



DBHDD

Georgia Department of Behavioral Health & Developmental Disabilities

ECRH Bulletin

VOLUME 10, ISSUE 24

JUNE 30, 2014

East Central Regional Hospital

Special points of interest:

- Blood Drive Honor Roll
Mental Health First Aid
Out & About
Sidewalk Art
Jobs List
July Menus

Pride is holding your head up when everyone around you has theirs bowed. Courage is what makes you do it.

Bryce Courtenay

Inside this issue:

Table listing contents: New Employees (2), HR Partners (2), Safety Shop (3), Infection Control (4), Quality Corner (5), Pharmacy Update (6,7), Training at a Glance (7,8,9), Occupational Health (10), July Birthdays (11,12)

From the Desk of the RHA - Nan M. Lewis



The summer heat that is so familiar to Augusta is here. As we approach the 4th of July, I would like to take this opportunity to wish you and your families a safe and enjoyable holiday...

Couple of anniversaries that deserve recognition:

June 22, 2014 marked the 15th anniversary of the Supreme Court's landmark decision in Olmstead v. L.C., which protects the rights of individuals with disabilities to live fully integrated in their communities.

DBHDD was at the Carter Center on June 23 to celebrate individuals who are living meaningful and fulfilling lives in the community because of Olmstead. Commissioner Frank Berry gave an update on the progress Georgia has made to help individuals with behavioral health challenges...

The second anniversary is today, July 1, and it is actually a birthday. Eleven years ago Gracewood and Augusta Regional consolidated to become ECRH. Today, we are the largest Regional Hospital in the state...

Change and Challenges continue to occur at ECRH, neither one get any easier, but we continue to manage our way through. Lots of upgrades and changes to our IT systems as (Continued on page 3)

Tidbits of ECRH History

ECRH is so fortunate to have a professional DATA MANAGEMENT team that keeps us up to speed with the computer world. But that's nothing new. Can you believe our hospital has been using electronic equipment since 1969 to "modernize"?

Here's a paragraph from the Gracewood Annual Report for 1969 pertaining to the Division of Evaluation and Rehabilitation: "An IBM magnetic selectric typewriter was secured on a rental basis and put into operation in August. It has proven to be a real asset in speeding up processing of applications."

As time moved on, the hospital bought and used many selectric typewriters. One is still in TIDBITS' office. It works well except for the lower case "d" which prints out "XZ".

Contributed by Brian Mulherin

New Employees



Front Row (L-R): Tyler Sheehan, Lifeguard; Rodriguez Bostic, HST 1; Crystal Thomas, HST 1; Grace Akinyombo, RN

Back Row (L-R): Erin Ratliff, HCW; Kimberly Seals, HST 1; Tracy Evens, HST 1

(L-R): Elizabeth Bussey, Patient Care Tech; Pamella Drysdale, RN



HR Partners

Open House and Commitment Ceremony



Safety Shop - Fireworks

Each July Fourth, thousands of people, most often children and teens, are injured while using consumer fireworks. Despite the dangers of fireworks, few people understand the associated risks - devastating burns, other injuries, fires, and even death. The [Alliance to Stop Consumer Fireworks](#) is a group of health and safety organizations, coordinated by NFPA, that urges the public to avoid the use of consumer fireworks and instead, to enjoy displays of fireworks conducted by trained professionals.

Facts & Figures

- In 2011, fireworks caused an estimated 17,800 reported fires, including 1,200 total structure fires, 400 vehicle fires, and 16,300 outside and other fires. These fires resulted in an estimated eight reported civilian deaths, 40 civilian injuries and \$32 million in direct property damage.
- In 2011, U.S. hospital emergency rooms treated an estimated 9,600 people for fireworks related injuries; 61% of 2010 emergency room fireworks-related injuries were to the extremities and 34% were to the head.
- The risk of fireworks injury was highest for children ages 5-19, and adults 25-44, in an atypical year of a very comparable risk across much of the population.
- On Independence Day in a typical year, far more U.S. fires are reported than on any other day, and fireworks account for two out of five of those fires, more than any other cause of fires.

If you need assistance with anything Fire Safety, Life Safety, Radio Communications, MSDS, HazMat, Medical Equipment, or Emergency Management, please contact Jennifer Sosebee, Safety Manager, at 706-790-2400/2401. Or e-mail at jsosebee@dhr.state.ga.us.

HELP ME HELP YOU make ECRH a safe place for our individuals, visitors, and staff.

From the Desk of the RHA - Nan M. Lewis

(Continued from page 1)

we migrate from GroupWise to Outlook and from Windows XP to Windows 7. Computer glitches are particularly frustrating as we go about our workday, but when we finally emerge on the other side, things do get better. Your patience is appreciated as we navigate through this change.

Thanks for all you do, and try to stay cool!



*Sincerely,
Nan M. Lewis*

Fireworks Safety

Fireworks are often used to mark special events and holidays. However, they are not safe in the hands of consumers. Fireworks cause thousands of burns and eye injuries each year. People can enjoy fireworks safely if they follow a few simple safety tips:

BE CAREFUL!

- Be safe. If you want to see fireworks, go to a public show put on by experts.
- Do not use consumer fireworks.
- Keep a close eye on children at events where fireworks are used.

CONSUMER FIREWORKS

NFPA is opposed to consumer use of fireworks. This includes sparklers and firecrackers. Even sparklers burn hot enough to cause third-degree burns.

HOW HOT DOES A SPARKLER BURN?

1200 °F	Sparklers
1100 °F	
1000 °F	
900 °F	Glass melts at 900 °F
800 °F	
700 °F	
600 °F	Wood burns at 575 °F
500 °F	
400 °F	Cakes bake at 350 °F
300 °F	
200 °F	Water boils at 212 °F
100 °F	
0 °F	

FACTS

- In 2011, almost 18,000 fires were caused by fireworks.
- Sparklers cause 16% of fireworks injuries.

