



VDC NEWS

VINELAND DEVELOPMENTAL CENTER/HOSPITAL
VINELAND, NEW JERSEY

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NEW JERSEY
DEPARTMENT
OF
HUMAN SERVICES

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VOL. III

DECEMBER 1985

NO. 4

OPEN HOUSE

MAR 3 - 1986

The Vineland Developmental Center will be hosting an Open House celebration with many different activities originating from other countries and their holiday festivities. The Opening Night will begin with a tree lighting ceremony in the grove south of Lee Cottage. The opening ceremony will move into the Auditorium where the Central Recreation group has prepared a winter wonderland display. Entertainment and refreshments will top off the entire night. The first night will be followed by hostings in each of the units according to the following schedule:

December 8	Opening Night - Tree Lighting with entertainment and refreshments in the LA/C Auditorium	Central Recreation 6:30 P.M. - 8:30 P.M.
December 9	Americana Night Host Cottage: Landis	Unit VIII 6:30 P.M. - 8:30 P.M.
December 10	Italian Night Host Cottage: Grisco	Unit II 6:30 P.M. - 8:30 P.M.
December 11	Chinese Night Host Cottage: Cross	Unit IV 6:30 P.M. - 8:30 P.M.
December 12	Colonial Night Host Cottage: Wolverton	Unit VI 6:30 P.M. - 8:30 P.M.
December-13	Puerto Rican Night Host Cottage: Lee	Unit V 6:30 P.M. - 8:30 P.M.
December 17	Tropical Island Night Host Cottage: Sykes	Unit VII 6:30 P.M. - 8:30 P.M.
December 18	Victorian Night Host Cottage: Jones	Unit I 6:30 P.M. - 8:30 P.M.

Each night involves a group celebration and/or entertainment, refreshments, and all cottages in the Unit will be open.

Please come out and join our celebration. Only you and your participation can help make this a wonderful celebration for clients and staff alike.



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Vineland Developmental Center Employees' Association

AWARDS DINNER

The Vineland Developmental Center Employees' Association 24th Annual Awards Dinner Dance will be held on Friday, April 25, 1986, at Kerri Brooke Caterers in Hammonton, NJ. A Dutch Treat Cocktail Hour will begin at 6 P.M. with hors d'oeuvres. A choice of stuffed flounder with crabmeat or prime rib dinner will be served. Awards presentations will follow the dinner. The evening promises to be enjoyable with good food, lots of fun and the recognition of employees by their families, friends and fellow employees for their service. Tickets are \$14.00 a person for stuffed flounder or prime rib. Tickets will be available through Area Representatives.

Awardees and retirees attending the affair will receive a complimentary ticket from the Vineland Developmental Center Employees' Association. Contact Ms. Debbie Coltri (6115) for information.

The following employees are due service awards at the dinner. If you feel your name has been omitted, please contact Mrs. Linda Walters at 6131.



30 Years

Doris Kinkade
Mary M. Nicosia
Gay Ruth Simpson
Eula Snuffer
John Zilnick

25 Years

Jean Fox
Whelma B. Irby
Louis T. Mazzola
David Monteleone, Sr.
John P. Quickmire
Betty Ann Smith
Lizzie Wilson

20 Years

Ann May Bratmeyer
Madeline Brown
Monakay Cook
Pearl Davis
Leola Dockery
Michael Haight
Annalee Harris
Katherine Heath

20 Years Cont.

Hattie Mae Johnson
Betty A. Jones
Charlotte Lahn
Virginia Mosley
Jane Ortiz
Virgie L. Palfi
Mary Petro
Louis Profero
Ceffie L. Turner
Florence T. Vasquez

15 Years

Judith J. Armstrong
Ellen R. Bleda
Carole Braida
Evelyn V. Burns
Arlene Chasse
Josephine Dandrea
Joyce May Davidson
Jean V. DiCriscio
Rebecca L. Drummond
Geneva Eason
Patricia A. Gendusa
Wilma Halstead

15 Years Cont.

Mattie E. Hines
Brenda C. Jackson
Mary Jackson
Florence Jones
Edna M. Kelley
Ferdinand Martelli
Deltora McCarter
Joan Marie Miller
Evelyn Morton
John Arthur Myrick
Eleanor L. Oberempt
Willie Mae Petway
Neya M. Piti
Gloria Pritchett
Margaret Smith
Lindola D. Spriggs
Mary Taylor
Sandra E. Tisi
Glenn D. Vai
Gloria E. Villanueva
Alberta K. Visconti
Margaret L. Wilson

