

Citizens' Chit-Chat



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Home Sweet Home (Quarantine Edition!)

By Irene R., Bay Lane



This place has always been special to me since I've been here—I call it Home Sweet Home. I've been in different hospitals and nursing homes—none of them had the warmth that this place has. Here it's more home, other places were like a business. After a month here, I was telling my church I was contented.

When I was in quarantine recently, I saw something I've never seen in my life. Some people were very sick. I saw such tenderness, such compassion, that I've never seen before. And all this happened during the night—you would see nursing staff come in, clean the residents, change their bedding, without a complaint or irritation for the extra work. And they treated us with such kindness. It takes a big person to do that. I wonder if they get the credit they deserve. (cont'd on page 6)

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At Your Service

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Employee Birthdays & Anniversaries

04 Peggy W. (Nursing)
05 Janet M. (Admin.)
07 Mary M. (Nursing)
11 Christine F. (Nursing)
14 Regina S. (Dietary)
18 Darrick D. (Admin.)
20 Christie K. (Dietary)
22 Sherry J. (Security)
22 Charles S. (Dietary)
22 Jaimie J. (Nursing)
23 Colleen F. (Nursing)
24 Theresa G. (EVS)
26 Alexander H. (Dietary)
26 Manes H. (Nursing)
28 Laura G. (Nursing)

If he doesn't appreciate your fruit jokes, you need to let that mango.



I once fell in love with someone who only knew 4 vowels. They didn't know I existed.

Sylvia S. (Nursing) Catherine K. (Nursing)	•
Agatha M. (Nursing) Bonface N. (Nursing)	11 yrs.
Marissa Q. (Activities)	11 yrs.
Diana U. (Nursing) Pamela R. (Activities)	8 yrs.
Hyein K. (Dietary) Ruth C. (Nursing)	3 yrs.
Dymond C. (Nursing)	3 yrs.



The Tiger Years are 1914, 1926, 1938, 1950, 1962, 1974, and every 12 years after that.

Tigers are said to be strong, powerful, brave, and independent.





Attention All Staff Members: Since the cafeteria has closed, many of us have had to become creative for our lunches. Many people are sharing what they are making with their co-workers. We are eating differently than we did when our lunch was made for us here at CCRC. Some people bring sandwiches and chips, some bring leftovers from the night before. Some are making delicious soups and stews just for lunch. So in a spirit of sharing, if you have a recipe you have made and think your co-workers would enjoy it please bring a copy to the Activity Office or send it directly to

Brenna_Grieco@citizenscarecenter.com. Please read it over carefully before you send it so nothing is left out. Thank you in advance for sharing. (Jocie)

The Ultimate Chicken Noodle Soup (Taste of Home, Gina Nistico)

TOTAL TIME: Prep: 15 min., Cook: 45 min. + standing **YIELD:** 10 servings (about 3-1/2 quarts).

- Ingredients
- 2-1/2 pounds bone-in chicken thighs
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1 tablespoon canola oil
- 1 large onion, chopped
- 1 garlic clove, minced
- 10 cups chicken broth
- 4 celery ribs, chopped
- 4 medium carrots, chopped
- 2 bay leaves
- 1 teaspoon minced fresh thyme or 1/4 teaspoon dried thyme
- 3 cups uncooked kluski or other egg noodles (about 8 ounces)
- 1 tablespoon chopped fresh parsley or ½ tablespoon dried parsley
- 1 tablespoon lemon juice, optional Optional: Additional salt and pepper to taste



