



From the President's Desk: This Holiday Season - A Season of Hope

It seems that the year just began yet here it is, time for the holidays again. With all that has transpired over the course of 2002, it's easy to lose sight of what's really important in life but hopefully the holidays gives each of us reason to pause and remember our blessings. The most important blessing we have is our children and it is my hope that as we prepare to close out another year each of us will remember that the children are our promise for the future.

This holiday season finds us facing many challenges but also numerous opportunities.

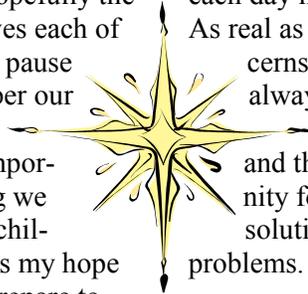
Today there is the constant threat of terrorism and the possibility of going to war, concerns of continuing economic decline, violence in our communities and other issues we hear about each day in the news. As real as these concerns are there is always hope for the future and the opportunity for us to find solutions to our problems.

Nowhere is hope for the future more evident than in the faces of our children. As I ponder the problems of business and try to make my own contributions I find solace in the excitement I see in children's faces when Hal-

loween and the promise of treats are mentioned or when little ones talk of the holiday season. It is during those opportunities to talk with children that I am reminded of what is really important. It is the simple example given to me by a smiling child who is full of hope and expectation that reminds me of my purpose. As we enter this holiday season I am reminded that our children are our blessing and that their fate is in our hands.

This holiday season will see changes in political administrations and the resultant shift in some ideologies and attitudes, but one thing must prevail no matter what and that is the future of our children. As we think of belt tightening and the possibility of war we must remember our children and what is best for them. As we concern ourselves with profits and growth in our communities whether locally, regionally, nationally or internationally we must first remember our children. No plan can be complete that does not provide for the health and

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well being of our children.

This holiday season as we go about our celebrating let us remind our children of why and what we celebrate. Let us remind our children and ourselves that holidays irrespective of religious or personal beliefs celebrate the oneness of humankind and the blessing of existence. Let us remind our children

and ourselves that holidays serve as a time to reinforce commitment to family, friends and community and to not forget that we live in a global community. Let us remind our children and ourselves that as we improve conditions for others that we too benefit.

Yes, we are bringing another year to a close and as dismal as things may sometimes appear there is hope and promise of a new beginning. This holiday season let us all look forward to joining together in a pledge to make things better in our homes,

our jobs and our communities. Let us put aside petty differences, learn tolerance and try to understand one another in our on-going quest to live in a better world.

Peace,
Michael Williams
President

In Honor of Those Who Serve



Our own Jeri Fisher presenting two special firemen with a certificate of appreciation

On September 11, 2002, StarrVista commemorated the day by honoring our local heroes. The local police, fire department and the Warrant Enforcement Bureau (W.E.B.) joined the staff of StarrVista at a hot dog cookout in their honor.

This day was not filled with sadness and despair, but hope for the future. The day was filled with honor, remembrance and thank you's to those who serve and make our community safe.

We wish to extend our thanks to the local businesses and StarrVista staff who made generous donations of food and of their time.



Two officers representing the W.E.;B.



Several staff members show their appreciation.

Judicial Jazz Awards—Give Them Their Flowers



Citizens for Wayne County Youth presented the 14th judicial Jazz Award Ceremony at the elegant Roostertail on October 23, 2003. The Judicial Jazz award is an annual event recognizing not only the youth that we service but also the dedication of our colleagues. All honorees received either a gift certificate or a monetary award along with a commemorative plaque. Among the honorees were StarrVista's youths, Tamika Allen and Kristoffer Moore. They were selected based on academic achievement, community service and above average compliance to their plan of service. Anemashawn Bomani (YIC) accepted accolades for his outstanding case management and dedication to youth. Being *mistaken for a youth Bomani* literally brought the house down while standing to accept the award for Kristoffer Moore who was unable to attend. Staff from various court and juvenile related agencies mingled to the jazz sounds of Judge Leonard Townsend's ensemble and soloist Reda

Washington. The Courville Elementary School Choir provided a special treat in their performance of inspirational selections. An event such as this reminds us to keep our perspective that "reaching out and touching somebody's hand" is what our job is all about.

Youth Spotlight

The Agency's business is invested in the lives of children and families we serve. This month we are spotlighting Jervis B; his case worker is Ms. Tiffany Doby. Since being in our care, Jervis has matured and has been compliant with the program guidelines. He is currently in a SIL program and doing quite well there. Jervis attends Vocational Schooling during the day where he is enrolled in the Culinary Arts Program. In his spare time, Jervis spends time helping his elderly grandparents and playing basketball. He is also employed at a local area Wendy's restaurant and has future plans to reunite with his mother in South Carolina after he has successfully completed the program. We wish Jervis continued success.



