



The sun is out and so are the Marklund students and residents. Each of our locations are enjoying summertime fun on outings throughout the community!

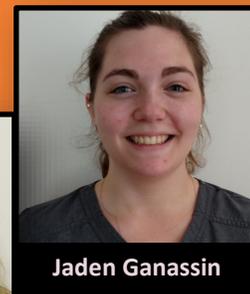
Welcome to Wasmond *Community Integration!*

Marklund is excited to announce the Community Integration (CI) team has expanded over to the **Marklund Wasmond Center in Elgin**.

This team will collaborate with the DIs and therapy department to provide recreational and vocational opportunities onsite at MWC. While facilitating relevant community outings for our residents and community clients, CIs will also work with Lisa Esposito, Volunteer Engagement Specialist, to increase volunteer opportunities during CDS at MWC. The MWC CI department takes effect Monday, July 12.



Kayla Atkins



Jaden Ganassin



Griselda Flores

New Last Name Reminder

With lots of weddings popping up for staff all over Marklund we wanted to share a reminder of a few coworkers who NOW go by new last names and have new email addresses.



Natalie Rubino to Natalie Kleba
Email: nkleba@marklund.org



Lorin Bergschneider to Lorin Parsons
Email: lparsons@marklund.org



Nancy Vincej to Nancy Santoro
Email: nsantoro@marklund.org

Featured in the 2021 Summer CareLetter

Meet Isaiah Santiago, RN - From Volunteer to Nurse

Six-and-a-half years after he became a Marklund volunteer at age 14, Isaiah Santiago is spending time with the residents in a different role—as a nurse.

After receiving his RN degree from Waubensee Community College, Isaiah joined the staff as a PM-shift nurse in one of the 16-bed homes located on the Marklund Hyde Center campus in Geneva. Unlike most people starting new jobs, Isaiah is familiar with the environment, already knowing many of the residents and staff.

“Having volunteered here since I was younger, I got to know the people, and the way things are done,” he said. “As a volunteer, you’re doing a good deed by helping the residents take part in a variety of activities and outings they would not normally be able to do. Now I directly interact with all 16 residents in the home each day so it’s a different perspective, more responsibility.



Isaiah “naturally adapted” his interest in healthcare from his parents, both of whom have worked at Marklund as CNAs. George, an employee since 2008, received the organization’s Employee of the Year award in 2017, while Isaiah earned recognition in 2018 as the Hyde Center Campus Volunteer with the most hours.

“My dad set an example by showing it’s important to help as many people as possible, and how you can make their day better,” Isaiah said.



Working as a volunteer, Isaiah got a firsthand look at what staff does each day, so he recommends volunteering to other teens possibly considering healthcare as a career.

Find more stories and Marklund highlights like this one in the *2021 Summer CareLetter*. Located at each facilities front desk as well as each home on the Geneva Campus.

Congratulations

Congratulations to Elizabeth Koessl, Medical Records Scanner MWC, and Troy Koessl on their June 25, 2021 wedding.

Employee Assistance Program

A private and “free” concierge style service most employees forget about or are just not aware of.

Marklund Staff Testimonial

“Back in June 2015 I loss my older brother. The EAP helped me get a counselor at Tri-City family services in Geneva to talk to someone to help through the grief and pain. As of today I’m able to talk about my brother to anyone about his life without getting too upset. I appreciate that this was available to me in the time of need. Please if anyone needs assistance use it. The EAP is a really good tool, whatever the issue they will point you in the right direction.”

Thanks,
- Kristine Scala, MHC PSP

Brochures available at front desk areas at ALL campuses or you can call 888-933-1327



REGISTRATION NOW OPEN



Registration Includes...

- Event Hoodie or Beanie Hat
- Finisher Medal
- Race Bib
- Chipped Timing for Live 5K Participants
- Online Timing Entry for Virtual 5K Participants
- Sponsor Product Samples and Goodies
- Entry into the "Party in the Park" Celebration: Food, Beverages, Local Vendors and Live Entertainment!

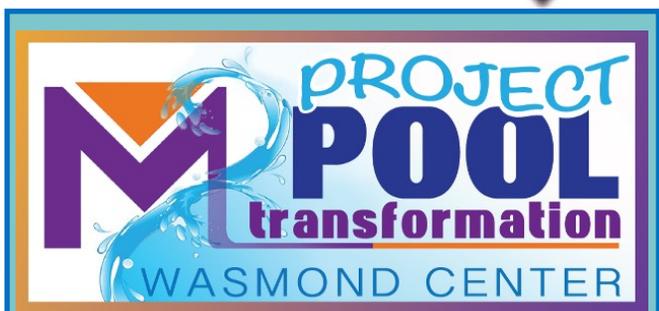
Visit www.marklund.org/5kgeneva and use code **STAFF2021** to register online or grab a status form located at the front desk of each facility and return it to Community Events Manager, Natalie Sarby.

AND

Don't forget to include which Geneva Home you would like to support in the "Home Team Cup" competition!

Team Haverkamp,
Team VanDerMolen,
Team Richard, Team Dreher,
Team Tommy, Team Sayers.

The home that receives the most in registration fees and donations will be awarded the trophy and 2021 title! Start recruiting family and friends today by visiting, <https://p2p.onecause.com/rwrgeneva/teams>



Project Pool Transformation



Progress Update:

We are thrilled to announce that **Project Pool Transformation** was a success! The project **raised over \$90,000** through donations from friends and family and we can't wait to bring back Aquatic Therapy for Wasmond residents and students.



Stay tuned for final photos of the completed project coming soon!



Summer Skillet Pasta

A bountiful blend of fresh vegetables and pasta with bold color and flavor make up this sensational skillet meal.

Ingredients:

- ◆ 8 ounces (2 $\frac{1}{3}$ cups) uncooked dried penne pasta
- ◆ 3 tablespoons butter
- ◆ 1 medium (1 cup) onion, cut into 1-inch pieces
- ◆ 2 teaspoons finely chopped fresh garlic
- ◆ 1 teaspoon salt
- ◆ $\frac{1}{2}$ teaspoon coarse ground pepper
- ◆ 2 medium (4 cups) zucchini, cut into $\frac{1}{2}$ -inch slices, halved
- ◆ 1 medium red bell pepper, thinly sliced.
- ◆ 1 medium yellow bell pepper, thinly sliced
- ◆ $\frac{1}{4}$ cup freshly grated parmesan cheese
- ◆ 2 medium tomatoes, cut into $\frac{1}{2}$ -inch pieces
- ◆ 2 tablespoons chopped fresh basil leaves
- ◆ 5 ($\frac{3}{4}$ -ounce) slices provolone cheese, cut into strips



Instructions:

- ◆ Cook pasta according to package directions. Drain.
- ◆ Melt butter in 12-inch deep skillet until sizzling; stir in onion, garlic, salt and pepper. Cook over medium-high heat, stirring occasionally, 7-9 minutes or until onion is lightly browned. Add zucchini and bell peppers. Continue cooking, stirring occasionally, 7-9 minutes or until vegetables are crisply tender.
- ◆ Stir in cooked pasta, Parmesan cheese, tomatoes and basil. Continue cooking 3-4 minutes or until tomatoes are heated through. Top with provolone cheese. Cover; let stand 1-2 minutes or until cheese is melted.