

Spring 2008 Department of Health and Mental Hygiene
Developmental Disabilities Administration
HOLLY CENTER

Volunteer/Support Group Newsletter

SPRING HAS SPRUNG!

Now that spring has finally arrived, we can roll up our sleeves once again and begin another season of “*volunteer works*” that is making a difference in the world around us. It’s never too late to get involved. Volunteering is as easy as one, two, three! Volunteering is an investment in yourself and in the lives of others. The payoff is a lifetime of self satisfaction. We invite you to join us in volunteering your many skills and talents. We have a wide range of volunteer activities and we welcome your support. Thank you volunteers, for all that you do!

*Marlina Belote, Director
Volunteer Services & Community Relations*

32ND ANNUAL VOLUNTEER RECOGNITION LUNCHEON

Beautiful colors of silver, burgundy and navy blue set the stage for the 32nd annual Holly Center Volunteer Recognition Luncheon held on Thursday, March 6.

VOLUNTEERS – *Simply The Best*, was the theme for this special event, which focused on the importance and value of our dedicated volunteers. Each person received a volunteer favor in appreciation of the outstanding services provided to Holly Center individuals throughout the past year.

Our guests enjoyed a delectable luncheon while being entertained by Rhonda Apple and Dale Brittingham. The musical duo performed a variety of traditional songs with a twist of jazz. Mary Lou Chandler, Holly Center parent and vol-

unteer, was the Mistress of Ceremonies and Steve Hammond, WBOC-TV News Anchor, was the guest speaker. A volunteer within Wicomico County, Mr. Hammond shared his personal experiences regarding volunteerism and its many rewards.

The highlight of the program was the announcement of the 2007 “Volunteer of the Year”. Patti Potterton of Salisbury was honored as the recipient of this award, for giving more than 1400 hours of volunteer service to benefit the developmentally disabled citizens of Maryland’s Eastern Shore. In addition, individual volunteers, as well as civic groups and organizations, were recognized for their delivery of outstanding service and contributions to Holly Center in 2007.

**Congratulations to all of our
volunteers!**



Volunteer Recognition Highlights



More Volunteer Recognition Highlights



SPRING MESSAGE FROM THE DIRECTOR

Greetings,

After a relatively mild winter, spring has 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 32nd annual Volunteer Recognition Luncheon was held on March 6. The volunteer statistics were amazing. In 2007, there were 1,919 volunteers and members of groups/organizations who assisted Holly Center. They contributed a total of 16,223 volunteer hours. Patti Potterton was selected as "Volunteer of the Year" for 2007.

We celebrated our 33rd annual Employee Recognition Ceremony on March 27. There were four people who received 30-year state employment certificates, four 25-year certificates, seven 20-year certificates and five 15-year certificates. In addition, the following special awards were given to staff: The African American Achievement Award was presented to Barbara Delancey. The Beeliever's Award was given to Jeanne Updegraff. The recipient of the Elaine Peterson Award was Mary "Scottie" Watson and the Unsung Hero Award was presented to Veronica Crawley.


The Horticulture Therapy program began this month. The first step of this annual program is "seed starting." Residents began planting seeds in March. In addition to typical gardening experiences, the program includes marketing

opportunities in the sale of bedding plants, fresh produce, floral arrangements and food products cooked with harvested crops. Activities are adapted to meet the physical and cognitive abilities of the individuals that live at Holly Center.

During calendar year 2007, Holly Center provided respite care to 14 individuals for 62 visits. Additionally, we had one regular admission.

We are looking forward to our 33rd annual Spring Festival on May 10, hosted by Holly Community, Inc. Please try to join us for this wonderful event!

*Thomas M. Kish
Holly Center Director*



www.ddamaryland.org/holly
Martin O'Malley, Governor
Anthony G. Brown, Lt. Governor
John M. Colmers, DHMH Secretary
Michael S. Chapman, DDA Director
Kimberly D. Gscheidle, DDA Reg. Director
Thomas M. Kish, Holly Center Director

"The services and facilities of the Maryland Department of Health and Mental Hygiene (DHMH) are operated on a non-discriminatory basis. This policy prohibits discrimination on the basis of race, color, sex, or national origin and applies to the provisions of employment and granting of advantages, privileges and accommodations."