Your Source for SAFETY Information
NFPA Public Education Division • 1 Batterymarch Park, Quincy, MA 02269
www.nfpa.org/education

Infection Control - Perfect Food Safe Picnics!

No ants, no bees, no food poisoning! What better way to celebrate a beautiful summer day than with a picnic outside at the park, at the beach or even in your own backyard. Here are some tips to keep your picnic perfectly safe:

Plan ahead so you don't forget essential items such as a food thermometer, cooler chest with ice, plenty of clean utensils, storage containers for leftovers, paper towels, and trash bags. Find out ahead of time if you'll have running water, grills, picnic tables, and trash receptacles at the site.

In preparation for your picnic, don't thaw meat on the counter overnight—that's not safe. Thaw food in the refrigerator or cook from the frozen state. Cooking frozen meat or poultry will take approximately 50% longer than the recommended time for fully thawed or fresh meat and poultry. Don't partially cook meat and poultry ahead of time. That can be risky. It's safest to cook meat and poultry to a safe internal temperature at the picnic.

For a worry-free picnic, place perishable foods, such as hot dogs, burgers, poultry, deviled eggs, and macaroni or potato salads in a well-insulated cooler with plenty of ice or freezer gel packs. They need to be kept cold.

When you arrive at the picnic site, the first task is to wash your hands before preparing food. If running water is not available, use disposable wet wipes or hand sanitizer to clean your hands before and after touching food.

Don't leave foods out in the sun. At the picnic, keep the cooler in the shade. Serve food quickly from the cooler and return it fast. In hot weather, above 90°F, food shouldn't sit out of the cooler over an hour.

Cook meat and poultry to a safe temperature as measured with a food thermometer. Just because a hamburger looks done on the outside doesn't mean it is done on the inside. Use a food thermometer to be sure!

Serve food items from the grill on a clean platter. Don't use the same plate and utensils for cooked food that were used for the raw food. Use a clean plate and utensil set for cooked food.

Leftovers. Don't forget to unpack that cooler as soon as you return home. Refrigerate leftover meats and salads which have stayed cold; discard if they have become warm.

Safe Cooking Temperatures

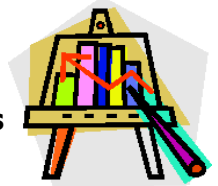
Beef, Pork, Veal, Lamb	160 °F
Turkey, Chicken	165 °F
Fresh Cuts Pork, Beef, Veal, Lamb	
Plus 3 minutes stand time for safety	145 °F
Poultry	
Chicken & Turkey, whole	165 °F
Poultry Parts	165 °F
Duck & Goose	165 °F
Stuffing (cooked alone or in bird)	165 °F
Ham, Cooked and Fresh	
Ham (raw) Plus 3 min. stand time	145 °F
Pre-cooked (to reheat)	140 °F
Eggs & Egg Dishes	
Eggs	Cook until yolk & white are firm
Egg Dishes	160 °F
Seafood	
Fin fish	145 °F or until opaque & flakes easily with fork
Shrimp, Lobster & Crabs	Flesh pearly & opaque
Clams, Oysters & Mussels	Shells open during cooking
Scallops	Milky white or opaque & firm
Leftovers & Casseroles	165 °F

The Quality Corner - News & Information From Quality Management

Quality Management Department Update



Assessing the Potential for Violence in Mental Health Care Settings



On both the Augusta Campus and the Gracewood Campus, we have individuals whose maladaptive behavior can quickly escalate into acts of aggression. These aggressive acts may be targeted at destroying property or they may target other individuals and/or staff.

We used to be taught to imagine that we had an internal radar system. This simply meant that we should be acutely aware of our surroundings and situations at all times when we are on the job. Take a look around you in your workplace. Are there items that could be used by an aggressive person as weapons? A trash can thrown with enough force can injure people or break out a window. It is very important for our Treatment Teams/Inter-Disciplinary Teams to use resources available to them to assess our individuals potential for aggression. An aggressive individual can quickly disrupt a calm treatment milieu. It is very important that staff be aware of their individuals and their surroundings at all times. Should aggressive situations arise, staff must remain calm in order to de-escalate the situation safely. Our PBS Team can be a good resource in providing training for staff and our Mental Health Counselors can also provide assistance to address situations that may trigger aggression in our individuals.

The journal *Nursing Management* included an article in their June issue on recognition of violent behavior in hospital settings. The article mentioned the STAMP assessment. STAMP stands for **S**taring, **T**one of voice, **A**nxiety, **M**umbling, and **P**acing. The system was developed by nursing staff at another hospital. For our purposes, this could be a useful acronym to help our staff recognize potential precursors to aggressive behavior.

STAMP

Mental Health First Aid

Please note the course time has been reduced from 12 to 8 hours.

Monday, July 28th

12:30 pm-5:00 pm

and

Tuesday, July 29th

8:00 am-12:30 pm

Speaker: Dawn Gantt, MPA

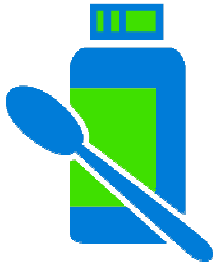
Attendance both days is required to complete the course and obtain a certificate.

Mental Health First Aid is a groundbreaking public education program that helps the public identify, understand, and respond to signs of mental illness and substance use disorders. It is offered in the form of an interactive 2-day course that presents an overview of mental illness and substance use disorders in the U.S. and will introduce participants to risk factors and warning signs of mental health problems, build an understanding of their impact, and provide overviews of common treatments.

