

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

Ron Foster, Editor ron.foster@wrh.on.ca 519-254-5577 ext. 52003

Gisele Seguin gisele.seguin@wrh.on.ca 519-254-5577 ext. 52008

Steve Erwin steve.erwin@wrh.on.ca 519-254-5577 ext. 33350

David Lenz david.lenz@wrh.on.ca 519-254-5577 ext. 32539



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February is Black History Month

During Black History Month, Canadians celebrate the many achievements and contributions of Black Canadians who, throughout history, have done so much to make Canada the culturally diverse, compassionate and prosperous nation it is today.

The commemoration of Black History Month dates back to 1926, when Harvard-educated African American historian Carter G. Woodson proposed setting aside a time devoted to honour the accomplishments of African Americans and to heighten awareness of Black history in the United States. This led to the establishment of Negro History Week in 1926. Celebrations of Black history began in Canada also shortly thereafter. During the early 1970s, the week became known as Black History Week. It was expanded into Black History Month in 1976.

Essex County is rich in Black history. Canadians of African descent have played important roles in the cultural, political, social, and economic progress of our communities. Our region has been populated by people of African descent from the 18th century, when free Black Loyalists as well as enslaved Africans were among the area's early residents; to the 19th century when formerly enslaved African Americans and free people of colour streamed into this area by the thousands, fleeing either bondage or oppression; to the modern era when immigrants from the continent of Africa and the Caribbean made this region their new home.

Windsor Regional Hospital is recognizing Black History Month in the following ways:

- Black History Month displays in the library at both the Met and Ouellette Campuses.
- Check your email for a link to a quiz on Black History Month and your chance to win a \$100 Amazon Gift Card.

For more information on Black History Month and some local events taking place in February, please visit www.amherstburgfreedom.org/black-history-month.



Photo:

Located at Wyandotte and McDougall (on the side of Daphne Clarke's building) this mural celebrates the Black community's vital role in Windsor's development. The important figures depicted in the mural are Mary Ann Shadd, Bishop C.L. Morton, Justin Jackson, Rev. J.T. Wagner, Walter Perry and Alton C. Parker. Also featured are an Underground Railroad quilt pattern and a Harmony Ribbon





FEBRUARY 28, 2019

Hats On For Healthcare Windsor Spitfires WFCU Centre, 7:05pm 8787 McHugh Street, Windsor

MARCH 5, 2019

Hats On For HealthcareWindsor Regional Hospital, Windsor-Essex

MARCH 6, 2019

Hats On For Healthcare Windsor Express WFCU Centre, 7:05pm 8787 McHugh Street, Windsor

MARCH 8, 2019

International Women's Day Ciociaro Club Of Windsor 3745 North Talbot Road

APRIL 19, 2019

Volunteer Appreciation Party Riverside Sportmen's Club 10835 Riverside Drive East, Windsor

MAY 23, 2019

WRHF Annual Golf TournamentEssex Golf & Country Club
7555 Matchette Road, LaSalle

JUNE 19, 2019

Funkenhauser Family - A Day For A Life Golf Tournament

Kingsville Golf & Country Club 640 County Road 20, Kingsville

JUNE 22, 2019

Sail Into Summer Dinner

Windsor Yacht Club 9000 Riverside Drive East, Windsor

JULY 20, 2019

Rafih Auto Group Golf Tournament

Beachgrove Golf & Country Club 14134 Riverside Dr E, Windsor



Health officials in Madagascar have recorded 19,539 measles cases and 39 deaths since an outbreak began in October 2018 - 51% of infected patients were not vaccinated against the disease. The estimated measles immunization coverage in Madagascar was 58 percent in 2017.

Heart Shaped Pizza Is Back In February (Heart Month)

Antonino's Original Pizza is back to support the Angioplasty/Catheterization Lab at the Ouellette Campus with the sale of heart-shaped pizzas and Nutella pizzas during the month of February.

"This has been a tradition that began as far back as 2001 and my family and pizza outlets look forward again to fundraise for the Cath Lab at Windsor Regional Hospital," stated Joe Ciaravino, owner of Antonio's Original Pizza.

Soon, Joe will open his newest store on Howard Avenue, adjacent to the flagship outlet long established years ago. The new restaurant, designed by local architect, Settimo Vilardi of Archon Architects and constructed by Rosati Construction has 4,000 square feet in its new building. It will have a rustic, old world look and will include a full commercial kitchen, self-service dining room for 25 patrons and take-out area.

Joe's father, Antonino 'Tony' Ciaravino, was one of Windsor's pizza pioneers. After emigrating from Sicily in the early 1950's, he opened the first pizzeria on Dougall Avenue in South Windsor. "My dad did not invent Windsor-style pizza but he took the existing recipe and improved upon it, and, that is the recipe we use today," said his son, Joe. That first store was in 1959, then in 1999, Joe himself opened his first store on Howard and Talbot Road, naming it after his father. Over the years, Antonino's expanded to Tecumseh and LaSalle.

Joe added, "If you want a truly authentic Windsor-style pizza, made the traditional way, you've got to go to Antonino's Original Pizza!"

The Heart-Shaped Pizzas and Nutello Pizzas are available at the three store outlets throughout the month of February, dedicated as Heart Month.





