Quinton Christensen, a volunteer and mentor in the Surgical and Neurosciences Intensive Care Unit (SNICU), was recently awarded a Making a Difference award for his outstanding service. Sally Whaley, an escort in Guest Services and Community Volunteer, nominated Quinton and wrote:

“I was in parking ramp 4 when I met up with an elderly couple who needed assistance into the hospital. I offered to take each one by wheelchair to their appointment, but they did not want to be separated. A young man with a volunteer badge walked up to us and asked if he could do anything to help. We were able to take the couple together to their appointment. He was so pleasant as he visited with us. He told us about himself, where he was from, and his college major here at the University of Iowa. He also stayed with us throughout the check in process. When I asked if his unit would be wondering where he was, he said, “No, I was just leaving for the day...”
when I ran into you." Wow! What an impressive young man and excellent asset to our facility. Great job!"

Whaley (seen to the left of Christensen in the above photo) presented the award along with CSLB Chairperson Angela Mahoney (far left), Staff Volunteer Supervisors Nathalee Grue (left of Whaley) and Jon Pins (right of Christensen), and SNICU staff members.

Congratulations, Quinton! You are a terrific representative of the mission of Volunteer Services. Thank you, Sally, for taking the time to recognize a volunteer colleague in such an inspiring way!

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**Hospital News**

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**Announcing the 2019 Kid Captains!**

Kid Captain is a partnership that began in 2009 between University of Iowa Stead Family Children's Hospital and the Iowa Hawkeyes to honor pediatric patients and celebrate their inspirational stories.

Kid Captain is open to any current or former UI Stead Family Children's Hospital patient 18 years of age or younger. Only parents or legal guardians may nominate their child.

All Kid Captains will receive a commemorative jersey, special recognition from UI Stead Family Children’s Hospital and the Iowa Hawkeyes, and in August the Kid Captains received a special behind-the-scenes tour of Kinnick Stadium.

[Click here](#) to see the full list of 2019 Kid Captains!

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**Volunteer Safety Segment**

*Each month, we highlight a safety or patient visiting reminder.*
What is a “No-Pass Zone”?

Unit hallways are No-Pass Zones! Never walk past a patient’s call light without stopping in to see what is needed. On inpatient units, no one is to walk past a patient’s call light. If a call light is on, you are to stop to see what the patient needs.

When stopping for a call light:
1. Perform hand hygiene
2. A NOD
3. Silence the call light
4. Try to meet the patient’s request
5. …and a Thanks. Is there anything else I can do for you?

Please consult page 34 of our volunteer handbook for more information.

Volunteer Services Recipe Competition!

Have a recipe to share? Submit your favorite recipe to volunteerservices@uiowa.edu. If your recipe is chosen, you will receive a $10 Volunteer Services gift card!

September’s Winner:

Apple Cheese Danish

Congratulations to Spiritual Services volunteers Alysia and Ellen Haman for their winning submission!

Ingredients
Cheese Danish:
1 pkg/tube of 8 refrigerated crescent rolls or crescent roll sheet
Cream Cheese Filling:
6 oz cream cheese, softened
1/3 cup powdered sugar
1 Tbsp lemon juice
1 tsp vanilla

Apple Filling:
4 Tbsp butter
3 small apples, peeled and diced
2 Tbsp flour or 1 Tbsp cornstarch
1/2 cup brown or granulated sugar
1 tsp cinnamon

Drizzle:
1 cup powdered sugar
2-3 Tbsp water

Instructions
Preheat oven to 350°F. Line a jelly roll pan with parchment paper and set aside.

Cream Cheese Filling:
Mix cream cheese, sugar, lemon juice and vanilla until smooth and set aside.

Apple Filling:
In a medium pan, melt butter over medium heat. Add apples, flour, sugar, cinnamon and 2 Tbsp water and cook until apples are soft, about 7-10 minutes. Add more water one Tbsp at a time if apple mixture gets too thick. Remove from heat and let cool slightly.

Drizzle:
Whisk powdered sugar and 2 Tbsp water together until smooth, adding more water to reach desired consistency.

Assemble and bake the Danish:
Place crescent roll dough on lined jelly roll pan, making a rectangle. Use a rolling pin to seal seams and thin dough out slightly. On the long sides of the dough, make 2-inch diagonal cuts continuing off the edge about an inch apart. Spread cream cheese filling in the center of the dough. Spoon apple filling atop cream cheese filling. Pull the top and bottom ends of dough over filling and then pull the dough from the sides, creating a braided look. Bake for 20 minutes or until golden brown. Cool for at least 20 minutes. Add drizzle while still warm.