Those who take the 8-hour course learn a 5-step action plan encompassing the skills, resources, and knowledge to help an individual in crisis connect with appropriate professional, peer, social, and self-help care. A certificate is awarded to each individual who successfully completes the course.

Clinical staff, especially HSTs, who are interested in completing this course should contact their Nurse Manager to reserve a place in one of these classes.

Pharmacy Update



"Pharmacy for Nurses" Class: All nurses are encouraged to attend the **"Pharmacy for Nurses" class:**

**Gracewood Campus - Building 103B:
during Nursing Orientation**

June 30, 2014

July 16, 2014

July 30, 2014

1:30 PM - 2:30 PM

**Please contact Sopheap Pin or Casandra Roberts
in the Pharmacy (ext. 2496) for more information.**

PRESCRIPTION REFILL REQUEST TO PHARMACY **(CLN 612)**

The CLN 612 form was revised in order to identify the reasons why extra doses are being requested by the Nursing Staff. Please remember to enter the "Reason Code" when completing the form:

East Central Regional Hospital
PRESCRIPTION REFILL REQUEST TO PHARMACY

Unit/Living Area: _____ Requested By: _____ Date: _____

Reason Code: 1. Dropped 2. Wasted 3. Individual Spit Out

Consumer's Name and Avatar Number	Medication & Strength	Qty	Time Noticed	Reason Code	Filled By	Checked By

Nurse Manager's Signature: _____ Date: _____

Directions:

1. Unit Nurse - fax to Pharmacy
2. Unit Nurse - forward copy to Nurse Manager
3. Nurse Manager - review and take corrective action as needed.
4. Nurse Manager - sign and date
5. Nurse Manager - retain copy for 1 year

CLN612 (Revised 4-15-13)

Pharmacy Update

Controlled Drugs and Par Levels:

Please submit all floor-stock orders (controlled and non-controlled) before 11:00 am on Monday through Friday. No floor-stock orders should be expected to be filled on the weekends. Each controlled drug has been given a "par level" for each living area based on current orders for the medications. The "par level" has been set for approximately a 14 day supply. If significant changes in orders for controlled drugs occur, the nurses may request that the pharmacy review the medication usage for possible adjustment of the "par level".

Outdating Reports:

The pharmacy is distributing an "Outdating Report" twice weekly on Mondays and Thursdays. **The purpose of the report is to prevent orders from outdating.** Please address the outdating orders with the physicians.

Renewed Orders:

Please be aware that "renewed" orders do not appear on the pharmacy "que" to be processed by the pharmacy staff, therefore **a refill slip will need to be filled out** by the nursing staff if additional medications are needed before "Drug Refill Day".

CII Controlled Drugs:

CII controlled drugs cannot be renewed. They must be entered as a new order by the physician. Examples of CII controlled drugs are Ritalin and Adderall.

Training at a Glance - July

CLASS	DATE	TIME	PLACE
Updated Safety Care Level #2	6/30/2014 7/1/2014	8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 99L
NEO Principles of Recovery	7/1/2014	9:30 a.m.-10:30 a.m.	BLDG 103-D E&R
CPRA	7/1/2014	1:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23
Updated PNS End User	7/1/2014	8:00 a.m.-9:00 a.m. 9:00 a.m.-10:00 a.m. 10:00 a.m.-11:00 a.m.	BLDG 103-C Room C-23
PBS Training	7/1/2014 7/2/2014	8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 20 Gracewood
Updated Safety Care Level #2	7/1/2014 7/2/2014	12:30 p.m.-4:30 p.m. 8:00 a.m.-4:30 p.m.	BLDG 99L
NEO Infection Control and Prevention+Handwashing	7/2/2014	9:00 a.m.-10:30 a.m.	BLDG 103-D E&R
CPRC	7/2/2014	8:00 a.m.-12:00 p.m.	BLDG 103-C Room C-23
NEO Incident Management	7/2/2014	2:30 p.m.-4:30 p.m.	BLDG 103-C
Updated Seizure Management	7/2/2014	1:00 p.m.-2:30 p.m. 3:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23
Updated PNS Professional	7/3/2014	9:00 a.m.-11:00 a.m.	BLDG 103-C
NEO Safety Care #1	7/3/2014 7/7/2014	8:30 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 99F

