

FEBRUARY 2019

# THE PELICAN POINTE OF VIEW

405 MILTON RD. | MAURICE, LA | 70555 | 337.893.4449 | [PELICANPOINTEHEALTHCAREANDREHAB.ORG](http://PELICANPOINTEHEALTHCAREANDREHAB.ORG)

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## DIETARY SUPERVISOR

DONNA GREEN

## HOUSEKEEPING SUPERVISOR

ANNETTE CAMPBELL

## MAINTENANCE SUPERVISOR

CHRIS DUCK



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## BALLET ACADIANA SHINES!

Ballet Acadiana provides professional caliber dance training in our local area. Our residents and staff thoroughly enjoyed the show they recently put on at Pelican Pointe. What an amazing display of dedication, talent and beauty!



## WHEN THE SAINTS GO MARCHING IN

Though the outcome of the infamous Rams-Saints NFC championship game was absolutely heartbreaking, Pelican Pointe supports our Saints through and through. We had lots of fun gearing up for the game all decked out in our black and gold!



## REMINDERS

- RESIDENT FUNDS ARE AVAILABLE ON WEEKENDS AT YOUR NURSE'S STATION.
- PLEASE HELP US DECLUTTER YOUR LOVED ONE'S ROOM BY REMOVING ANY UNWANTED OR UNUSED ITEMS.

THANK YOU!



BEEF CHOP  
LOADED BAKED POTATO  
SMOTHERED CABBAGE  
TOMATO & CUCUMBER SALAD  
LEMON & CHOCOLATE PIE  
CHOICE BEVERAGE

## Happy Birthday

### Residents:

M. Slack	2/01
B. Breaux	2/06
H. Norman	2/11
R. Broussard	2/12
D. Broussard	2/25
V. Dartez	2/25
F. Middleton	2/25
C. Caldwell	2/25
D. Richard	2/26
J. Cousins	2/28
A. Saddler	2/29

### Employees:

Delia Andrews	2/02
Crystal Lanclos	2/06
Evangeline Tate	2/13
Kimberly Montgomery	2/15
Jasmer Mire	2/17
Laterria Bessard	2/23
Kioki Johnson	2/26
Gemma Istre	2/27
Clarence Champine	2/27

## Happy Anniversary

PLEASE JOIN US IN CONGRATULATING THE FOLLOWING EMPLOYEES WHO ARE CELEBRATING A MILESTONE ANNIVERSARY THIS MONTH!

Glynis Evans (7 yrs.)	2/03
Fredia Prejean (5 yrs.)	2/06
Maxine Hardy (7 yrs.)	2/13
Kioki Johnson (1 yr.)	2/21
Jetaashi Curry (1 yr.)	2/21



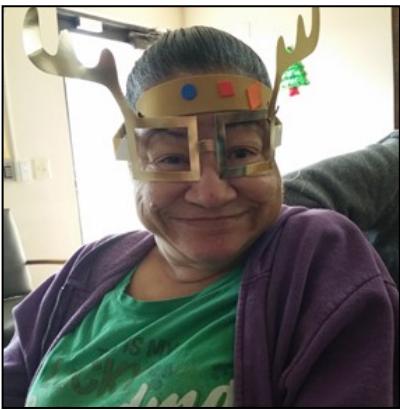
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## INSPIRATIONAL QUOTE OF THE MONTH

It's not about how much you do, but how much love you put into what you do that counts.  
-Mother Teresa

## RESIDENT OF THE MONTH



Ms. B HUNTSBERRY

We congratulate Ms. B. Huntsberry on being chosen as Resident of the Month. She enjoys strolling through the facility, chair dancing, and designer eyeglasses.

## HAVE YOU EVER WONDERED?

There are many theories about the origin of Saint Valentine, so we thought we'd share one, courtesy of slideshare.net.

### The History of Saint Valentine's Day

- Legend has it that in the third century, Emperor Claudius II of Rome made it illegal for men to get married because he wanted them to fight in his wars.
- A local priest named Valentine broke the law and helped young couples who wanted to get married.
- When Claudius found out about Valentine's secret marriages, he had Valentine arrested and ordered for him to be killed.
- While Valentine was in jail, he wrote a love letter to his girlfriend and signed it "From Your Valentine."

## 3 INGREDIENT RED HOT FUDGE

**Ingredients:** 11 oz. bag good quality white chocolate chips  
14 oz. vanilla frosting  
1/2 c. + 2 Tbsp red hot candies (cinnamon imperials)

**Directions:** Line an 8x8 or 9x9 baking dish with parchment paper, leaving a 2 inch overhang over each side. Set aside.

Melt white chocolate chips in microwave safe bowl for 1 minute. Spoon frosting over semi-melted chips. Do not stir. Microwave on high another 30 seconds. Stir until well incorporated. Fold in 1/2 cup red hot candies. Press the fudge into the parchment lined pan. Press remaining candies on top. Refridgerate 2-3 hours. When ready to serve, transfer fudge to a cutting board using parchment paper to remove from pan. Let sit for 15 minutes. Slice, serve and enjoy!

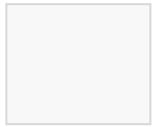
Courtesy of [Frugal Foodie Mama](#)





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MAURICE, LA 70555



## PELICAN POINTE HEALTHCARE & REHABILITATION

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### OUR MISSION

OUR MISSION IS TO ENABLE OUR RESIDENTS TO LIVE LIFE TO ITS  
FULLEST, REGARDLESS OF AGE OR HEALTH, WITH COMPASSION,  
UNDERSTANDING, RESPECT, DIGNITY, AND CARING SUPPORT.