



Association of Professional Student Services Personnel

Halton Catholic Chapter
Executive Update Report
Spring 2020



Message from the President

Dear Halton APSSP,

First, I would like to extend my sincere hope that you and your loved ones are well. The pandemic has presented challenges for people personally and professionally which can be difficult to navigate. This time of lockdown has also given us inspiring stories of resilience, perseverance, and friendship. It's important to focus on that.

APSSP members have been working hard to pivot to an online world. I think we have risen to the challenge of providing our important services in a different way. Please remember that we are all in this together, and, hopefully, we can turn to each other for a helping hand, if needed.

Be well, be safe, and keep your distance!

Jane Acheson

Your Halton Catholic Chapter Executive Committee

-  **President:**
Jane Acheson, Social Worker
Jane.Acheson@apssp.org
905-805-3534 or 1-866-455-5099 Ext. 5
-  **Executive Vice-President:**
Paul Scordino, Librarian
Paul.Scordino@apssp.org
-  **Treasurer:**
Mary Maceroni, Librarian
Mary.Maceroni@apssp.org
-  **Governing Council Representatives:**
Jane Acheson, Sahar Gouveia, Trisha Oghenekowho and Melissa Trowsdale
-  **Vice-President Health & Safety:**
Teresa Lorentz, Child and Youth Counsellor
Teresa.Lorentz@apssp.org
-  **Vice-President Public Relations:**
Melissa Trowsdale, Librarian
Melissa.Trowsdale@apssp.org
-  **Secretary:**
Katie Mann, Behaviour Analyst
Kathryn.Mann@apssp.org

Negotiations Update

Local negotiations took place during April and May via Microsoft Teams. A tentative agreement was reached pending our local ratification vote and the HCDSB Board of Trustees' approval. Please check your email the week of June 15 for settlement details and ratification voting. The voting deadline will be June 19, 2020.

2020 Local Annual General Meeting (AGM) & Elections

Due to the COVID-19 pandemic, all in-person meetings this school year have been cancelled, but your local Executive Committee continues to meet electronically to discuss local matters. Based on advice from APSSP Provincial, the APSSP Halton Catholic Chapter Executive Committee has determined that the best course of action at this time is to postpone the local Annual General Meeting (AGM) until October 2020 at the earliest. If pandemic-related issues continue to impact our ability to host a local AGM in mid-late autumn 2020, we will revisit our options in consultation with APSSP Provincial. Please watch for communication about the status of the 2020 Local AGM.

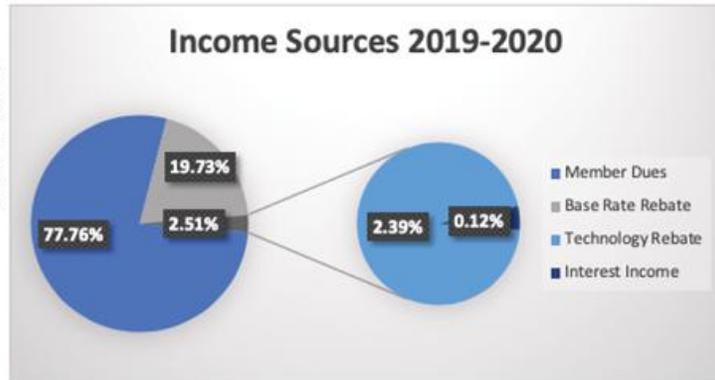
Governing Council Representative

Trisha Oghenekowho is resigning from her position as a Governing Council Representative effective August 2020. As per the APSSP Constitution, the local Executive Committee is able to appoint a representative to serve in her place until the next election. If anyone is interested in volunteering to attend Governing Council meetings for the 2020-21 school year, or until an election can be held, please contact our local President, Jane Acheson, at Jane.Acheson@apssp.org by 11:59 pm Friday, June 19, 2020.

Finances at a Glance

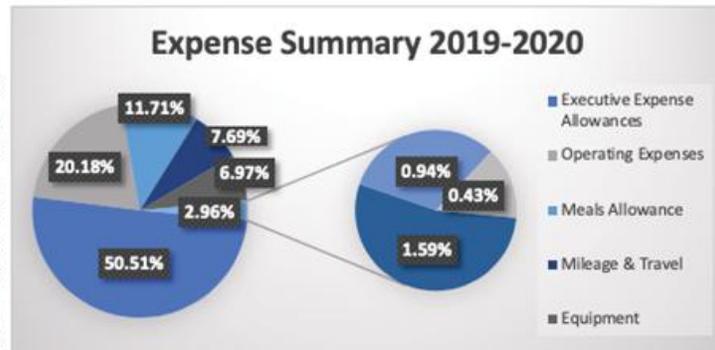
Income Source Summary

Member Dues	\$ 16,552.40
Base Rate Rebate	\$ 4,199.83
Technology Rebate	\$ 508.75
Interest Income	\$ 25.54
Total Income 09/19-05/20	\$ 21,286.52



Expenses Summary

Executive Expense Allowances	\$ 8,075.00
Operating Expenses	\$ 3,225.94
Meals Allowance	\$ 1,871.55
Mileage & Travel	\$ 1,228.71
Equipment	\$ 1,114.17
PR Initiatives	\$ 254.25
Meeting Expenses	\$ 150.00
Other Expenses	\$ 68.31
Total Expenses 09/19-05/20	\$ 15,987.93



In late 2020, if it is safe to do so, we will be looking for two members at large from the local chapter to volunteer for an audit of APSSP Halton Catholic Chapter financials. The President and Treasurer will be available to answer questions during this audit.