Training at a Glance - July

CLASS	DATE	TIME	PLACE
NEO Safety Care #2	7/3/2014 7/7/2014 7/8/2014	8:30 a.m.-4:30 p.m. 8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 99L
Infection Control and Prevention+Handwashing	7/3/2014	2:30 p.m.-4:30 p.m.	BLDG 103-D E&R
CPRA	7/3/2014	8:00 a.m.-11:30 a.m.	BLDG 103-C Room C-23
Updated Incident Management	7/3/2014	1:00 p.m.-2:30 p.m. 3:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23
Updated Safety Care #1	7/3/2014	8:00 a.m.-4:30 p.m.	VIP Dining Room Gracewood
First Aid	7/7/2014	12:30 p.m.-4:30 p.m.	BLDG 103-C Room C-23
Updated Seizure Management	7/7/2014	8:00 a.m.-9:30 a.m. 10:00 a.m.-11:30 a.m.	BLDG 103-C Room C-23
Updated PNS Professional	7/7/2014	1:00 p.m.-3:00 p.m.	BLDG 103-C Lab
Updated PNS End User	7/7/2014	1:00 p.m.-2:00 p.m. 2:00 p.m.-3:00 p.m. 3:00 p.m.-4:00 p.m.	BLDG 103-D E&R
Updated Incident Management	7/8/2014	8:00 a.m.-9:30 a.m. 10:00 a.m.-11:30 a.m.	BLDG 103-C Room C-23
NEO CPRA	7/8/2014	12:30 p.m.-4:30 p.m.	BLDG 103-C Room C-23
NEO CPRC	7/8/2014	12:30 p.m.-4:30 p.m.	BLDG 103-C Lab
Updated Safety Care #2	7/8/2014 7/9/2014	12:30 p.m.-4:30 p.m. 8:00 a.m.-4:30 p.m.	BLDG 99L
NEO First Aid	7/9/2014	8:00 a.m.-12:00 p.m.	BLDG 103-C Room C-23
NEO Medical Emergency Response System	7/9/2014	12:30 p.m.-4:30 p.m.	BLDG 103-D E&R
Updated PNS Professional	7/9/2014	9:00 a.m.-11:00 a.m.	BLDG 103-C Lab
Updated PNS End User	7/9/2014	8:00 a.m.-9:00 a.m. 9:00 a.m.-10:00 a.m. 10:00 a.m.-11:00 a.m.	BLDG 103-D E&R
NEO Observation of Individual to Ensure Safety	7/10/2014	10:30 a.m.-1:30 p.m.	BLDG 103-D E&R
NEO Seclusion and Restraint	7/10/2014	1:30 p.m.-4:30 p.m.	BLDG 103-D E&R
Updated Seizure Management	7/10/2014	1:00 p.m.-2:30 p.m. 3:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23
Updated Safety Care #1	7/10/2014	8:00 a.m.-4:30 p.m.	VIP Dining Room Gracewood
Updated Safety Care Level #2	7/10/2014 7/10/2014	8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 99L
NEO Therapeutic Incentive Program	7/10/2014	8:30 a.m.-10:00 a.m.	BLDG 103-D E&R
NEO Seizure Management	7/11/2014	10:30 a.m.-12:00 p.m.	BLDG 103-D E&R
Updated Incident Management	7/11/2014	1:00 p.m.-2:30 p.m. 3:00 p.m.-4:30 p.m.	BLDG 103-C Room C-23

Training at a Glance - July

CLASS	DATE	TIME	PLACE
NEO PNS Professional	7/14/2014	8:00 a.m.-12:00 p.m.	BLDG 103-C Room C-23
NEO PNS End User	7/14/2014	12:30 p.m.-4:30 p.m.	BLDG 103-D E&R
Updated Safety Care #2	7/14/2014 7/15/2014	12:30 p.m.-4:30 p.m. 8:00 a.m.-4:30 p.m.	BLDG 99L
Safety Care Level #2	7/14/2014 7/15/2014 7/16/2014	8:00 a.m.-4:30 p.m. 8:00 a.m.-4:30 p.m. 8:00 a.m.-12:00 p.m.	BLDG 20 Gracewood
Infection Control and Prevention+Handwashing	7/15/2014	2:30 p.m.-4:30 p.m.	BLDG 99

Out & About



↑ **Plant Operations** ↑
↑ **Hard at Work** ↑



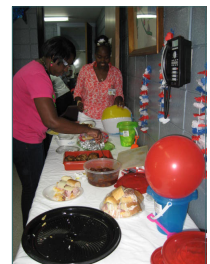
New cars arrive at the Motor Pool.



A Bio-Metric screening was set up in the Gracewood Gym.



As a result of a steam leak, these walls offer a glimpse of the past.



Financial Services had a little Employee Appreciation of their own.

Occupational Health - Water: Meeting Your Daily Fluid Needs

Ever notice how lifeless a house plant looks when you forget to water it? Just a little water and it seem to perk back up. Water is just as essential for our bodies because it is in every cell, tissue, and organ in your body; that's why getting enough water every day is important for your health.

People meet their fluid needs by drinking when thirsty, drinking fluids with meals, and through certain foods that are eaten (i.e., watermelon, soups, celery, and tomatoes). But, if you're outside in hot weather for most of the day or doing vigorous physical activity, you'll need to make an effort to drink more fluids.

What does water do in my body?

Water helps your body with the following - Keeps its temperature normal, lubricates and cushions your joints, protects your spinal cord and other sensitive tissues, gets rid of wastes through urination, perspiration, and bowel movements.



Why do I need to drink enough water each day?

You need water to replace what your body loses through normal everyday functions. Water is lost through bowel/urinary functions, sweating, illness (vomiting, fever, diarrhea), when in hot climates, and when you are more physically active. You even lose small amounts of water when you exhale.

Liquids that contain alcohol or large amounts of sugar actually cause you to lose more body fluid. Certain types of medications may affect your fluid balance, such as diuretics. Some people may have fluid restrictions because of health problems, such as kidney disease. If your healthcare provider has told you to restrict your fluid intake, be sure to follow that advice.

Prevent Dehydration

When you are participating in vigorous physical activity, it's important to drink before you even feel thirsty. Thirst is a signal that your body is on the way to dehydration.

1. Drink fluid while doing the activity.
2. Drink several glasses of water or other fluid after the physical activity is completed.

Increase Fluid Intake

Under normal conditions, most people can drink enough fluids to meet their water needs. If you think you're not getting enough water each day, the following tips may help:

- Carry a water bottle for easy access when you are at work or running errands
- Freeze some freezer-safe water bottles. Take one with you for ice-cold water all day long.
- Choose water instead of sugar-sweetened beverages.
- Give your water a little pizzazz by adding a wedge of lime or lemon. This may improve the taste, and you just might drink more water than you usually do.



