



# VOLUNTEER VISION



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## Thankful, Humbled and Blessed

Hospice of Dayton is blessed to benefit from the time and talents of many local organizations. It's a time to be thankful and we want to recognize all the wonderful groups that have helped us this year.



A large group of hardworking volunteers from Lexis Nexis came to Hospice of Dayton for a Cares Day. This wonderful group put in a full day of work. They removed brush from our tree line, assembled medical kits and completed sewing projects. The staff at Hospice of Dayton appreciates your service.

Wright-Patt Credit Union provided a work day on October 20th. They assembled 3 types of medical kits, helped with supply room inventory, made menu binders for all patient rooms, painted flower pots, labeled "What to Expect" booklets and decorated admission bags for patients.



Scout Master Doc oversees 100 kids and has helped many scouts earn

their badges through Hospice of Dayton. Pictured is Justin and the group that helped him with his Eagle Scout Project early October. Thank you all for your hard work!



Wright-Patt Partner Day staff blessed us with their skills and warm smiles on October 13th. They moved several bushes, gathered leaves on our grounds, completed medical kits and helped sort and label brochures.



*\*Not all service groups have been mentioned on this page. We appreciate and value the service of all our volunteer groups. If you would like us to share a picture of your group, please email your picture and information to [ebown@hospiceofdayton.org](mailto:ebown@hospiceofdayton.org).*

## It's *SOUPER* Time!

I don't know about you but the cool air brings soup to my mind. Soup is a favorite comfort food for my family and me. Who doesn't love the smell of a warm soup cooking in the kitchen? Does this conjure up any memories for you? Who doesn't love the variety of soups to choose from? I bet you might have a recipe handed down by your mother or grandmother that is a favorite. Maybe you have even doctored it up a bit. Who doesn't love the fact that you can really put anything into your soup for a delightful meal? My Aunt Mary was magic in the kitchen when it came to whipping up a soup with whatever was in the refrigerator! Soup is filling. Soup is nourishing. Soup truly is, well, comforting.

Think about this. We make soup for strangers who are hungry or families who are grieving. We make soup to welcome new neighbors or celebrate special occasions. We even make soup for our loved ones who are sick. There is a soup for every occasion and possibly an endless variety.

Maybe soup is a little peek into the heart and soul of each cook. After all, making soup allows us to be creative, expressive, perhaps even reflecting our current moods. What kind of cook are you? Are you spicy? Are you classic? Are you distinctive? Earthy? Flavors, colors, textures, aromas all create the soup "experience."

Speaking of the experience, I thought it might be fun to see what kind of "souper" cooks we have out there. We all have our favorite soup recipe. Perhaps you would like to share your secrets with our volunteers here at Hospice. I'd like to put some of our favorite recipes together to share with everyone. If you are interested in sharing a special soup recipe, I would love to hear from you. Here is a little taste of what you have to look forward to: Maureen's family favorite Tortellini Soup. Bon Appetite!

Theresa Zelinski; [tzelinski@hospiceofdayton.org](mailto:tzelinski@hospiceofdayton.org)

### *Maureen's Tortellini Soup*

- 1-1½ lbs. Italian Sausage (casing removed)
- 1 medium zucchini diced
- 1 green pepper chopped
- 1 large onion chopped
- 1 clove of garlic diced
- ½ tsp. Italian spice or fresh oregano, basil, parsley (I use the Italian spice)
- 3 cans chicken broth (15 oz. cans)
- 1 ½ soup can full of water (15 oz. can)
- 2 cups tomato juice (I just use a 16 oz. can of tomato sauce)
- 1 can of diced tomatoes (16 oz. I use the petite diced)
- 1 Tbsp. parsley
- Fresh mushrooms sliced (your preference as to how many)
- 1-2 packages of tortellini (8 oz. package)

Sauté sausage, zucchini, peppers, onion, and garlic (drain grease).

Add spices and other ingredients except tortellini.

I allow soup to simmer for about an hour so all the flavors blend together.

Cook tortellini in separate pot according to directions and add to soup just before serving.

Top with fresh grated parmesan cheese if you like when served.

## Fall and Winter Bring New Needs

Are you interested in getting more involved with your volunteer role? We have many positions right now that need some volunteer helpers. If you are able to lend a hand, please call any staff member in Volunteer Services.

### Kettering Tower Receptionist

- Volunteers are needed to assist the Foundation Staff at the Kettering Tower offices downtown. Duties include answering phones, stamping envelopes, folding letters and assisting with other office projects as needed. Many shifts available.

