

VOL. IV

JULY 1986

NO. 2

CATHY & DARYL

PROM MAGIC

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June 18, 1986 was a first for our young ladies at The Learning Center as they were invited to a prom at Woodbine. For this formal event we acquired long gowns for all of the ladies who attended. They also had appointments with the hairdresser prior to getting dressed and having their makeup applied. Spirits ran high amidst the hubbub of getting 15 ladies primped to their ultimate glory, while friends were dropping in to view them in their finery. The young ladies all were breathtakingly transformed into visions of loveliness as they departed for Woodbine.

Upon arrival at Woodbine, the ladies were greeted by gentlemen bearing gifts of wrist corsages. The ladies reciprocated by giving their man for the evening a boutonniere; then the gentlemen escorted the ladies to the dance floor. After dancing for awhile to work up an appetite, the ladies and gentlemen sat down to a ham dinner. Everyone demonstrated their best table manners so that they could again

get back to the important business of dancing.

During the dancing, a Prom King and Queen were selected by a panel of impartial judges. Following the crowning and introduction of the king and queen, all of the other couples were presented under the prom arch. The king and queen wrapped up the evening by leading a dance to the prom theme, "That's What Friends Are For". After goodnights and thank yous had been said, we boarded the bus to come back to Vineland. While travelling home, the tired people reflected upon the events of the evening and agreed that it had been an event-ful night not to be soon forgotten.

SUPERINTENDENT'S NEWS & VIEWS

In a few short months, Vineland Developmental Center staff have successfully implemented the zone programming model of services for all clients and, in justification of our efforts, we have passed our most recent ICF inspection. Particularly gratifying to me is the fact that the non-ICF cottages, despite limited resources and staffing, have been very effective in our united effort. Congratulations to all of you: direct care, support services, professional and supervisory staff! Your hard work has resulted in better services and a better life for all of our clients.

Our zone programming model promotes active treatment for all of our clients. Active treatment is predicated upon a belief in the "developmental model", which states that: (Quoted from Kenneth G. Crosby, "Implementing the Developmental Model".)

1) Development begins at conception and continues throughout the lifespan of every human being.

2) Human development progresses in a sequential, orderly, and predictable manner, in which skills learned at one stage of development become the foundation for acquiring the skills of the next stage. Therefore, it is possible to set goals for the further development of each handicapped person and assess the developmental progress of each individual, no matter how handicapped he or she may be.

3) Even though the potential for development is present, development does not occur unless the environment provides opportunity for its occurance. Therefore, it is possible to introduce programming interventions that will enhance each individual's development, no matter how handicapped he or she may be.

Simply stated, the developmental model encompasses a belief that all of our clients can learn (or "develop"), but that they will do so only if we provide quality programs to meet their needs. If we, as staff, design and implement good program, our clients will grow. If, on the other hand, we offer our clients programs that are too difficult, or programs that are not challenging enough, our clients will not progress and may actually lose skills they once had.

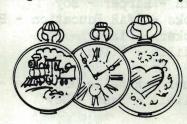
The challenge for all of us, then, is to cooperate as best we can to deliver appropriate programs designed to meet client needs, according to the developmental level of each client, and each group of clients entrusted to our care. I am happy to see that we have made substantial progress in implementing the developmental model over the past several months, and I am confident that we will continue that progress into the future. Our success will be measured by our ability to teach clients to do as many things as possible for themselves. In this way, our clients will be able to grow, physically and socially, and in competance to cope with the varied activities of daily life.

WEDDING BELLS RANG RECENTLY FOR:

Leona (Wilson) Andrus - Unit 6
Dennis Branin - Print Shop
Ruth (James) Brown - Sykes Cottage
Kim (Bramble) Brown - East Cottage
Beverly (Dietz) Brown - Personnel
Debra (Butts) Ferebee - Regan Cottage
Linda (Smith) Oliver- Brewster Group Home
Edwina (Carter) Thom - Unit 5
Beatrice (Romanishin) Towe - Payroll
Tanya (Matichen) Zeller - Business Office

BEST WISHES FOR RETIREMENT TO:

Hattie M. Boone-Food Service-16 yrs. Florence Hoffman-Administration-25 yrs. Esther Owens-Brown Cottage-11 yrs. Eleanor Zagari-Vocational-22 yrs.