July Birthdays

July 1	Miriam D. Bartlett Tamika N. Griffin Deborah D. Labord Vijay Maurya Horace De'von Smith	July 9	Linda Mincey
July 2	Jackqueline Nicole Harris Carletta C. Johnson Eliza A. Myers	July 10	Clayton Bryant Brenda G. Cain John Brian Rogers Melrose G. Utley
July 3	Wesley Brinson, Jr. Apryl A. Burgess Nneka A. Edeh Julia R. Frantzich Carlysha M. Golatt Justin C. Holman Jermel A. Myers Jeffery B. Pooser Edna Smith Andre Cyrano Sullivan Sheria C. Phillips Courtney M. Menard	July 11	Beate Mann Frankie Mae Sapp
July 4	Dorathy R. Habersham Maria Santiago Johnny L. Sapp Karen Denise Sessoms	July 12	Daren S. Bedichek Todd M. Fulmer Lisa Faye Gandy Ronald Alan Hyman Kellie M. Middleton Donna Renee Tremble
July 5	Dale Gilmore Eddie J. Guyton David Lee II	July 13	Kevin T. Bracy Karen L. Gibbons-Berry Stokema D. Jones Elaine Ann Kelley Diana D. Withrow
July 6	Tre'Von R. Dailey William Leonard Martin Tracey R. Mormant	July 14	Thora A. Gainer Faye Ross Tommie Edward Wells
July 7	Karin C. Bush Eugene Gyakari Yolanda Lynette Lawrence Vicky E. Spratlin	July 15	Araminta Barnes Curtiss Curry Linda I. Ford
July 8	Any Y. Harkins Latasha Irene Kimble Shirley A. Nelson-Bannister	July 16	Ashley L. Adkins Cassie E. Boatwright Theodrick Bolden Clifford D. Gibson
July 9	Sonya Jackson Cheryl Jordan	July 17	Violeta Ray Sarita B. Sharma
		July 18	Dennis Edward Copeland Leon Harris Randall S. Loo Paula Zendbia Samuels
		July 19	Geneva B. Brown Christopher M. Hollar Cassandra Natasra Illidge
		July 20	Wallace Johnson, Jr.
		July 21	Shelita M. Collins

July Birthdays

July 21	Shylisha C. Nero
July 22	Diana Davis Vanessa L. Ivy Alethia R. Russell Lillian D. Williams
July 23	Rodriguez M. Bostic Mishonda T. Kelly Kevin James Miller Jill A. McKee
July 24	Franklin L. Jones Dawn MW Peel
July 25	Judd Gregory McKendry Richard J. St. Louis Leah Robinson Daskal
July 26	Courtney Yakeisha Brewton Vicky D. Cooper Cedric Ford Robisteine A. Rackston
July 27	Jerrolyn Freeman Hicks Tara M. Holmes Delenthia Jeffery
July 28	Euridene Hughes Debbie B. Jones
July 29	Hope S. Beard Abbie K. Clayton Daren L. Davis Brenda M. Maith Heather L. McCullough Frankie E. Wadford Geraldine J. Williams Mario D. Williams Waymond S. Zanders II
July 30	Jacklyn A. Belton Denise M. Wilder
July 31	Margaret L. Daniels Cynthia L. Dean Anjelica K. Ford Stanley J. Sypien, Jr. Thelma F. Williams

SECRET ART

Individuals showed their artistic abilities during Expressive Arts and Leisure Skills class.



Language Line Services

ECRH's Language Access Coordinator is Lisa Kuglar. The LAC ensures that both language and sensory impairment needs of the consumers and families of East Central Regional Hospital are addressed. Did you know that Spanish is the second most spoken language in the United States? East Central Regional Hospital has two certified staff that speak Spanish. The hospital contracts with Latin American Translators Network, Inc. (LATN) for interpreting services for both language and sensory impairment needs.

If you have a consumer or family that needs interpreting services please notify the Language Access Coordinator, Lisa Kuglar, at 706-792-7171 for assistance. After hours, contact the Admitting/Receiving staff at 706-792-7006 so that arrangements can be made for interpreting. You can also e-mail Lisa Kuglar at lkuglar@dhr.state.ga.us.

The Notice of Free Interpretation Services should be posted in all public and consumer areas. Language Line services may be used in emergency cases or when you have an immediate need for interpreting. To access the language line, follow the instructions below:

When receiving a call:

1. Tell the Limited English speaker to please hold.
2. Press the "Tap" button on the phone.
3. Dial 9-1- (866) 874-3972.
4. Enter on the telephone keypad or provide to the representative the 6 digit Client ID below:
 - * 6-digit Client ID: **5 1 3 3 0 8**
 - * Press 1 for Spanish
 - * Press 2 for all other Languages (Speak the name of the language at the prompt) an interpreter will be connected to the call.

You may press 0 or stay on the line for assistance.

5. Brief the Interpreter. Summarize what you wish to accomplish and give any special instructions.
6. Press "Tap" button to connect the Limited English speaker.

When placing a call to a Limited English speaker, begin at Step 2 above.

When a Limited English speaking person is present in the workplace:

1. Use the Gold Language Identification Card showing the geographical region where you believe the limited speaker may come from. The message underneath each language says: "Point to your language. An Interpreter will be called. The interpreter is provided at no cost to you."
2. Refer to the Quick Reference Guide to access an interpreter through Language Line Services.
3. If unable to identify the language, the representative will help you.

For more information you may visit the Language Line Services website at www.language.com.

BLOOD DRIVE Honor Roll

Laudina L. Lariviere

Constance L. Albury-Jackson

Tamiko D. Hobbs

Kerry P. Boynton

Donna Tremble

Glenn W. Aaron

Lola S. Hopkins

James E. Allen



Joel P. Lambert

Madeline R. Burris

Eric W. Marriott

Mark S. Harris

William W. Martin

Shannon D. Childs

Debra T. Barnes

Chrisann Robinson

Julian T. Moffett

Mary A. Nero

Willie M. Harris

Gracewood Post Office

New Window Hours

M-F 9:00 am-12:00 noon

1:30 pm-4:30 pm

Sat 9:00 am-10:45 am



Visit the Gracewood Post Office today and ask Frank Deas about renting a Post Office Box!