Holiday Office Closures

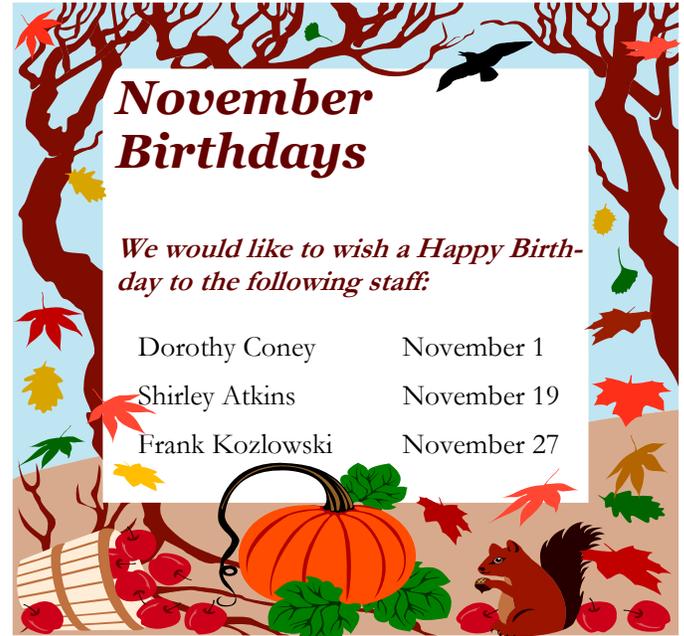
The Agency will be closed in recognition of the following Holidays listed below:

Thanksgiving: Agency closed Thursday & Friday, November 28 & 29, 2002

Christmas: Agency closed Christmas Eve (Tuesday) & Christmas Day (Wednesday), December 24 & 25, 2002

New Year's: Agency closed New Year's Eve (Tuesday) & New Year's Day (Wednesday), December 31 & January 1

Please note your calendars accordingly.



New Employee

Shamika Carter joined the StarrVista team as a Youth Investment Counselor on September 23, 2002. Ms. Carter was formerly employed with the County JAC as Intake Specialist. She received both her BS and MA degrees from Central Michigan University. In her spare time, Shamika enjoys spending time with her family and son. She also enjoys wall climbing, boxing, outdoor sports, and movies. However, she has a passion for home improvement activities, and her favorite TV channels are TLC and HGTV. Welcome Aboard!



HAP Corner: (Excerpted from HAPWISE, Member Health News)

KEEP THE FUN, LOSE THE FAT: A Low-fat guide to entertaining

Pies, cookies, cakes, candy – all the scrumptious temptations can make even the most steadfast dieters lose determination. But don't despair. You can enjoy this upcoming festive season without weight gain and without skipping the treats. The key is to follow a few simple tips to keep your healthy habits intact.

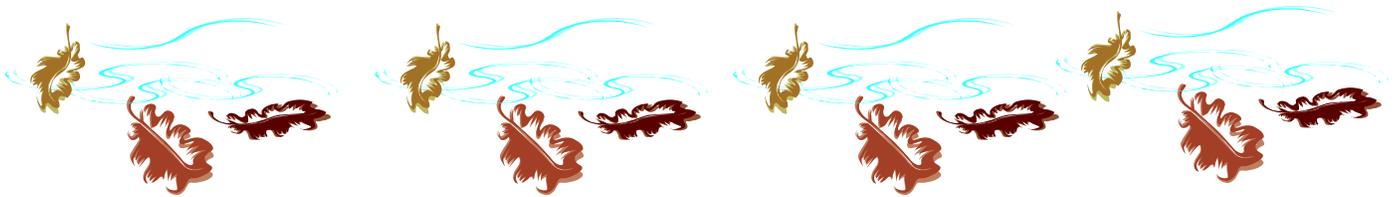
Entertaining at Home

You can reduce the fat and calories in your holiday feasts with a few simple changes to your party menus and cooking ingredients. Your guests and family will enjoy the meal – and feel like they're not missing a thing.

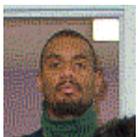
- * Make "deli plates" with turkey and lean roast beef instead of salami and bologna. Add low-fat cheeses such as part-skim mozzarella, Swiss and provolone.
- * Offer your guests fresh vegetables, fruit and pretzels to snack on before the main meal.
- * In your recipes, substitute two egg whites for one, egg, chilled and whipped nonfat milk for whipped cream, and plain yogurt or pureed low-fat cottage cheese for sour cream.
- * Have some health options for dessert, such as fresh fruits with low-fat frozen yogurt, angel food cake or fig bars.

