

## Meet the newest staff members on the Marklund Team!



**Weslie Akers- PSP, MHC**

I am a married mother of three. My oldest son is 19 and is in the Marine Corps. My daughter is 13, and my youngest son is three-years-old. I lived in Montgomery for 10 years before moving to Oswego, where I currently reside. I have worked at "Home Instead" as well as taking care of independent clients on my own. I have also waitressed. I like to stay home and spend time with my family. I love to bake and read when I can.



**Julia Arce- Cook, MWC**

I have 2 older brothers. I am from Elgin and I love to read and cook.



**Michaela Cotone- PSP, MHC**

I am a mother of three kids: A nine-year-old girl, a seven-year-old boy, and a six-year-old boy. Originally from DeKalb, I moved to Boston and was an EMT there for six years. We moved back into the area 2 years ago. I was a stay-at-home mom when my daughter was young and then as an EMT I worked for "Fallon Ambulance" until I moved back to IL. I then took a job with ATS ambulance. I am currently in school for Human and Social Services with one year left. I love doing anything with my kids, especially going to the beach. I have a passion for helping others and enjoy flipping homes.



**Carlie Draeger- Nurse, MHC**

My father is a high school teacher, and my mother is a stay-at-home mom. My brother graduated from the Air Force Academy and currently works on a base in Arkansas. I am from Elgin and have worked at Manor Care, Elk Grove Village, and Advocate Sherman West Court. I enjoy working, hanging out with friends, and watching Netflix.



**Moretta Irchirl- Parapro, MDS**

I am the oldest of 5 siblings. I grew up in Houston, TX and went to college in Dallas before moving to IL. I have worked at Macy's, Torrid, and did an internship at Lawrence Hall Day School. I also did placement at My Possibilities- A facility for young adults with developmental disabilities. My hobbies include listening to music, singing, taking walks, and cooking.



**Arionne Johnson- PSP, MWC**

I have four brothers and one sister. I am from Michigan. I have worked at Seminole Shores assisting living and Christian Care assisted living.



**Alyssa Kenney-PSP, MHC**

I live with my mother and older brother. My mom is disabled so I help take care of her. My brother works at Portillo's and we do not get along. I did just get a kitten. I have moved around a lot. I've lived in North Aurora, Oswego, Aurora, Geneva, and now DeKalb. I have been babysitting ever since I was a kid. I've worked at the café at my church as well as the theatre department at my high school. I worked at Buffalo Wild Wings the past 2 years. I like to help people, read, hang with friends, and going on adventures.

March 15, 2018

We had a **RECORD BREAKING** group of nominees this month with **162 nominees!** It was our largest EVER. In fact, it was almost 100 more nominations than this time last year. Amazing!

There were many truly outstanding nominees and I could have easily picked a number of the honorees. I want to sincerely thank each of you who take the time to submit a nomination. I know that it means a lot because I see staff wearing their stickers and saving past recognitions.

A big thanks to our Graphic Designer, **Oksana Kurywczak**, for the beautiful new design of the YCME card/sticker.

Since we had so many this month I selected – for the first time – five honorees: **Babatunde Adekoya** (MHC), **Trinette Hicks** (MWC), **Rebecca Shelton** (MDS – Bloomingdale), **Peggy Szarzynski** (MDS – Bloomingdale), & **Terry Wilkenson** (MDS – Elgin).

**Babatunde** is a DSP at MHC. Overall, people love to work with Babatunde because of his positive attitude and love for the clients. He was specifically nominated for working the night shift of the snow storm and then taking the time to shovel the walkway for the incoming staff. He is recognized for his **attitude, accountability and teamwork.**

**Trinette** is a relatively new PSP at MWC. She was nominated for the very selfless act of responding to a sudden shortage of wash cloths and taking it upon herself to purchase them from her own funds. (She has since been reimbursed.) She is recognized for her **accountability and compassion.**

**Rebecca** is a Paraprofessional at MDS. She had three nominations. She had two for the wonderful job she is doing as a long-term substitute teacher in the high school multi-needs program. The third nomination was by a MPC staff member who credited her with saving her life at lunch when Rebecca performed the Heimlich maneuver when she was choking at lunch. She is recognized for her **accountability and teamwork.**

