

Volunteer/Support Group Newsletter

Volunteer Recognition

The 31st Annual “*Volunteer Recognition Luncheon*” was recently held at the Holly Center in honor of the Center’s volunteers, as well as groups and civic organizations. In 2006, registered volunteers and members of groups & organizations who assisted Holly Center totaled 2,562. Service hours donated to the facility in 2006 totaled 29,025. Of that number, Holly Center staff volunteers contributed 700 hours while continuing to provide quality care to the residents.

The theme for this special event was: “*Volunteers – Making the Difference.*” Based on the dollar value of a volunteer by state, in 2006 the value of time donated to Holly Center totaled more than \$533,000! *Volunteers – take a bow!*

Mary Lou Chandler, Holly Center volunteer & parent, was the Mistress of Ceremonies, and Morris A. Johnson, II, Delaware Army National Guard, was the keynote speaker. Entertainment was provided by the Parkside High School Concert Choir under the direction of Sara McCabe.

The highlight of the event was the announcement of the 2006 - “*Volunteer of the Year.*” *Barbara Hickman*, resident of Worcester County,



Marlina Belote (left) presents Governor's Citation to Barbara Hickman.

received this special award for her tireless efforts and outstanding support of Holly Center. A long-time volunteer, she has donated 3,101 hours of service to benefit the developmentally disabled citizens of Maryland’s Eastern Shore. In addition, she received the Governor’s Citation award for her dedication and commitment to serving others.

For Your Information...

On behalf of Holly Center, the Volunteer Services Department would like to thank the staff and community volunteers, advocates, parents, guardians & friends, and numerous community groups, organizations and corporate businesses, for their ongoing support of Holly Center and its many programs. Your generous contributions of service have been of enormous benefit to the individuals who reside at the Center. With such a diverse group of dedicated and caring people, the difference each of you bring is indeed, “*value-added*”.

Starting with the Spring edition, the Volunteer Newsletter and the Parents, Guardians & Friends Newsletter will be combined as one. We will continue to keep you informed of the activities and special events planned to enhance the quality of life for Holly Center residents.

*Marlina Belote, Director
Volunteer Services & Community Relations*



Marlina Belote (left) presents 2006 Volunteer of the Year Award to Barbara Hickman of Pocomoke.

Volunteer Recognition Highlights



Members of Parkside High School Concert Choir.



Holly Center volunteers, Gayle Fletcher and Grace Gray.



Larry Holloway, Holly Center Assistant Superintendent with volunteer, Debbie Trice.



Ladies Relief Society members, Shirley Morris, Rochel Jones and Trudi Hedges.



Richard Proctor, DHMH Office of Public Relations & Governmental Affairs.



Members of Parkside High School Concert Choir.

More Volunteer Recognition Highlights



Thomas M. Kish (right), Holly Center Director with volunteer, Marge Engberg.



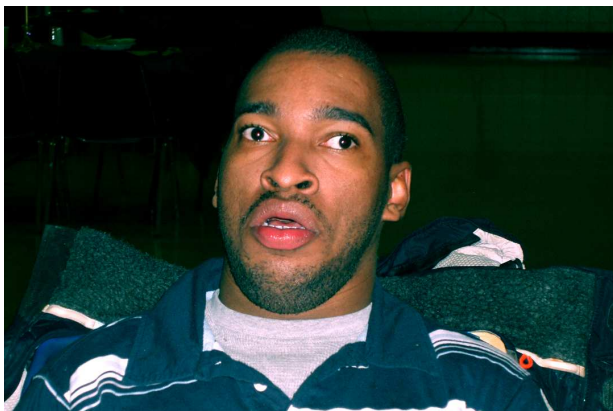
Left to right: Mary Lou Chandler, Holly Center volunteer & parent; Morris A. Johnson, II, Delaware Army National Guard; Marlina Belote, Holly Center Director of Volunteer Services & Community Relations.



Pastor Jonathan Willey, Abundant Life Worship Center, with Mr. Kish.



Foster Grandparents, Lizzie Smith, Dorothy Ryder; Program Director, Melissa Moore and Foster Grandparents, Emily Fuller & Shirley Coulbourn.



Jamal Cannady, Holly Center volunteer.



Willye Young, Holly Center volunteer, with Mr. Kish.

SPRING MESSAGE FROM THE DIRECTOR

Greetings,

After an extremely cold January and February, spring has finally sprung yet again and so have developments at Holly Center.

