



Ripley Healthcare Gazette!



September, 2019

Issue No. 7

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Department Heads @ RHC

Jennifer Pitts-Administrator
Syed Zaidi- Medical Director
Vivian Bridges-DON
Libby Butterworth-ADON
Michael McCloud-SDC
Andrea Long- MDS
Mary Walker- BOM
Vicki Boyd- Social Services
Emily K. Caton-Admissions
Andrea Pearson-Activities
Diane Cotton- Director of Rehab
LaQuita Edwards-Dietary
LaKeisha Lattimore-House keeping
Curt Langley-Maintenance
Shellie Hargett- Resident Voice Advocate

Fun Facts:

- There are three traditional flowers of the month of September :the aster, symbolizing love; the forget-me-not, representing memories and love; and the morning glory, symbolizing unrequited love.
- The Birthstone for September is the sapphire, which is said to reduce inflammation, treat fever and act as a lucky charm for the person wearing it .

Current Events and Holidays:

- Sep. 2nd –Labor day
- Sep. 4th- National Wildlife day
- Sep.5th- National Cheese Pizza Day
- Sep. 8th- National Grandparents day
- Sep. 17th- International Patient Safety Day
- Sep. 20th- National Pepperoni Pizza Day
- Sep. 22nd- Falls Prevention Awareness Day
- Sep.29th- World Heart Day

Labor Day History

There's a disagreement over how the holiday began. One versions is set in September 1882 with the Knights of Labor, the largest and one of the most important American labor organizations at the time. In the context of a General Assembly held by the Knights in New York City, a public parade of various labor organizations was held on September 5th by the fledgling Central Labor Union (CLU) of New York. Subsequently, CLU Secretary Matthew Maguire proposed that a national Labor Day holiday be held on the first Monday of each September to mark this is successful public demonstration.

In another version, Labor Day in September was proposed by Peter J. McGuire, a vice president of the American Federation of Labor. In spring 1882, McGuire reportedly proposed a "general holiday for the laboring class" to the CLU, which would begin with a street parade of organized labor solidarity and end with a picnic fundraiser for local unions. McGuire suggested the first Monday in September as an ideal date for Labor Day because the weather is great at that time of year, and it falls in between July 4th and Thanksgiving. Oregon became the first U.S. State to make it an official public holiday. Twenty-nine other states had joined by the time the federal government declared in a federal holiday in 1894. Link: <https://nationaltoday.com/labor-day/>

Shout outs:

- Thank you Michael for always going above and beyond, and for always lending a helping hand!
- Shout out to the Therapy Department for always being Kind and helpful to everyone !
- Thank you Rhonda, Nickie, Shellie and Marie for always doing an awesome job.-JC



Sweat Treat: Caramel Almond Poke Cake

Ingredients:

- 2 boxes Betty Crocker™ pound cake mix
- 1 1/3 cups water or milk
- ½ cup butter or margarine, softened
- 4 Eggs
- 2 Cups whipping cream
- 1 cup packed dark brown sugar
- ¼ cup butter or margarine
- 1teaspoon vanilla
- 1 can(14oz) sweetened condensed milk (not evaporated)
- ¾ cup unblanched whole almonds, coarsely chopped, toasted
- 1/3 Cup Betty Crocker™ Rich & Creamy Vanilla frosting (from 1-lb container)



Steps

1. Heat Oven to 350°F. Grease 13x9-inch pan with shortening. Make Cake mix as directed on box, using water, ½ cup butter and the eggs. Spread batter evenly in pan. Bake 45 minutes or until toothpick inserted in center comes out clean. Cool in pan on cooling rack 30 minutes.
2. In 2-quart saucepan, heat whipping cream, brown sugar and ¼ cup butter to boiling over medium-high heat. Reduce heat to medium; simmer uncovered about 15 minutes, stirring frequently , until thickened. Remove from heat; stir in vanilla. Cool slightly.
3. Poke warm cake every inch with handle of wooden spoon. Slowly pour condensed milk over cake. Let stand until milk has been absorbed into cake, about 5 minutes. Slowly drizzle with most of caramel sauce, pressing slightly into holes. Sprinkle with almonds. Drizzle remaining caramel sauce. Cool completely. In small microwaveable bowl, microwave frosting on high 10 to 15 seconds. Drizzle over cake. Cut into 6 rows by 3 rows.