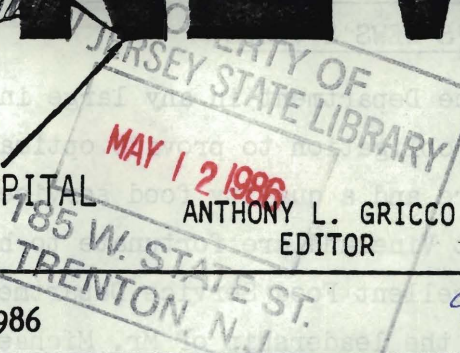




VDC NEWS

VINELAND DEVELOPMENTAL CENTER HOSPITAL
VINELAND, NEW JERSEY



NEW JERSEY
DEPARTMENT
OF
HUMAN SERVICES

ANTHONY L. GRICCO
EDITOR

VOL. IV

OCTOBER 1986

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NO. 3

"LIBERTY WEEKEND"

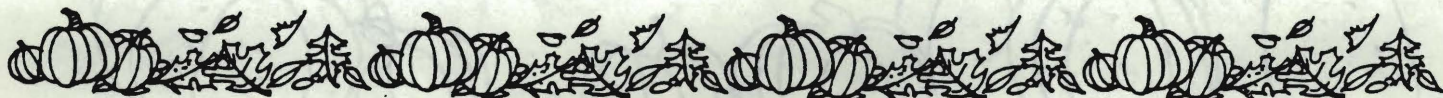


Patricia Wilson, Whelma Irby, Harvey James and Connie Johnson pose in the lobby of the Forrest Theater.

ing and smiling to his picture on the cover of the Playbill during the fifteen minute intermission.

A special thanks must also be extended to the entire staff of the Forrest Theater and the Philadelphia Police Department for helping us transport and transfer clients into and out of the Theater. As one chaperone said, "We all just pitched in and worked as a team." Despite the heat and distance traveled, everyone had a great time and look forward to future trips of this nature.

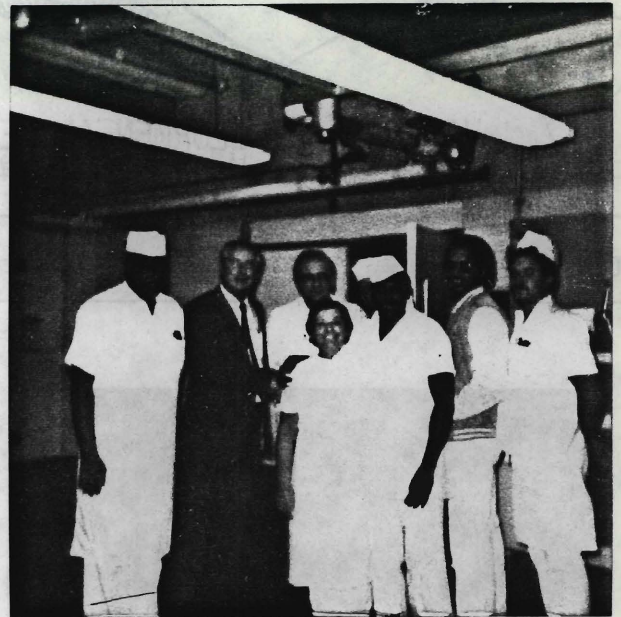
On July 5th, fifteen non-ambulatory clients and their chaperones from Cross and Reeves Cottages at the Vineland Developmental Center embarked to Philadelphia for "Liberty Weekend". The group was going to see "Zorba the Greek" at the Forrest Theater. The trip was made possible by the Vineland Developmental Center and the Parents and Friends Association, who donated funds to defer part of the cost for the clients and chaperones to attend. The show was marvelous and the clients appeared to enjoy the music and dancing tremendously. All of the clients were either bouncing, clapping and/or snapping their fingers to the beat of the energetic Greek tunes. One client appeared to have developed a "crush" on Anthony Quinn after the first Act. She kept point-