"The Department, in compliance with the Americans with Disabilities Act, ensures that qualified individuals with disabilities are given an opportunity to participate in and benefit from DHMH services, programs, benefits and employment opportunities."

Advocacy Program

On March 6, the Department of Volunteer Services held its 32nd Annual Volunteer Recognition Luncheon. Eight advocates received awards for the service hours contributed to Holly Center. They are:

- Virginia Briddell 230 hours
- Brenda Purnell 238 hours
- Nancy Namoski 648 hours
- Kathy Monteleone 110 hours
- Marilyn Zweig 203 hours
- James Hatfield 309 hours
- Diana White 469 hours
- Chris Miles 517 hours

Holly Center advocates spent a total of 1,727 service hours with their Holly Center individuals in 2007. Each hour shared with your friend makes such a difference in his/her life. When that hour is multiplied 1,727 times, the difference you have made becomes immeasurable.

I want to thank each of you for your dedicated service and the genuine care and affection you demonstrate toward Holly Center individuals.

*Submitted by Patti Potterton
Advocacy Coordinator*



Canteen Boutique

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

April 16
May 21
June 18



Shop with us on those dates and complete your spring wardrobe. We have received many lovely fair weather garments. Find the perfect accessories in our jewelry showcases. Add a touch of romance to a corner of your home with a soy candle, available in lovely pastel colors.

Our bake sale table is always filled with delicious homemade items. There is always something to satisfy everyone's "sweet tooth." Find a bargain and support a worthwhile project!



Massey Activities Building

Spring!



**Jewelry
Watches
Scarves**

Clothing

Holly Center
Canteen Boutique

11:00 a.m. - 1:30 p.m.

April 16

May 21

June 18

**GIFTS
&
TOYS**

For More Information
Call Marlina Belote at
410.572.6204

*In this issue, we are offering an updated twist to a few old favorites. Enjoy!
Bon appétit!*

What's Cookin'?

Chicken á la King

A classic American dish evoking childhood memories for some of us, Chicken á la King is elegant enough for a party buffet, and yet comfort food at its best. Serve the creamy chicken over the Crisp Cheddar-Cornmeal Waffles, and it'll be a hit. This can be prepared 2 days ahead, stored covered and chilled.

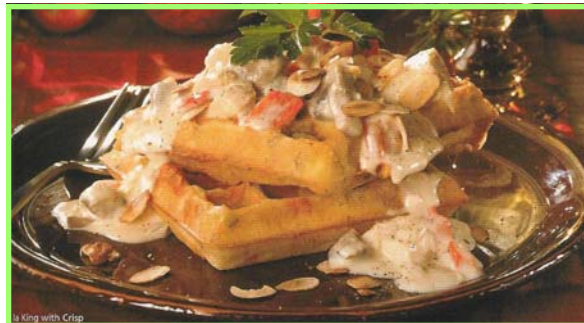
4 cups chicken broth
2 lb. skinned and boned chicken breasts
6 Tbsp. butter, divided
4 red bell peppers, diced ½"
1 medium onion, diced ½"
1 (8 oz.) package fresh mushrooms, quartered
1 tsp. salt
¼ tsp. ground red pepper
6 Tbsp. all-purpose flour
2 cups whipping cream
3 Tbsp. dry sherry
2 Tbsp. lemon juice
Salt and pepper to taste
Crisp Cheddar-Cornmeal Waffles
Garnishes: toasted sliced almonds, flat leaf parsley

Pour broth in a Dutch oven or stockpot; bring to a boil. Add chicken; reduce heat to medium-low, and cook uncovered, 10 minutes. Remove chicken from broth; coarsely chop, and set aside. Strain broth through a sieve into a saucepan; simmer, uncovered, over medium heat until reduced to 2½ cups (10 to 20 minutes).