Directions

- 1. Pat chicken dry with paper towels; sprinkle with salt and pepper. In a 6-qt. stockpot, heat oil over medium-high heat. Add chicken in batches, skin side down; cook until dark golden brown, 3-4 minutes. Remove chicken from pan; remove and discard skin. Discard drippings, reserving 2 tablespoons.
- 2. Add onion to drippings; cook and stir over medium-high heat until tender, 4-5 minutes. Add garlic; cook 1 minute longer. Add broth, stirring to loosen browned bits from pan. Bring to a boil. Return chicken to pan. Add celery, carrots, bay leaves and thyme. Reduce heat; simmer, covered, until chicken is tender, 25-30 minutes.
- 3. Transfer chicken to a plate. Remove soup from heat. Add noodles; let stand, covered, until noodles are tender, 20-22 minutes.
- 4. Meanwhile, when chicken is cool enough to handle, remove meat from bones; discard bones. Shred meat into bite-sized pieces. Return meat to stockpot. Stir in parsley and lemon juice. If desired, adjust seasoning with additional salt and pepper. Discard bay leaves. Serve....Good the next day too.



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Poem submitted by: Kathleen W., Bay Lane

Jesus is My Valentine

By Susan Y. Nikitenko

Jesus is my Valentine; Italk to Him each day. He never, ever seaves me; and always listens when I pray. Yes He is My Valentine; there is no love like His. He is the heart of all that is; for Him I breathe and live. He's a Valentine that never lies: never hurts or breaks. He always has forgiven me; for all my past mistakes. If you only knew my Valentine; you would love him too. For His love is always perfect; His sove is always true. So if your heart is longing; For a love that never ends. For someone that is faithful; you know you can depend. Gall upon my Valentine; He'll wash away your sins. He will be your Valentine; and your dearest, dearest friend.



Sonny Says.....

In the middle of November 2021 I declared war on telemarketers. Starting at 10 am my phone would start ringing and would ring until 8 pm. My phone isn't listed and I don't know where they found my number. Finally, I was fed up.

Well, I figured I would use up their time in my little war with them! It gives me a good deal of satisfaction to get them excited about making a sale, so I keep them on the line as long as possible. One of my favorite things to do is say I want my wife to hear this—hold on while I go and get her. (I have not had a wife in over 10 years!). It is all I can do to keep from wetting myself.

If you have any ideas about how to combat these pests, please contact me and I will share them with the rest of my readers.



~ Sonny S., Harbor View







THANK YOU

To the **CCRC Guild Gift Shop** for the purchase of a new stretcher for the facility.

To Sue Christy for your donations to the gift shop.

To Barbara Bryant and Reggie Lewis for the monetary donation to the Guild.

Give the Gift of Love this
Valentine's Pay!
Gift certificates for CCRC
Beauty Salon Services are
available for
purchase through the
Business Office.
Services available for men &
women.
For information contact
Janet McDonald
@410-942-2112.

Home Sweet Home (cont'd from cover)

.....I was so impressed with the nurse, Jaimie, I have no words. Before leaving the room, after doing so much for us, she would ask "Is there anything else I can do for you?" I can't say enough good things about what I've seen here. I was worried about being in "isolation" but I didn't feel isolated at all.

I've learned many things living here. One is, getting angry is a waste of time. With the 24 hours God gives me a day, I can't waste it on worry or anger. Because when you're angry someone always gets hurt, and you can't take it back. God is so fair in that he gives us all 24 hours— whether you are a resident here, the Queen, the President, whoever. What are you going to do with your 24 hours? Who was the last person you saw today— did you leave them with encouragement? If you're working, you don't always know what your co-workers are going through. How did you leave this person? Did you say something to lift them up, or add to their plate? We can be such a help to someone who is down with just one or two words. That's why I don't argue or criticize. These are things I learned here.

I want to be an encouragement to everyone here. It's a <u>noble</u> profession what you're doing here. I feel blessed, I really feel blessed to be here. Positive thinking is the winner.



BLACK HISTORY Month





The Chit-Chat Staff Brenna Grieco, Editor

Additional Support
Jocelyn Silver Janet McDonald Darrick DeBoard Jr.

Notice

We wish to reaffirm our policy that all persons, regardless of race, color, religion, sex, national origin, disability, age, genetics, martial status or sexual orientation are considered for employment or admission to Citizens Care & Rehabilitation Center Citizens Care & Réhabilitation Center.