Cont. on p. 3

EMPLOYEES' ASSOCIATION-Cont. from p. 2-AWARDS10 Years

Loretta Adams
 Helen Diane Andrews
 Odessa Arrington
 Robert Ashmen
 Virginia Bianchi
 Blenda Blackwell
 Florence Bowman
 Mary E. Bridges
 Darlene F. Bright
 Nadja Budshalow
 Marjorie P. Carter
 Carol Caselli
 Virginia L. Chase
 Kenneth E. Chestér, Jr.
 Evelyn A. Clement
 Donna M. Cornwall
 Helen M. Coverdale
 Karen F. Coverdale
 Maryanne Crilley
 Mary Dagrosa
 Floretta Daugherty
 Arlene W. Davis
 Florence E. Davis
 Annie Mae Dawson
 Anthony G. Diaz
 Vera Mae Diaz
 Charlotte L. DiGiovacchino
 Deborah Dixon
 Lillian Falletta
 Clara L. Fields
 Mattie R. Fowlkes
 Beverly Gause
 Evelyn R. Goldstein
 Karen A. Green
 Jerry Hall
 Lewis P. Hannah
 Shirley Harden
 Emma Harris
 Henrietta Harris
 Marjorie Hayes
 Clara B. Hayman
 Laura Mae Hoffman
 Lois Ingersoll
 Mary E. Irrera
 Shirley Jackson
 Cosetta Jones
 Janice C. Jones
 Lucille Lawrinenko
 Lola Lloyd
 Margaret K. Lombardo
 Irene E. Loper

Mary B. Lopez
 Carol A. Maldonado
 Doris L. Martorana
 Annette McIntosh
 Winsome McLeod
 Edward J. Mihaly
 Adlin A. Mills
 Barbara Morton
 Edith Mossoff
 Jacqueline Murphy
 Luz Ortega
 Juanita Osborne
 Carol Pedersen
 Enid C. Phillips
 Charlotte L. Popp
 Hazel Porch
 Romona Rush
 Dora Salgado
 Ismael Santiago
 Ola M. Scott
 Yvonne Scurry
 Angel Serrano
 Francis R. Sheppard
 William E. Sheppard
 Lynette B. Smith
 Michael J. Smith
 Lucy Soltysiak
 Rubie Staggers
 Jacqueline Stalling
 Deanna T. Stokes
 Jeanne N. Sutton
 Mildred D. White
 Marion L. Wynder
 Robert L. Zolkov

5 Years

Bernice M. Abromaitis
 Luis F. Amberths
 Sharon Angelus
 June Ash
 Rosemary Battelini
 Envetha Batts
 John Bell, Jr.
 Joanne Beverly
 Earl Billue
 Juanita W. Bowens
 Sandra P. Bowman
 Cheryl Bowser
 Patricia Bowyer
 Faye Boyd

Cynthia Brooks
 Alice Sylvia Brown
 Marie Brown
 Lucy Burgos
 Deborah Capo
 Deborah M. Carabrese
 Deborah Cardillo
 Patricia Carter
 Sandra K. Clark
 Donna Jo Cohan
 Denise D. Conaway
 Jose A. Cruz
 Glyndell Curry
 Robin Curry
 Shirley M. Dagostino
 Jessie Dawson
 Bruce A. Densten
 Thomas Dent
 Christine Deshields
 Nancy L. DiSanto
 Patricia Donoflio
 Britt Dorian
 Thomas H. Doss
 Timothy H. Doss
 Mary Downing
 Delzoria Drummond
 Barbara A. Dunkle
 Erika Ealey
 Delores A. Ellison
 Doris Ergenzinger
 Helen Estelle
 James E. Evans
 Charlotte Farside
 Barbara Finger
 Deborah A. Flake
 Beverly Ford
 Denise Foster
 Chloe D. Fowler-Owens
 Sharon R. Frye
 Gina Gant
 Kathleen Gibbons
 Betty Gibson
 Martin G. Gillette
 Cynthia Godown
 Ann Goldsborough
 Lenette Gould
 Wilford Grant
 Karen Gregory
 Aida Guirgis
 Nilbia Guzman