Resist the Temptation

If you do overeat at a party or dinner, don't dwell on it. Just pick up your good eating habits and try not to overindulge again. With a little perseverance you'll emerge from the holidays with good memories instead of extra pounds!



Employee Spotlight



This month our spotlight shines on Youth Investment Counselor, Kamau Ayninde.

He began his career with StarrVista on April 15, 2002.

Kamau was born and raised in Saginaw, Michigan and earned his Bachelors degree in Criminal Science from the University of Detroit in 1991. In 1992 he worked as a Teacher's Aide and high school basketball coach at Saginaw High School and went on to be a detention

supervisor at North Middle School, also in Saginaw.

In 1998 he went on to be a Youth Treatment Worker at the Oakland County Juvenile Center.

He began working with youth to "give back to my community that gave so much to me when I was growing up" and does not consider his work a job but something he truly loves to do.

Kamau plans to return to school to finish his Master's degree in education.

He is still single and enjoys reading, traveling and collecting classic jazz music.

He has been and continues to be inspired by "history, culture, creator, elders, mother, father and the accomplishments of my people."

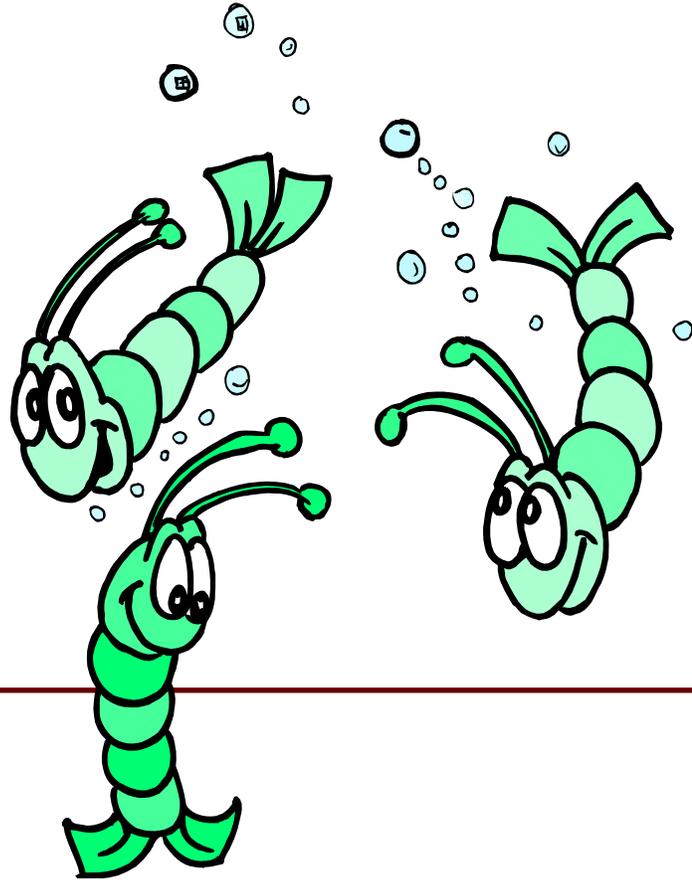
Kamau leaves us with this quote "Speak truth, do justice and walk in the way of the righteous."

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***Solutions through youth & family
partnerships***



Recipe Corner

SPITFIRE SHRIMP

Recipe courtesy Food Network

Seasoning:

1 lime, juiced
2 ounces (1/4 cup) hot cayenne pepper sauce
1 tablespoon ground cumin
1/2 teaspoon crushed red pepper flakes
1 tablespoon crab boil seasoning

Shrimp:

4 cloves garlic, crushed and chopped
2 shallots, chopped
1 tablespoon extra-virgin olive oil
2 tablespoons butter, cut into pieces
2 pounds jumbo shrimp peeled and de-veined*
12 to 15 blades fresh chives, chopped, for garnish

**Ask for easy-peel raw deveined shrimp at seafood counter of market*

Preheat large nonstick skillet over medium high heat.

Combine lime juice, hot sauce, cumin, red pepper flakes and seafood seasoning blend.

Quickly sauté garlic and shallots in oil and butter for 1 minute, add shrimp and cook 3 minutes, tossing and turning frequently. Dump pink, firm, cooked shrimp from hot pan into hot seasoning blend and toss in seasoning mixture to coat shrimp evenly. Garnish with chopped chives. Serve warm or chilled.

Yield: 6 to 8 servings for snacking or first course

Prep Time: 10 minutes

Cook Time: 5 minutes

Difficulty: Easy