**Peggy** is the Receptionist at MDS. She had four nominations. She was commended for the great job she did during the “snow day” and helping to cover MPC. Two others recognized her for “being so incredibly efficient” and her diligence in “chasing me down” to get them something they had forgotten. She was also commended for volunteering all day at the Top Hat Ball. She is recognized for her **attitude and teamwork.**

Terry is a multi-needs teacher at MDS - Elgin. He is being commended for actions that he took while driving home after the school day. He recognized a Life Skills student running down the road and pulled his car over went in “hot pursuit” to ensure his safety. He is recognized for his accountability and compassion.

Again, congratulations to all but a special commendation to **Babatunde, Trinette, Rebecca, Peggy and Terry.**



Gil



# “YOU CAUGHT MY EYE”

In honoring the true spirit of this award, we are recognizing both the nominee and nominator acknowledged this month in our “President’s Perspective” section of Connections

## Join us in Congratulating February 2018 Winners:



**Trinette Hicks  
& Terry Wilkerson**



**Babatunde  
Adekoya**



**Rebecca Shelton  
& Peggy Szarzynski**

**Nominators:** Sybil Alex, Paula Bodzioch, Patrice Dahmen, Rose Holod, Shelly Lewis, Julie O'Brien, Gunjan Patel, Angela Williams

### Congratulations to all of our staff nominated for a “YOU CAUGHT MY EYE”

Mike Acosta, Babatunde Adekoya, Gina Allen, Jackie Angioletti, Hodaless Arce, Tammy Armstrong, Codi Ash, Morgan Ball, Debbie Banke, Kerry Berg, Wendy Berk, Ralph Beyer, Cassidy Blair, Paula Bodzioch, Andrea Campos, Brenda Cardoza, Giselle Castillo, Beatrice Chen, Melissa Christensen-Webb, Mary Chow, Diana Claros, Kayla Clifton, Glen Cozzie, Lisa Cress, Daisy Cruz, Stephanie Dellegrazie, Maria Diaz, Devyn Doering, Paris Doty, Taylor Dulowski, Megan Edwards, Delice Enoch, Arley Erickson, Jennifer Facio, Dee Farrey, Bethany Foster, Angelique Franks, Jessica Gaff, Jenna Gasper, Kevin Gatto, Maria Gonzalez, Debbie Goodwin, Heather Graves, Kara Hallgren, Marion Harris, Sydney Hedlin, Stephanie Heinz, Michael Hemme, Trinette Hicks, Shataya Hill, Bobby Hilsabeck, Rebecca Hoelker, Rose Holod, Rachel Jewison, Amy Johnson, Brea Jones, Mike Jones, Wes Kochan, Chrissy Koulis, Vicki Krystof, Megan Kugach, Oksana Kurywczak, Brandie Lanoue, Jacqui Lodor, Debelin Lopez, Brittany Maertzig, Lauren Maheras, Chris Martin, Janet McAllister, Joseph Meiners, Oneida Melecio, Samantha Miller, Sarah Milligan, Sue Molenkamp, Samantha Mooney, Catalina Morales, Mary Motyka, Yessy Munoz, Laura Nykaza, Jackie O'Brien, Emily Olberding, Brenda Oliveros, Lem Pablo, Angela Pacheco, Gunjan Patel, Bernadette Pauls, Julia Pennings, Joel Pinto, Ted Podolak, Adrian Quinones, Heather Ravenna, Jessica Redmond, Vicki Reyes, Jackie Rivera, Mariel Rodriguez, Bonnie Rott, Natalie Rubino, Susan Rushford, George Santiago, Wesley Schmidt, Kristine Scala, Kim Seiber, Denise Settanni, Kelly Striker, Becca Shelton, Kim Smith, Virginia Spurlock, Jeannie Stefanik, Brittany Sullivan, Peggy Szarzynski, Bhavika Thakkar, Kristin Torre, Bibiana Villanueva, Johnathan Walsh, Rachel Warren, Lee Washington, Gina Wiley, Terry Wilkerson, Christine Wilkins, Angela Williams, Leslie Worden, Nicole Worthem, AJ Wright, Kitchen Staff, Maintenance Staff

