

WellsBrooke

PREMIUM HOME HEALTH CARE®



November: Let's All Be Thankful

For this newsletter, we thought it would be encouraging to hear what our co-workers are thankful for. This reminds us that, even when there is a wealth of negative news in the world, we can always find much to be grateful for.

I am most thankful for my family and friends that have guided me through the years and have made me the person I am today. I thank God and pray for those that need Him the most. *Beki T.*

I am very thankful for my good health and welfare. The lord has truly blessed me to have such wonderful people around me at all times. *Herchell C.*

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I am thankful for my four beautiful boys and the peace I see in their faces when they sleep. I am thankful for my husband, who is always so supportive, loving and helpful. I am thankful my mother is still here with us after battling breast cancer 4 years ago. I am thankful for my job and the wonderful people I have met while working. *Lisa D.*

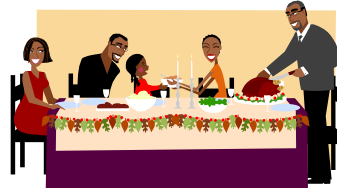
I am thankful for good health within my family, for a wonderful client and for a husband and family that are so supportive. *Jennifer L.*

I'm thankful for my sister. *Breanna M.*

I am thankful that Life is paradoxical; that human suffering can be an opportunity for growth and enrichment for the suffering and their loved ones. *Gary D.*

Training Schedule:

- November 18 American Red
Cross Influenza
Training
- December 10 Bronze Training
- December 17 Silver Training



I am thankful to have a house to live in, food to eat, a car that works and a job! *Marissa T.*

I am thankful for truly busy people who take the time to notice suffering and pain in others. I have learned to be thankful for the universal strength of women and their capacity to care for one another in crisis. *Julia C.*

WellsBrooke Honors Gold Level Caregivers

The **Gold Training** is the final level in the WellsBrooke Code of Conduct training. On October 15th, 2009, at the WellsBrooke office, the following aides completed the Gold Training: Jennifer Lanham, Joni Burgess, Courtney Garland, Lisa Dupre, and Marcia Cone. They all received a certificate of completion, a WellsBrooke T-shirt or polo, a WellsBrooke Difference pin, business cards with a gold engraved card carrier and a \$250 bonus! Not only does WellsBrooke appreciate all the hard work they do for us, the clients do as well. A client shared, “Jen is naturally gifted at assisting others and discerning their needs. She is an incredible gift to our family and I am very grateful for her presence.” Another client stated, “Courtney is reliable, intelligent, and goes out of her way to do things for me. She is very good and very accommodating of my needs...always on time.” You are WellsBrooke's most valuable asset. Congratulations ladies!



Left to right: Joni Burgess, Lisa Dupre, Marcia Cone, Courtney Garland and Jennifer Lanham



November Birthdays

Tabisha Ali	Marcia Cone	Joanne Howard	Sandrea Martin
Sandra Allen	Linda Handy	Glenda Johnson	Elizabeth Okunawo
Sally Bailey	Terri Haynes	Jaclyn Lanham	Angelina Qualls
Latoya Chatman	David Herta	Shari Luckey	Pamela Rogers
			Shannon Russell



Nurses' Corner: Come to our Christmas Tea

Warm Holiday Wishes from WellsBrooke

You're invited to join us at our annual

Christmas Tea

Thursday, December 3rd, 2009

From 1 pm to 5 pm

For dessert, gifts, and holiday cheer!

The party will be held at our Plymouth office

42235 East Ann Arbor Road, Plymouth, MI 48170

R.S.V.P. to WellsBrooke at 734.468.1770 by

November 23rd to receive a holiday gift



Employee of the Month: Julie Loucks

This month we're printing a note from one of our caregivers who exemplifies the spirit of Thanksgiving, Julie Loucks.

With all that has happened to me in the past year, (house fire and car accident) this job has truly been a blessing. It was great that I was allowed to book my hours flexibly to best suit me and my clients.

Here is a picture of Marvin and me at the Toledo Zoo (right). Monday mornings are free, so we try to go a few times in the summer. I look for things for us to do that don't cost money like going to a park or visiting friends that Marvin enjoys. Two years ago when I started caring for Marvin, he slept through most of my visits, was depressed and didn't want to do much. I started taking him places just to get him out of his tiny apartment. Now he isn't depressed anymore and asks, "What are we doing today?" I love my job and my clients know it! I have learned so much with each client, and am grateful for the experience. I have been working as a nurse aide since I was 18 (just a few years ago!), tried a few other jobs but always came back to nursing, as I enjoyed knowing I could make a difference in a person's life with some kindness, a sense of humor, and good care.

Thank you to everyone at WellsBrooke. I love this company!



Julie and client, Marvin

WB Wacky Walkers Make Strides Against Breast Cancer



WellsBrooke fielded a strong team in the Strides Against Breast Cancer event in Lansing on October 10th. The group included Sherry Gast, Courtney Garland and family, Denise Yancey, Cheryl Nagel and granddaughter, Lydia, Jeff, Donna and Veronica Martin and Linda Laginess. Thanks to all who helped us exceed our goal of \$1000 for breast cancer research.

Recipe

Leftover Thanksgiving Turkey Enchiladas

- Leftover cooked turkey or chicken (white or dark meat pieces)
- 1 or 2 cans cream of celery, cream of chicken, or cream of mushroom soup, whichever is preferred
- 1 can diced green chilies
- 1 reg. bag tortilla chips, crumbled
- 1 (8 oz.) pkg. Cheddar cheese, grated
- 1 (8 oz.) pkg. Monterey Jack cheese, grated
- 1 sm. onion, chopped
- 1 jar jalapeños (optional)

Sauté onions in butter in medium skillet until golden brown. Add green chilies, soup, and 1 soup can of water. Stir and simmer until heated. Crush tortilla chips, using 1/2 of package. Spread a layer in bottom of baking dish. Evenly place a layer of cooked turkey on top of chips. Spoon a layer of 1/2 of soup mixture over chips. Add jalapeños, if desired. Sprinkle with 1/3 of both grated cheeses. Repeat chips, turkey, and soup mixture; top with grated cheese. Quantity is determined by the amount of turkey available. For larger amounts, simply continue to layer ingredients.

Bake at 350° until thoroughly heated and cheese is bubbly.

From Cooks.com