Two special recognition ceremonies were held in honor of our dedicated volunteers and employees.

The 31st annual Volunteer Recognition Luncheon was held on March 1. The volunteer statistics were amazing. In 2006, there were 2,562 registered volunteers and members of groups/organizations who assisted Holly Center. They contributed a total of 29,025 volunteer hours. Barbara Hickman was selected as "Volunteer of the Year" for 2006.

We celebrated our 32nd annual Employee Recognition Ceremony on March 22. There were three people who received 30-year state employment certificates, four 25-year certificates, three 20-year certificates and seven 15-year certificates. In addition, the following special awards were given to staff: the African American Achievement Award was presented to Kelsie Mattox; the Beelievers Award was given to Cliff Loveland; the recipient of the Elaine Peterson Award was Charlene Dashiell and the Unsung Hero Award was presented to both Kristine Littleton and Tammy Blades.

Holly Center's Occupational Therapy Department, in conjunction with the Recreation Department, is currently beginning Phase I, plant seeding, of the Horticulture Therapy Program. This program will allow our residents to go step-by-step in each phase of the development of a plant.

Holly Center continues to receive admissions. During 2006 there were fourteen respite admissions and two full admissions.

All Holly Center staff have been issued name badges. There were many purposes to the distribution; yet, one important implication is that it will make communication easier between staff and parents, guardians and advocates.

Scheduled room reservations are now posted on-line for various meetings, trainings and events. The implementation of this new system has aided in the overall availability of information to the employees at Holly Center.

We are looking forward to our 32nd annual Spring Festival on May 12, hosted by Holly Community, Inc. Please try to join us for this wonderful event!

*Thomas M. Kish
Holly Center Director*



Advocacy Program

On March 1, the Department of Volunteer Services hosted the 31st annual Volunteer Recognition Luncheon. This year the Advocacy Program recognized six volunteers for their contribution to Holly Center residents. They are Brenda Purnell, Betty Young, Nancy Namoski, Chris Miles, Mark Engberg and Marge Newberg. Once again, I want to thank them for their dedication to and caring for our individuals.

I would like to seize this opportunity to reflect on the Advocacy Program. Sometimes life takes one down a road that renders it impossible for an advocate to continue in the program. As a result some of our long-time advocates have had to step down. Therefore, I am recruiting individuals that are willing to become advocates and friends of our very deserving residents. It is a very fulfilling experience. Both you and your new friend will benefit. If you or someone you know would be interested in becoming an advocate please contact me at 410-572-6205.

Happy spring!

*Submitted by Patti Potterton
Advocacy Coordinator*

In Memoriam

Holly Center Volunteer Services mourns the recent passing of three dedicated volunteers who served our facility and the community for many years.

In mid-December Robert Norton died. For many years Bob had served as both an advocate for a Holly Center individual and a member of the Citizen's Advisory Board of Holly Center.

In late February, we lost both Carolyn Griffith and Katherine Howard. Carolyn was a Holly Helper and Katherine had crocheted lap robes and afghans for our individuals for many years. She also coordinated materials donations to support the Canteen Boutique project.

Our condolences are extended to their families. They will be greatly missed at Holly Center.

Canteen Boutique



The Canteen Boutique will be open on the following dates from 11:00 a.m. - 1:30 p.m.:

April 18
May 16
June 20



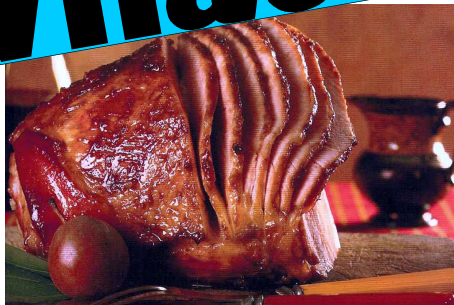
Shop with us on those dates and discover our new "look." Merchandise in our showcases has been updated.

New watches and jewelry items are just a few of the new selections now available. New merchandise is received on a continual basis. Our bake sale table is always filled with delectable homemade "goodies" from which all calories have been removed. Find a bargain and support a worthwhile project!



**A traditional Easter menu with a
fresh modern twist —
Bon appétit!**

What's Cookin'?



Baked Burgundy Ham

This sophisticated ham deserves to sit center stage on the holiday table. A tangy, sweet marinade smothers it with flavor during baking. After baking, simmer the marinade to reduce it to a thick and glossy sauce to serve alongside.

