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Training Schedule:

Nov 17	Gold Training
Nov 22	Orientation



November: What Are You Thankful For?

November is always the perfect time to reflect on all that we have to be thankful for. Here are some of the thoughts that our WellsBrooke employees shared with us:

C.E. "I'm thankful for the wonderful families I've met through WellsBrooke."

L.W. "I'm thankful for a job in this tough economy and for my sweet baby boy who was born this past July."

C.T. "I'm thankful for my family and their health and how we are always there for each other."

A.B. "I am thankful for the great experiences I have had working as a nurse for WellsBrooke. I have learned so much from the people I meet and the clients brighten my day."

M.S. "I'm thankful for my wonderful family, friends and my job!"

C.H. "I am very thankful that God has blessed me with a job I love doing, and that He is meeting all my needs and riches in glory!"

J.T. "I'm thankful for my four children and that I have had the courage to

complete my Associates degree in Medical Assisting, even when times were tough."

D.K. "I am thankful for the patients that I take care of on a regular basis and the new ones that I always think God sends me to for what ever reason that I may be of service to them. I am thankful for the blessings I have been given. As I am driving to work early in the morning, I usually see the sun rise and I look with awe and think how wonderful the little things are."

M.U. "I'm very thankful for my family. I'm very thankful that after two brain surgeries my 16 year old daughter is doing very well."

Speaking for myself and the office staff at WellsBrooke, we are very thankful for our dedicated and caring employees. We are thankful for each of our clients and their families and the opportunity that we all have to take care of them in their homes. Of course, as was echoed numerous times, we are thankful for our own families.

Our hope this Thanksgiving season is that we all take time to reflect on our lives and are grateful for all we have been given.

Cheryl Nagel

Executive Vice President

November Birthdays

Tabisha Ali
Sally Bailey
Aleandra Borkowski
Tina Bunting
Marcia Cone
Marlene Donner

Tammie Gray
Linda Handy
Joanne Howard
Deeanna Krzeminski
Wende Love
Jon Melnick

Kirsten Meyer
Tonya Posuniak
Priscila Rockett
Pamela Rogers
Shannon Russell
Charlotte Shafer

Dawn Shew
Kristina Strand
Jessica Thomas
Crystal Upton-Lee
Christina Weikle



Employee of the Month: Deborah Ford



The reason I chose health care is because, when I was 19, my mom died of colon cancer and I saw the way the health care team took care of her. I knew at that moment I wanted to make a difference in peoples' lives as well. I really enjoy health care for many different reasons. A few would be helping people, making life long friends, and making someone's life better or a little easier in any way I can. I love the individual care I can provide while working home health care. It is all about the details and making someone smile. I would like to go back to school to be a physical therapy assistant when the time is right. I am a wife and a proud mother of 4. My children are amazing and so is my husband! I give them much credit for being such strong wonderful people. I am a truly blessed person in every aspect of my life.

Please Come to our Christmas Tea!

Warm Holiday
Wishes
from
WellsBrooke!

You're invited to come to a **Christmas Tea** at your local WellsBrooke office, where we'll have dessert, gifts and holiday cheer! The **Plymouth** party will be on Thursday, December 8th from 1 pm to 6 pm. The **Perrysburg, Ohio** party will be on Friday, December 16th from 2 pm to 6 pm. R.S.V.P. to receive a holiday gift by calling 734.468.1770 by December 6th for the Plymouth party or 419.874.7766 by December 9th for Perrysburg.

Office locations for festivities:

Plymouth: 42235 East Ann Arbor Road, Plymouth, MI 48170

Perrysburg: 7015 Lighthouse Way, Suite 400, Perrysburg, OH 43551



MHHA Course: Approaching Care for Dementia

We are continuing our monthly selected MHHA module in 2011 with **Approaching Care for Dementia HHDC 2011**. All names of staff who provide proof of completion of this module during November will be placed in a drawing for a gift card or similarly valued prize. Our October winner was **Courtney Latimer-Knight** and she will receive a \$25.00 gift card.

Recipe: Chocolate-Pecan Chess Pie

- 1/2 (14.1-oz.) package refrigerated pie-crusts
- 1/2 cup butter
- 2 (1-oz.) unsweetened chocolate baking squares
- 1 (5-oz.) can evaporated milk (2/3 cup)
- 2 large eggs
- 2 teaspoons vanilla extract, divided
- 1 1/2 cups granulated sugar
- 3 tablespoons unsweetened cocoa



- 2 tablespoons all-purpose flour
- 1/8 teaspoon salt
- 1 1/2 cups pecan halves and pieces
- 2/3 cup firmly packed light brown sugar
- 1 tablespoon light corn syrup

Preparation

1. Preheat oven to 350°. Roll piecrust into a 13-inch circle on a lightly floured surface. Fit into a 9-inch pie plate; fold edges under, and crimp.
2. Microwave butter and chocolate squares in a large microwave-safe bowl at MEDIUM (50% power) 1 1/2 minutes or until melted and smooth, stirring at 30-

- second intervals. Whisk in evaporated milk, eggs, and 1 tsp. vanilla.
3. Stir together granulated sugar and next 3 ingredients. Add sugar mixture to chocolate mixture, whisking until smooth. Pour mixture into prepared crust.
4. Bake pie at 350° for 40 minutes. Stir together pecans, next 2 ingredients, and remaining 1 tsp. vanilla; sprinkle over pie. Bake 10 more minutes or until set. Remove from oven to a wire rack, and cool completely (about 1 hour).

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