



Employee Newsletter

Volume 10, Issue 2

May & June 2022



DS- Admin
Melissa Miller

Guinan Center-Annex
Teresa Tinsley

Lifeskills
Addison Hinkle

Friendship
Joda Williams

New Beginnings
April Morone

Merryfield
Meghan Ransom
Jessica Campbell



May birthdays

Leona Elson
Clark Bates
Amanda Glass
Jessica Campbell
Jenny Wright
Amanda Burns
Angelia Broughman
Lisa Drewry
Heather Pritt
Louise Washington
Renee Heigher
Cindy McDowell
Jacky Cook

June birthdays

Ruby Hill
Edie Fix
Amanda Brown
April Walton
Meghan Ransom

UPCOMING TRAINING OPPORTUNITIES

TOVA Full Day:
06/10/2022
07/15/2022

TOVA Refresher:
06/17/2022
07/08/2022

CPR/FIRST AID:
06/16/2022
07/14/2022

Medication Management
32 Hour:
07/18/2022

Management Overview &
Refresher:
6/14/2022
7/12/2022

Pet's Corner. Lexi Wright. Proud daughter and ultimate snuggle buddy to Jenny Wright (Admin-HR).



“

Success is best when it's shared."

Howard Schultz



In the month of May, EI Team members sent boxes of candies, brochures and other information about early intervention to our area partners including the health department, social services, areas school as well as other community partners. A special thanks to Mary Ellen and her team that was so generous and thoughtful to our agency partners.

During the months of April and May our LifeSkills Day program residents participated in area craft festivals.

See below for some of their handiwork.

Congratulations to Jennifer Jarvis for great sales and increasing community awareness. Great job!



The Prevention Team has had a busy few months. Here is just a small sampling of the outreach they have done in our community. Thanks to Tiffany Bowser and Matt Lambert for putting in long hours to spread awareness in our community.

Mental Health Awareness Walk



After Prom Parties



Arrive Alive Tour



Drug Take Back Day



RECIPE CORNER:



Ingredients:

4 small boneless chicken breasts
2 Tbsp olive oil
1 Tbsp red wine vinegar
Salt and pepper

1 Red Bell Pepper sliced
1 Orange Bell Pepper sliced
1 Small white onion sliced
4 slices Provolone cheese
4 hoagie or sub rolls

Instructions:

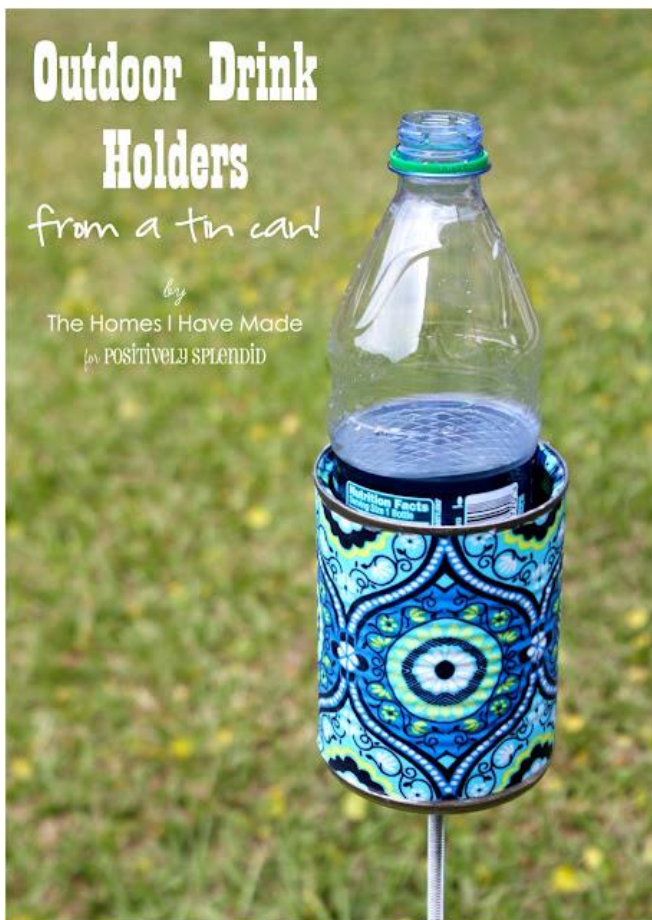
Place chicken breasts in base of slow cooker and drizzle olive oil and vinegar over the top. Sprinkle salt and pepper over the top and add peppers and onions on top. Set on low and cook for 8 hours. Once done, shred the chicken loosely with 2 forks and strain off the juice. Spoon the chicken, peppers, and onions into the hoagies. Place Provolone cheese over the top – broil for 1 minute if needed to melt cheese.

Find more \$5 dinner ideas at:
<https://www.5dollarinnings.com/>



Matt Lambert, Gordon Reynolds, and Adam Kenny went above and beyond recently to assist with moving some appliances at the clinic that were challenging. We appreciate their willingness to jump in and help wherever needed.

FUN RECYCLING CRAFT



See instructions at: <https://www.positivelysplendid.com/outdoor-drink-holder-tutorial/>

