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Birthdays

Employees

- Sandra Jolly, 10/1
- June Branch, 10/2
- Joann Nash, 10/3
- Lolita Corpening, 10/4
- Valorie Chavis, 10/7
- Janine Davenport, 10/11
- Krystal Crisp, 10/15
- Janet Marlow, 10/20
- Sonya Lail, 10/22
- Audrey Mast, 10/23
- Sharon Diego, 10/27
- Lashonda Mayfield, 10/29

Clients

- Mildred Bowman, 10/6
- Teena Short, 10/9
- Cherie Laffew, 10/12
- Barbara Reel, 10/12
- Manuela Gordon, 10/14
- Virginia Lingerfelt, 10/15
- Mary Little, 10/18
- Barbara Allen, 10/31

Anniversaries

Employee

- Constance Howell, 10/3
- Brenda Clark, 10/11
- Karen Philyaw, 10/12
- Deborah Franklin, 10/15

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Our people make the difference

HEMEECARE

Management Corporation

BULLETIN

Client Spotlight

Shirley Cook

Mothers always are proud to see their children achieve great accomplishments. But a recent achievement by her daughter, Susan, will bring her much more than a swelling of pride. It will bring her better care.

Shirley has been a client for three years, and appreciates the company as well as the help that she receives each day.

"I'm very happy with my service," she said. "HEMEECARE Management has helped my family a lot."

According to HEMEECARE RN Lauren Leopard, it's always a joy to visit Shirley's

house.

"They are both very funny and refreshing," she said of Shirley and her daughter/aide. "It is great to see a client and worker who get along so well."

Shirley's family includes three children: Susan, Michael and Bobby. Her hobbies include watching television and, when she's able, walking.

PROFILE

hometown: Lincolnton
nickname: "Margie"
favorite tv show: Andy Griffith
claim to fame: Children

Employee of the Month

Please congratulate Susan Willis, HEMEECARE Management Corporation's October Employee of the Month.

She was nominated by her supervisor Lauren Leopard, RN.

Susan did not coin the phrase "laughter is the best medicine," but she certainly believes in it.

"Every day is fun when I'm working at my mom's," she said. "We laugh a lot, which is great for us both."

Susan, who has been with the company

for nearly four years, also said that caring for her mother has brought them closer.

Lauren said she is proud of Susan's most recent accomplishment.

"She has worked very hard," Lauren said. "Taking the CNA I class and passing has greatly increased her knowledge and confidence to better help her client."

Susan's family includes her husband, along with her 18-year-old son Justin.

In her spare time she enjoys scrapbook-

PROFILE

hometown: Lincolnton
nickname: Susie
favorite food: vegetables
claim to fame: getting CNA I

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- ▶ Pamela Elmore, 10/16
- ▶ Judy Berry, 10/17
- ▶ Allen Millsaps, 10/17
- ▶ Dee Dee Parlier, 10/20
- ▶ Gloria Messer, 10/26
- ▶ Sonya Lail, 10/27
- ▶ Karen Lynn Buckner, 10/30

Reminders

1. **Only three more months 'til Christmas:** The holidays are upon us soon with Thanksgiving, Christmas and New Year's, so please start planning your time with your clients and families. Remember there are no subs available on these holidays.
2. **In-Service:** All in-service sessions are mandatory for CNA Is and NA IIs, and two (of which one needs to be BBP/ABP) are required for IHAs. Because these sessions are so important, and require quite a bit of planning, please call your supervisor if you are unable to attend.

Check mail dates

Time sheets must be mailed on the 15th and the last of each month to ensure you'll receive your paychecks on time. Please remember to send your time sheets to : P.O. Box 2640, Lenoir, NC 28645. Upcoming check mail dates are:

- ▶ Friday, Oct. 19
- ▶ Tuesday, Nov. 6
- ▶ Wednesday, Nov. 21
- ▶ Thursday, Dec. 6
- ▶ Thursday, Dec. 20

Training schedule

The October 2007 in-service topic is: **Universal Precautions: Bloodborne Pathogens and Airborne Pathogens.** In-service training means better care for your clients and it's mandatory.

Call HOMECARE at 800-223-2841 or 754-3665 to let us know if you can or cannot come, as this is very important to planning for the class.

ALEXANDER

- ▶ 4:30 p.m.- 6:30 p.m., Thursday, **Oct. 4**, Alexander Department of Social Services, 334 7th St. SW, Taylorsville

LINCOLN (rescheduled)

- ▶ 4:30 p.m. - 6:30 p.m., Thursday, **Nov. 1**, Senior Center at Gaston College, 514 S. Academy St., (usual place)

CALDWELL

- ▶ 4:30 p.m. - 6:30 p.m., Thursday, **Oct. 18**, United Presbyterian Church, 415 Pennell St., in Lenoir (fellowship hall behind the church)

McDOWELL

- ▶ 4:30 p.m. - 6:30 p.m., Thursday, **Oct. 25**, Grandview Baptist Church fellowship hall, 303 Reservoir Road, Marion
- ▶ **BURKE/CATAWBA** Please attend the session closest to you.

Recipes

Scarecrow Treats

These layered bar cookies, topped with candy corn, are chewy and good.

Yield: 48 bars

Crust ingredients:

- 1/2 cup butter, softened
- 1 (18.25 oz.) package pudding (in the yellow cake mix)
- 1 egg
- 3 cups miniature marshmallows

Topping ingredients:

- 1/2 cup light corn syrup
- 1/4 cup sugar
- 1/4 cup firmly packed brown sugar
- 1/2 cup creamy peanut butter
- 2 teaspoons vanilla
- 2 cups crisp rice cereal
- 2 cups salted peanuts
- 1 cup candy corn

Heat oven to 350 degrees. Combine butter and cake mix in large bowl. Beat on low speed until well mixed. Add egg; continue beating until well mixed.

Press onto bottom of ungreased 15x10x1-inch jelly roll pan. Bake for 12 to 15 minutes or until set and edges are lightly browned. Remove from oven.

Immediately sprinkle marshmallows over hot, partially baked crust. Continue baking for 1 or 2 minutes or until marshmallows puff.

Meanwhile, combine corn syrup, sugar and brown sugar in large saucepan. Cook over medium heat, stirring until mixture comes to a boil (2 to 4 minutes). Remove from heat; stir in peanut butter and vanilla until smooth. Stir in cereal, peanuts and candy corn. Immediately spoon over marshmallows; spread to cover. Cool completely. Cut into bars.