SUPERINTENDENT'S NEWS & VIEWS

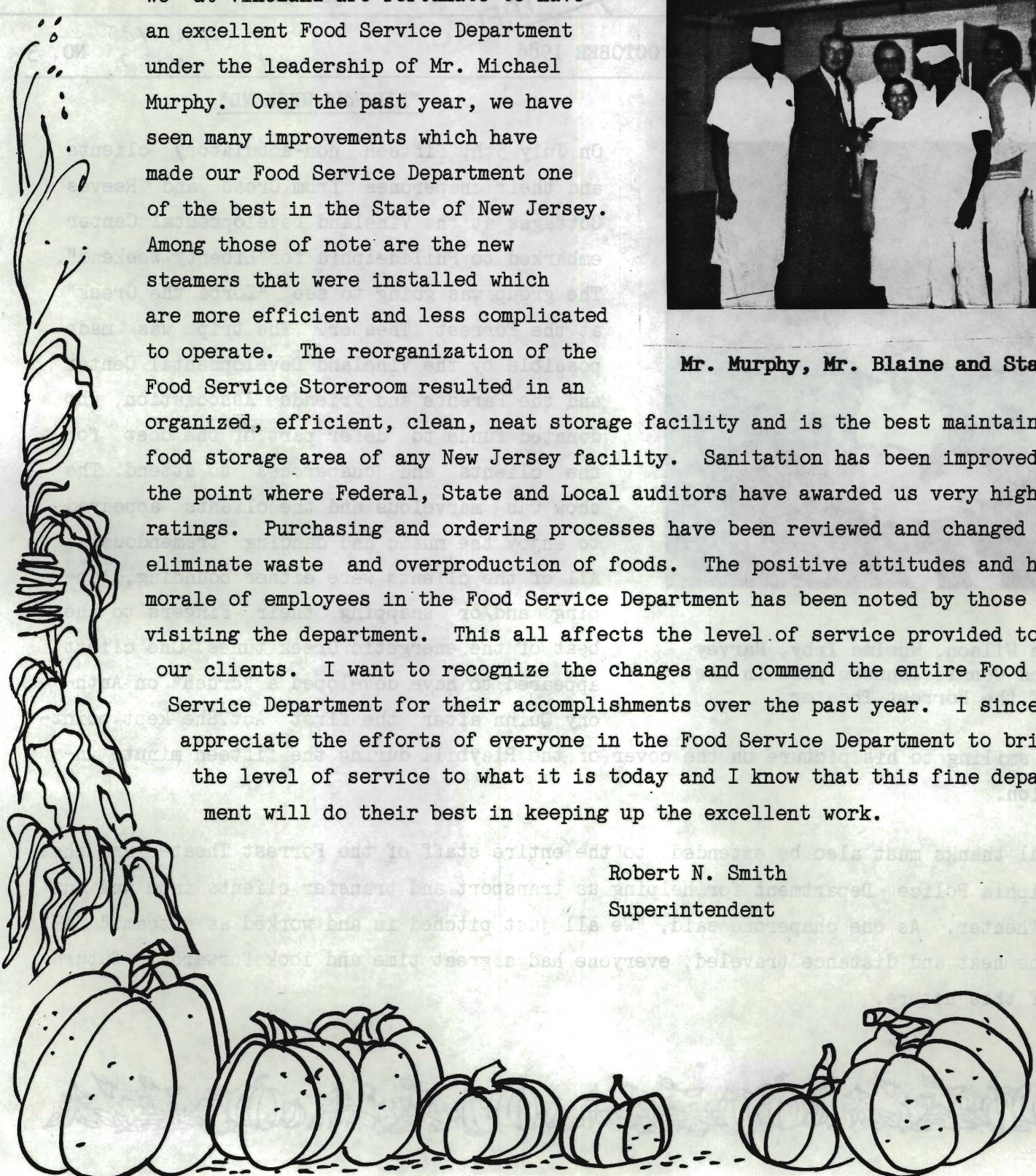
The Food Service Department in any large institution has the obligation to provide optimal nutritional care and a quality food service.

We at Vineland are fortunate to have an excellent Food Service Department under the leadership of Mr. Michael Murphy. Over the past year, we have seen many improvements which have made our Food Service Department one of the best in the State of New Jersey. Among those of note are the new steamers that were installed which are more efficient and less complicated to operate. The reorganization of the Food Service Storeroom resulted in an organized, efficient, clean, neat storage facility and is the best maintained food storage area of any New Jersey facility. Sanitation has been improved to the point where Federal, State and Local auditors have awarded us very high ratings. Purchasing and ordering processes have been reviewed and changed to eliminate waste and overproduction of foods. The positive attitudes and high morale of employees in the Food Service Department has been noted by those visiting the department. This all affects the level of service provided to our clients. I want to recognize the changes and commend the entire Food Service Department for their accomplishments over the past year. I sincerely appreciate the efforts of everyone in the Food Service Department to bring the level of service to what it is today and I know that this fine department will do their best in keeping up the excellent work.



