



JULY 2011

Timber!



The parking lot at Collingswood looks a little bare. Seven mature trees were removed last month, not because they were diseased or dead, but because they were in the right-of-way of the

natural gas pipeline that runs thru the Hurley Avenue property. Columbia Gas supervised the removal in order to pinpoint any leaks or problems in the line using infrared imaging aircraft.

“While we will miss these beautiful trees, we want to make sure that every step is taken to insure the safety of our residents and staff. We also have plans in the works to plant some new landscaping plants that will add color and beauty to our grounds,” states Clark Pengra, Director of Maintenance and Housekeeping.



A Catch-All Number

Montgomery County government’s universal information phone number is celebrating one year since its initial roll out. More than a half a million calls were placed in that time.



County Executive Ike Leggett says, “Creating greater responsiveness and accountability was one of the objectives when we launched this system and I feel confident that we are reaching our goal.”

By dialing 311, customers can have easy access to Montgomery County information and services. Hours of operation are M-F, 7 a.m. to 5 p.m. The call center is closed on Saturdays, Sundays and holidays.

TTY is available by calling 240-773-3556 and language interpreters are available at all times. The system uses both “live” customer service representatives and the online system to access a state-of-the-art database of information about County government.

Inside this issue...

- No Flying for Levis*
- Laurel’s Gourmet Express Recipe*
- A Fascinating Doctor*





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Resident Spotlight A Man of Many Interests

Dr. Jim Rose not only has a fascinating professional history, he has many somewhat rare hobbies. One of those hobbies helped him secure an internship after medical school. (cum laude at Dartmouth and Harvard)



“I was a summer fishing guide in Maine and my potential boss at Mass General Hospital had a house on one of my favorite fishing spots!” he said grinning. “The rest was history.” They fished together many times in later years.

A physician researcher at the National Institutes of Health for many years, he worked closely with some of the top scientists in the country.

Another of Dr. Rose’ more unique interests involves his love of Japanese Netsuke. These intricate miniature sculptures are used to anchor items such as a pouch, to an obi, or kimono sash.



His sage advice for living well: “Always pass the torch because other people matter.” Words to live by Dr. Rose!

Employee Spotlight A Grounded Young Lady

For eight years, Levis Jiminez’s sweet smile has brightened the corridors of Collingswood. She began working in the laundry and now keeps 2 West sparkling clean.



“I love the residents here. They always like to talk to me and ask me questions,” she says.

Levis is a native of El Salvador. Her parents still live there but her three sisters and three brothers all live in the US.

Levis says she would like to visit again, but not if it involves an airplane. As a small child, her country was in turmoil and she witnessed something similar to the planes crashing into the World Trade Center on September 11th.



“It was awful and I never want to fly, it is too scary,” she says.

Most of Levis’ free time is spent with her family and friends at her church. Their weekends are full of music, worship and other church-related activities. She and her husband have two young children and her sister Delmy works part time in the laundry.



Keep smiling Levis!



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Message from the Administrator



Collingswood has always been a very vibrant center. We are always trying new ways to improve our residents' lives. July 7, Dietician Joyce Geer kicks off with a series of events informing the residents of the bounty of fresh and locally grown veggies that we are getting

from our local farmer's co-op. Later this month, we will have taste testings and cooking demonstrations using these vegetables! To date, we are the only nursing and rehab center to participate in supporting our local farmers in this special way.

If you have ideas about new and exciting programs, let us know!

Happy Summer!

Kathy Catucci, RN, LNHA

June Activities...

July 4th – Collingswood Picnic –All are welcome. Reservations required.

July 7 -1:30 – Chinese Dragon World School: Children will come every other Thursday to sing and perform.

July 10- 2:30- Chinese School: Nearly 30 adults and children come to play violin, sing, dance and bring origami.

They bring 30 or so people, mostly children, who sing, play instruments, dance, & crafts.

July 14- 2:30 –Annual Luau: come learn the hula dance!

July 16- 2:45- Midsummer Swing: Christiana Drapkin's jazz and vocals.

July 18- Billy Lynch: Country music.

A Gourmet Express Recipe Roasted Shrimp and Orzo

Kosher salt

Good olive oil

3/4 pound orzo pasta

1/2 cup freshly squeezed lemon juice

Freshly ground black pepper

2lbs shrimp, peeled and deveined

1c minced scallion

1cup minced scallions

1 cup chopped fresh dill

1 c. chopped parsley

1 large cucumber, unpeeled, seeded, diced

1/2 cup small-diced red onion

3/4 lb. good feta, diced

Preheat the oven to 400 degrees F.

Fill a large pot with water, add 1 tablespoon of salt and a splash of oil, and bring the water to a boil. Add the orzo and simmer for 9 to 11 minutes, stirring occasionally, until al dente. Drain and pour into a large bowl. Whisk together the lemon juice, 1/2 cup olive oil, 2 teaspoons salt and 1 teaspoon of pepper. Pour over the hot pasta, stir well. Place the shrimp on a sheet pan, drizzle with olive oil and add salt and pepper. Toss to coat and spread in a single layer. Roast for 5-6 minutes until the shrimp are cooked through. Add the shrimp to the orzo and add scallions, dill, parsley, cucumber, onion and 2 t. salt. Toss well. Gently stir in feta and set aside at room temperature for one hour to blend flavors, or refrigerate overnight and serve at room temperature.



Gourmet Express is a catering service in Laurel. www.gourmetexpresscatering.com.



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Editor's Note

Wow! It is amazing to me that I have had the extreme privilege to work with this extraordinary team of professionals at Collingswood for six years! The time has flown by too quickly, but not so fast that I haven't enjoyed every moment getting to know our wonderful residents and staff. Thanks to all of you who have made this professional and personal journey one that I cherish every day!
All the best,

Trish Evans

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301-787-8698



P.S. My garden table strawberries were delicious and I am looking forward to my tomatoes that are growing well!

Our Wonderful Volunteers

At Collingswood, we are so thankful for the amazing volunteers who grace our center every day. The hours you spend whether it is bringing your pets or your many talents, we never stop appreciating your smiles and your time. Our short-stay and long term residents enjoy your contributions so much and our staff enjoys it too!

I can no other answer make, but, thanks, and thanks. ~William Shakespeare


Collingswood

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