Cont. on p. 4

EMPLOYEES ASSOCIATION - Cont. from p. 3 - AWARDS5 Years

Roberta Hadley
 Rose J. Hall
 Katherine Harris
 Ronald R. Harris
 Lacy A. Haynicz
 Charlene Heresco
 Mercedes Hernandez
 Mary Hill
 Mary A. Holden
 Susie M. Holden
 Terri Holden
 Alexander Holley
 Minnie Holley
 Elaine Howard
 Auriel F. Husbands
 Ruby Ivory
 Joanne James
 Lee Jamison, Jr.
 Nathaniel Jennings
 Joann Johnson
 Linda L. Johnson
 Ola Mae Johnson
 Rose Johnson
 Theodosia Johnson
 Lois M. Jones
 Mary F. Jones
 Catherine Juliano
 Shirley Kane
 Betty Kent
 Joan Kinder
 Cynthia King
 Efrozya Kołobejckuk
 Nettie Koonce
 Sheila Lee
 Philomena Lera
 Jay Lipman
 Perry Loatman
 Thelma Mack
 Abigail Mallory
 Martin S. Manno, Jr.
 Toni Marchesani
 Betty Marcus
 Alice Marshall
 Lisa Martelli
 Brenda McArthur
 John McBride
 Leah McDaniel
 Beverly McKelvie
 Mark Messoro
 Arletha Miller
 Marjorie Miller

Cynthia Moore
 Donna Moore
 Norma Moore
 Ruth Munsey
 Sharon Murray
 Elphreda Muschette
 Josefa Napoles
 James Neal
 Vivian Newborn
 Myrna Newell
 Inez Newman
 Marilyn L. Nobles
 Myra Norman
 Rita Nqwak
 Lori O'Brien
 Maddalena Palomba
 Denise M. Parker
 Debra Patton
 Marcelino Perez
 Eloise Peterson
 Betty Petway
 Marvin Pierce
 Randolph Planter
 Debra A. Popp
 Alverda Prato
 Vanessa Jean Pugh
 Marion Radford
 Valerie Reese
 Aixa Rivera
 Wendy Rivera
 Rita Robinson
 Eleanor Rubin
 Carmen Sanchez
 Norma Santiago
 Dora Scott
 Robert W. Seabo
 Bharat Shah
 Philip Shaw
 Edna Smith
 Kim Speer
 Kathleen Stenberg
 Rebecca A. Stiles
 Stanley Stiles
 Dennis Taylor
 John A. Thomas
 Sharon Thomas
 Carol Tiggett
 Blanche Torres
 Patricia Troth
 Jean Vernon
 Elease Wadley

Eileen Walker
 Katharina Watson
 Michele Watson
 Rebecca Welden
 Vera White
 Alma Williams
 Barbara Williams
 Catherine Williams
 Constance Williams
 Dawn Williams
 Dianna Williams
 Lavern Williams
 Sandra Williams
 Dorothea Withers
 Haswell Young
 Jean Zee



Cont. on p. 5

EMPLOYEES ASSOCIATION - Cont. from p. 4HALLOWEEN COSTUME & PUMPKIN ART CONTEST

Two very special contests were held in October by the Employees Association.

The Halloween Costume Contest held on Thursday, October 31st, was a great success with our employees and a delight for our clients to watch. Many, many creative costumes were worn by their equally clever designers. It was a tough job for the judges!

And the winners were!

LANDIS AVENUE CAMPUS: First Prize: Delma White - North Cottage
 Consolation Prizes: Diane Dixon - Reeves Cottage
 Helen Velazquez - Speech Therapy
 Debbie Groves - Lee Cottage

ALMOND ROAD CAMPUS: First Place: Terry Downs
 Second Place: Hilda Garcia
 Yvonne Gould
 Third Place: Judy Ruff - Woodbine



Pumpkins were also on everyone's mind, especially when prizes were in order for carving and painting of these seasonal veggies.

The pumpkin carving contest gave everyone the opportunity to be creative with brush or knife.

May I have the envelope please.....