Mr. Murphy, Mr. Blaine and Staff

Robert N. Smith
Superintendent



WEDDING BELLS RANG RECENTLY FOR:

Elizabeth (Echkert) Bernardi - Bassett Cottage
 James Prospero - C/LA Food Service
 Carmen (Santiago) Rivera - FGP Program
 Nora (Bland) Thompson - Giles Cottage
 Joyce (Mendez) Rimann - Landis Cottage
 Alfred Rimann - Landis Cottage
 Lona Mae (Hall) Taylor - Roselle Dr.Grp.Home
 Kimberly (Toole) Myrie - Sykes Cottage
 Carol (Cafarelli) Scibilia - DSCD

**BIRTH CONGRATULATIONS TO:**

Pamela Clark - Emerle Cottage - Girl
 Grant Connelly - Unit I - Girl
 Elizabeth Velez - Donahue Cottage - Girl

BEST WISHES FOR RETIREMENT TO:

Dr. Norman Rubin-Hospital-10 yrs.
 Regina Sinski-Hospital-12 yrs.
 Ruth Possumato-Hospital-12 yrs.
 William Sinski-Grounds-18 yrs..

SINCERE CONDOLENCES TO:

Elizabeth Cecere, Giles Cottage, on the loss of her sister
 Burdella Collins, Bassett Cottage, on the loss of her husband
 Josephine Dubowski, Hospital, on the loss of her brother
 Hilda Garcia, C/AR TLC, on the loss of her father
 Shirley Harden, Donahue Cottage, on the loss of her sister
 Ruby Johnson, Main Cottage, on the loss of her father
 Lenor Rodriguez, Lee Cottage, on the loss of her sister
 Charles Spencer, Giles Cottage, on the loss of his brother
 Vivian White, Giles Cottage, on the loss of her father

Geneva Roberts - Employee from Brown Cottage

Carmen Velez, Bassett Cottage, on the loss of her father

The V.D.C. Employees Association is planning to expand its number of representatives. We are hoping to increase our cottage representation especially. If you are interested, please submit your name and work location to Jerry H. Hall, ADM. Annex.

AMERICAN RED CROSS

By A. Gricco, DSCD

Congratulations!

The American Red Cross conducted a Blood Drive on September 19, 1986, at the Vineland Developmental Center. Through the efforts and generosity of our employees, they collected 86 full pints of blood. Twelve new donors participated and we reached 115% of our goal. This drive has been the best since 1983. The blood collected will be separated into approximately 260 components such as red cells, white cells, plasma and platelets. These components will be used to treat patients in area hospitals. The VDC can be very proud of this accomplishment.



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EMPLOYEE NEWS - Cont. from p. 3

PARENTS AND FRIENDS ASSOCIATION

ANNUAL DINNER DANCE

By A.Gricco, DSCD

On Sunday, August 3rd, the Annual Dinner Dance sponsored by the PAFA was held at Resorts International Casino Hotel. The Cotillion Ballroom was filled with over 500 participants who in their support of the Developmentally Disabled raised over \$16,000 through this event.

Pinky Krawitz, local celebrity, was the M.C. for the evening which featured entertainment by the Paul Mann Orchestra and the Kauriga Balalaika Orchestra, and Gabe Perillo, Tenor.

During the evening awards were presented to Assemblywoman Delores Cooper; William S. Weinberger, President of Bally Park Place Casino; Prominent Businessmen, Abe and Bob Schiff and our own Ed Gesty, Personnel Director of the Vineland Developmental Center.

These awards were for the outstanding support of the developmentally disabled clients shown over the years by the honorees.

Drawings were held and many lovely prizes were awarded, including a Victorian Vacation at the Golden Nugget for three days and two nights.

A three day, two night stay at the Mount Airy Hotel, and two nights at Resorts Hotel and Casino.

Gift Certificates were also given in the amounts of \$100 (1), \$50 (2) and \$25 (3).

The entire event was a smashing success and all involved look forward to next year's production.

