Volunteer Services partnered with the UI Health Care Holiday Committee for our annual Angel Tree. This year 251 individual angels placed on our tree for various gifts for inpatients throughout the hospital. All 251 of the angels were adopted. This year we also introduced our "Family Angels", requesting general gifts to also support one inpatient's family members. Over 25 family angels were placed on the Angel Tree and these were all adopted throughout the month of December also!

Also in December, our annual "Warm the Sole" Sock Drive started. running all the way through January 31st, patients, visitors, and staff members of the hospital were able to donate socks at our first floor collection bin. A grand total of 397 socks were donated from December to January. All donations go to the United Way Agency of Johnson and Washington Counties for distribution to residents in need.
Liz Comstock, Fourth Floor Salon manager, accepts the ACS State Sunrise Award

Fourth Floor Salon Manager Liz Comstock received the ACS State Sunrise Award! Among other criteria, the nominee must play an active role as a leader in the Look Good Feel Better program, actively work to raise awareness of LGFB in their community through recruiting volunteers, promoting the LGFB program to medical professionals or patients within their community, serving as a spokesperson and to be recognized as a knowledgeable source of information about LGFB.

For over 20 years, Salon Manager Liz Comstock and her team in the Fourth Floor Salon has provided patients with Award-winning personal service.
Did you know...

Requests funded through the 2018 Contributions and Donations process and approved by the Volunteer Services Advisory Board have recently been posted on our website.

Hospital News
John Staley reflects on more than four decades of service.

John Staley, or “Mr. Staley,” as he is known to so many of us, has accomplished something highly unlikely to be repeated—a 45-year career in administration of University of Iowa Hospitals & Clinics—and he did it with a grace and respect for others that has endeared him to colleagues throughout UI Health Care, the university, and state of Iowa.
A lifetime career in health care is not what a 22-year-old Staley had in mind when he graduated with a degree in economics in 1966 from Cornell College in Mount Vernon, Iowa. He was headed to graduate school at the UI, planning eventually to go into business, banking, or law. Fortunately, a twist of fate led him into a lifelong career at UI Hospitals & Clinics, which has benefitted millions of patients and staff members and provided him with hundreds of great stories and fond memories.

Read more [here](#)!
**What does the orange leaf sign mean?**

A sign you may find posted on a patient door is an orange leaf. This indicates a patient who should not be allowed to stand unattended. If you see a patient with a yellow wrist band and/or a picture of an orange leaf on their door; they are at risk for falling. If they are alone or out of bed, go to their side and call for assistance.

**ACTION:** All volunteers are responsible to STOP before they enter a room to check for isolation and infection control signs posted as well as FALL program signs on inpatient doors. Volunteers will only enter rooms if they are trained to follow the noted precautions. Volunteers will call for assistance if they see a patient out of bed who is at risk for falling.

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

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**Patient and Family Stories**

“Today it was my last day volunteering. I definitely did not expect a goodie bag from the staff. Everyone has been extremely grateful and appreciative. I'm really glad I had the opportunity to volunteer here in DOSA, such a wonderful environment.”

“Today, I talked with a patient for over half an hour. I kept her company by asking questions and I also had fun trying to solve a Rubik’s cube.”

The first patient that I connected with was a BTU patient and I was volunteering in my first shift. He had such a positive attitude and loved talking about anything. That was such a relief for me as I was nervous to interact with patients. I was able to see him...
from his admission in the unit until he was well enough to leave the unit.

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**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 is your favorite Super Bowl watch party food?**

Jean Reed, Director, :"Potato Chips and french onion dip."
Tom Compton, Administrative Coordinator: "BBQ meatballs."
Dan Stence, Office volunteer: "Spicy sloppy joes"

**Volunteer Services Recipe Competition**

Have a recipe to share? Submit your favorite recipe for February and if your recipe is chosen for the March First Friday Newsletter, you will win a Volunteer Services Gift Card!
Volunteer Services Recipe
Scone Nibbles!

Congratulations to College Student Leader Board Chairperson, Anne Edwards, for her winning submission earning her a $10 Volunteer Services gift card!

PREP
20 mins. to 30 mins.

BAKE
19 mins. to 20 mins.

TOTAL
1 hrs 29 mins. to 1 hrs 40 mins.

YIELD
about 32 mini scones

Ingredients

SCONES

- 2 3/4 cups Flour
- 1/3 cup sugar
- 3/4 teaspoon salt
- 1 tablespoon baking powder
- 1/2 cup (8 tablespoons) cold butter, cut in pats
• 1 cup to 2 cups mini chocolate chips, or finely chopped semisweet or bittersweet chocolate
• 2 large eggs
• 2 teaspoons vanilla extract or the flavoring of your choice
• 1/2 cup to 2/3 cup half & half or milk

GLAZE

• 3 1/2 cups confectioners' sugar
• 7 tablespoons water, enough to make a thin glaze
• 1 teaspoon vanilla, optional

Directions
1. In a large mixing bowl, whisk together all the dry ingredients.
2. Work in the butter just until the mixture is unevenly crumbly; it's OK for some larger chunks of butter to remain unincorporated
3. Stir in the chips or finely chopped chocolate
4. In a separate mixing bowl, whisk together the eggs, vanilla or other flavor, and 1/2 cup half and half or milk
5. Add the liquid ingredients to the dry ingredients and stir until all is moistened and holds together. Stir in additional milk or half and half if the dough seems dry, and doesn't come together
6. Scrape the dough onto a well-floured work surface. Pat/roll it into an 8” to 8 1/2” square, a scant 3/4” thick. Make sure the surface underneath the dough is very well floured. If necessary, use a giant spatula to lift the square, and sprinkle more flour underneath.
7. Cut the square into 2” squares; you’ll have a total of 16 small squares. Now, cut each square in half diagonally, to make 32 small triangles. This is all easily accomplished with a rolling pizza wheel; if you're working on a silicone mat, be very careful not to press down too hard as you cut.
8. Transfer the scones to a parchment-lined or well-greased baking sheet. They can be set fairly close together; you should be able to crowd them all onto an 18” x 13” half-sheet pan.
9. For best texture and highest rise, place the pan of scones in the freezer for 30 minutes, uncovered. While the scones are chilling, preheat the oven to 425°F
10. Bake the scones for 19 to 20 minutes, or until they’re golden brown. Remove the pan from the oven, and allow the scones to cool right on the pan. When they're cool, cut each scone in half once again, to make a total of 64 tiny triangles. Don't be too
particular here; in fact, if the scones are already a size you like, don't bother to cut them again. But if you decide to cut, don't stress about making them all the same size, or perfect triangles; trust us, no one but you will care once they're glazed and on the table.

11. Make the glaze by stirring together the sugar, water, and vanilla. If the sugar seems particularly lumpy, sift it first, for an extra-smooth glaze.

12. Now you're going to coat each scone with glaze. You can dip each one individually, which is quite time-consuming. Or line a baking sheet (with sides) with parchment, and pour about half the glaze atop the parchment. Set the scones atop the glaze, swirling them around a bit to coat their bottoms. Then drizzle the remaining glaze over the top. Use a pastry brush to brush the glaze over each scone, to coat it entirely. The glaze is very thin, so this is easily done.

13. Transfer the scones to a rack set over parchment, to catch any drips. As you pick each scone up, run its sides over the glaze in the bottom of the pan, both to use up some of the extra glaze, and to make sure all sides are coated.

14. Allow the glaze to set before serving the scones.