2048 Tobacco Rd. Gracewood, Ga. 30812

www.richmondcommunityfcu.org

News You Can Use:

Visa Debit Card Increases: You may now get up to \$500 per day from an ATM machine and \$1000 per day from point of sale transactions.

We will be closed Friday, July 4, 2014 in observance of Independence Day.

Fresh Start Auto Workshop coming up August 15, 2014, look for more information to come!

Shredding Event to be held at Television Park, 1336 Augusta West Parkway, on Saturday, September 27, 2014 from 9:00 a.m. – 12:00 p.m. Join area credit unions as we help you combat identity theft! If you can haul it, we will shred it for FREE! *Please note, only paper documents will be accepted.*



**Fresh Start
Auto Loans:**

Bad Credit? No Credit?
Richmond Community
Federal Credit Union can
help you get into a new car.
See a loan officer
for more details.



Are you stuck between a rock and a hard place with your current auto loan?

Leap on over to Richmond Community Federal Credit Union and **Lower** current interest rate at least 2% APR*!

It could possibly save you hundreds of dollars over the life of your loan!!

Leap-N-Lower your current auto loan until August 31, 2014!!!!



Tired of the outrageous interest rates on department store credit cards?

Richmond Community Federal Credit Union is offering

5.9% APR* on ALL Visa balance transfers for the first 12 months!!

*APR=Annual Percentage Rate. **Interest rate will drop at least 2% APR to as low as 1.9% APR. Loans currently held with Richmond Community are not eligible for refinancing. Some credit and policy restrictions may apply.

What's in a Month?

July is...

National Blueberry Month
 National Anti-Boredom Month
 Unlucky Month for Weddings
 National Cell Phone Courtesy Month
 National Hot Dog Month
 National Ice Cream Month

And...

July 1

Canada Day
 Creative Ice Cream Flavors Day
 International Joke Day
 Praise a Postal Worker Day

July 2

I Forgot Day
 World UFO Day
 Halfway Day
 Ducktona 500

July 3

Compliment Your Mirror Day
 Stay Out of the Sun Day
 Dog Days of Summer Begin
 National Tom Sawyer Day

July 4

Independence Day
 National Country Music Day
 Sidewalk Egg Frying Day
 Barbeque Day

July 5

Work-a-holics Day

July 6

National Fried Chicken Day
 National Cherry Festival

July 7

National Strawberry Sundae Day
 Chocolate Day
 Cherry Pit Spitting Day

July 8

Video Games Day
 Don't Put All Your Eggs in One Omelet Day

July 9

National Sugar Cookie Day
 Blonde Day

July 10

Teddy Bear Picnic Day
 Pina Colada Day
 Hot Diggity Dog Day

July 11

Cheer Up the Lonely Day
 World Population Day
 Swimming Pool Day

July 12

Different Colored Eyes Day
 Pecan Pie Day

July 13

Barbershop Music Appreciation Day
 Embrace Your Geekness Day

Fool's Paradise Day
 French Fries Day

Beans and Franks Day

July 14

Bastille Day
 Pandemonium Day

National Nude Day

July 15

Tapioca Pudding Day
 Cow Appreciation Day
 Ice Cream Cone Day

July 16

Fresh Spinach Day
 International Juggling Day

July 17

Peach Ice Cream Day
 Yellow Pig Day
 Wrong Way Corrigan Day

July 18

Chrysanthemum Day
 National Caviar Day

July 19

National Raspberry Cake Day

July 20

National Lollipop Day
 Moon Day

National Ice Cream Day
 Ugly Truck Day

July 21

National Junk Food Day
 Peaches and Cream Day

July 22

Hammock Day
 Ratcatcher's Day

Spoonerism Day

July 23

National Hot Dog Day

Vanilla Ice Cream Day

July 24

Amelia Earhart Day
 Cousins Day

Coffee Day

July 25

Culinarians Day
 Threading the Needle Day
 Act Like a Caveman Day

July 26

All or Nothing Day
 Aunt and Uncle Day

July 27

Parent's Day

Take Your Plants for a Walk Day

Hula Hoop Day

July 28

National Milk Chocolate Day
 Accountant's Day
 Hamburger Day

July 29

National Lasagna Day

Rocket Day

Rain Day

July 30

National Cheesecake Day

Father-in-Law Day

July 31

Mutt's Day

East Central Regional



DBHDD



Nan M. Lewis Regional Hospital Administrator
Dr. Vicky Spratlin Clinical Director
Mickie Collins Chief Operating Officer
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Gracewood Campus 100 Myrtle Boulevard Gracewood, Georgia 30812
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Harold "Skip" Earnest Editor/Photographer
<p>NOTICE</p> <p>Items for publication must be submitted in written form. The upcoming issue's deadline is July 8, 2014. All articles and notices submitted for publication in the East Central Regional Hospital Bulletin are subject to editorial discretion. Please contact the Bulletin editor if you have questions regarding editorial decisions.</p>

Our Mission

The mission of East Central Regional Hospital is to provide safe, competent and compassionate services to persons with mental illness and/or developmental disabilities.

Our Vision

The vision of our Facility is to be a center of excellence in the provision of comprehensive, responsive and compassionate care for consumers and their families.

Our Values

East Central Regional Hospital is caring and therefore, responsive to our consumers, their families, stakeholders and our employees through commitment to our core values:

- I**ntegrity
- C**ommunication & Collaboration
- A**ccountability
- R**ecognition through Relationships
- E**mpowerment through Excellence



Accredited
by
The Joint Commission

Campus Marquees

Deadline for submission of

AUGUST MESSAGES

July 24, 2014

Submit information to Teresa Crouch

Gracewood Campus

Extension 2030

(Information must be submitted on or before the indicated date to be placed on Marquees for the following month.)

