

*Volunteer  
News*  
JANUARY 2019



*HAPPY 2019*

*VOLUNTEERS...*

**Volunteer!**

**Start where you are.  
Use what you have.  
Do what you can.**

Arthur Ashe

IF IT DID NOT BRING YOU JOY, JUST LEAVE IT BEHIND. LET'S RING IN THE NEW YEAR WITH GOOD THINGS IN MIND. LET EVERY BAD MEMORY THAT BROUGHT HEARTACHE AND PAIN AND LET'S TURN A NEW LEAF WITH THE SMELL OF NEW RAIN. LET'S FORGET PAST MISTAKES MAKING AMENDS FOR THIS YEAR SENDING YOU THESE GREETINGS TO BRING YOU HOPE AND CHEER. HAPPY NEW YEAR!

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# NEWS AND UPDATES

## Say Hello to our Volunteer Friendly Phone Callers



Fred Steuwe



Barbara Zaret



Jennifer Nguyen



Lori Wolters

This team is dedicated to making friendly telephone calls to St. Joe's discharged patients. They will provide comfort and companionship in the form of a conversation. This program is a partnership with the AA St. Joe's Transition Support Call Center.

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## New Year, New Semester, New Schedule

### COLLEGE PROGRAM VOLUNTEERS



Do you need to change your volunteer shift/schedule? If so, please follow these specific steps:  
Clear it with your Volunteer Liaison to see if they approve if you want the same area of placement.  
Complete the volunteer college schedule change form online at [stjoesannarbor.org/volunteering](http://stjoesannarbor.org/volunteering).  
Forms are under the Resources Center. We will reach out to you with for f/u instructions.



# Cream of Green Garlic & Potato Soup

*Recipe by: Chef John Rated as 4.71 out of 5 Stars*

*"Green garlic, as I've come to learn relatively late in life, makes one heck of a good soup. The flavor, once simmered slowly with potatoes and a bit of pork, is somewhere right in the middle between raw garlic and sweet caramelized onions." Prep: 20 min \* Cook: 1 h 10 min \* Ready In: 1 hour/ 30 min*

## Ingredients:

- 4 russet potatoes, peeled and chopped into equal-sized chunks
- 3 cups chopped green garlic, white and light green parts only
- 1 tablespoon olive oil
- 2 ounces minced prosciutto
- Salt and ground black pepper to taste
- 1 pinch cayenne pepper, or to taste
- 1 quart chicken broth or more as needed
- 1/2 cup heavy whipping cream
- 2 tablespoons chopped fresh chives for garnish (optional)



## Directions:

- Place potatoes in bowl of water. Set aside.
- Soak green garlic in a bowl of water to remove dirt or sand. Drain and set aside.
- Heat olive oil in a skillet over medium heat; cook and stir minced prosciutto until it begins to sizzle, about 2 minutes. Add green garlic and continue to cook, stirring frequently. Do not let the garlic brown. Season with salt, black pepper, and cayenne pepper; cook and stir for 1 to 2 more minutes.
- Mix chicken broth into green garlic mixture and bring to a simmer. Reduce heat to low, cover and cook for 30 minutes.
- Remove potatoes from the bowl of water and add them to the garlic and broth mixture. Cook until potatoes are tender and easily smashed against the side of the pot, about another 30 minutes. Add broth as needed.
- Transfer potato chunks and some green garlic chunks to a blender with about 1/2 cup cooking liquid. Puree until smooth, adding more cooking liquid as needed.
- Stir blended potato mixture back into the pot; stir in heavy cream. Cook over medium-high heat until cream is warmed through, about 5 minutes. Season with salt and black pepper to taste. Garnish with fresh chopped chives.

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## **JANUARY BIRTHDAYS**

### **St. Joseph Mercy- Ann Arbor**

**Jade Xu 1st**  
**Ellen Richards 1st**  
**Nikki Getsoian 2nd**  
**Mariah Ford 2nd**  
**Nour Bissada 4th**  
**Yasmeen Bissada 4th**  
**Betty Peters 5th**  
**Jeanette Kibler 5th**

**Paulette McAuley 6th**  
**Timothy Green 6th**  
**Michael Johnson 7th**  
**Mira Lenart 10th**  
**Christy Schafer 12th**  
**Doha Al-Hebshi 14th**

**Schuyler Karl 17th**  
**Andrea Dai 18<sup>th</sup>**

**Lynne Shetron- Rama 22nd**

**Dianna Kellman 24th**  
**Giovanni Wasson 26<sup>th</sup>**  
**Isabella (Maria) Panse 27<sup>th</sup>**

**Marilyn Cayce 27th**  
**Melinda Lawrence 29th**  
**Sara Golidy 29<sup>th</sup>**  
**Erin Mastrogiacomo 29th**

### **St. Joseph Mercy- Livingston**

**Debbie Peltier 15<sup>th</sup>**

**Pat Laws 17<sup>th</sup>**

**John Bennett 18<sup>th</sup>**

**Wilfred Martin 26th**

### **St. Joseph Mercy- Brighton**

**Marie Hall 20th**



### **St. Joseph Mercy-Canton**

**Uddin Begum 7th**

**Ruth Germeroth 10th**



If you know of others that may be interested in any of the posted volunteer opportunities, please have them apply:

Livingston & Brighton:  
517-545-6121

Ann Arbor & Canton:  
734-712-4164

Or visit [stjoesannarbor.org/volunteering](http://stjoesannarbor.org/volunteering)

[stjoeslivingston.org/volunteering-livingston](http://stjoeslivingston.org/volunteering-livingston)

**Interested in changing or adding another volunteer role?**

*In 2019, Volunteer Services Ann Arbor has standing monthly trainings for:*

**Welcome Ambassadors:**  
Every 1<sup>st</sup> Weds of the month at 10:30 am  
&  
**Creative Arts & Inpatient Unit Ambassadors:**  
Every 3<sup>rd</sup> Thursday of the month at 1:00 pm

**Special Request for Ann Arbor Emergency Department(ED)**

Contact Volunteer Services for pre-screening intake.

We are currently seeking Pre-Med, and university students interested in clinically-based programs who would like to volunteer in our ED. This role assists patients and their families visits through communication, comfort measures, and wayfinding. Available shifts Sunday-Saturday from 11-11pm. Your commitment would be 1-2 days scheduled for a 4 hour shift.

**Ann Arbor, Brighton, or Livingston Welcome Ambassador**

This customer focused opportunity is for friendly individuals with great people skills to assist in creating a great first impression of St. Joe's. You will greet and assist patients as they arrive and make sure their needs are met (questions answered, wayfinding to their destination, etc.). Great customer service skills are a must; as is the ability to push wheelchairs and walk distances easily while guiding visitors to their location. This is an amazing way to help those in need and make their visit more comfortable. Wayfinding & Service Excellence Standard training provided.

Please apply online at [stjoesannarbor.org/volunteering](http://stjoesannarbor.org/volunteering) or [stjoeslivingston.org/volunteering-livingston](http://stjoeslivingston.org/volunteering-livingston) under the "Welcome Ambassador" program.

Put this practice at the center of your day & positively connect  
with all the people you encounter.

Living the "Core Value" of *Stewardship*

We honor our heritage and hold ourselves  
accountable for the human, financial, and natural  
resources entrusted to our care.

**How:** I practice self-care and invest in my own  
resilience.

I own every problem and seek to find a resolution.

**Quote:** Be patient with all that is unresolved.

Thanks for all you do through volunteering.