### Thank you to those who took the time to nominate their fellow co-workers

Sandi Adamowicz, Sybil Alex, Jackie Angioletti, Codi Ash, Kayla Atkins, Cassidy Blair, Dena Bonnike, Charity Bothwell, Megan Braniff, Beatrice Chen, Melissa Christensen-Webb, Kayla Clifton, William Cobb, Rose Cousins, Patrice Dahmen, Krissy Dolen, Meghan Edwards, Lisa Esposito, Gil Fonger, Jennifer Gallandez, Jennifer Galley, Kevin Gatto, Heather Graves, Rebecca Hoelker, Lizzy Jacobson, Rachel Jewison, Laura Kaczmarek, Mary Kobbeman, Christina Koulis, Dawn Lassiter-Brueske, Shelley Lewis, Marie Loiacono, Viviana Luna, Laurie McKeon, Joseph Meiners, Samantha Miller, Sue Molenkamp, Sam Mooney, Cathy Nikrandt, Ruby Najera, Gunjan Patel, Susan Paustian, Nena Ramirez, Jessica Redmond, Joan Rubino, Lara Rufenacht, Susan Rushford, Adam Schulz, Lois Sheaffer, Becca Shelton, Jeannie Stefanik, Maddy Stein, Sarah Stettner, Brittney Sullivan, Angela Williams, Nicole Worthem, Jeannie Zupo



## Congratulations To our Finalists!

Kerry Berg—Director of Facility Services—MHC

Antonieta Diaz—Lead PSP—MWC

Luis Perez—Housekeeper—MHC

There is an **UPDATED** process this year, so please read carefully!!

This year, rather than submitting only one big nomination to the board for each candidate, all individual write-ups will be submitted to the board for consideration. Every single submission matters, so please support as many of the candidates as you would like!

Individual write-ups from fellow employees that will be placed in special memory books and given to the finalists at the Employee Recognition Party on May 5th.

***All individual write-ups will be collected from the Culture Boxes  
April 16th at 9am!***

You may write about one or more of the finalists (how you believe they have modeled the qualities this award represents). You can email your write-up to [mball@marklund.org](mailto:mball@marklund.org) to print on special paper, or pick up a write-up form at any of the Culture Boxes.

*If you submit your write-up to a culture box, please only fold it once.*

*Do you have pictures of a candidate with coworkers or clients that could be included in the Memory Books? Email them to Vicki Krystof ([vkrystof@marklund.org](mailto:vkrystof@marklund.org))*

**Attitude Accountability Teamwork**  
**Creativity Compassion**



*You are cordially invited to the*  
***Marklund Employee Appreciation Party***  
*honoring your dedication and service*

*Saturday, May 5th, 2018  
 St. Andrews Country Club  
 2241 Route 59  
 West Chicago, IL 60185*

*Cocktails: 6:00 — 7:00 p.m.  
 Dinner: 7:00 — 8:00 p.m.  
 Awards: 8:00 — 8:30 p.m.  
 Dancing: 8:30 — 10:30 p.m.*

***You will need to log in to Paylocity to RSVP and select your menu option.***

*Simply log in and go to the Self-Service Portal.*

*You will see the invitation under “Tasks to Complete*

*RSVPs are due by April 17th, 2018.*

*Each employee is invited to bring a guest (guests must be over 18).*

*Upon receipt of your RSVP, a \$25 deduction will be applied  
 to your paycheck on April 26th.*

*Your \$25 will be returned to you in cash upon arriving at the party.*

## **#RepresentMarklund!**

*Heather Graves,*  
 Chief Development Officer,  
 represented Marklund down in Austin, Texas

**On your next vacation or getaway,  
 bring Marklund along!**

Take a photo of yourself wearing Marklund attire, and we'll include it in an upcoming edition of Connections. We want to see how many places and just how far our Marklund brand can reach!