ECRH Jobs List

This is a list of job openings currently available at East Central Regional Hospital. For further information regarding these positions, please go to the DBHDD webpage at www.dbhddjobs.com.

[Activity Therapist - Gracewood Campus](#)

[Activity Therapy Leader - Gracewood Campus](#)

[Associate Nurse Executive - Augusta Campus](#)

[Associate Nurse Executive - Gracewood Campus](#)

[Behavior Analyst - Augusta, GA](#)

[Certified Nursing Assistant 1 \(multiple shifts available\)](#)

[Clinical Dietitian](#)

[CNA - Skilled Nursing Facility](#)

[DD Shift Supervisor - Gracewood Campus](#)

[General Trades Craftsman](#)

[Groundskeeper](#)

[Health Care Worker](#)

[HST 1 - Augusta Mental Health Campus](#)

[HST 1 - Gracewood Campus](#)

[HST 2 - Gracewood Campus](#)

[HST 2 / Lead - Augusta Mental Health Campus](#)

[HVAC Repair Technician](#)

[Legal Status Manager](#)

[LPN - 1st Shift- Augusta Campus](#)

[LPN - 1st Shift- Gracewood Campus](#)

[LPN - 2nd Shift- Augusta Campus](#)

[LPN - 2nd Shift- Gracewood Campus](#)

[LPN - 3rd Shift- Augusta Campus](#)

[LPN - 3rd Shift- Gracewood Campus](#)

[LPN - Skilled Nursing Facility](#)

[Mechanic](#)

[MH Shift Supervisor - Augusta Mental Health Campus](#)

[MH/DD Team Leader](#)

[Nurse Administrator - \(E/N\) Gracewood and Augusta Campus](#)

[Nurse Practitioner - Skilled Nursing Facility](#)

[RN - Augusta Campus](#)

[RN - Charge Nurse - Augusta Campus](#)

[RN - Charge Nurse - Gracewood Campus](#)

[RN - Forensic Mall](#)

[RN -Gracewood Campus](#)

[RN - Skilled Nursing Facility](#)

[Service Director 2 - Gracewood](#)

[Workers Compensation Coordinator](#)

July Menus

SUNDAY 6-29-14	MONDAY 6-30-14	TUESDAY 7-1-14	WEDNESDAY 7-2-14	THURSDAY 7-3-14	FRIDAY 7-4-14	SATURDAY 7-5-14
Banana Scrambled Eggs w/Sausage Bits Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scrambled Eggs Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs w/Cheese Grits Toast/Marg/Jelly Coffee/2% Milk	Cranberry Juice Scrambled Eggs Sliced Ham Grits Biscuit/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Pancakes Sausage Links Dry Cereal Margarine/Syrup Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk
Baked Ham Corn Collard Greens Carrot/Raisin Salad Bread/Margarine Peach Slices Iced Tea / 2% Milk	Fried Chicken Au Gratin Potatoes Mixed Vegetables Lettuce/Tomato Sld w/Drsg Wheat Roll/Marg Oatmeal/Raisin Cookies Iced Tea/2% Milk	Roast Pork w/Gravy Cnd Swt Potatoes Field Peas Pickled Beet/Onion Salad Cornbread/Marg Cake/Icing Iced Tea/2% Milk	Spaghetti w/Meat Sauce Parmesan Cheese Calif Mixed Vegt Tossed Sld w/Drsg Bu Garlic Toast Pineapple Upside Down Cake Iced Tea /2% Milk	Baked Chicken Macaroni/Cheese Seas Turnip Greens Sliced Peaches Cornbread/Marg Ice Cream Iced Tea/2% Milk	BBQ Pork Rice Brunswick Stew Coleslaw Watermelon Bread Iced Tea/2% Milk	Pepper Steak Rice Broccoli Pear/Cheese Salad Bread/Margarine Chocolate Pudding Iced Tea/2% Milk
Fried Fish 'N Bun w/Tartar Sauce Spanish Rice Green Beans Coleslaw Sherbet Iced Tea	Ham Ndl Casserole Garden Peas Copper Penny Salad Bread/Margarine Sugar Cookies Iced Tea	Chuckwagon Steak w/Cream Gravy Mashed Potatoes Calif Mixed Vegt Shredded Lett/Drsg Bread/Margarine Pears Iced Tea	Roast Beef w/Gravy Mashed Potatoes Seasoned Squash Peach/Pear Mix Roll/Margarine Bread Pudding Iced Tea/2% Milk	Turkey Pot Pie Steamed Carrots Shred Lett w/Drsg Bread/Margarine Brownie Iced Tea	Ham Ndl Casserole Garden Peas Copper Penny Sld Bread/Margarine Sugar Cookies Iced Tea	Hot Dog 'N Bun Must/Catsup/Onion Baked Beans Coleslaw P'Butter Cookies Iced Tea