SINCERE CONDOLENCES TO:

Mary Allen, Harper Cottage, on the loss of her mother Wanda Anderson, Brown Cottage, on the loss of her father Ruth Bean, West Cottage, on the loss of her father Ruth Bey, Brown Cottage, on the loss of her sister Edith Byers, Hospital, on the loss of her father Betty Childs, Cross Cottage, on the loss of her father Betty Creamer, Sykes Cottage, on the loss of her mother Florence Davis, Reeves Cottage, on the loss of her sister Anthony Diaz, West Cottage, on the loss of his father Mary Doughty, PAFA, on the loss of her father L Joan Dixon, Unit 5, on the loss of her mother Patricia Gaskins, Brown Cottage, on the loss of her father Minerva Harris, Lee Cottage, on the loss of her son John Hennessey, Unit 3, on the loss of his mother Sonia Hernandez, Kimble Cottage, on the loss of her father Dorothy Hicks, East Cottage, on the loss of her mother Proverta Kelly, Main Cottage, on the loss of her brother Doris Kinkade, Lee Cottage, on the loss of her mother Margaret Lombardo, Sewing Center, on the loss of her father which we have ${f E}$ Barbara Madden, Hospital, on the loss of her father Diane Matthew, Grisco Cottage, on the loss of her brother Leah McDaniel, Hospital, on the loss of her father Juanita Mong, Hospital, on the loss of her brother Donna Moore, Hospital, on the loss of her father Laura Muller, Unit 3, on the loss of her father Barbara Parmer, Allen Cottage, on the loss of her brother Rosa Perkins, Housekeeping, on the loss of her father Myla Rhubart, Wolverton, on the loss of her brother Josephine Sayres, East Cottage, on the loss of her mother Barbara Schulz, Reeves Cottage, on the loss of her father Audrey Simpkins, Hospital, on the loss of her father Jacob Small, Hospital, on the loss of his mother Marcella Thompson, Reeves Cottage, on the loss of her sister decomposition with the control of t Margaret Tunis, Landis Cottage, on the loss of her mother Ida Mae Webster, Giles Cottage, on the loss of her father Pervis Williams , Sykes Cottage, on the loss of his brother Marion Wynder, Reeves Cottage, on the loss of her sister minutes. Pour at mee into

EMPLOYEE NEWS - Cont. from p. 3

BIRTH CONGRATULATIONS TO:

Hattie Battle - Harper - Boy

Edward Bettino - PAFA - Boy

Mary Boone - Landis - Girl

Sandra Bowman - Harper - Boy

Cynthia Brooks - C/AR Education - Boy

Rebecca Brooker - Fisher - Boy

Deborah Cardillo - Giles - Boy

Nancy Casio - Brown - Boy

Darlene Fisher - Roselle Grp. Home - Girl

Patricia Folwell - East - Boy

Mattie Fowlkes - East - Boy Susan Gainfort - TLC - Girl Robert Kenslowe - Cross - Boy Donald Klinge - Sykes - Boy Tonya Loatman - Giles - Boy Debra Peterson - Sykes - Boy Belinda Ramos - FGP Office - Boy Joann Ross - Giles - Girl Elaine Townsend - Sykes - Boy Linda Oliver - Brewster Grp. Home - Boy

Submitted by: J.Jones



Ms. Charlotte Popp, P.A., was recently honored by the publication, "Who's Who In American Nursing" for her "professional and educational accomplishments and her recognized leadership in the nursing community."

Ms. Popp has been a member of the VDC staff since '76 and continues to strive for excellence in the service of our clients.

DOES THE SUMMER FUN make you long for the cool rich taste of Ice Cream. If so, treat your family or that special someone with a dessert that is sure to please. Top your ice cream with one of these!



HOT CARAMEL SAUCE

MAKES ABOUT 1 CUP 4 tablespoons unsalted butter, cut up 1/3 cup granulated sugar 1/3 cup (packed) light brown sugar 1/2 cup heavy cream

Combine all the ingredients in a heavy medium saucepan. Stir over moderately low heat until the butter melts and the sugar dissolves. Increase the heat to moderately high and boil, stirring, until the sauce thickens slightly and becomes a shade darker, 2 to 3 minutes. Pour at once into a heatproof bowl and let cool slightly.