FOSTER GRANDPARENTS

By Joan Achey

The State of N.J. Foster Grandparent Program held its 15th Annual Awards Conference at the Flanders Hotel in Ocean City on October 9 and 10, 1986.

Approximately 200 grandparents from throughout the State attended, including 20 from VDC.

This year the State Program will honor the first person to serve 20 years as a Foster Grandparent in New Jersey. She is 92 year old Wilhelmina Marshall of Woodbine Developmental Center.

Five grandparents from VDC received 18 years service awards at this conference. They are: **Elsie Jones, Max Kaiser, Blanche Pierantozzi, Sadie Southworth and Mindelle White**

We would like to take this opportunity to thank the VDC Transportation Department for arranging bus transportation for the grandparents to and from the conference. Since grandparents each pay their own conference expenses, the amount we saved by not having to hire a bus is appreciated by all.

Cont. on p. 5

NEWS FOR YOU FROM: Cont. from p. 4 - HOSPITAL

WHAT'S GOING ON IN THE RECORD ROOM?



Wait a minute! Don't turn the page! Contrary to what mental pictures the Record Room conjures up in your mind, we **don't** stand and file all day long like mindless robots! Honest, it's much more involved than that. Walk into the Central Client Record Department at any time of the work day and you'll find a myriad of things going on.

Linda and Nancy are using an intricately developed list of criteria to screen records of patients who were discharged yesterday. They send out "deficiency" notices to the persons responsible for completing the records. After corrections/completions are finished, each diagnosis and procedure must be coded, indexed and cross-indexed. Statistics are being tallied at all times on the types of deficiencies and the numbers outstanding. Trends are determined and these are brought to the Medical Record Committee for action. Each discharge is indexed by physician and outcome.

Wendy, Kathy and Lisa are transcribing medical reports - consultations, x-rays, operations, case summaries, pathology reports, etc. Hospital standards require they be "turned around", available in print, on the chart for the Doctor within 24 hours. Presently, we are developing internal controls for medical transcription. We can't develop Control Policies or measure performance or even project our needs if we haven't determined realistic expectations, so we're determining input and output measures based on the average number of lines we can produce each day, of each type of report. The Transcribers are also entering the Client Profile Updates into the Computer.

Laura, Karen, Wynne and Katy are working in the "Client Record Section". They're preparing records for clients being considered for placement and for those being discharged, filing IHPs and scores of other documents, preparing information releases, and researching records for many varied reasons.

In the past six months we have given priority to creating central client record services. Previously, we transferred all "Master Folders" to the Medical Record Department and renamed the Department Central Client Records, but that was only the beginning.

Cont. on p. 6

NEWS FOR YOU FROM: Cont. from p. 5 - Records-Hospital

The Master Folders were never re-vamped to interface with the Client Record when the Standardized Record was introduced in 1980, and record overflow was stored in the cottages ever since then.

Last May, the Superintendent approved a Project Request submitted jointly by this Department and the QA Department, and the project is now well underway. We have received 244 boxes of material for filing so far. We re-designed the Record Room Folders so that they could accommodate this influx. We wrote a "Purge Procedure" for ongoing weaning of the material from the "Orange Binders", so that there will never be a build-up of stored records again. Nora, our Project Staff Person, diligently works on this every day.

Because we have a Department of Health licensed, JCAH accredited Hospital, we have two entirely different types of records for every client. Their only similarity is in the broad, generic-type standards for things like retention, confidentiality, the use of abbreviations, etc. When Hospital surveyors come to review the facility they check to see that the number of outstanding records for deficiency correction does not exceed the average number of monthly discharges. They also check our statistics on the number of outstanding charts 120 and 60 days pre-survey to make sure we didn't do a "rush job" on corrections just because we were preparing for survey.

Two other Project People have agreed to undertake real challenges. Charlene is creating a Master Index, in accordance with Federal and State regulations. When she is finished, the index will contain over 6000 cards of information on everyone who has ever been a client of this facility. Lisa is reorganizing our Death and Discharge Records to facilitate filing and destruction procedures.

What's the purpose of all of this? A Health Record, ICF, Hospital or any other level of care, serves as a basis for planning care and for continuity in evaluation of the client's habilitation/condition/treatment. It furnishes documentary evidence of the care and services rendered. It documents communication between the responsible practitioner and other health professionals. It assists in protecting the legal interest of the client, the facility and the service providers.

