

The FRONTLINE TRIBUNE is a publication of the Public Affairs and Communications Office of Windsor Regional Hospital
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WINDSOR REGIONAL HOSPITAL FRONTLINE TRIBUNE

To contribute a news tip, story or advertisement in the next issue, please email us at: frontlinetribune@wrh.on.ca

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Nurse Practitioner Led Outreach Team (NLOT)

This week is Nurse Practitioner's Week (November 14 - 20, 2016), a week which recognizes these vital members of the health care team. It is also a great time to highlight a nurse practitioner led initiative that helps care for seniors by reducing unnecessary emergency room visits and in the event of hospitalization, has the potential to indirectly reduce readmission rates.

NLOT, which stands for Nurse Practitioner Led Outreach Team, is a program affiliated with Windsor Regional Hospital that currently services residents in eleven long-term care homes across the Windsor area. Our physicians and professional staff should know more about their role, as they can provide huge benefits for our patients who are discharged back to their Long-Term Care homes (LTC).

The Nurse Practitioner is available to consult with the inpatient team at the time of patient discharge to ensure continuity of care back to LTC homes, following recommended discharge instructions. The Nurse Practitioner will act as a link between the hospital and the LTC facility by ensuring that appropriate recommended medical management and services are in place. Collaborative efforts are vital in preventing regression of chronic conditions and readmission to hospital.

The NPs are hoping to raise the profile of the program as it is one that many physicians and nurses may not be aware of and should consider as a way to improve patient care during and after discharge. NPs can assist in discussions regarding a patient's condition, discharge planning and, by working collaboratively with all team members, to ensure open communication between professionals, physicians, the hospital and

the Long-Term Care home.

This week we celebrate the work of our Nurse Practitioners, who are registered nurses with advanced university education and provide personalized, quality health care to patients, not just in our hospital but throughout the community!

For more information about NLOT, click on Nurse Practitioner Led Outreach Team under the Programs and Services menu of the WRH Intranet or to learn more about the vital role they play in Ontario's health care system, visit the NPAO website at www.npao.org.



Photo above (I to right): Muna Al Haddad, Rachelle Patterson, Josie Zakaria, Allison Coons and Jessie Kim

WINDSOR REGIONAL HOSPITAL

OUTSTANDING CARE-NO EXCEPTIONS!

UPCOMING EVENTS

NOV

Health Matters Lunch & Learn

16

11:00am-12:00pm / 12:00pm-1:00pm Ouellette Campus, Boardroom

NOV

Health Matters Lunch & Learn

24

11:00am-12:00pm / 12:00pm-1:00pm Ouellette Campus, Boardroom

NOV

Use Your Head Concussion Workshop

22

Time: 6:30pm
Tecumseh Arena
12021 McNorton Street, Tecumseh

DEC

WRH Children's Holiday Party

04

Christmas Craftmania! Ciociaro Club 3745 North Talbot Road, Windsor

JAN

Europro Vertical Climb

15

Time: 8:30am 1 Riverside Drive West, Windsor

JAN

T2B 20th Anniversary XX Gala

28

Time: 6:00pm

Caesars Windsor
377 Riverside Drive East, Windsor

VENDORS ON DISPLAY (NOV.14-NOV.18, 2016)

MET CAMPUS:

Premier Cosmetics, Tupperware, Funky Living, Coconut Oil of Canada, Sunlife, Azara Boutique, Magnolia & Vine, Just Jewellery, Sweets XS, Moniques Boutique, G&D Jewellery, Smarts Last Call, Thermal Clothing Inc.

OUELLETTE CAMPUS:

Magnolia & Vine, Premier Cosmetics, Azara Boutique, Thermal Clothing Inc, Just Jewellery

Please note: Vendors subject to change



Common and life-threatening infections like pneumonia, gonorrhea, and post-operative infections, as well as HIV, tuberculosis, and malaria are increasingly becoming untreatable because of resistance to antimicrobials (antibiotics). Antimicrobial resistance is predicted to have significant social, health security, and economic repercussions.