*Email your pics to Dawn Lassiter-Brueske,  
 Director of Marketing & Communications,  
 at [dlassiter@marklund.org](mailto:dlassiter@marklund.org).*



What To Do If...



## EQUIPPED FOR EMERGENCY: Staff Communications

Wendy Berk, Finance &amp; IT Associate

March is Severe Weather Preparedness Month! Do you know what to do if there is a tornado in your area? Now is a good time to review your home emergency plans for severe weather!



([https://www.weather.gov/wrn/tornado\\_infographics](https://www.weather.gov/wrn/tornado_infographics))

If you are outside during a tornado and cannot get to shelter:

- Lie flat and face-down on low ground, protecting the back of your head with your arms
- Get as far away from trees and cars as you can

If you are in a car during a tornado and cannot get to shelter:

- If the tornado is visible, but far away and traffic is light you *may* be able to drive out of its path by moving at right angles to the tornado
- If you are caught by extreme winds or flying debris, park the car safely out of traffic lanes, stay in the car with your seat belt on, put your head below the windows and cover your head with your hands and a blanket, coat, or other cushion if possible
- If you can safely get noticeably lower than the level of the roadway, leave your car and lie in that area, covering the back of your head with your arms.

([www.spc.noaa.gov/faq/tornado/safety.html](http://www.spc.noaa.gov/faq/tornado/safety.html))





## FOR THE FOODIES!

The Run, Walk & Roll is known for the best post-race food in town! And our Bloomingdale event will not be an exception. Check-out this year's offerings!

- Gyros and pita bread sponsored by Devanco Foods
- Bananas, apples and muffins provided by DeMarco Foods
- Einstein Bagels
- Assorted Beverages brought to you by- Althoff Industries, West Suburban Bank & Starbucks

Music and Entertainment provided by 101.9 FM The Mix!

**Come for the run,  
stay for the fun!**

## REGISTER TODAY!

Fill out a payroll status form located at any campus's front desks.

Questions?  
Contact Stephanie, [sheinz@marklund.org](mailto:sheinz@marklund.org)

AMITA HEALTH<sup>TM</sup>  
presents  
**RUN<sup>5K/1</sup>  
WALK  
AND  
ROLL<sup>MILE</sup>**  
Marklund BLOOMINGDALE

## April 29, 2018

Location: Marklund Philip Center  
8:00 a.m. Start

**5K: \$35  
1 Mile: \$25**



**Event  
T-shirt!**

# MARKLUND - STATUS CHANGE AUTHORIZATION

## 2018 RACE SHIRT ONLY ORDER FORM

### Check Employee Home Location:

☐ MPC      ☐ MHC      ☐ MWC      ☐ MDS      ☐ MTH  
☐ MSH      ☐ MHH      ☐ MMC3      ☐ MRH      ☐ MVH

Status Prior to Change: for name change, employee must go to Human Resources to complete all Benefit Change Forms

Employee Name		Employee SSN	Today's Date	Effective Date of Change Same as Today's Date
Dept. No.	File No.	Job Title	Position No.	Shift
F.T.E.	Badge No.	Base Rate		

### Labor Allocation:

☐ MHC \_\_\_\_\_%      ☐ MDS \_\_\_\_\_%      ☐ MVH \_\_\_\_\_%      ☐ MSH \_\_\_\_\_%      ☐ MRH \_\_\_\_\_%  
☐ MCH \_\_\_\_\_%      ☐ MMC3 \_\_\_\_\_%      ☐ MHH \_\_\_\_\_%      ☐ MTH \_\_\_\_\_%  
☐

### PLEASE MAKE THE FOLLOWING CHANGES:

Dept. No.	File No.	Job Title	Shift	Dept. No.
F.T.E.	Badge No.	Base Rate		

I AM ENROLLING TO PURCHASE A 2018 RUN, WALK & ROLL-Bloomingtondale EVENT SHIRT ONLY.  
PLEASE DEDUCT THE FOLLOWING AMOUNT ONCE FOR MY FEE.