Cont. on p. 7

NEWS FOR YOU FROM: Cont. from p. 6 - Records - Hospital

We are required to maintain all client records for 10 years after the client's discharge from the facility or death. In a facility this large and this old, that's a lot of records!

Although legislation specifically provides that the records are the property of the facility (the **State** in our case), there is increasing recognition of the client's right to control the information contained in the record.

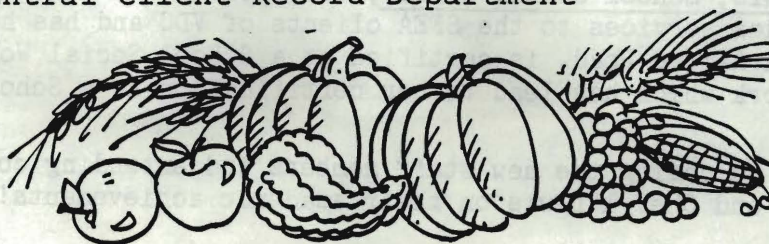
The Record Department is charged with the responsibility of protecting the confidentiality of the information contained in the records. For that reason, releases of information should be done only by the Record Department so that adequate controls can be maintained.

The standards require that the person in charge of the Record Services be a Registered Record Administrator (RRA), or an Accredited Record Technician (ART) and that all of the staff receive technical training relative to the job they are expected to perform and ongoing continuing education. In our Record Room, the Supervisor is an ART, working on her RRA, and the Senior Record Analyst, the person reviewing charts for deficiencies, is working on her ART. One of our Transcribers is taking a course in Anatomy & Physiology in a desire to further increase her knowledge and proficiency. The Medical Record profession is one of the few Health Professions requiring Continuing Education in order to maintain credentialed status.

When the first hospital standardization Program was launched in 1918, the typical Medical Record Department consisted of a corner of the Business Office, where a clerk stored records after discharge. In the decades since, given the initial stimulus, Medical Record Administration has become a science and the staff highly skilled. We've come a long way baby!

Shirley Capelli, RN, ART,

Supervisor, Central Client Record Department



Cont. on p. 8

NEWS FOR YOU FROM: Cont. from p. 7

VOCATIONAL

By Rhoda Levin

The Art Activity Staff C/LA have been busy preparing items for our annual Christmas Open House Sale. We will, however, have some Fall items, particularly Halloween items, available to be purchased on Friday, October 17, 1986.



PATIENTS' ACCOUNTS

By Harold Mulder

The Holiday season is rapidly approaching. A time for joy and festive behavior even on the job, but for the staff in Patients' Accounts it means increased volume of work in processing the request so our clients can also realize a happy holiday season.



All authorized personnel responsible for requesting purchases, can help us help our clients by taking the time to complete all your client purchasing requests completely, accurately, neatly, and timely. This will enable us to have all the processing completed in time for the buyers to make the purchases before Christmas. Thanks for your help in making the season bright!

SOCIAL SERVICES

By Ann Stafford

Social Services Welcomes....

Lucrezia DiFiore, SWII, who is assigned to Unit I and serves Baker, Donahue and Emerle Cottages on Almond Road. Prior to coming here, she was one of VDC's Community Representatives on the Human Rights Committee and was employed in the Citizen's Advocacy Program in Vineland. Her employment date was 5/27/86.

Michelle Long, S.W.II provides services to clients of West, Landis and Regan Cottages. Prior to her employment at VDC in February of 1986 she worked in Camden in the Camden County Probation Department.

Joel Bethany, S.W.I is our newest addition to the Social Work staff of VDC. He has his Master's Degrees (two of them) from Bryn Mawr and was formerly employed with the Camden County Welfare Board in a supervisory capacity. At present, he is providing services to the clients of Pond Cottage and North (Mc-Z).

In addition, Georgina Gaughran, S.W.II, who also began working at VDC in February of 1986, earned her Master's Degree in Human Development from Fairleigh-Dickinson University on June 1, 1986. She comes to us from the Cumberland County Mental Health Center, and her previous background there is of use in her assignment as Hospital Social Worker. In addition, Georgina provides services to clients of Wolverton (Rust section).

Lastly, Cheryl Lewis, School Social Worker, has returned to work on a full-time basis. Cheryl, who provides services to the SFEA clients of VDC and has her office in The Learning Center on Almond Road, is certified as a School Social Worker and has recently completed coursework which has lead to her certification as a School Psychologist, as well.