Retirements

Congratulations to Rita Carmichael, Louise King, and Kim Mandziak-Garvey on their impending retirements. Rita has served as a Psycho-Educational Consultant with APSSP Halton Catholic Chapter for 22 years. Louise has served as a Child and Youth Counsellor with APSSP Halton Catholic Chapter for 14 years. Kim has served as a Psychologist with APSSP Halton Catholic Chapter for 21 years. We have been very fortunate to benefit from the expertise of these three professionals, and we wish them all the best as they each embark on a new chapter.

In Case You Missed These OTIP Notices...

Retiring in June? Contract ending? Child aging out of dependent status? If you had to cancel scheduled appointments due to COVID-19 closures, OTIP is extending coverage for a certain amount of time (TBD) after services resume. The extension only applies to work that was already scheduled. Contact OTIP at 1-866-783-6847 Monday to Friday, 8 a.m. to 5 p.m., with any questions or to provide documentation and details regarding the cancelled and rescheduled appointments.

Is your auto policy through OTIP? You might be eligible for a reduction in auto policy rates while working from home. Contact the OTIP broker team at 1-833-615-9326 or fill out the COVID-19 Policy Change Request Form here: <https://www.otip.com/Help-Center/coronavirus/Covid-Relief>

Quick Tips for Managing Your Benefit Claims:

https://www.otip.com/Why-OTIP/News/5-quick-tips-for-managing?utm_source=ewao_elht_newsletter&utm_medium=email&utm_campaign=elht_newsletter&utm_content=english

Employee and Family Assistance Plan (EFAP)

If you are experiencing challenges during this unprecedented time, please reach out 24/7 to our Board Employee and Family Assistance Plan provider, Morneau Shepell, at 1-844-880-9142 (TTY: 1-877-338-0275) or visit workhealthlife.com

Need A Little More Positivity?

Check out the *Good News Network* for daily positive news stories: <https://www.goodnewsnetwork.org/>

Looking to Support Ontario Businesses?

Several local farmer's markets have re-opened or are on track to re-open in June. Check your local farmer's market website for details about new locations and pre-orders/curbside pickup.

Staving Off Boredom with New Recipes? Here's One to Try...

"Everything Bagel" Buns

Time: 3 hours, approximately

Dough

~4 cups all-purpose or bread flour
2 tsp salt
2 tsp sugar
2¼ tsp quick-rise yeast (1 packet)
~2 cups lukewarm water
1 small or medium onion, minced
1 tsp garlic, minced
Olive oil

Topping

¼ cup milk or 1 egg white (optional)
Everything Bagel spice (or poppy seeds,
sesame seeds, salt, and dried onion flakes)



Directions

1. Combine flour, salt, sugar, and quick-rise yeast in bowl.
2. Slowly add in lukewarm water, mixing as you go (either by hand or using a bread hook at low speed).
3. Mix on low speed for 2 minutes or knead on floured surface for 5-10 minutes, adding small amounts of flour or water as needed to obtain an elastic consistency that does not cling to fingers.
4. Lightly coat large bowl with olive oil, place dough ball in bowl, and cover with a towel. Leave to rise for 1-1½ hours in a warm, moist place.
If your kitchen is cold, you may want to turn on your oven at a low temperature and place the bowl by the vent, or preheat the oven while mixing, then turn the oven off and place the bowl inside the oven for the first 20 minutes of rising.
5. While dough rises, caramelize onions and garlic in pan with olive oil. Set aside to cool.
6. Prepare 2 sheet pans with parchment paper.
7. After dough has risen (roughly 2x original size), punch it down in the bowl, add the caramelized onions and garlic, sprinkle with flour, and knead on low for 2 minutes or by hand on floured surface for 5 minutes.
8. Separate dough into 10-12 equal sized rounds, and place well spaced on parchment lined sheet pans. Option gently score across the tops with a knife.
9. Allow buns to rise for 30-45 minutes. Preheat oven to 375°F.
10. Brush tops of buns with milk or egg white, then sprinkle with Everything Bagel spice (or poppy seeds, sesame seeds, salt, and dried onion flakes) to taste.
11. Bake for 30-35 minutes until golden and bottoms sound hollow when tapped.
12. Enjoy warm with butter or cream cheese.

Adapted from Lawton, Maria. "Portuguese Bread Rolls." *Azorean Cooking: From My Family Table to Yours*, Azorean Greenbean, 2015.