



## SOCIAL DISTANCING KEEPS YOU HEALTHY!

People everywhere are walking around with COVID but **without having any symptoms.**

They have no idea they have it.

It could be your best friend, your sibling, your co-worker, your manager.

**Be careful and smart where and when you remove your mask.**

On meal breaks, spread out away from others, move chairs further apart. Sit in a different room.

You just never know!

**We want everyone to stay healthy!**

**Important  
message from  
Marklund  
President Gil  
Fonger**

November 19, 2020

We had a very good group – 76 nominations - of “You Caught My Eye” honorees this month. We had the following nominations by site:

**MDS (21), MHC (31), MPC (8) and MWC (16).**

I have shared many times how much I enjoy going through the nominations each month and reading how each person went out of their way to help another staff member or client in an “above-and-beyond” way. This month was certainly no exception.

I want to thank each of you who take the time to submit one of your fellow staff and recognize them for this honor. I know that filling one out is – one more thing – but it means a lot.

The persons selected for this month are **Joan Crain** (MWC) and **Vannessa Xayasane** (MHC).

**Joan** is a longtime nurse at the Wasmond Center. She was recognized by two of her fellow staff members. In one nomination, she was commended for how encouraging and supportive she is of her staff team. In another, she was recognized for sharing her insight and giving helpful solutions to current challenges. They went on to remark that it is easy to complain but Joan went out of her way to share her thoughts. Joan is an example of the character values of **compassion, creativity and teamwork**.

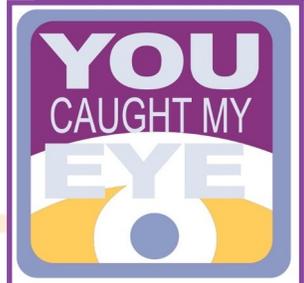
**Vannessa** is a PSP at the Hyde Center. She has only been with Marklund since February. She was recognized by two of her fellow staff. One of her nominators commended her for always being willing to help when there is extra work to be done. She was also recognized for being particularly helpful to answer the questions of new staff members. In another, she was acknowledged for being so positive and a great team player. Vannessa exemplifies the Marklund character values of **attitude, accountability and teamwork**.

Again, congratulations to all but a special commendation to **Joan Crain** and **Vannessa Xayasane**



**Gil**

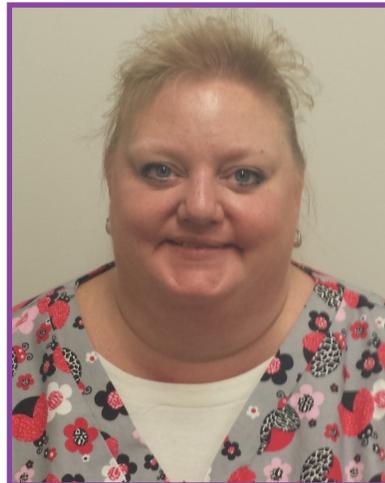
# “YOU CAUGHT MY EYE”



Join us in congratulating the **October 2020 winners.**



**Vanessa Xayasane**



**Joan Crain**

**Nominator (s): Robin Avigliano, Denise Denney, Christine Kuick, Michelle Orwig**

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

Jocelyn Acuna, Hodales Arce, Emily Avellanda, Robin Avigliano, Lily Bauman, Karin Behrendt, Cinthia Calixto, Kayla Clifton, Joan Crain, Jamie DeLaPena, Meghan Edwards, Ynna Eusebio, Michael Felicetti, Tyler Frieson, Bev Gallagher, Kevin Gatto, America Gomez, Maria Gomez, Amanda Hlavaty, Sammantha Holsclaw, Jordan Hunt, Dave Hurlbert, Kim Jacobson, Jennifer Johnson, Tom Kazda, Katie Keller, Jan Knudson, Chrissy Koulis, Alex Lyke, Stephanie Mabry, Alicia Madison, Chris Martin, Christina Mendez, Becca Mitchhart, Maureen Morris, Shelby Nichols, Patricia Nunez, Melissa Oliveros, Jackie Ott, Ringo Pasano, Donna Pasano, Emilie Peters, Enedelia Ramirez, Sara Rufenacht, Susan Rushford, Johnathan Salzer, George Santiago, Sam Scanlan, Wes Schmidt, Anna Schultz, Kaitlyn Sherman, Kaitlyn Siewierski, Brittany Sullivan, Helen Taillon, Bhavika Thakkar, Jen Thompson, Rebecca Trapp, Tyler Warden, Angela Williams, Vanessa Xayasane

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

Sybil Alex, Cody Ash, Robin Avigliano, Karin Behrendt, Paula Bodzioch, Jasmine Brown, Armand Bureros, Brenda Cardoza, Alexis Chanhdara, Denis Denney, Gil Fonger, Stephanie Gabbia, Peria Garcia Uribe, Kevin Gatto, Joanna Hall, Sarah Hays, Rose Holod, David Hulbert, Lola Kaczmarek, Kimberly Kahl, Tom Kazda, Jamie Keller, Mary Kobbeman, Angela Kopulos, Christina Koulis, Jennifer Lebel, Cami Little, Stephanie Mabry, Melanie Marion, Laurie McKeon, Sam Mooney, Michelle Orwig, Gunjan Patel, Pauline Plaza, Ted Pollock, Vicki Reyes, Lara Rufenacht, Wesley Schmidt, Kaitlin Sinisko, Jeannie Stefanik



## Welcome the newest staff members to our Marklund Team!



**Veronica Cardenas**

PSP at MWC



**Jacqueline Garcia**

PSP at MVH



**Jana Olberg**

Speech Therapist at FEC



**Alexis Roney**

CDS PSP at MWC



**Steven Vasilikos**

CDS PSP at MWC



**News from HR:** Blue Cross Blue Shield of Illinois has provided Marklund with a credit in premiums which we are passing on to employees. Any employee that was on a medical and/or dental plan as of Nov. 1, 2020, will be receiving a discount in their premiums for the Nov.19, 2020 paycheck.