Please join us in welcoming the new staff members and extending congratulations to Georgina Gaughran and Cheryl Lewis on their academic achievements!

Cont. on p. 9

NEWS FOR YOU FROM: Cont. from p. 8 - Social Services

Jan Bono, SWII provides services to the clients of Grisco, Harper and Ireland Cottages on the Campus at Almond Road. She is assigned to Unit II and has her office on the second floor of the Multi-Purpose Building, C/AR. Prior to her employment at VDC, Jan has also worked with the Division of Youth and Family Services. She and her family make their home in Vineland.

EDUCATION

By Lynette Smith and Charlotte Lahn

COED AFFAIRS

Summer of '86 saw The Learning Center once again humming with coed activities. Pool Parties, barbeques, and luncheons provided the mood for many pleasurable get togethers for the school girls and boys.

Our liberated women kicked off the season by inviting the guys from Woodbine to a pool party and lunch. Although Mother Nature didn't cooperate and give us a sunny, hot day, everybody seemed to enjoy splashing in the pool briefly before appeasing their appetites. When their appetites were satisfied, old friends sat down together to relive their prom night via the magic of video. The boys had such a good time at the pool party that they invited the girls to "come on down to our place" to do it again.

The following week the girls took the boys up on their invitation and went to Woodbine for another pool party and barbeque. Mother Nature cooperated this time and everyone enjoyed swimming in Woodbine's heated pool. After swimming everyone sat down to the traditional barbeque fare of hot dogs with sauerkraut, baked beans, macaroni salad and watermelons. We all had so much fun that we made a date for a barbeque and swimming at Lake Nummy.

With spirits high we boarded the bus with Belleplain State Forest as our destination. Upon arrival at Lake Nummy old friends greeted one another as we prepared the barbeque feast. Lunch consisted of cheeseburgers, potato salad, a tossed salad, and our all-time favorite - watermelon. After everyone had filled their bellies, they walked off their fullness with a nature hike around the lake. Departures were made amidst plans for a more formal luncheon.

Our final summer coed affair was a real luncheon date at Amatos Restaurant. Naturally our ladies and gentlemen were on their best behaviors and displayed their best table manners as they ate their manicotti, lasagna, and garlic bread. Good friends talked and ate their way through a final, summer, funfilled afternoon.

PAFA TRAINING CENTER

By Mary L. Doughty

The PAFA Training Center participated in Jersey Fresh Day, held at the Buena Vista Campground on Sunday, August 17, 1986. Various craft items were on display and many of them were sold.

On Tuesday, September 9, 1986, a Fun Day/Picnic was held for the clients. Some families of the clients attended as well as some staff connected with the Group Homes.



Cont. on p. 10

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RESIDENT ACTIVITIES - Cont. from p. 9 - PAFA Tng.Ctr.

Dance contests were held to get the day underway while lunch was prepared. The meal consisted of meatball sandwiches, macaroni salad, sliced tomatoes, potato chips and fresh fruit cup. Soda was served as a beverage.

After lunch, games and relays were conducted by the staff. Bingo was featured for those who wished less physical activity. The clients were pleased with the prizes they won for their endeavors.

RECREATION**Recreation Update**

By Connie Ortega

Almond Road Campus enjoyed a busy summer filled with fun. The summer began with fun. The summer began with use of the campus pool and camping facilities. Picnics were hosted by the Recreation Department on the campus and at Parvin State Park. The season "danced on" with coed dances and coed pool parties, and on August 21, Chief Halftown appeared in The Learning Center Gymnasium with nine entertainment acts. As a finale, the Recreation Department held an End-of-the-Season Picnic for 130 clients on August 30th. After the picnic there was entertainment provided by Ronald McDonald, a disc jockey and clowns. Games were featured and enjoyed by all.

The Almond Road Campus is looking forward to future entertainment in The Learning Center Gymnasium. Coming up first is a Magic Show on October 15th from 7 to 8 p.m. On November 19th a performance of singing, dancing, magic, and storytelling will be featured from 7 to 8 p.m. Chief Halftown will return on December 6th from 1 to 3 p.m. for another big performance. Everyone is invited to come and join in our entertainment events. Hope to see you in The Learning Center Gymnasium.