Melt 3 Tbsp. butter in a large skillet over medium heat. Sauté red bell pepper and onion 4 minutes or until tender. Add mushrooms, salt and ground red pepper; sauté 4 minutes. Remove from heat, and set aside.

While broth continues to simmer, pre-heat waffle iron, and cook waffles.

Melt remaining 3 Tbsp. butter in Dutch oven over low heat; whisk in flour until smooth. Cook 3 minutes, whisking constantly. Gradually whisk in reserved 2½ cups broth and cream; cook over medium heat, whisking con-



stantly, until sauce is thickened and bubbly.

Add chicken and reserved vegetables to sauce. Stir in sherry and lemon juice; cook over medium heat, just until thoroughly heated. Add salt and pepper to taste. Serve over waffles. Garnish, if desired. Yield: 12 cups.

Crisp Cheddar-Cornmeal Waffles

These waffles are crisp and interesting on their own or with syrup, but crown them with some Chicken á la King and they become fancy brunch fare.

1 cup all-purpose flour
1 cup yellow cornmeal
2 tsp. baking powder
1 tsp. baking soda
½ tsp. salt
1½ cups (6 oz.) shredded sharp Cheddar cheese
½ cup chopped toasted pecans
3 large eggs
1 cup buttermilk
1 cup club soda
⅓ cup canola or vegetable oil

Sift together first 5 ingredients in a large bowl. Stir in cheese and pecans. Combine eggs and next 3 ingredients; gently stir into dry ingredients just until blended.

Spoon a heaping 1 cup batter evenly onto a preheated lightly greased waffle iron. Cook 5 to 10 minutes or until crisp and done. Repeat with remaining batter.

Transfer waffles to a baking sheet, and keep warm, uncovered, in the oven at 200° F. until ready to serve. Waffles can be frozen in zip-top freezer bags and reheated in oven or toaster oven. Yield: 16 (4") waffles.

Bacon-Bleu Cheese Salsa With White Wine Vinaigrette

2 Tbsp. chopped pecans
2 medium cucumbers, peeled and sliced
3 cups mixed baby greens
1/3 cup shredded or matchstick carrots
2 cooked bacon slices, crumbled
1/4 cup crumbled bleu cheese
Salt and freshly ground pepper to taste
White Wine Vinaigrette

1. Place chopped pecans in a single layer in a shallow pan.
2. Bake at 350° for 8 minutes or until lightly toasted, stirring occasionally. Let pecans cool 30 minutes or until completely cool.
3. Mix first 4 ingredients in serving bowl. Sprinkle with salt and pepper to taste. Top with crumbled bacon and bleu cheese. Serve with White Wine Vinaigrette.



White Wine Vinaigrette

1/4 cup white wine vinegar
1 Tbsp. Dijon mustard
1 garlic clove, minced
1 tsp. sugar
1/2 cup olive oil
Salt and freshly ground pepper to taste

1. Whisk together first 4 ingredients until blended. Add oil in a slow, steady stream, whisking constantly until smooth. Whisk in salt and pepper to taste. Store in the refrigerator in an airtight container up to 1 week. Makes about 2/3 cup.

Baked Winter Squash

- 2 small butternut squash (about 1 lb. each)
1/4 cup butter
4 tsp. honey
1/4 tsp. salt
1/4 tsp. pepper
1. Cut squash in half lengthwise; remove and discard seeds. Place squash, skin sides down, in a 13- x 9-inch baking dish. Place 1 tsp.

honey in the cavity of each squash half; sprinkle squash evenly with salt and pepper. Add water to baking dish to a depth of 1/4 inch to prevent bottom of squash from burning.

2. Bake, covered, at 400° F. for 30 minutes; uncover and bake 15 more minutes or until squash is tender. Makes 4 servings.