(PLEASE CIRCLE THE ENROLLMENT LEVEL YOU CHOOSE TO PURCHASE)

\$15.00- Shirt ONLY

Shirt Size S M L XL 2XL (+\$2.00) 3XL (+\$3.00)

CELL #: \_\_\_\_\_ EMAIL: \_\_\_\_\_

Employee Signature (required)

Manager/Supervisor Signature (required)

Date

Human Resources Signature (required)  
HRF0040

Date

VP/Executive Signature (all raises over stated guidelines)

Date

Revised 04/07/2017



## Not a golfer?

That's ok – come join us for a buffet dinner and the auction from 4-6 pm.



**36<sup>th</sup> Marklund**

**Golf Classic**  
HOME OF THE PORTER CUP  
Presented by  
**PORTER PIPE**  
EST. 1978  
PIPE IS OUR LIFE

**Wednesday, June 6, 2018**

*"May the Course be with you!"*

COG HILL GOLF & COUNTRY CLUB • 12294 Archer Avenue • Lemont, IL 60439

**\$650 Individual Golfer (Course 1)**

**\$55 Dinner only Ticket**

**9 a.m.**

Registration, Brunch Buffet & Auction

**11 a.m.**

Shot-Gun Start

**4 p.m.**

Dinner, Auction &  
Awards under the Big Tent

We received an award of

**\$20,000**

from the

Topfer Family Foundation

for general operations

at the

**Marklund Philip Center.**

## THANK YOU

The Elgin Knights

of Columbus

awarded a check to

**Marklund Wasmond Center**

for **\$6,825**

# Irish Soda Bread Recipe

## INGREDIENTS

4 to 4 1/2 cups flour  
1 Tbsp sugar  
1 teaspoon salt  
1 teaspoon baking soda  
4 Tbsp butter  
1 cup currants or raisins  
1 large egg, lightly beaten  
1 3/4 cups buttermilk

## DIRECTIONS

1. Whisk together flour, sugar, salt, baking soda: Preheat oven to 425°. Whisk together 4 cups of flour, the sugar, salt, and baking soda into a large mixing bowl.
2. Work the butter into the flour, add currants or raisins: Using your (clean) fingers, work the butter into the flour mixture until it resembles coarse meal, then add in the currants or raisins.
3. Make a well, add buttermilk, egg, knead into dough: Make a well in the center of the flour mixture. Add beaten egg and buttermilk to well and mix in with a wooden spoon until dough is too stiff to stir.
4. Dust hands with a little flour, then gently knead dough in the bowl just long enough to form a rough ball. If the dough is too sticky to work with, add in a little more flour. Do not over-knead!
5. Transfer dough to a lightly floured surface and shape into a round loaf. Note that the dough will be a little sticky, and quite shaggy (a little like a shortcake biscuit dough).
6. You want to work it just enough so that the flour is just moistened and the dough just barely comes together. Shaggy is good. If you over-knead, the bread will end up tough.
7. Score with an X and bake: Transfer dough to a large, lightly greased cast-iron skillet or a baking sheet (it will flatten out a bit in the pan or on the baking sheet).
8. Using a serrated knife, score top of dough about an inch and a half deep in an "X" shape. The purpose of the scoring is to help heat get into the center of the dough while it cooks.
9. Transfer to oven and bake until bread is golden and bottom sounds hollow when tapped, about 35-45 minutes. (If you use a cast iron pan, it may take a little longer as it takes longer for the pan to heat up than a baking sheet.) Check for doneness also by inserting a long, thin skewer into the center. If it comes out clean, it's done.  
  
*Hint 1: If the top is getting too dark while baking, tent the bread with some aluminum foil.*  
*Hint 2: If you use a cast iron skillet to cook the bread in the oven, be very careful when you take the pan out. It's easy to forget that the handle is extremely hot. Cool the handle with an ice cube, or put a pot holder over it.*
10. Let cool a few minutes: Remove pan or sheet from oven, let bread sit in the pan or on the sheet for 5-10 minutes, then remove to a rack to cool briefly. Serve bread warm, at room temperature, or sliced and toasted. Best when eaten warm and just baked.

