

Comforting News...

...told with care

Webster Comfort Care Home

Volume XXVIII

Fall, 2019

Executive Director Update



Piglet noticed even though he had a Very Small Heart, it could hold a rather large amount of gratitude - A.A. Milne, Winnie the Pooh.

At this time of the year, my heart is full of gratitude for so many things.

First, to all of our dedicated volunteers for your support of Mary and me during Sharon's time away. Juggling the volunteer schedule, weekly communications and the fall training was much easier due to your willingness to fill openings and help train our newest volunteers while they shadowed.

Second, in August we welcomed two new board members. We celebrate JoAnne Ryan and Jay Guagliardo as they begin their first term on the Board. JoAnne comes to us with a wealth of health care experiences and community relations. Many of you know

Jay. He and his family spent time with us while we cared for his mom. Jay brings expertise in social media marketing and jumped right in to support the "Lift Your Spirits" Wine & Beer Tasting event.

Lastly, I am so grateful for the "Lift Your Spirits" Wine & Beer Tasting committee. Under the outstanding leadership and coordination of Sharon Kruger, a fun filled evening of music, great food, silent auction, and a unique venue proved to be the perfect combination.

"Sometimes the smallest things take up the most room in your heart" – Winnie the Pooh.



? F. A. Qs. ?

Beginning with this issue we will publish one question people frequently ask about our Home, and see if you happen to know the answer.

We will print the question on the front page and the answer on page 2. Let's start at the beginning.

For how many years has the Home been open?

- 1) 10 years
- 2) 12 years
- 3) 14 years
- 4) 16 years

Sign Snags Volunteer



Claudia Karlen (a resident care volunteer each Sunday from 3-7 PM) grew up in Boonville, NY, a small town 30 miles north of Utica. Important passages in her life include a 7-year stint in the navy and graduating from Roberts Wesleyan College with a BS degree in Organization Management, 30 years after graduating from high school. Just before her recent retirement she was a project manager for Siemens Communications.

She is an avid golfer – "but not a very good one." She owns a very kind rescue dog named Maggie who takes her on a lot of walks and regularly brings her "gifts"; all sorts of rodents.

WCCH is her first volunteer adventure since retirement. She recalls seeing the sign on Holt Road looking for volunteers. "I loved the warm feeling of the Home when I first entered." With over a year of resident care behind her, Claudia feels it is a privilege to share the final stage of a loved one's life with the residents and their families. The most challenging part of her work, she exclaims, "bed pans!"

"If I can make a guest smile or laugh each time I'm there, my heart smiles. WCCH, for me, is one of life's blessings."

The same, Claudia, can be said of you!

"Yum!"

Shortly after the October Volunteer Potluck Supper at the lodge in Finn Park, a group of staff and volunteers were chatting about the delicious array of food present that evening. "How about Carolyn Johnson's cheesy potatoes – so delicious!" "And Kathy Whitlock's slow cooker baked beans – to die for." "I'd love Karen Hutterman's recipe for meat balls." "And I'd be willing to pay Don Young for his chili recipe."

Not a problem! We will ask each of the above people if they would be willing to share their fine recipes so we can publish one of them in each newsletter for all of us to enjoy. First up, just in time for holiday entertaining,

here's Carolyn Johnson's cheesy potatoes.

Cheesy Potato Casserole



(serves 6-8)

- 6 medium or 4 huge potatoes
 - 1 tsp. salt, ½ tsp. pepper
 - 1 cup sour cream
 - 6-8 green onions, chopped/some greens
 - 1 cup shredded sharp cheddar cheese
 - 3 tbsps. melted butter
- 1) Peel potatoes, quarter, boil until barely tender. Drain. Cool and grate on large side of grater, in large bowl.
 - 2) Gently mix in all ingredients, except butter.
 - 3) Spread into a greased 9x13 dish or pan. Top with butter.
 - 4) Bake at 400 degrees for 30 minutes until golden.

These amounts can be changed to your liking or how many servings you need.

If you recall other delectable foods from that event let us know. We will try to locate the chefs who created them and publish one recipe in each newsletter.

Mr. Fixit Man

What homeowner wouldn't want to have their very own Mr. Fixit Man? You know, someone you could call on to paint that difficult-to-do room, or tear out and replace a floor, or fix an ornery shade or stubborn garage door. And to top it off this man would charge you nothing for his service! You're probably thinking "No way – couldn't be – not possible."

You would be wrong. Gary Figler, husband of Meg, a resident caregiver, has done all of the above and more. To top it off he doesn't charge the Home a penny for his work. And he does it with a smile!

Thanks a ton, Gary. You may not be a "life saver" but you certainly are a "Home saver."



F.A.Q. Answer

If you guessed 16 years, you are correct. The Home opened in February, 2003, with one resident.