1 (8-pound) smoked fully cooked ham half
6 cups water
2 cups cranberry-apple juice drink, divided
3 cups firmly packed dark brown sugar, divided
2 (3") cinnamon sticks
1 tablespoon whole cloves
2 cups wine (Burgundy)

Place ham in a large Dutch oven. Add water, 1 cup cranberry-apple juice drink, 1 cup wine, 1 cup brown sugar, cinnamon sticks and cloves.

Bring to a boil; cover, reduce heat, and simmer 20 minutes. Remove from heat; cool. Remove ham and marinade from Dutch oven, and place in a large, non-metallic bowl. Cover and chill 8 hours, turning once after 4 hours.

Remove ham from marinade; reserve 2 cups marinade and add 1 cup brown sugar. (Discard remaining marinade.) Place ham in a lightly greased shallow roasting pan.

Bake, uncovered, at 325° for 1½ hours, basting ham occasionally with reserved marinade mixture. Bake 20 minutes more or until meat thermometer registers 140°, basting ham occasionally with pan juices. Remove ham to a carving board, reserving pan juices.

Combine pan juices, remaining 1 cup cranberry-apple juice, 1 cup wine, and 1 cup brown sugar in a saucepan. Bring to a boil; reduce heat, and simmer, uncovered, until sauce thickens slightly and coats the back of a metal spoon (about 40 minutes). Serve sauce with ham. Garnish, if desired. Yield: 12 servings.

Creamy Chicken Alfredo

¼ cup all-purpose flour
6 boneless, skinless chicken-breast halves
(about 4 oz. each)
½ teaspoon salt
2 tablespoons plus 1 teaspoon olive oil, divided
3 cloves garlic, minced
1 tablespoon minced onion
1½ cups whipping cream
⅓ cup grated Parmesan cheese
½ teaspoon coarsely ground black pepper
1 tablespoon coarsely chopped fresh parsley

Preheat oven to 375°F. Place flour in a shallow dish or pie plate. Sprinkle chicken with salt; coat with flour. Heat 2 tablespoons olive oil in a large skillet over medium-high heat until hot. Add chicken; cook, turning once, until golden, 2-4 minutes per side. Remove chicken from skillet; place in a 13 X 9-inch baking dish.

Heat remaining olive oil in same skillet over medium heat until hot. Add garlic and onion; cook until garlic is fragrant and onion is tender, 1-2 minutes. Increase heat to medium-high; add whipping cream, Parmesan and pepper. Cook until sauce is bubbly and slightly thickened, 2-3 minutes. Spoon sauce over chicken in dish.

Bake chicken until an instant-read thermometer inserted in center of chicken registers 180°F, 8-12 minutes.

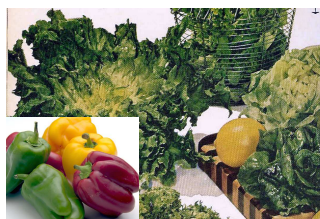
Sprinkle with parsley. Yield: 6 servings.



Seven-Layer Salad

- 1 head lettuce
- 1 cup celery, chopped
- 1 cup red onion, chopped
- ½ cup red pepper, chopped
- ½ cup green pepper, chopped
- ½ cup sliced mushrooms
- 1 bag frozen peas (10 ounce), thawed & drained
- 1½ cups mayonnaise
- 2 tablespoons sugar
- 1 teaspoon majoram
- 1 cup cheddar cheese, grated
- 6 slices cooked bacon, crumbled

Layer the lettuce in a large, clear glass bowl. Add the celery, onion, red and green pepper and peas on top of lettuce. Mix the mayonnaise, sugar and majoram together and spread over vegetables. Top with grated cheese and crumbles bacon.



Southern-Style Turnip Greens

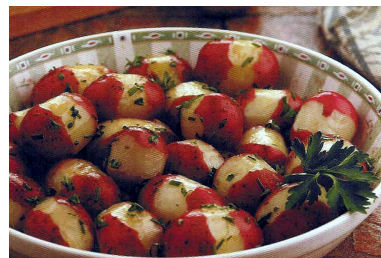
- 2 pounds fresh turnip greens
- 4 to 4½ cups water (approximate)
- 2 teaspoons chopped onion
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 stick butter
- ¼ cup bacon drippings

Rinse turnip greens thoroughly three times in cold water and drain thoroughly after each rinsing. Bring water to a boil; add greens, onion and seasonings. Cook over medium heat for 30 to 45 minutes, or until tender. Add additional water, as needed, to prevent burning. Drain water. Add butter and bacon drippings; cover until butter is melted. Using two table knives, cut butter and drippings through greens to coat. Yield: 8 servings.