Courageous Family Continues To Raise Organ Donor Awareness

Many heartfelt thanks to the loving family of the late Trevor Funkenhauser, who on Friday, November 4, 2016, were recognized for their ongoing and outstanding contributions towards organ and tissue donation awareness.

A golf tournament held every year by Trevor's parents, Gunther and Judith Funkenhauser and their extended family and friends continues to raise funds to support equipment and awareness raising initiatives for this important cause.

Following his courageous battle in 2006, Trevor's organs saved three lives and improved the lives of many others because of his Gift of Life through organ donation. This year's annual A Day For A Life golf tournament raised more than \$25,000, putting the total raised over the past six years to more than \$125,000. Gunther and Judith presented this year's cheque to the Windsor Regional Hospital Foundation during an emotional ceremony at the Ouellette campus.

"We have the power to save lives," Gunther said at the event, noting that he hopes to continue to do his part to raise awareness while encouraging others to do the same.

"As long as I can do it, I will do it. We're willing to do whatever we can to promote organ and tissue donation."

Windsor Regional Hospital Foundation Chair, Richard Vennettilli noted statistics that show that "every three days, a person dies waiting for an organ."

"Thank you for everything you do in our community," he said to the Funkenhausers.

Paula Schmidt, Regional Gift of Life Coordinator, called the Funkehausers "truly inspirational."

"Windsor Regional Hospital is really lucky to have you and your continued support," she said, reminding those gathered to tell their friends to "take the two minutes - go to beadonor.ca - and save a life and think of the legacy you could leave behind."

Thank you to Gunther, Judith and all of their family, friends and supporters who continue to remind our residents to register their online consent to organ and tissue donation at beadonor.ca.



Photo (right): Judith Funkenhauser, Gunther Funkenhauser present donation to Richard Vennettilli, Chair, Windsor Regional Hospital Foundation.

INTRODUCING NEW FACES AT WINDSOR REGIONAL HOSPITAL



Freddy Espinoza
UNIT AIDE
EMERGENCY SUPPORT



Crystal Hamburger
RETAIL SERVER
CAFETERIA RECOVERIES



Qiaolin Zhao
DISCHARGE VOLUNTEER
VOLUNTEER SERVICES



Kimberly Bilow
UNIT CLERK
SURGICAL UNIT



Let's create a COMMUNITY Of IMMUNITY

Wednesday
Nov. 16th
5 - 8 pm

Saturday Nov. 19th 9am - 1pm





Bring your whole family for free pizza, popcorn & flu shots



1030 Ouellette Ave.
Ext. 32181 or 519-252-2181
Monday to Friday, 9am—5pm



COMPASSION is our PASSION



Transit Windsor Offers ValuPass To WRH Employees

Transit Windsor offers discounted prices for bus passes for organizations/businesses who offer it to their employees via payroll deduction. Windsor's Corporate ValuPass is \$73.95, which is \$13.00 cheaper than the regular adult pass.

Transit Windsor has recently indicated to Windsor Regional Hospital that they will waive the minimum number required to do this. Passes would be made available only to employees - not their family members.

If you are interested, please take a minute to complete the following online form by December 31st, 2016:

http://www.wrh.on.ca/Site_Published/wrh_internet/ OnlineFormsnonav.aspx?Body.ld=75362

Instruction on how to purchase a pass will then be provided to those interested.





Write a letter to santa

DECORATE A COOKIE

CREATE A SPECIAL KEEPSAKE

TAKE A PHOTO WITH SANTA!! WHILE HIS HELPERS GIVE OUT GIFTS

Doors open at 11:00 / Lunch served promptly at 12:00 Santa arrives at 1:00

Gifts will be given out by age-youngest to oldest - sorry, no exceptions

Tickets: \$15 per Adult / \$20 per child

Party is open to staff members' children and grandchildren ages 0-10yrs

Tickets can be purchased in Human Resources at

Met (ext 52330) and Ouellette (ext 33023)

Advance Sales Only - DEADLINE TO PURCHASE IS NOV 23







2016/2017 FAMILY GIVING CAMPAIGN

The Family Giving Campaign at Windsor Regional Hospital (Ouellette and Metropolitan campuses) is designed to provide staff, professional staff, Board members and volunteers an opportunity of give back to their hospital. Whether one has worked at the hospital for a few months or several years, we realize how fortunate we are to be associated with this dynamic organization (Windsor Regional Hospital). Each day we see first-hand the positive difference in the lives that we touch when we give and the satisfaction knowing that we are helping patients and families with enhanced care through medical equipment purchases or improving programs and services we may be attached to.

