

NATIONWIDE VOLUNTEER CORPS

WINTER 2010

MSCCN VOLUNTEER STATS

JANUARY 2010:

10 Total Volunteers

78.5 Volunteer Hours

Value of Volunteer Time
for the month =
\$1589.63

YEAR-END 2009:

478.25 Total
Volunteer Hours for 2009

Value of Total
Volunteer Time for 2009
= **\$9684.56!!!**

** The dollar value of volunteer
time for 2008 is estimated to
be \$20.25 based on research
by Independent Sector*

http://www.independentsector.org/programs/research/volunteer_time.html

WELCOME TO OUR NEWEST VOLUNTEERS!

Sharon Knebel,
Job Requisition Poster

Caitie Lanter,
Corporate Development

Vanessa Richards,
Research Assistant

Gateway Stats for the Month of January 2010

The Gateway is MSCCN's internet portal linking resumes of military-affiliated applicants with the corporate world.

Resumes uploaded - 240
Jobs Posted - 720
Communications – 1008

Placements: 13
5 Air Force – 4 spouses, 1 veteran
3 Marine – 1 spouse, 1 veteran, 1 Caregiver Spouse
2 Army Spouses
3 Navy Spouses

Networking Tip:

Every week
introduce two
people you know to
each other.



THANK YOU TO OUR WRITERS!!!

If you missed Cachet's article
"Networking is Better than Not
Working," it is linked [here](#).

Alison's article "Practical Job
Application and Interview Tips"
is linked [here](#).

Renee's article "Creating the Perfect
Resume" is linked [here](#).

Kristen's article "Stand Out in the
Crowd" is linked [here](#).

Friendly Reminder!

Return your timesheet
to Amy Schofield at the end
of each month! Thank you for
your dedication to MSCCN!

Attention!

MSCCN is looking for additional volunteers to fill the following roles:

Resume Building Team
Job Requisition Posters
Article Writers
Marketing/Outreach to Spouse Clubs



If you know someone who is interested in volunteering with MSCCN, please have them contact Amy Schofield at A_Schofield@msccn.org.

DID YOU KNOW?

Using Good Search at www.goodsearch.com to search the internet can help the MSCCN! It does not cost the searcher anything but could bring back 1 cent for every search to the MSCCN. If only 10 people use it to search for 10 things every day, MSCCN will earn a dollar a day. Every little bit counts! Please continue your support of MSCCN.

What a fabulous way to bring money back to MSCCN!

"Give a Day. Get a Disney Day."

Volunteerism gets rewarded!

Disney® wants to celebrate your good works in the community by giving you a 1-day, 1-theme park ticket to the Disneyland® Resort or Walt Disney World® Resort. The goal is to engage one million volunteers in service in 2010.

For more information on this program, click [here](#).

"Volunteers don't get paid, not because they're worthless, but because they're priceless."

- Sherry Anderson

For more information:

Visit www.msccn.org

Call 1-877-My-MSCCN

Email askus@msccn.org

It's winter! Warm up with Buffalo Chicken Chili

Ingredients:

- 1 tablespoon extra-virgin olive oil
- 2 tablespoons butter
- 2 pounds ground chicken breast
- 1 large carrot, peeled and finely chopped
- 1 large onion, chopped
- 3 stalks celery, finely chopped
- 5 cloves garlic, chopped
- 5 tablespoons chili powder
- 2 tablespoons ground cumin
- 1 tablespoon ground paprika
- salt and pepper to taste
- 1/2 cup hot buffalo wing sauce
- 2 (15 ounce) cans tomato sauce
- 1 (15 ounce) can crushed tomatoes
- 1 (15 ounce) can white kidney or cannellini beans, drained
- 1 (19 ounce) can red kidney beans, drained

Directions:

1. Heat olive oil and butter in a large pot over medium-high heat.
2. Place chicken in the pot.
3. Cook and stir 7 to 10 minutes, until chicken is no longer pink.
4. Stir in the carrot, onion, celery, garlic, chili powder, cumin, paprika, and salt and pepper, and cook and stir until the onion is translucent and the vegetables are beginning to soften, 3 to 4 more minutes.
5. Stir in the hot sauce, tomato sauce, crushed tomatoes, and white and red kidney beans.
6. Bring to a boil, and simmer over medium-low heat about 1 hour, until the vegetables are tender and the flavors have blended.
7. Enjoy!

If you would like to submit a recipe, a tip, an announcement, or have any suggestions, questions, comments, or information for the MSCCN Volunteer Corps Newsletter, email Amy at A_Schofield@msccn.org

Moving? New Phone #?
New Email Address?



Let Amy know!!