UNIT I UPDATE ON SUMMER FUN

By Ma'Rita Saunders

Allen Cottage by Peggy Peyton - On 9/10/86, 2 Allen Cottage clients traveled to Liberty Island to visit the Statue of Liberty. Also on 9/10/86, 9 clients from Allen Cottage participated in Fun Day at the Landis Avenue Campus.

Donahue Cottage by Ethel Kelley - 2 clients from Donahue enjoyed a day trip to see the Statue of Liberty on September 10, 1986.

Eleven clients enjoyed Fun Day At C/LA on 9/10/86.

Several clients attended the Octoberfest in Woodbine on 9/19/86. Ms. Paula Guilford, TPA/Rec., took the clients to the affair.

Emerle Cottage by Margaret Lampert - Emerle Cottage took all of their clients to Parvin State Park. This was the first time the entire cottage population went on a trip like this. The staff and clients enjoyed a picnic lunch and nature walks. Future trips like this are planned.

Fisher Cottage by Delores Barber - Fisher Cottage clients went on many special outings this past four weeks. The Unit I cottages sent clients to Gillian's Wonderland Pier on August 29th for a fun filled day. Approximately 40 clients and staff enjoyed the outing.

Cont. on p.11



RESIDENT ACTIVITIES - Cont. from p. 10 - Unit I Summer Fun

On September 10, 1986, some of our clients went to Fun Day on C/LA, while others went on a trip to see the Statue of Liberty.

At the end of summer, we went to Cowtown Rodeo.

Jones Cottage by Almena Scarbrough - Four clients from Jones Cottage went to see the Statue of Liberty on 9/10/86. The ferry ride was delightful and going inside the Statue itself was exciting. Afterwards the clients enjoyed a seafood dinner at the Red Lobster.

STOCKTON VACATION PROJECT

By Dr. R. Nice, Unit I

For the fifth year the Institution sponsored a summer vacation time for our clients at Stockton State College. This project took place over a period of six weeks, beginning on June 30, 1986 (Monday), and ending on August 8, 1986 (Friday). The project ran five days and evenings of each week and both Almond road and Landis Avenue Campuses were involved.

In order to operate this summer's program, the Institution rented two student apartments on the campus of the college. Each apartment consists of two bedrooms, one of which is used for staff and the other for three overnight clients. The apartments also have a living room, a dining area, and a kitchen. The apartments are also air conditioned. Both apartments are side-by-side and are located on the first floor to accommodate clients with disabilities. This year the program also rented two color televisions so that each living unit had its own television. Two 15 passenger vans were leased to be used at Stockton for daily and evening activities. The program involved a group of six clients, leaving at approximately 9 a.m. on Monday, remaining two nights (Monday & Tuesday), and returning to the Institution late Wednesday morning. On Wednesday a second group leaves the Institution, remains Wednesday and Thursday, and returns late Friday afternoon. In addition to this, the program provided for two day trips per week, on Tuesday and Thursday. These day trips left the Institution at approximately 9 a.m. and returned late in the afternoon on the same day.

This year's total program involved 143 clients from both the Almond Road and Landis Avenue Campus. There was a one day trip scheduled for West Cottage and eleven day trips scheduled for five different cottages on the Almond Road Campus. These day trips involved 72 clients. The overnight part of the program involved 71 clients and six cottages. Jones, Harper, Allen and West Cottages each participated on two separate occasions.

Each client that participated in the overnight phase of the program had \$25 withdrawn from her personal account to be used for spending money. Meals were provided family style, and cooked by staff members within the apartment setting. However, dining out at local restaurants is a pleasing experience for the group and enjoyed at least one time during each group's stay. Day visitors were provided spending money by respective cottages for their use.

Activities available at the campus and the surrounding areas include day trips to the Lake at Port Republic, Ocean City, Brigantine, Atlantic City, swimming, nature walks located on the campus as well as various outdoor activities, including numerous luncheon and dinner barbecues. These activities were available to both day visiting clients and "overnighters". Those clients remaining for the three day period had an



Cont. on p. 12

RESIDENT ACTIVITIES - Cont. from p. 11 - Stockton Vacation Project

additional opportunity to visit the beach at Atlantic City, explore Ocean One Mall (which was used extensively during our program as it offered a glass enclosed elevator and a deck overlooking the Atlantic Ocean). A McDonalds located on the third floor of the Mall offered a balcony which overlooked the boardwalk. We also were welcomed by several casinos, one in particular being Caesars. Our clients were able to visit their lounge and were served by the staff while being entertained by the band. Their cocktails consisted on non-caffeine sodas. They also visited Gillian's Wonderland Pier in Ocean City. The clients dined at several restaurants and also visited several ice cream parlors during this event. During her vacation time, one client had a visit from her brother, who brought gifts for the entire group and staff. This is the fourth year this relative has visited during his sister's stay at Stockton. Clients also visited the Shore Mall and The Town 12 to see movies (Ruthless People, Karate Kid II, Top Gun, Back to School, Flight of the Navigator and Heartburn).

