balanced meal. Can top with salsa for some extra flavor!

Ingredients:

- 1 lb. Store-bought or Refrigerated Pie Crust
- 6 Large Eggs, Well Beaten
- 1 Avocado, Mashed
- 1 cup Shredded Cheddar
- Kosher Salt (to taste) Ø
- Freshly Ground Black Pepper (to taste)



Instructions:

- Preheat oven to 350 degrees and line a baking sheet with parchment paper. On a floured work surface, roll out pie crust into a large rectangle and slice off rounded edges (if using store-
- In a large nonstick skillet, pour in beaten eggs, season with salt and pepper, and scramble, 3 minutes. Spoon over bottom halves of pie crust. Top with avocado and cheddar and fold over tops
- Use your fingers to pinch to seal and press the twines of a fork to crimp. Brush with egg wash

Let's Craft!

Earth Day Seed Bombs

By: LittleBinsForLittleHands.com

3 Sheets of Construction Paper (Keep with the

"Earth Day Theme" and use blue, green, and

Cut your construction paper into one-inch squares. Place each color separately in a

Once you have cut up all of your paper squares and each container is ready, add water. Cover the paper completely and allow to soak for 20 Once the wait is finally over, take one container and squeeze the excess water out of the paper.

Seed bombs are a fun way to spread some color

3 - 4 Packages of Flower Seeds

Let's Cook! **Cauliflower Breakfast Muffins** By: delish.com

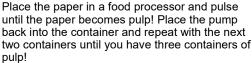
This recipe is kid friendly, sneaks in some veggies, and combined with fruit, can make a great breakfast or even better, breakfast for dinner!

Ingredients:

- 1 Large Cauliflower (or about 3 cups riced cauliflower)
- 6 oz. Diced Ham
- 1/2 cup Baby Spinach Ø
- 1/2 cup Finely Chopped Onion
- 5 Eggs, Beaten ø\$
- 1/2 tsp. Garlic Powder
- 1 cup Shredded Cheddar
- Kosher Salt (to taste)
- Pinch Cavenne Pepper (to taste) Ø
- Freshly Ground Black Pepper (to taste)

Instructions:

- Preheat oven to 375 degrees.
- On a box grater or in a food processor, grate cauliflower. Place cauliflower in paper towels or cheese cloth and wring out any excess water.
- In a large bowl, whisk eggs. Season with salt, cayenne pepper, and black pepper.
- The large bowl of eggs, fold in cauliflower, ham, baby spinach, onion, garlic powder, and shredded cheese.
- Grease a muffin tin with cooking spray, then fill each one about two-thirds full.
- Bake for about 20-25 minutes or until lightly



- Divide the packages of seeds between the three containers, gently mixing them into the pulp.
- Start by taking a bit of each color from each container and forming it into a ball.
- Place your homemade seed bombs on a parchment lined baking tray. You can go ahead and press a few more seeds into the balls if you think they need a few more!
- 7. Let your tray dry overnight.
 - Once dry, toss your flower seed bombs into your favorite flower pot or garden plot. You will still have to dig a hole first. Water gently and keep moist. The flowers should poke through the ground in 5 - 7 days depending on which flowers





Contact Numbers:

Foster Care Social Workers:

Waukesha County Health & Human Services 262-548-7212

Michelle Lim, Foster Care Supervisor 262-970-4761

Cassie BeLow 262-896-8574 Brianna Holcomb...... 262-548-7254 Rhonda Klinger....... 262-548-7240 Jennifer Mantei...... 262-548-7250 Brittany Sutton 262-548-7262

Case Management Social Workers:

Denise Hegberg, Ongoing Social Work Supervisor 262-548-7754

Jennifer Eiler, Ongoing Social Work Supervisor 262-548-7260

Jamie Proctor, Ongoing Social Work Supervisor 262-548-7272

Jamie Carter 262-548-7264 Kimberly Dudzik 262-548-7347 Megan Fishler...... 262-896-8570 Emily Kerr 262-548-7239 Nicole Laird 262-548-7265 Jessica Larsen 262-548-7346 Maria Maurer 262-548-7345 Jessica Palmersheim 262-896-8281 Cindie Remshek...... 262-548-7281 Elizabeth Russo 262-548-7349 Linda Senger..... 262-548-7698 Ashley Vargas 262-548-7298

Children's Mental Health 262-548-7666

Medical Emergency: 911

Family Emergency: 211 or 262-547-3388





If an Allegation of Abuse or Neglect has been made against you, please call:

FASPP

Norma Schoenberg 920-922-9627



around your home!

What You'll Need:

Food Processor or

3 Small Containers

Parchment Paper

Baking Sheet

white!)

Blender

Scissors

What You'll Do:

Water

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- bought). Slice into four strips.
- and transfer to prepared baking sheet.
- Bake until golden and puffy, 18 to 20 minutes.