Often, when appealing to the community for support, they will ask, what have we done before they can make a decision to assist the hospital. Through the Family Giving Campaign, we can proudly state, we too have responded and done our share to support hospital and healthcare in our community.

Thank you for your consideration to support the Windsor Regional Hospital Family Giving Campaign. Many incentives are available to you simply by making a commitment.

CAMPAIGN RUNS UNTIL DECEMBER 2, 2016

100% of your contribution will support the fund(s) of your choice. All participating employees will be entered into a drawing for prizes

By donating to the Family Giving campaign, all donors will also qualify for a WestJet Voucher to fly destinations within WestJet territories. After all prize draws on December 2

For more information on the Family Giving Campaign, please contact Brandon Osborne, Ext.52449 or brandon.osborne@wrh.on.ca

Complete your pledge online at **www.wrhfamilygivingpledge.ca** and be eligible to win a Ted Farron Gourmet Butcher Shop Family BBQ Package (Value \$325)









Autumn Salad Of Roasted Beets, Butternut Squash & Brussel Sprouts

Makes 6 servings Preparation: 20 min Cooking Time: 4-5 hours

INGREDIENTS

- 1 medium butternut squash
- 1 lb brussels sprouts
- 2 c black rice
- 3.5 cups of water
- 1 bay leaf
- 2 strips orange peel
- the zest from 1 orange
- 3 tbsp olive oil
- 4 tbsp blood orange olive oil
- 2 tsp lemon juice
- 2 tsp sea salt + more to taste
- 2 large red beets
- 3 sprigs basil



METHOD

Preheat your oven to 400"F with a large cast iron skillet on the bottom rack. Rinse and scrub the beets well and wrap them loosely in aluminum foil, making sure to leave a little opening for the steam to escape. Place them in the preheated oven for 1 hour until softened. When cool enough to handle peel the skin off of the beets and cut them into small squares. Set aside until ready to use. Peel the butternut squash and discard the seeds. Cut in into small cubes and transfer it to a large baking sheet. Drizzle with olive oil and a pinch of sea salt. Spread them on the baking sheets preferably without touching each other. Roast them in the preheated oven for about 35 to 45 minutes until soften and starts to caramelize around the edges. Meanwhile rinse and dry the brussel sprouts and trim the ends. Half them lengthwise and transfer to a bowl. Drizzle them with olive oil and a good pinch of sea salt. Toss to coat and carefully transfer them to the preheated cast iron skillet in the oven. Do your best to have them cut side down for a nice golden brown sear. After about 15 minutes in the oven give them a gentle toss so they brown all over. Cook another 10 to 15 minutes until done to your liking. Meanwhile combine the black rice, water , lemon peel and bay leaf in a pot. Bring to a simmer and cover with a tight lid. Cook for 30 minutes until all water has been absorbed. Remove from heat and allow it to sit covered for 10 minutes. Transfer the rice to a mixing bowl and discard the bay and orange peel. Drizzle with olive oil and fluff with a fork. Transfer to a serving tray and top with the roasted butternut squash cubes, roasted red beets and brussel sprouts. In a small jar combine 3 tbsp of blood orange olive oil and the lemon juice and a pinch of sea salt. Shake to combine, taste and adjust seasonings until you are happy. Drizzle the blood orange vinaigrette all over the top of the butternut squash, beets and brussel sprouts autumn salad. Garnish with the fresh basil, edible flowers and fresh basil and serve warm!

NUTRIENTS Per Serving (1 ½ cup):

Calories: 314; Protein: 4g; Total Fat: 17 g; Carbohydrates: 38g; Sodium 922ma