



# First Friday Newsletter

May 3, 2019

Volunteer Services - University of Iowa Health Care

## *Volunteer Services Spotlight*

### **Ellen & Alysia Haman Celebrate 5,000+ Hours!**



Ellen and Alysia Haman are a mother-daughter volunteer team who have recorded almost 6,000 hours each since 2001. They have contributed most of their time to our Patients' Library, Spiritual Services, and Center for Disabilities & Development. However, it isn't a rare occurrence to see them all around the hospital! By reaching 5,000 hours of volunteer service, they were invited to select one special program to fund and chose a book cart with *hundreds of books* for the CDD Library. Because of their generosity, patients will be able to visit the book cart and pick a book to keep.

Ellen and Alysia, thank you for all you have done and continue to do for our staff, volunteers, patients, and families!

## ***Hospital News***

### **UI Hospitals & Clinics Named to Becker's 100 Great Hospitals in America**



Becker's Healthcare released the 2019 edition of "100 Great Hospitals in America" list and University of Iowa Hospitals & Clinics made the cut! Here's what Becker's had to say about our institution:

"With 811 beds, the University of Iowa Hospitals & Clinics admits more than 36,000 patients annually. [...] The health system employs an estimated 1,752 physicians, dentists, medical residents, and fellows who are board-certified in more than 200 specialties. [...] In 2018, Forbes Magazine recognized the health system as one of the Best Employers for Diversity, placing University of Iowa Hospitals & Clinics No. 16 amount 250 employers nationwide. The health system was named No. 1 Hospital in Iowa by U.S. News & World Report in 2018-2019."

As volunteers at UIHC, you help make our hospital a better place for patients and their families. Thank you for everything you do!

Click [here](#) to read more about our hospital and others on the list!

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## ***Volunteer Services News***

### **A Thoughtful Birthday Wish**

When asked what she wanted for her birthday this year, Child Life volunteer Jessica wasn't thinking about herself and instead asked her family and friends to donate money or items to the Stead Family Children's Hospital. Her extremely thoughtful wish was a fantastic success! Check out the photos below of toys, crafts, and other gifts that were donated. Thank you, Jessica!



## ***Volunteer Events***

### **Wild Rose Gifts**

Stop by the Wild Rose Gift shop for all your gift needs. Starting April 29, watch for the 10 Days of Mother's Day gift ideas. Gift ideas for every mom, grandmother, aunt or that someone special you are looking for a gift idea. Also in the Wild Rose Gift shop we will be featuring gifts for Nurses week and Graduation.

### **Fourth Floor Salon**

May 23rd: Desert Bloom Fourth Floor Salon Lobby Event

### **Hospital-Wide**

May 12th-18th: National Hospital Week

# ***Volunteer Safety Segment***

***Each month we will highlight a safety or patient visiting reminder***



## ***Hazardous Materials***

Government regulations give you the “right to know” whether chemical materials are hazardous, the right to be trained how to handle them safely, and the right to all information your employer has about them. But you have the responsibility to apply this information to keep yourself and others safe. Material Safety Data Sheet, or MSDS, is an information sheet which identifies the hazards associated with a given chemical product. If you are asked to work with a chemical and are uncertain as to what substance you are working with, ask your supervisor for the MSDS. When a hazardous material is spilled or released, it will be cleaned up and disposed of by the user in accordance with the MSDS (Material Safety Data Sheet), when permitted. Untrained personnel should not attempt to clean up a hazardous chemical spill. Limit access to the spill area and call Safety & Security at “195” if the spill cannot be managed by trained staff.

*ACTION: All volunteers are responsible for notifying their assignment supervisor of potentially hazardous conditions. Volunteers should not attempt to clean up a hazardous or unidentified spill. Please consult our Volunteer Handbook (page 31) [here](#) 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 summer blockbuster of all time?*

Tom Compton, Administrative Coordinator: Jurassic Park(1993)

Charles Woods, VS Support Staff: The Avengers(2012)

Kathy Burkle, Daychair Volunteer: Of course, the original Star Wars movie!(1977)

Karen Sivitz, Daychair Volunteer: Raiders of the Lost Ark(1981)

## ***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 Winner***

### **Salted Caramel Brownies**

Congratulations to outgoing SLB Chairperson, Anne Edwards, for her winning submission earning her a \$10 Volunteer Services gift card!



## Ingredients

2 cups sugar

2/3 cup cocoa powder

1 cup all-purpose flour

1/2 teaspoon salt

1/2 teaspoon baking powder

1 cup (2 sticks) salted butter, melted then cooled

4 large eggs

2 teaspoons vanilla extract

1 cup chocolate chips (Anne used dark chocolate, but semi-sweet work great)

5.5 oz Kraft caramels (~20 squares)

1/2 cup sweetened condensed milk

Maldon sea salt for sprinkling

## Instructions

1. Preheat oven to 350°F and place a layer of parchment paper in a 9×13 baking pan, covering the bottom and sides.
2. In a mixing bowl fitted with a paddle attachment, combine the sugar, cocoa powder, flour, salt, and baking powder. Add in the eggs and vanilla extract and mix on medium speed for 1-2 minutes until completely combined. Pour in the cooled melted butter and mix for 1 minute until smooth. Stir in chocolate chips. Pour batter into the lined baking pan and spread out using a spatula.
3. In a microwave safe bowl or glass measuring cup, put the unwrapped caramels and sweetened condensed milk together and microwave in 30 second increments, stirring after each time. Continue microwaving for 30 seconds and stirring until completely smooth. Once smooth, drizzle about \*half of the caramel on the brownie batter and swirl together using a knife.
4. Bake for 20-25 minutes or until a toothpick comes out clean. Immediately sprinkle sea salt on top when they come out of the oven and let cool completely before slicing.