April 5, 2019
Volunteer Services - University of Iowa Health Care

NATIONAL
VOLUNTEER
WEEK
APRIL 7-13, 2019

Celebrating YOU during National Volunteer Week!

Next week we want to celebrate all that our volunteers contribute to UIHC & SFCH. Along with our open house celebrations on Thursday, April 11, we want to hear why you love to volunteer! Stop in our office to be a part of our photo campaign and tell us your favorite part about volunteering.

Barb Duncan-Volunteer Office Daychair volunteer
Volunteer Services is able to make a significant impact on the patient and family experience at UIHC & SFCH because of YOU, our amazing volunteers! But are you aware of all the programs and services made possible because of your service? Proceeds from Wild Rose Gifts, Kaleidoscope Gift Shop & Safety Store, Fourth Floor Salon, and Rooftop Café & refreshment carts are used to benefit the patient and family experience.

Requests funded through the 2018 Contributions and Donations process by the Volunteer Services Advisory Board are posted on our website. Each month we will feature a service or program that was made possible because of you!

Volunteer Services funded multiple iScreen 3000 vision screening devices and cases for the Pediatric Clinics at IRL and in North Liberty. These devices are specifically designed to screen infants and young children to help detect any vision abnormalities. In the months of February and March, 175 children between the ages of 6 months and 8 years old were screened using these devices!
We are pleased to announce Jillna started as our new Assistant Director! Before she joined the Volunteer Services team, she worked in Blood & Marrow Transplantation for five years here at UIHC. She has lived in Iowa City practically her whole life and received both her Bachelors in Global Health and Master of Business Administration from the University of Iowa. Her primary roles with us will involve planning and coordinating recognition events for our volunteers and working with our office volunteers and staff volunteer supervisors across UIHC & SFCH.

"Volunteer Services has such a great reputation not only within the hospital but in the community as well and I am so excited to be a part of it all! After a few weeks here, I feel like it's a great fit for my background and personality. I would love to meet as many of our volunteers as I can so please stop by our office to say hi and introduce yourself!" -Jillna Claus

Volunteer Events

Volunteer Services Events
April 7th-13th: National Volunteer Week

April 11th: National Volunteer Week Open House Celebrations at 10-11 AM or 1-2 PM.

Wild Rose Gifts Events
Spring arrives in the Wild Rose Gifts during the month of April! Stop by often to see the newest and latest gifts, garden designs and flowers for all your gardening needs. Mother's Day is just around the corner as well. Come see the latest ideas for your Mother, Grandmother or special person. As always, WRG proceeds benefit our patients and families at UIHC & SFCH.
Volunteer Safety Segment

Each month we will highlight a safety or patient visiting reminder

**Wheelchair Safety**

Before transporting any patient, obtain training from staff if it has not already been provided. There are several types of wheelchairs used. Please remember to always set the brakes first and put the foot rests in an “up” position when using a “classic” wheelchair. After the patient is in the wheelchair, adjust footrests for the patient and release the brakes. When entering an elevator, always back into the car with the patient facing forward towards the elevator doors. Maintain control of the wheelchair at all times. Exercise special caution on any incline/decline areas of the hospital. Patients in wheelchairs with additional equipment (like IV poles) need two persons to assist in transporting. Volunteers do not push patients on carts -- these patients require nursing expertise. You may assist nursing personnel. Never attempt to lift a patient into or out of a chair. STAXI wheelchairs have a built-in brake on the handle of the chair. In order to move the chair forward, you must grip the handle while you push the chair. Please remember to slowly release this handle when stopping a STAXI wheelchair, so that it does not stop abruptly.

Please consult our Volunteer Handbook (page 33) [here](#) for more information.

**Volunteers Wanted**

Are you a Roman Catholic in good standing in the Church, an active UIHC hospital volunteer and available to volunteer for two to three hours between the hours of 10 a.m and 4 p.m on Sundays? Father Tim is interviewing for volunteers to serve as Eucharistic Ministers to assist the Roman Catholic Chaplains within Spiritual Services to provide Catholic Communion to the Catholic patients at UIHC. A one year commitment to serve a minimum of 6 Sundays each quarter is desired, and dates are typically offered several months in advance. Please e-mail [jean-reed@uiowa.edu](mailto:jean-reed@uiowa.edu) if you are interested or for more information.
**Getting to Know You**

The Volunteer Services Office team is a large group of individuals, with a significant role in supporting volunteers, staff, businesses, and patient and family programs. To keep the introductions rolling, we will pose a question each month to these full-time staff, hourly staff, and volunteers, as an opportunity for YOU to get to know US better.

This month’s question is: **What’s your favorite springtime activity?**

Jillna Claus, VS Assistant Director: Hikes around the lakes and taking motorcycle rides!
Karen Sivitz, VS Office Volunteer: Gardening
Angela Mahoney, Incoming Student Leader Board Chairperson: Going for walks!

---

**Volunteer Services Recipe Competition**

Have a recipe to share? Submit your favorite recipe for April and if your recipe is chosen for the May First Friday Newsletter, you will win a Volunteer Services Gift Card!

**Volunteer Services Recipe**

**Apple Pie Bars**

Congratulations to Rooftop Cafe and Daychair volunteer, Monica Ahrens, for her winning submission earning her a $10 Volunteer Services gift card!
INGREDIENTS:
CRUST:
3 sticks unsalted butter, softened
3/4 cup sugar
3 cups all-purpose flour
1/2 teaspoon kosher salt

FILLING:
6 tablespoons unsalted butter
1/2 cup light brown sugar
12 Granny Smith apples (about 6 pounds)—peeled, cored and thinly sliced
1 tablespoon cinammon
1/4 teaspoon freshly grated nutmeg
1/2 cup water, if necessary

TOPPING:
3 cups quick-cooking oats
2 cups all-purpose flour
1 1/2 cups light brown sugar
1 1/4 teaspoons cinnamon
1/2 teaspoon baking soda
1/2 teaspoon kosher salt
3 sticks (12 ounces) unsalted butter, cut into 1/2-inch cubes and chilled
3/4 cup chopped pecans

Directions
1. Preheat the oven to 375°. Line a 15-by-17-inch rimmed baking sheet with parchment paper.
2. In a standing mixer fitted with the paddle attachment, beat the butter with the sugar at medium speed until light and fluffy, about 2 minutes. At low speed, beat in the flour and salt until a soft dough forms.
3. Press the dough over the bottom of the prepared pan creating an even layer. Bake in the center of the oven for about 20 minutes, until the crust is golden and set. Let cool on a rack.
4. In an extra large skillet, melt 6 tablespoons of the butter with 1/2 cup of the light brown sugar. Add the apples to the skillet and cook over high heat, stirring occasionally, until softened, about 10 minutes. Stir the cinnamon and nutmeg.
5. Cook until the apples are caramelized and very tender and the liquid is evaporated, about 10 minutes longer; scrape up any bits stuck to the bottom of the skillet and if necessary, add up to 1/2 cup of water to prevent scorching. Let cool. (I did not need to add any water to my skillet.)
6. In a large bowl, mix the oats with the flour, light brown sugar, cinnamon, baking soda and salt. Using a pastry blender to cut in the butter until the mixture resembles coarse meal. Stir in the pecans and press the mixture into clumps.
7. ASSEMBLE AND BAKE