It is a pleasure that we announce the top winners:

LANDIS AVENUE CAMPUS:

\$50.00	First Prize -	Adelpha Baruffi - Food Service
\$25.00	Second Prize -	Darla Caterina - Food Service
\$10.00	Third Prize -	Betty Gerula - Dietary

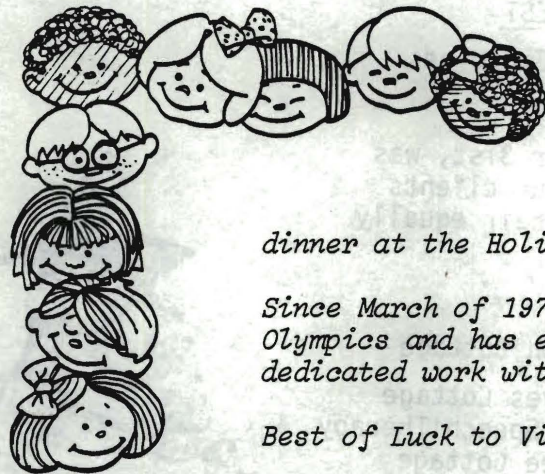
ALMOND ROAD CAMPUS:

\$50.00	First Prize -	Cheryl Hyson - Recreation
\$25.00	Second Prize -	Connie Ortega - Central Recreation
\$10.00	Third Prize -	Carole Braida - Central Recreation



Cont. on p. 6

Cont. from p. 5

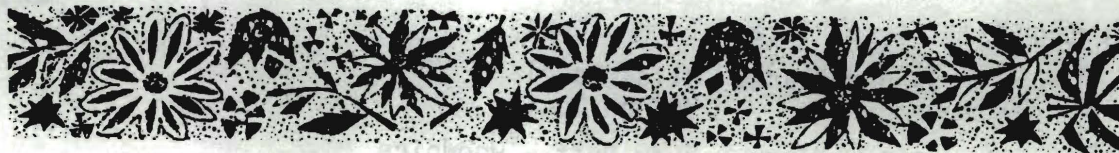
**CONGRATULATIONS!**

Mr. Vito Ingerto has been honored by the New Jersey Special Olympics as Outstanding Coach - Area Level.

On October 17th he received this honor at a dinner at the Holiday Inn in Jamesburg.

Since March of 1979 Vito has been a leader in New Jersey Special Olympics and has earned this recognition thru hours of hard, dedicated work with our Olympians.

Best of Luck to Vito for continued success with Special Olympics.

**BIRTH CONGRATULATIONS TO:**

Delores Bickings, Section 2 (girl)
 Ronald Harris, Kimble (girl)
 Joan Rodgers, Sykes (girl)
 Wilson Tan, C/AR Clinic (boy)
 Barbara Tucker, Giles (girl)
 Irene Valentine, West Cottage (boy)
 Joy Walker, C/LA Food Service (boy)
 James Wood, Transportation (girl)

BEST WISHES FOR RETIREMENT TO:

Frank Bianchi - 23 yrs.
 Margaret Clark - 30 yrs.
 Cecelia Cohen - 14 yrs.
 Theresa Dube - 21 yrs.
 Ferdinand Martelli - 16 yrs.

SINCERE CONDOLENCES TO:

Margaret Ballanger, Jones, on the loss of her mother
 Adelfia Baruffi, C/LA Food Service, on the loss of her mother
 Judy Bonham, C/LA Food Service, on the loss of her father
 Eileen Bunk, Giles, on the loss of her father
 Evelyn Burns, Landis, on the loss of her brother
 Charlotte DiGiovocchino, Hospital, on the loss of her son
 Geneva Eason, C/AR Mental Health, on the loss of her mother
 Joyce Goldsboro, C/AR Clinic, on the loss of her father
 Geraldine Gregory, West Cottage, on the loss of her father
 Daisy Harris, Regan, on the loss of her son
 Alene Huggins, Allen, on the loss of her daughter
 Annie P. Johnson, Jones, on the loss of her mother
 Carmella Mercogliano, Unit 7, on the loss of her brother
 Irene Murphy, West Cottage, on the loss of her father
 Barbara Rogers, Bassett, on the loss of her husband
 Francis Sheppard, Grounds, on the loss of his father
 Bertha Shockley, Harper, on the loss of her mother
 Ed Sica, Hospital Pharmacy, on the loss of his brother
 Jean Wisda, Vocation, on the loss of her mother
 William Sheppard, Transportation, on the loss of his father



Cont. on p. 7

EMPLOYEE NEWS - Cont. from p. 6WEDDING BELLS RANG RECENTLY FOR:

Sandra (Lemon) Bowman - Harper Cottage
 Maueretha (Wilson) Brown - Main Cottage
 Wilford Grant - Giles Cottage
 Katherine (Ripa) Harris - Kimble Cottage
 Ronald Harris - Kimble Cottage
 Tonya (King) Loatman - Sykes Cottage
 Hafeez Hosein Ramdhaine - Bassett Cottage

MONSTER MASH

By Lynette Smith and Charlotte Lahn, Education, C/AR.