SUPPORT WINDSOR REGIONAL HOSPITAL FOUNDATION
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Larry Sandre, CPA, CA, IA



WINDSOR REGIONAL HOSPITAL FOUNDATION

INTRODUCING NEW FACES AT WINDSOR REGIONAL HOSPITAL



Deanndrea Scott
REGISTERED PRACTICAL
NURSE / OR TECHNICIAN
OPERATING ROOM



Justine Mailloux

REGISTERED

NURSE
EMERGENCY DEPARTMENT



Marylou Serre
FOOD SERVICE
WORKER
GUEST SERVICES



Dr. Sean Cruise

PHYSICIAN

SURGICAL

DEPARTMENT





HATS ON FOR HEALTHCARE NIGHT!

WINDSOR SPITFIRES vs. PETERBOROUGH PETES

THURSDAY, FEBRUARY 28 / 7:05 PM WFCU CENTRE • 8787 MCHUGH STREET TICKETS: \$20 EACH

Partial proceeds from ticket sales benefit the 2019 Hats On For Healthcare campaign raising funds towards the purchase of Diagnostic Imaging equipment at Windsor Regional Hospital.

Purchase tickets online at www.fevo.me/hats

World Hijab Day

Last week, staff and visitors at WRH had the opportunity to learn about the Hijab, try one on and share in the experience.

The Diversity Committee set up booths at both campuses as part of World Hijab Day.

The day is an opportunity to improve understanding about the Hijab head covering, within our workplace to support members of our team who wear the Hijab themselves, and in serving our diverse community of patients.



Photo: Members of the diversity committee with staff and students at the World Hijab Day booth at Ouellette Campus.





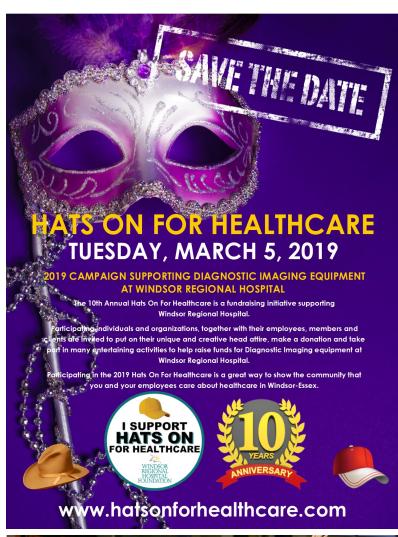
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HATS ON FOR HEALTHCARE

WINDSOR EXPRESS TICKETS

WEDNESDAY, MARCH 6, 2019 WFCU CENTRE - TICKETS: \$15 EACH

PURCHASE YOUR TICKETS FROM THE PUBLIC AFFAIRS/FOUNDATION OFFICE AT THE OUELLETTE AND MET CAMPUSES.

PROCEEDS FROM TICKET SALES FROM THE GAME BENEFIT THE 2019 HATS ON FOR HEALTHCARE CAMPAIGN SUPPORTING THE WINDSOR REGIONAL HOSPITAL FOUNDATION AND DIAGNOSTIC IMAGING EQUIPMENT AT WINDSOR REGIONAL HOSPITAL.

hatsonforhealthcare.com

#RECIPEOFTHEWEEK

Veggie-Stuffed Squash Bowls

Makes 6 to 8 servings. / Preparation: 25 min Cookina: 40-50 min

INGREDIENTS

- 3 butternut sauashes
- 2 tbsp olive oil, divided
- 1 large zucchini,1/2-inch chunks
- 1 cup cherry tomatoes
- 1 cup chopped walnuts
- 8 cups spring mix
- 1 sweet yellow pepper, 1/2-inch chunks
- Half large red onion, cut in 1/2-inch chunks
- 1 tbsp chopped thyme
- 1/2 cup Fresh Thyme Vinaigrette
- 1 cup shredded mozzarella cheese
- 1 (140g) pkg goat cheese, crumbled

DIRECTIONS

Position racks in top and bottom thirds of oven; preheat to 400°F. Line 2 baking sheets with parchment paper. Halve squash lengthwise and remove seeds. Brush cut sides of squash with 1 tbsp of the oil; arrange on prepared pans, cut sides down. Roast squash, turning once and switching and rotating pans halfway through, until fork-tender, 40 to 50 minutes. Remove from oven; let stand until cool enough to handle, about 5 minutes. Scoop flesh from 4 of the squash halves, leaving 3/4-inch border. Set flesh aside. Scoop flesh from remaining halves into large bowl; add reserved flesh and mash until smooth. Refrigerate in airtight container for up to 3 days for use in Butternut Squash Vegetarian Cottage Pie and Squash Waffles. While squash are roasting, in large nonstick skillet, heat remaining oil over medium-high heat; cook zucchini, yellow pepper and red onion until softened, about 4 minutes. Add tomatoes and thyme; cook until tomatoes begin to soften, about 1 minute. Remove from heat; let cool slightly. Toss together zucchini mixture, 1/4 cup of the Fresh Thyme Vinaigrette, the mozzarella and walnuts. Mound mixture into 4 hollowed-out squash halves, slightly packing. Sprinkle with goat cheese. On same pans, bake until warmed through and cheese is beginning to brown, 10 to 15 minutes. Halve crosswise; serve with spring mix tossed with remaining Fresh Thyme Vinaigrette.

NUTRIENTS Per Serving (1/8 of Recipe):

Calories: 405; Protein: 12g; Total Fat:29g; Carbohydrates: 32g; Sugar 9g; Fibre 6g; Sodium 229mg

VENDORS ON DISPLAY February 4 - 8, 2019

Met Campus: Freak Parade, Accessorize it, Custom Essentials, Edgeukid; Alice & Betty Designs, Crystal Clear Jewellery, Just Jewellery

Ouellette Campus: Home Instead, Helix Hearing Care, Qualicare

Please note: Vendors subject to change.