With the advent of the Unit System, there had been considerable concern about staffing the Stockton Project. In the previous four years all staffing was handled internally by the Department of Mental Health. This year, however, with the fragmentation of the Mental Health staff, there was concern as to the availability of additional staff to run the project. In previous years Mental Health staff actually lived at the campus night and day over the project period. We were pleased that once the program began this year the availability of cottage personnel was overwhelming. We had more enthusiasm and participation with the live-in program than we had ever experienced previously. Cottage staff expressed their approval and surprise at seeing their clients function in a community living setting. They were able to see their clients actually relating to others in the community and experience a home living environment.

There were altogether 31 different cottage persons who remained overnight at different times during the vacation period. Many of these staff members offering services on more than one occasion. Besides the cottage staff there were numerous support persons available who spent many long hours after their regular tour of duty at their assigned jobs within the Institution. This included Social Services, Mental Health, Nursing, and Recreation.

All in all it was a rewarding experience for us to see the enthusiasm of cottage personnel who were interested and available to help run the program. While in previous years, the "Stockton Project" was a name, this year it became a reality to these people and they were able to experience a "hands-on" activity which allowed them to understand and participate in the actual daily running of the program. Their enthusiasm and availability was overwhelming and greatly appreciated.

We must also remember the amount of support staff who helped make the program a success. Administrators in Food Service, Clothing, Laundry, Central Storeroom, and Unit clericals, as well as the Business Office all helped to make the program run smoothly. Letters of appreciation have been sent to all involved.

We are looking forward to next summer, with the thought of increasing the length of the program to seven weeks, this would give each cottage a full week in the program.

BASSETT COTTAGE EVENTS

On September 20th, five clients from Bassett attended the "Octoberfest" at Woodbine Developmental Center. They enjoyed a day filled with a variety of games and won themselves many delightful prizes. They also enjoyed the delicious food that was prepared



Cont. on p. 13

RESIDENT ACTIVITIES - Cont. from p. 12 - Bassett Events

for them. Bassett clients are looking forward to attending again next year!

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On Sunday, September 21st, Bassett Cottage held its first Bassett Cottage Reunion Day. Forty employees past and present, were provided with a mouthwatering buffet style lunch. Each employee brought in a special dish of his or her own choice. Everyone was greeted with friendly smiles and all reminisced with clients and staff about previous experiences in Bassett. The event was considered a success by all whom attended.

"GREAT PUMPKIN COOKIE" RECIPE

2 cups flour	1 cup granulated sugar
1 cup quick or old-fashioned oats, uncooked	1 egg, slightly beaten
1 teaspoon baking soda	1 teaspoon vanilla extract
1 teaspoon ground cinnamon	1 cup Pumpkin
$\frac{1}{2}$ teaspoon salt	1 cup semi-sweet real chocolate morsels
1 cup butter or margarine, softened	Assorted icing or peanut butter
1 cup firmly packed brown sugar	Assorted candies, raisins or nuts

Preheat oven to 350°F. Combine flour, oats, baking soda, cinnamon and salt. Cream butter; gradually add sugars, beating until light and fluffy. Add egg and vanilla; mix well. Alternate additions of dry ingredients and pumpkin, mixing well after each addition. Stir in morsels. For each cookie, drop $\frac{1}{4}$ cup dough onto lightly greased cookie sheet; spread into pumpkin shape, using a thin metal spatula. Add a bit more dough to form stem. Bake 20 to 25 minutes, until cookies are firm and lightly browned. Remove from cookie sheets; cool on racks. Decorate, using icing or peanut butter to affix assorted candies, raisins or nuts.

Yields 19 to 20 cookies.

Variation: Substitute 1 cup raisins for morsels.