On Thursday, October 31, 1985, the TLC transformed into a haven for witches, ghouls, and hobgoblins as the school girls hosted the second annual Halloween Spookfest. Ghosts, vampires, and assorted other original creations from Woodbine and New Lisbon joined our girls for an afternoon of dancing, contests, refreshments, and fun.

The previous week had set the tone for the Halloween spirit with the decorating and judging of each classroom door. Although the judges had a difficult time selecting one door from all the terrific doors, a decision was finally made in favor of Mrs. Cynthia Brooks. As the guests arrived, after walking through the corridors with their well decorated doors, they were ushered through the haunted tunnel, complete with mummy and vampire, to the party. After getting their first scare of the day in the tunnel, they were prepared for the spectacle that awaited them in the gym - a room full of creatures of every imaginable type. The stage had been transformed into a cemetery, complete, even to gravestones. Against this backdrop danced pumpkins, soldiers, fairy princesses, and even bag ladies.

To add some spirited competition to the party, there was a costume judging contest. Students were judged by a panel of impartial judges in three categories. The winners were allowed to select the prize of their choice from the prize table. An added attraction this year was the employees contest with Terry Downs taking first prize for her cornstalk costume. Hilda Garcia and Ivonne Gould took second place as Count Dracula and his Countess. Judy Russ of Woodbine was awarded third place for her Grim Reaper costume. During the judging students were served the traditional Halloween treat of donuts and cider by ghouls and goblins. Staff and students all agreed that they had a monsterously good time.

LET'S RAISE OUR VOICES

By Martha Lambert, Housekeeping

Recently, two Gospel Festivals were held at the AR/C in The Learning Center. Mr. James Finney, Head Hskpg., was responsible for getting the groups organized, while Central Housekeeping Department and Central Recreation Department sponsored the festivals. Employees, local groups, as well as groups and choirs from out of town, participated in these events.

Clients as well as staff enjoyed hearing the music and singing. Many times the audience joined in the singing. You could tell it was thoroughly enjoyed by all.

Refreshments were available both times for the participating groups and singers.

Cont. on p. 8

RESIDENT ACTIVITIES - Cont. from p. 7 - Gospel Festivals

A big thank you goes to all of those behind the scene employees who were involved in seeing that these events were put together.

* * * * *

HOUSEHOLD HINT FOR THE MONTH: Protect inside metal tops of saltshaker from developing rust by coating it with clear nail polish. When it dries, use a darning needle to open the holes from the inside out. You'll have a rust-free shaker.

* * * * *

NEWS TO YOU FROM:FOSTER GRANDPARENT PROGRAM

By Joan Achey, FGP



In October, 1985 the National Foster Grandparent Program celebrated its 20th Anniversary! ACTION, our Federal sponsoring agency, celebrated this anniversary by issuing special posters, publications, and 20th Anniversary lapel pins which have been distributed to all our grandparents. The highlight of the anniversary celebration, however, was a reception and dinner hosted by President and Mrs. Reagan at the White House. One grandparent from each state attended this very special affair.

1985 also marks the 19th anniversary of the State of New Jersey Foster Grandparent Program and the 17th Anniversary of our program in Vineland. In New Jersey we have programs in 9 Developmental Centers and many Day Care Centers throughout the State. Vineland's program is one of the oldest and one of the largest, with 63 Foster Grandparents and 9 Green Thumb Foster Grandparents currently working with a total of 144 clients each week day.

Remarkably, even though a person must be 60 years old to become part of our program, we have 5 grandparents from among the original group still working with us today. Those five are:

Blanche Pierantozzi	(Main & East Cottage)
Sadie Southworth	(West & Giles Cottage)
Mindelle White	(Harper Cottage)
Elsie Jones	(Landis Cottage)
Max Kaiser	(Brown & Jones Cottage)