For more information, contact **BRITTANY LEONHARD**, Senior Human Resource Generalist, at [bleonhard@marklund.org](mailto:bleonhard@marklund.org)

## Congratulations



Congrats to Wasmond Center Nurse Nancy Montes, RN and her husband Ezequiel on the birth of their beautiful and healthy baby boy.

**Liam Ezequiel**

Born, Oct. 3, 2020 at 3:21 a.m., weighing 6 lbs. 12 oz. and 19in long!



People react differently to stressful situations, and the outbreak of the COVID-19, may cause feelings ranging from concern or worry to anxiety or anger, among many other possible reactions. The EAP has a variety of resources to help guide you through these uncertain times.

**Brochures available at front desk areas at ALL campuses**

or

**Call: 888-933-1327**

## Important CDC suggestions for the upcoming Thanksgiving Holiday.

Since we're all going to be in **Tier 3 mitigations as of Friday** and those include not having social gatherings outside of those in your household, here are some ideas from the CDC on how to stay safe and celebrate Thanksgiving this year.

# Celebrating Thanksgiving

Accessible version: <https://www.cdc.gov/coronavirus/2019-ncov/daily-life-coping/holidays/thanksgiving.html>



## Consider Other Thanksgiving Activities

### Host a virtual Thanksgiving meal with friends and family who don't live with you

- Schedule a time to share a meal together virtually.
- Have people share recipes and show their turkey, dressing, or other dishes they prepared.



### Watch television and play games with people in your household

- Watch Thanksgiving Day parades, sports, and movies at home.
- Find a fun game to play.



### Shopping

- Shop online sales the day after Thanksgiving and days leading up to the winter holidays.
- Use contactless services for purchased items, like curbside pick-up.
- Shop in open air markets staying 6 feet away from others.

### Other Activities

- Safely prepare traditional dishes and deliver them to family and neighbors in a way that does not involve contact with others (for example, leave them on the porch).
- Participate in a gratitude activity, like writing down things you are grateful for and sharing with your friends and family.



CS 221210-B 11/12/2020

[cdc.gov/coronavirus](https://cdc.gov/coronavirus)

## Marklund End-of-the-Year Appeal

Despite the challenges we have faced this year with Covid-19, our front line teams – direct care staff, therapists, and teachers have risen to the occasion to ensure our residents stay healthy, safe, and connected. While many of our programs have been modified or put on hold temporarily, our staff has found innovative ways to continue providing the best possible care to everyone we serve. While we have adapted what *everyday life* looks like, our mission, and promise to **make *everyday life possible* for individuals with profound disabilities** remains unchanged! This crisis is only temporary, but your support makes a long-term impact.

Visit [www.marklund.org/together](http://www.marklund.org/together) to make your year-end donation today!



Your donation will be matched, dollar for dollar, up to \$6,000!

# SAVE THE DATE!

Saturday, February 6, 2021



REGISTER for FREE viewing access at

[www.event.gives/tophatball](http://www.event.gives/tophatball)

Join us for **FREE** viewing access of Marklund's Livestream Top Hat Ball Gala Experience on Feb 6, 2021 from the comforts of your own home. You'll have a front row seat to our exciting hour-long online event. We'll be announcing our celebrity headliner in the weeks to come, so watch for more information!

# Seasoned Roasted Turkey

This year, make Thanksgiving more delicious with this savory traditional turkey recipe. Whether you're cooking a turkey for the first time or you've hosted the holiday for years, here is a simple and delicious recipe to star in your family Thanksgiving menu. Equal parts crispy and juicy, this is the standout recipe your Thanksgiving table's been waiting for.

## Ingredients:

- 1 (12- to 14-pound) turkey, thawed if frozen
- 6 sprigs rosemary, divided, plus more for garnish
- 1/2 recipe uncooked Fresh Herb Stuffing,
- 2 tbsp. olive oil
- 1 tbsp. no-salt Bell's Seasoning Kosher salt
- 2 small onions, quartered
- 2 large carrots, cut into 2-inch pieces
- 2 stalks celery, cut into 2-inch pieces
- 1 head garlic, halved crosswise
- 3/4 c. chicken stock Clementines, for garnish

## Directions:

1. Preheat oven to 375°F.
2. Remove giblets and neck from turkey; reserve neck and discard giblets.
3. Pat turkey dry with paper towels.
4. Stuff 4 sprigs rosemary into the main cavity, then fill with Herb Stuffing mixture, if desired.
5. Tie legs together with kitchen twine. Tuck wing tips underneath body.
6. Combine oil, Bell's Seasoning, and 1 teaspoon salt in a bowl. Rub all over turkey.
7. Place turkey neck, onions, carrots, celery, garlic, and remaining 2 sprigs rosemary in a large roasting pan. Top with a roasting rack and then turkey.
8. Roast until an instant-read thermometer inserted into the thickest part of the thigh registers 165°F, 2 1/2 to 3 hours. (Add stock to pan if vegetables begin to scorch and cover turkey loosely with foil if it browns too quickly.)
9. Carefully tilt turkey to empty juices from the cavity into the pan. Transfer turkey to a cutting board; loosely cover with foil and let rest for at least 25 minutes.
10. Reserve pan and its contents for White Wine and Rosemary Gravy recipe. Carve turkey and garnish with rosemary and clementine's.