QUICK AND EASY CHOCOLATE SAUCE

MAKES ABOUT 1 CUP

- 1 teaspoon instant coffee powder
- 4 tablespoons unsalted butter, cut up
- 8 ounces bittersweet chocolate, broken into
- 1-inch bits
- 1 teaspoon vanilla extract.

In a small heavy saucepan, dissolve the coffee in 2 tablespoons of hot water. Add the butter, chocolate and vanilla and cook over very low heat, stirring, until the chocolate melts and the sauce is smooth. (The sauce can be made ahead. Refrigerated and tightly covered, it will keep for several weeks. Rewarm over very low heat.)

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SFEA GRADUATING CLASS OF 1986

The month of June, at the Vineland Developmental Center, like everywhere else, was a time for graduation held in The Learning Center, Almond Road Campus.

Students and staff entertained parents, teachers, classmates, and friends. Miss Cathy Osborne, a graduate, played a piano solo of "America". Mrs. Harriet Levin, Supervisor of Educational Programs, and Mrs. Virginia Bianchi, Assistant Superintendent, presented diplomas and corsages to each graduate. "The Greatest Love of All" was sung by staff and students under the direction of Ms. Mary Ann Domenico, Music Teacher.

Now that the students have graduated from SFEA, they will be joining other programs. Some will continue their educational experience at the Work Activity Center, others will participate in vocational classes and leisure time activities.

GRADUATES

Yvonne Avilies
Theresa Berry
Angela Buchanan
Eleanora Cooley
Barbara Cudnick
Gina Del Rosso
Mary Alice Dickens
Stacey Farling
Sandra Farmer
Charlotte Franklin
Maureen Gallaher

Linda Gussen
Burdell Hurst
Allison Hutter
Lillian LeBron
Cynthia Litchfield
Cathy Osborne
Ileana Padilla
Pamela Peschock
Diane Rudderow
Ann Sherk
Vicky Swain

Michelle Solomayer

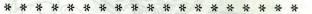
The Graduation Committee, Mrs. Lynette Smith and Mrs. Charlotte Lahn, wish to express many thanks to all who helped make a success of the day.

From: H. Levin

NEWS FROM UNIT I - On June 7, 1986 one of our Fisher Cottage client's, Dorothy Wyckoff, attended the marriage of Ms. Fernanda Carter, 1st shift CTS Fisher, to Thomas D. Lane, thousekeeping Supervisor. Miss Wyckoff looked lovely and had a wonderful time. Many staff and friends were in attendance at the beautiful affair.

June 11th offered fourteen Fisher clients a fun filled day at Capp's Day Camp. All staff and clients felt the day was a big success. Thanks to all the recreational staff from our ladies.

Fisher Cottage spotlights Alexis O'Grodney for her participation in Special Olympics. Alexis attended an area meet on May 3, 1986 at Buena Regional High School where she placed first place in the 25 meter wheelchair race and first in the softball throw. This enabled her to attend the state meet at William Paterson College in Wayne, NJ on June 5-8, 1986. Her results were 3rd place bronze medal in the 25 meter wheelchair race and 2nd place silver medal in softball throw. Alexis is commended on a job well done.





RESIDENT ACTIVITIES - Cont. from p. 5

Ms. Michelle Warnig attended her brother, Joseph's wedding reception on June 7, 1986. The reception was held at the Moose Lodge on Wheat Road in Vineland, NJ.

Michelle was escorted to the reception by Mrs. Bailey, CTS and Ms. Guilford, Recreation TPA.

Michelle had a very nice time and was pleased to participate in such a grand occasion.

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PAFA TRAINING CENTER NEWS - The past few months have been quite busy for the clients at the PAFA Training Center. Items were prepared for the craft sale held in conjunction with Resident Achievement Day on Saturday, May 17, 1986.

New contracts have been procured. Clients are learning skills needed to do the new contracts. Previous workshop skills learned are being stressed, also new skills are being taught that are necessary for production.

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Many trips were taken to various community places. These trips reinforce skills being emphasized in the training areas. During the summer clients and staff are looking forward to trips to Ocean City. Beach tags have been purchased so that clients may relax on the beach or swim in the ocean. Water safety will be stressed...Fr:M.L. Doughty

By M. Murphy

Perfection is defined as the State, Quality, or Condition of being perfect. The process or act of perfecting.

FOOD SERVICE

How, you may ask does perfection have anything to do with Salad Bars? What a crazy topic to choose.