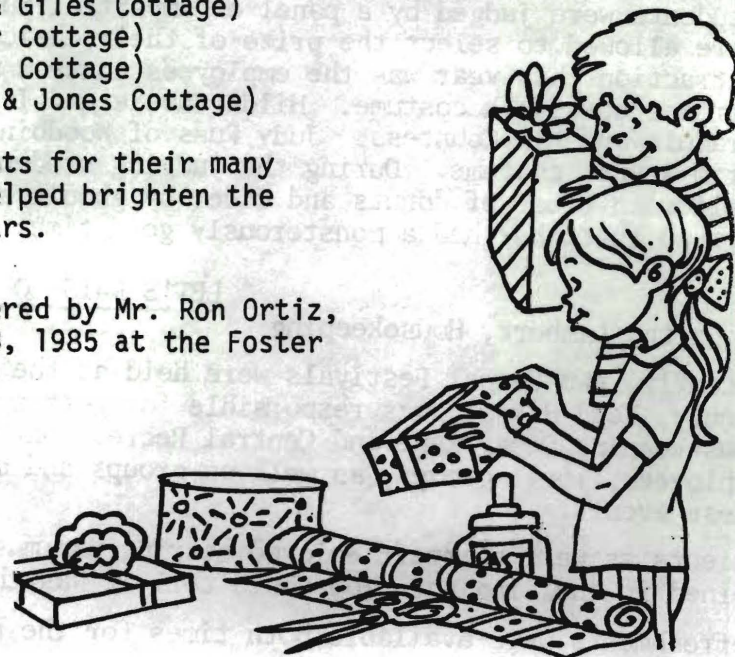
We would like to congratulate these grandparents for their many years of service to VDC. We feel they have helped brighten the lives of many, many clients throughout the years.

* * * * *

The following is the text of the speech delivered by Mr. Ron Ortiz, Publisher, Vineland Times Journal on October 3, 1985 at the Foster Grandparent Training Workshop held at the VDC:

We as humans have both physical and emotional needs. Our physical needs are the simplest to satisfy - even though we spend most of our lives meeting them.

We require but a small quantity of food - But most of us eat too much.



NEWS FOR YOU FROM: Cont. from p. 8 - FGP

We need some shelter from the elements - But hardly need the large homes we live in.

We require some clothing - But closet far more clothes than we will ever wear.

And of course we need nurturing and water.

Everything beyond this is luxury, nice to have, but not necessary to survive. Two thirds of the world can attest to that.

But we have other needs as well - emotional needs.

These are few, but just as important as any physical requirement. Yet not so simple - if they are not met, they can be as devastating as hunger, as uncomfortable as the lack of clothing and shelter, as incapacitating as thirst. Unmet emotional needs can produce death or a degree of living death.

Still, we spend only a small portion of our time in meeting our emotional needs and aiding others toward satisfying their needs.

Our basic psychological and emotional needs are to be seen, recognized, appreciated, heard and hugged.

We must be allowed the opportunity to choose our own way, to grow and to make mistakes - to learn.

We need to accept ourselves for what we are and accept others for what they are and be accepted by them.

Love recognizes all these needs, physical as well as emotional. If those needs are unmet, we certainly will suffer.

We all have the need to be seen, heard and hugged, whether we are children, senior citizens, a bank president, a newspaper publisher or a retarded individual.

The VDC Foster Grandparent Program is a calculated effort to bring together the senior citizen and the retarded child for the purpose of forming a "love" relationship. This "love" relationship recognizes the emotional needs of both parties. It is hoped that this "love" relationship leads me to me and the other person to himself. If this cannot be realized and the emotional needs are not met, both individuals will remain hidden, in part, even from themselves.

It is much like a forest, certain trees or branches of which have been kept from the sun, while the remainder of the forest grows. The parts of the forest which has been deprived of sunshine will never develop in the normal way. Foster Grandparents have the opportunity and the responsibility to grow in your "love" relationship, to the depth and extent to which you love and feel good about yourselves.

Foster Grandparents are people with the talents and skills of a lifetime that are wanted and are needed. Not somewhere, but right here! Caring and sharing "love" with others who may have learning disabilities, physical handicaps or troubled and confused children who can't get along without a little extra attention and "love".

That's the miracle of "love" - "Love given and Love returned" - and that's why the Foster Grandparent Program enriches those of us who serve as much as it helps those to receive. Foster Grandparents is truly a "love" relationship - A reason to live and a reason to "love".

For this - Foster Grandparent Programs deserve high praise for living the true meaning of "love".



