



In This Issue:

<i>January Birthdays</i>	2
<i>Employee of the Month Rosemary Hernandez</i>	2
<i>MHHA Course — Understanding Basic Human Needs</i>	2
<i>Recipe — Pepperoni and Cheese Casserole</i>	2



Training Schedule:

<i>January 12</i>	<i>Orientation</i>
<i>February 16</i>	<i>Bronze Training</i>
<i>February 21</i>	<i>CPR Training</i>



January: A Letter from the Directors

Dear WellsBrooke Employees:

As we say goodbye to 2011 and begin 2012, we'd like to thank our home health aides, nurses and therapists for their dedication, hard work and commitment to our clients. It's a joy knowing that we've played a key role in enabling others to stay in their own homes.

2011 was one of our most successful years and we'd like to share with you some of our exciting future endeavors for the new year. Our purpose is also to remind everyone of the importance of adhering to company policies. This will help us to steadily improve our quality of service, thus enhancing our reputation as a top flight home health care company.

2011 Milestones

In Ohio, our Perrysburg office was re-certified and will continue to provide care for the Passport program. Additionally, we opened a new WellsBrooke branch office in Westlake.

By now, most of you are aware of the new staffing application, StafferLink, which we launched last September. This web portal ensures that all of our offices are connected. StafferLink allows scheduling to be tied to payroll and billing, an enhancement that has been eagerly anticipated by

many. Hopefully, everyone is becoming familiar with the new scheduling format. You'll also notice a difference in the look of the pay stubs. We can't emphasize enough how important it is to make sure that your schedule in the computer matches your timesheet. Any changes to the schedule must be called in or emailed to the client care coordinators in a timely fashion. We understand that this transition is challenging for everyone in the field, as well as the office, and we appreciate your patience.

"Client Care Coordinator" is the new title for our extremely capable staffing coordinators. Their jobs encompass so much more than merely scheduling hours. They are not only accountable to their supervisors, but are also responsible for things running smoothly for their clients and those of you out in the field. They assist in the coordination of each client's care so that their daily needs are fully met. Shawna is now our Intake/Care Coordinator for Michigan. Tonya, Ashley B. and Ashley H. (formerly of Payroll) are the Michigan client care coordinators and Carey and Michele are our Ohio coordinators.

2012 Goals

One of our goals this year is to become home care accredited and we will accomplish this through Accreditation Commission for Health Care (ACHC). Their guidelines are very stringent, so we will be changing current policies and implementing new ones. Accreditation will set WellsBrooke apart and help our business to grow. It will require much hard work on all our parts, but we believe that we're up for the challenge. We want all of our staff to be actively involved with this process, so we'll keep you in the loop as things progress. One change that will occur is an increase in the continuing education hours from 8 to 12. We're already looking for ways to help you fulfill these requirements, so stay tuned!

Thank you again for a wonderful 2011! We look forward to a successful 2012 and wish you and your loved ones a happy and healthy New Year!

Sincerely,
Cheryl Nagel
Executive Vice President

Karla Rouland RN, BSN
Director of Nursing

January Birthdays

Cheryl Hartland

Camille Brown

Demetria Ingram

Stephanie Schindler

Alicia Arthur

Sherika Cook

Francis Jones

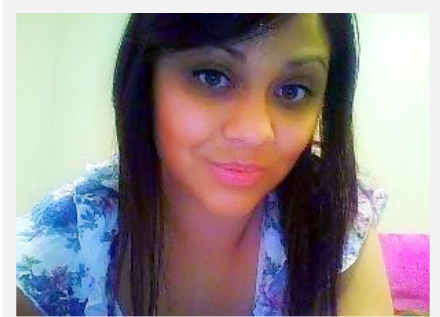
Beth Krauziewicz

Mary Glitz

Terri Cooper



Employee of the Month: Rosemary Hernandez



Our EOM, Rosemary shares, "I'm an STNA who's been with Wellsbrooke for a year now. I attended college to become a medical assistant and entered the health care field as an aide instead. I worked in long term nursing homes prior to Wellsbrooke and enjoy making my clients' days brighter. The reason I chose home health was to make a difference in someone's life and help them gain a sense of independence for themselves again. I am a newlywed and full time college student at this time. I also teach Sunday school at my church. In my free time, I enjoy being with my family and friends."

Thanks, Rosemary, for your valuable contributions. We appreciate you!

MHHA Course: Understanding Basic Human Needs

We are continuing our monthly selected MHHA module for January with Understanding Basic Human Needs. All names of staff who provide proof of completion of this module during January will be placed in a drawing for a gift card. Our December winner was **Tauna McVicker** and she will receive a \$25.00 gift card.

Recipe: Pepperoni and Cheese Casserole

From FoodNetwork.com

Ingredients

- Canola oil
- Kosher salt
- One 1-pound box rotini pasta
- 1 medium onion, chopped
- 1 medium zucchini, chopped
- 1 tablespoon chopped garlic
- One 6-ounce package sliced pepperoni, chopped
- One 28-ounce can chopped tomatoes
- 6 fresh basil leaves, chopped
- Freshly ground black pepper
- 1 cup shredded mozzarella
- 1/2 cup breadcrumbs
- Pasta water, as needed

Directions

Preheat the oven to 350 degrees F. Lightly grease a 9 by 13-inch baking dish with 1 teaspoon oil. Bring a large pasta pot of water to a boil over high heat. Add a big pinch of salt and the pasta. Cover and return

the water to a boil. Remove the cover and cook for 5 minutes. The pasta will not be completely cooked through.

Save your pasta water!

Meanwhile, in a large skillet over medium-high heat, add 1 tablespoon oil. When it is hot, add the onions and zucchini and cook until they are softened and brown slightly, about 5 minutes. Add the garlic and pepperoni and cook for another minute. Add the tomatoes and basil and simmer for 5 minutes. Taste and adjust the seasoning with salt and pepper.

Stir in the pasta and cheese into the skillet. If mixture seems too dry, adjust consistency by adding small amount of pasta water.

Pour into the prepared baking dish and smooth out the top. Sprinkle the breadcrumbs evenly over the top and drizzle with the 1 tablespoon oil. Bake until the top is browned and the casserole is bubbling, 20 to 25 minutes.