### Heirlooms Upscale Resale Shops

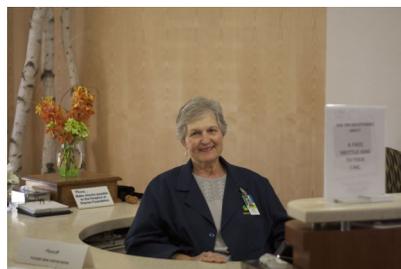
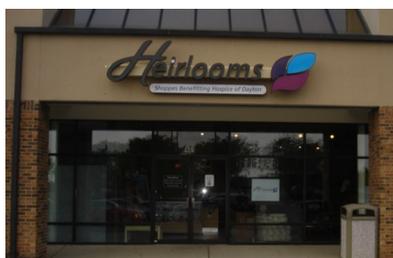
- Both our Centerville and Kettering shops need volunteer helpers during the week. Many shifts open.

### Drivers

- Volunteer drivers are needed to assist with medical supply deliveries and transportation of patients. Must have valid driver's license, auto insurance and use your own vehicle. We will reimburse for mileage.

### Office Assistants

- Volunteers are needed to help in our office with mailings, making packets and assisting with various projects.



## Education Opportunity

Dimensions of Dementia  
Community Forum

David H. Ponitz Sinclair Center

Wednesday, December 3rd

4:30p-5:30p Resource Fair

5:30p-7p Dinner and Program

Come early for the Resource Fair and stay for a wonderful meal and presentation by Victor Strecher, PhD, MPH, author of *On Purpose*.

The presentation will discuss the transformative power of purpose for someone with Alzheimer's Disease and about the importance of identifying your purpose.

Cost is \$10 and will be covered by HOD. RSVP required and needed by November 17th. Please call Betsy to RSVP at (937) 256-9507 ext. 1162.



*It's incredible, it's edible, it's delectable.*

*It's the HOD Edible Garden!*

Do you have a passion for gardening? Would you like to share your skills with Hospice of Dayton?

Landscaper Miriam Wolf is looking for an assistant to help run next year's Edible Garden. This year, the garden produced vegetables, fruits and edible plants for patients, family and staff to enjoy. Because of the time it takes to keep the garden looking presentable, Miriam needs to pass along this wonderful opportunity to a volunteer.

This is a wonderful opportunity. If you are interested, please call Betsy Bown at (937) 256-9507, ext. 1162.



## Volunteer are Love in Action

Over the past few weeks, we have received numerous thank you notes from staff and caregivers about the volunteers that are assisting them with their patients and various projects. Each volunteer is noticed for the good work you do, for the time you give and the talents you share. We are **THANKFUL** for you and wouldn't be able to fulfill our mission without your support.

"I am writing this short note to tell you that **Bob Patrus** who was seeing my patient has been highly complimented. He used to bring her donuts every Wednesday. His going beyond the norm and showing true compassion and love to her was greatly appreciated. Please also convey the facilities great appreciation for his dedication to this patient." ~*Chaplain Karen Fox*

"**Sue Rutherford** has a contagious spirit. Her ability to communicate warmth, caring, and encouragement are extremely healing to all who come in contact with her, regardless if it is a family member on the phone, a loved one in the hallway, or the staff talking with her as they talk over assignments each morning. She is well loved and appreciated here at Pathways of Hope." ~*Lisa Balster, Director of Patient Family Services*

"Thank you SO much for the pet therapy visit from **Jane Adams and Storm!** He really enjoyed Storm's visit. He smiled a lot today and wanted her to stay. She can come back anytime, even regularly scheduled visits are fine with me!" ~*Patient's caregiver*

"**Pat Wourms** is such a lovely person. She is such an example of God's love and an example to others. Pat takes her job very seriously. It doesn't matter the skillset of the person, Pat gives them the precious time and care they deserve. She has such a gentle approach and is able to connect with a patient even when no one else is able to. She got one of my patients to sing a whole song and no one else was able to do this. She captured his attention and gave him a safe place to open up. Words just can't describe Pat!" ~*Julie Upchurch, Social Worker*

"The **gift shop volunteers** are absolutely wonderful women. I really appreciate all their help. You can count on them, they are dependable and they are all so good at what they do. ~*Kathy Berthy, Heartfelt Gift Shop Associate*

"The volunteer **Mark Frantz** who cut my patient's hair did a great job!" ~*a Fellow Volunteer*

"My patient loves **Michael Dowd!** She speaks very highly of him and enjoys his visits." ~*Christina Lawrence, RN Care Manager*

"I want to extend my dearest thanks to my grandmother's volunteer **Bette Imhof** for the compassion and love she gave." ~*Patient's caregiver*

### Save the Date!

## 2015 Volunteer Banquet

*April, 21, 2015 @ Mandalay Banquet Center*

Volunteers who serve 25 or more hours in 2014 are invited to the Annual Recognition Banquet to enjoy time with friends, celebrate accomplishments and enjoy in a wonderful meal.

Please turn in your timesheets so we can account for all your service hours! Those with 25 or more hours will receive an invitation closer to event date.

2014 Holiday  
Luncheon



December 16th

*HOD Community Room*

*Invitations will be sent in the mail to all volunteers. We hope to see you there!*