Herbed New Potatoes

- 12 small new potatoes
- 4 teaspoons butter
- 4 teaspoons minced fresh parsley or 1½ teaspoons dried parsley
- 4 teaspoons minced fresh chives or 1½ teaspoons dried chives

Peel ½-inch strip around the center of each potato and immediately place potatoes in a medium saucepan of cold water.



Add enough additional water to the saucepan to cover the potatoes by 2 inches. Bring to a boil over medium-high heat. Boil until the potatoes are easily pierced by a fork but firm. About 20 minutes; drain. Do not overcook. Cover to keep warm.

Place butter in a microwave-safe bowl. Microwave on HIGH until melted, about 5 to 10 seconds. Stir in minced parsley and chives. Pour the butter mixture over the potatoes and toss to coat.

Spoon the potatoes into a serving bowl and garnish with parsley sprigs, if desired. Yield: 4 servings.

Piña Colada Ice Cream Pie

- ½ cup canned cream of coconut (not coconut milk)
- 1 can (8 ounces) crushed pineapple in juice, drained
- 2 tablespoons, light rum, if desired
- 5 cups vanilla ice cream, softened
- 1 package (9 ounces) ready-to-use graham cracker pie crust (10 inches in diameter)
- Toasted coconut

In large bowl, gently stir cream of coconut, pineapple and rum into ice cream. Spoon into pie crust. Sprinkle toasted coconut on top. Cover and freeze at least 4 hours or overnight. Let pie stand at room temperature 10 to 15 minutes before serving. Yield: 8 servings.



MARK YOUR CALENDARS

**HCI
Presents Our**

Annual Spring Festival, Auction and Car Show

**Saturday May 12
10:00 a.m. - 3:00 p.m.
Holly Center Campus
926 Snow Hill Road
Salisbury, Maryland**

**Food, Crafts,
Music, Games,
Demonstrations
and much more!**

**Call to Register
your Car
TODAY!
\$8.00**

**Call 443-260-0822 or e-mail us at
info@hollycommunity.org for more information!**

Volunteer Events Calendar

APRIL

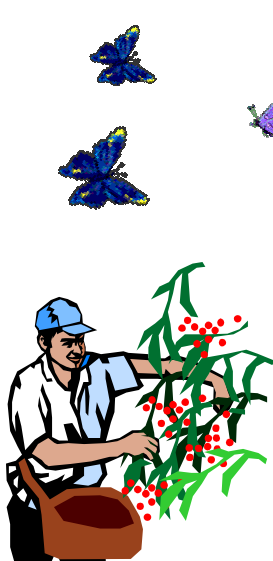


- 1 **APRIL FOOL'S DAY**
- 10 **Homemakers Auxiliary**
9:00 a.m. - 3:00 p.m.
- 11 **Holly Helpers Meeting**
10:30 a.m.
- 18 **Canteen Boutique Opening**
11:00 a.m. - 1:30 p.m.
- 30 **Volunteer Orientation**
1:00 - 3:00 p.m.
- TBA **Junior Volunteer Orientation & Activity**

MAY



- 8 **Homemakers Auxiliary**
9:00 a.m. - 3:00 p.m.
- 9 **Holly Helpers Meeting**
10:30 a.m.
- 12 **HOLLY COMMUNITY SPRING FESTIVAL & AUCTION**
10:00 a.m. - 3:00 p.m.
- 13 **HAPPY MOTHER'S DAY!**
- 16 **Canteen Boutique Opening**
11:00 a.m. - 1:30 p.m.
- 28 **MEMORIAL DAY**
Honor our veterans.
- TBA **Junior Volunteer Orientation & Activity**



JUNE



- 13 **Holly Helpers Meeting**
10:30 a.m.
- 17 **HAPPY FATHER'S DAY!**
- 20 **Canteen Boutique Opening**
11:00 a.m. - 1:30 p.m.
- 24 **Rev. Willie Younger Benefit Gospel Concert**
- 25 **Volunteer Orientation**
1:00 - 3:00 p.m.
- TBA **Junior Volunteer Orientation & Activity**



**Holly Center
Volunteer Services
926 Snow Hill Road
Salisbury, MD 21804**