Cont. on p. 10

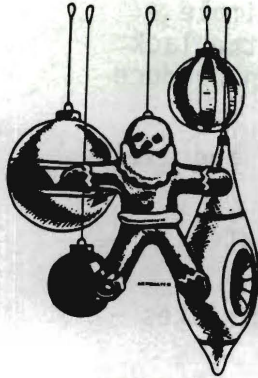
NEWS FOR YOU FROM: Cont. from p. 9

Fiscal and Support Service

By Allen Kleefeld, Business Office

FOOD SERVICE

We would like to take this opportunity to welcome Mr. Mike Murphy as the new Food Service Supervisor for both campuses. In the short time he has been here, we have seen a substantial improvement in the total operation.



PAFA TRAINING CENTER

By Mary L. Doughty, PAFA

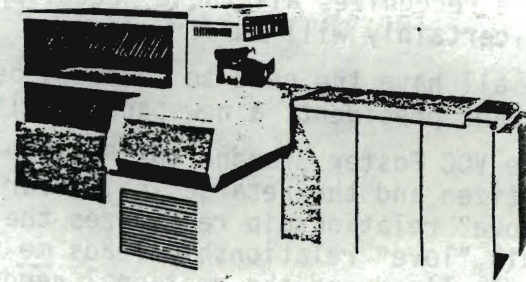
A ribbon cutting ceremony was held for the PAFA Training Center on Wednesday, October 30th, 1985. Various persons spoke about the concept of the building and the importance of this type of program for PAFA Group Home clients. Human Services Acting Commissioner, Geoffrey S. Preselay, cut the ribbon. Everyone present was treated to refreshments and taken on a tour of the building. Group Home clients were working on contracts or participating in class activities to give everyone an idea of what takes place every day at the Center.

The next big event for the PAFA Training Center will be the craft/bake sale to be held at the Center in conjunction with December Open House to be held on a Sunday afternoon December 8, 1985.

PRINT SHOP

By Dennis Branin

When I started in the Print Shop 12 1/2 years ago I never imagined what it would grow to at the present time. The Print Shop started with 1 Offset press in the hallway of the present building in March '73, as part of the Education Department. In May of '73 it moved with Education to what is now known as the MPB. In July of '83 the Print Shop was taken over by Business Management and given 2 Xerox copy machines to increase productivity. Indeed it has. With the offset press we would average around 1 million copies per year, due to ink drying time for backup work. In 1984 the Print Shop turned out 3 1/4 million copies. In just the first 10 months of this year we are a little over that mark and expect to hit 4 million by the end of the year. No more waiting for the ink to dry.



Some people think the copy machines break down too much, but with this kind of workload they can't run perfect forever. They also think service is slow, but if they had to wait for service from other copier companies, their copying needs would not be met. The Xerox Service Team is the fastest in the copier business. They didn't pay me to say that either.

I would like to thank the Xerox Service Team and the everyday users for helping me help you.

HAPPY HOLIDAYS!



Cont. on p. 11

NEWS FOR YOU FROM: Cont. from p. 10QUALITY ASSURANCE

This guideline, developed by the Bureau of Environmental Health Services, Office of Quality Assurance, is to be used by relatives, friends, employees and volunteer individuals and groups for the safe preparation of foods for consumption by institutional residents.
(Re: A.O. 5:07)

The guidelines should be followed in preparation of foods for individual residents, if a larger number of residents are to be served please contact the Administration of the facility for further guidelines.

A. Selection of Foods

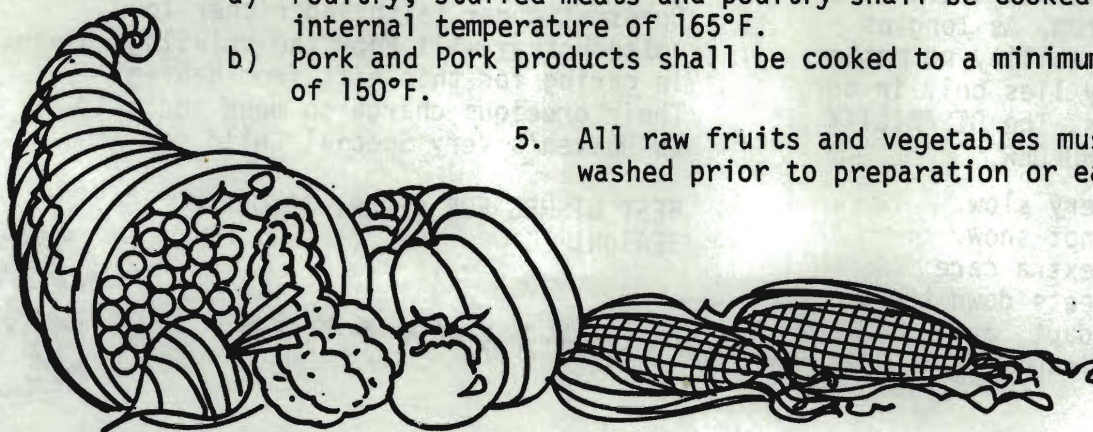
1. Buy only meats and poultry from establishments inspected under the federal or state meat inspection system.
2. Never buy dented, rusted or bulged cans.
3. Make sure frozen foods are held at 0°F. Do not buy partially frozen foods.
4. Do not use raw milk. Use pasteurized milk.