Basic White Cupcakes

1 (18.25-oz.) package white cake mix with pudding
1 1/4 cups buttermilk
1/4 cup butter, melted
2 large eggs
2 tsp vanilla extract
1/2 tsp. almond extract
Vegetable cooking spray

1. Beat first 6 ingredients at low speed with an electric mixer just until dry ingredients are moistened. Increase speed to medium, and beat 2 minutes or until batter is smooth, stopping to scrape bowl, as needed.
2. Place paper baking cups in muffin pans, and coat with cooking spray; spoon batter evenly into baking cups, filling each two-thirds full.
3. Bake at 350° F. for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove cupcakes from pans to wire racks, and cool 1 hour or until completely cool. Frost with Coconut Buttercream and sprinkle with sweetened flaked coconut.

Coconut Buttercream Frosting

1/2 cup butter, softened
1 (3-oz.) package cream cheese
1 (16-oz.) package powdered sugar
1/4 cup cream of coconut
1 tsp. vanilla extract

1. Beat butter and cream cheese at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Increase speed to medium, and slowly add cream of coconut and vanilla, beating until smooth.





FIRST ANNUAL GOLF TOURNAMENT

- Date:** Wednesday, April 9, 2008
- Place:** The Links at Lighthouse Sound
Ocean City, Maryland
- Time:** 11:00 a.m. Registration and
Open Driving Range
11:30 a.m. Lunch
1:00 p.m. Shotgun Start
- Format:** Texas Scramble
(Preferred Drive - 2 Best Ball)
- Prizes:**
- Prizes awarded to the top three teams for low-net and gross scores (one prize per team).
 - Closest to Pin
 - Long drive
 - Additional special prize drawings and silent auction

FOURSOME REGISTRATION FEE: \$500 PER TEAM
FIVE LEVELS OF SPONSORSHIP AVAILABLE

For more information call 443-260-0822



Serving people with disabilities across Delmarva since 1974

Open to the Public - Everyone Welcome



HCI presents our Annual Spring Festival, Auction and Car Show



Saturday, May 10
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 Lee Lewis
at llewis@hollycommunity.org
for more information!**

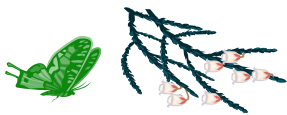


Volunteer Events Calendar

APRIL



- 1 APRIL FOOL'S DAY
- 3 DDASP Presentation
St. Francis de Sales Catholic School
1:45 p.m.
- 8 Homemakers Auxiliary
9:00 a.m. - 3:00 p.m.
- 9 Holly Helpers Meeting
10:30 a.m.
- 16 Canteen Boutique Opening
11:00 a.m. - 1:30 p.m.
- 17 DDASP Presentation
Philip C. Showell Elementary School
1:30 p.m..
- 24 DDASP Presentation
Pocomoke Elementary School
11:00 a.m.
- 28 Volunteer Orientation
1:00 p.m.
- TBA Junior Volunteer Orientation
& Activity



MAY



- 10 HOLLY COMMUNITY
SPRING FESTIVAL &
AUCTION
10:00 a.m. - 3:00 p.m.
- 11 HAPPY MOTHER'S DAY!
- 13 Homemakers Auxiliary
9:00 a.m. - 3:00 p.m.
- 14 Holly Helpers Meeting
10:30 a.m.
- 15 DDASP Presentation
Prince Street Elementary School
12:30 p.m.
- 21 Canteen Boutique Opening
11:00 a.m. - 1:30 p.m.
- 26 MEMORIAL DAY
- 29 DDASP Presentation
Showell Elementary School
1:30 p.m.
- 27 Volunteer Orientation
1:00 p.m.
- TBA Junior Volunteer Orientation
& Activity



JUNE

- 11 Holly Helpers Meeting
10:30 a.m.
- 15 HAPPY FATHER'S DAY!
- 18 Canteen Boutique Opening
11:00 a.m. - 1:30 p.m.
- 30 Volunteer Orientation
1:00 p.m.

- TBA Rev. Willie Younger Benefit
Gospel Concert



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