In reality, it is a most difficult topic for me, considering all of the employees in this department who I have seen striving for perfection, but some new and exciting things are taking place and need to be brought to light.

NEWS
FOR
YOU
FROM:

To prepare a Salad Bar is no easy task, it takes imagination, coordination, skill, and superior knowledge of foods and their preparation. The need for understanding "Eye Appeal", and like an artist, color combination and how they are arranged on the Canvas, have tremendous influence on whether the end result is successful or not. Aside from the actual preparation of foods and display of them, there are many other areas to consider. Keep in mind the endless task of cleaning the facility, the coordination of supplies and materials, and above all, having a staff with enthusiasm, positive attitude, extreme personal pride, cleanliness, and dedication to the work place. In today's world this is not easily accomplished.

The real measure of success comes in the compliments one receives on their achievements. We do not rest on today's compliments, but strive even harder for tomorrow.



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

FOSTER GRANDPARENTS

By J. Achey

Each year the month of May is designated Older Americans Month. During that month many activities are planned to honor Older Americans throughout the country and/or to call attention to the many contributions Older Americans continue to make to our society.

In Cumberland County the Office on Aging sponsored many events during May and our Program was invited to participate. We chose to participate in a Senior Citizen's craft show held at the Cumberland Mall on May 5th and 6th.

During those two days we set up an informational display meant to publicize the Foster Grandparent Program. Seven grandparents working in shifts, manned the tables from 9:30 a.m. to 9:00 p.m. They had many opportunities during that time to discuss our Program and handed out literature to many senior citizens (and some not-so-senior citizens) who showed interest in our work.

Our Grandparents are terrific Public Relations people. They were very well received and several people they spoke to during that time have called the office or mailed in applications to become Foster Grandparents.

HOUSEKEEPING

By M. Lambert

A NOTE OF THANKS

Central Housekeeping is now headed in a new direction. All cottages on both campuses will be cleaned by central housekeeping twice a year. The SBMWs assigned in the cottages are working along with the central team. This will also serve as a refresher training period for them.

Often the SBMW is overlooked so I think it is time that they are recognized for all the hard work that they do. SBMWs are entrusted with the safety and health of our clients and employees. This trust is of great importance. Housekeeping goals are met through people doing the work. The success depends of the SBMWs ability to work with people, and to do the job to the best of their ability and knowledge.

In the past few weeks, a great deal of hard work has been put into the housekeeping services. So, to all the Housekeeping Managers and SBMWs, hats off to you. Your hard work is recognized and your efforts are not overlooked.

MAINTENANCE/ENGINEERING DEPARTMENT

By. J. Davis

MAINTENANCE HAS BEEN COMPUTERIZED!

The new system for repair request is now in full operation. Under the new format only the original request form is to be submitted to the Maintenance/Engineering Office. When this request is received it is then reviewed for approval and scheduled accordingly.

If an emergency repair is needed between 8:00 AM - 4:30 PM daily - call 6047 - NOT THE MAINTENANCE SHOPS. On weekends and off hours - call 6000 and leave message.

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NEWS FOR YOU FROM: Cont. from p. 7 - Maint/Eng. Dept.

These call in requests are for Emergency Repairs Only. Regular non-emergency repairs will be sent to the Maintenance/Engineering Office as existing procedure for processing.

All of the above changes are part of our new computerized maintenance system.

THE DE CAR STOREROOM LO STORERO

By J. Rowe

In an effort to protect clients and staff alike, a new protective guard has been installed on the Loading Dock. However, this is not the only change going on for our Storeroom. Very soon a new computerized inventory system will enable the staff to keep an accurate accountability for all supply inventories. GOOD LUCK to the staff in adapting to the age of the computer.

By J. Zilnick

TRANSPORTATION

WE KEEP YOU ROLLING!

Sometime when staff think of the Transportation Department they envision a team of Mechanics responsible for the maintenance of all vehicles. Naturally, keeping our transportation fleet operable is one of our major concerns. However, keeping the fleet rolling is only the beginning of the story. From the daily delivery of food to our clients to providing the Trenton-Vineland payroll run, we serve both client and employees alike. Snow removal, mail delivery, supply runs between campuses, shuttle service, are all a part of the way we keep the facility functioning. Business trips for you and pleasure trips for the clients are all scheduled through the Transportation Department. We keep you mobile and safe and provide a service necessary to keep a community like ours "rolling".

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