B. Storage of Foods

1. Refrigerate all foods that require refrigeration such as meat, dairy, eggs and prepared foods such as salads immediately after purchase.
2. Refrigerator temperature should be between 33°F and 45°F. Freezer temperature should be 0°F.
3. Can goods should be stored in a cool dry place.
4. All items that have been cooked, or do not require cooking shall be stored above those foods that require cooking, such as raw meat.
5. Chemicals shall be stored away from food items.

C. Food Preparation

1. Always wash hands before preparing, handling and serving foods.
2. Make sure knives, cutting boards, plates and other utensils are clean.
3. Foods that require defrosting shall be defrosted in one of the following ways:
 - a) In the refrigerator 2 or 3 days prior to cooking.
 - b) Under cold running water.
 - c) In a microwave oven when food will be cooked without delay.
 - d) As part of the cooking process.
4. All food must be cooked to an internal temperature of 140°F except:
 - a) Poultry, stuffed meats and poultry shall be cooked to a minimum internal temperature of 165°F.
 - b) Pork and Pork products shall be cooked to a minimum temperature of 150°F.
5. All raw fruits and vegetables must be thoroughly washed prior to preparation or eating.



NEWS FOR YOU FROM: Cont. from p. 11 - Quality Assurance

6. All foods to be served cold shall be maintained at a temperature of 45°F or lower.
7. All foods to be served hot shall be maintained at a temperature of 140°F or higher.
8. In preparing salads make sure all ingredients are pre-chilled (all ingredients should be the same temperature). After mixing, place the salad in the refrigerator until it is ready to be served.
9. All foods should be prepared from fresh ingredients. No leftovers are to be used.

D. Transportation

1. Perishable and potentially hazardous foods must be transported as quickly as possible between preparation site and institution, and every effort must be made to maintain foods at a safe temperature (cold foods at or below 45°F or hot foods at or above 140°F) during transportation.
2. Food must be discarded within 3 hours if they are kept at the bacterial growth temperature zone of 45°F to 140°F.
3. Foods that are to be served cold should be transported in a cooler or insulated carrier packed with ice.
4. Foods that are to be served hot should be wrapped in foil and transported in an insulated carrier.
5. All foods shall be covered during transportation.
6. All hazardous picnic foods shall be held at a temperature either above or below rapid growth temperatures. Either below 45°F or above 140°F. Foods should not be lukewarm or at room temperature.

If you have any questions please contact the unit staff.

HAVE A SAFE AND MERRY HOLIDAY SEASON

STAFF & COMMUNITY DEVELOPMENT

Life is imperfect and so are, sometimes, the symbols we use in it. The idea of being disabled seems a negative one, NOT being able, and this is the usual impression we totally accept such a person as completely not able. The exact opposite should be true; we should start with the other side of the spectrum. As long as there is life, there is ability no matter how small. The inability lies only in our own minds and prejudices. The DISABILITY is in the eye of the BEHOLDER.

His progress may seem very slow. Accomplishments he may not show. And he'll require some extra care From all the folks he meets down there. In many ways he won't adapt, and He'll be known as "handicap",

So let's be careful where he's sent,
We want his life to be content.
Please Lord, find parents who will do,
A very special job for you.
They will not realize right away
The leading role they are asked to play,
But with this child sent from above,
Comes stronger faith and richer love,
And soon they will know the privilege given,
In caring for this gift from Heaven.
Their precious charge so meek and mild,
Is Heaven's Very Special Child.

BEST WISHES FOR A VERY JOYOUS HOLIDAY SEASON!

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