SUNDAY 7-6-14	MONDAY 7-7-14	TUESDAY 7-8-14	WEDNESDAY 7-9-14	THURSDAY 7-10-14	FRIDAY 7-11-14	SATURDAY 7-12-14
Cranberry Juice Scrambled Eggs Sausage Links Oatmeal Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs w/Cheese Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Grits Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Pancakes Sliced Ham Dry Cereal Syrup/Margarine Coffee/2% Milk	Cranberry Juice Scrambled Eggs w/Sausage Bits Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scrambled Eggs Sausage Patty Grits Toast/Marg/Jelly Coffee/2% Milk
Baked Ham Oven Browned Potatoes Seas Turnip Greens Cucumber/Vinegar Salad Bread/Marg Ice Cream Iced Tea/2% Milk	Roast Turkey w/Gravy Cranberry Sauce Baked Dressing Green Beans Potato Salad Roll/Margarine Coconut Cake Iced Tea/2% Milk	Baked Chicken Rice w/Gravy Broccoli Sliced Tomato Salad Roll/Margarine Sweet Potato Pie Iced Tea/2% Milk	Roast Beef w/Gravy Egg Noodles Carrots Tossed Sld w/Drsg Wheat Roll/Marg Banana Cake Iced Tea/2% Milk	*Fried Fish w/Tartar Sauce Scalloped Potatoes Steamed Cabbage Sliced Tomato w/Mayo Cornbread/Marg Cake w/Icing Iced Tea/2% Milk *Broiled Pollock as 2nd choice in Employee Cafeteria ONLY	BBQ Pork 'N Bun French Fries Green Beans Coleslaw Pineapple Upside Down Cake Iced Tea/2% Milk	Hamburger Steak w/Gravy Snowflake Potato Green Peas Tomato Sld/Drsg Roll/Margarine Vanilla Pudding/Topping Iced Tea/2% Milk
Chili Con Carne Rice Corn Shred Lettuce/Drsg Saltine Crackers Sliced Peaches Iced Tea	Beef Noodle Cass. w/Cheese Topping Seasoned Squash Tossed Salad/Drsg Bread/Margarine Sherbet Iced Tea	Sloppy Joe 'N Bun French Fries Green Peas Green Salad w/Drsg P'Butter Cookies Iced Tea	Hot Dog / Bun Baked Beans Coleslaw Chocolate Pudding Iced Tea	Turkey Noodle Cass Sea Collard Greens Tossed Salad Bread/Margarine Ice Cream Iced Tea	Fried Chicken Macaroni / Cheese Broccoli Lett/Tom Sld/Drsg Roll/ Margarine Sugar Iced Tea	Chicken Salad Saltine Crackers Copper Penny Sld Bread/Margarine Fruit Cup Iced Tea

SUNDAY 7-13-14	MONDAY 7-14-14	TUESDAY 7-15-14	WEDNESDAY 7-16-14	THURSDAY 7-17-14	FRIDAY 7-18-14	SATURDAY 7-19-14
Orange Juice Scrambled Eggs w/Ham Bits Oatmeal Toast/Marg/Jelly Coffee/2% Milk	Banana Scrambled Eggs Sliced Bacon Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Cranberry Juice Scrambled Eggs Sausage Patty Grits Biscuit/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs Bacon Hash Brwn Potatoes Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scrambled Eggs w/Cheese Grits Cinnamon Roll Margarine Coffee/2% Milk	Apple Juice Waffles Sausage Links Dry Cereal Margarine/Syrup Coffee/2% Milk	Grape Juice Scrambled Eggs w/ Cheese Grits Toast/Marg/Jelly Coffee/2% Milk
Spaghetti w/Meat Sauce Parmesan Cheese Green Beans Tossed Salad w/Drsg Garlic Bread Pears Iced Tea/2% Milk	Roast Turkey w/Gravy Cranberry Sauce Baked Dressing Peas & Carrots Peaches** Roll/Margarine Oatmeal/Raisin Cookies Iced Tea/2% Milk **Augusta Campus= Fruit Cocktail	Baked Ham Mashed Potatoes Seas. Collard Greens Pears Cornbread/Marg Cake/Icing Iced Tea/2% Milk	Lasagna Combination Salad w/ Drsg Garlic Bread Peach Cobbler Iced Tea/2% Milk	Meatloaf w/Mushroom Gravy Mashed Potatoes Carrots Pear/Cheese Salad Roll/Margarine Gingerbread Iced Tea/2% Milk	Roast Pork w/Brown Gravy Steamed Rice Broccoli Lettuce Sld w/Drsg Bread/Margarine Banana Pudding w/Topping Iced Tea/2% Milk	Baked Chicken Oven Browned Potatoes Calif Mixed Vegt Coleslaw Roll/Margarine Ice Cream Iced Tea/2% Milk
Polish Sausage/Bun Diced Onion/Relish/ Mustard Baked Beans Coleslaw Pineapple Tidbits Iced Tea	Vegetable Soup Cold Cuts: Turkey Roll, Bologna, Sliced Cheese Must/Mayonnaise, Sliced Tomato Potato Salad Bread/Crackers Sweet Potato Pie Iced Tea	Tuna Ndl Casserole Calif Mixed Vegt Shred Lettuce/Drsg Bread/Margarine Apricot Halves Iced Tea	Hot Dog 'N Bun Must/Catsup/Onion Baked Beans Coleslaw Brownies Iced Tea	Roast Beef w/Gravy Noodles Green Beans Tossed Salad w/Drsg Bread/Margarine Peaches Iced Tea	Chili Mac Corn Pears ** Saltine Crackers Choc Chip Cookies Iced Tea **Augusta Campus = Fruit Cocktail	Taco Pie White Rice Spinach Shred Lettuce/Drsg Bread/Margarine Applesauce Iced Tea

SUNDAY 7-20-14	MONDAY 7-21-14	TUESDAY 7-22-14	WEDNESDAY 7-23-14	THURSDAY 7-24-14	FRIDAY 7-25-14	SATURDAY 7-26-14
Cranberry Juice Scrambled Eggs w/Ham Bits Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Banana Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Pancakes Sliced Bacon Dry Cereal Margarine/Syrup Coffee/2% Milk	Grape Juice Scrambled Eggs Sausage Patty Grits Biscuit/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Ham Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs Sliced Bacon Hash Brwn Potatoes Toast/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sausage Links Dry Cereal Toast/Marg/Jelly Coffee/2% Milk
Chuckwagon Steak w/Cream Gravy Mashed Potatoes Collard Greens Sli Tomato Salad Roll/Margarine Peaches Iced Tea/2% Milk	Pepper Steak Steamed Rice Squash Tossed Salad/Drsg Roll/Margarine Brownie/Icing Iced Tea/2% Milk	Roast Beef w/Gravy Egg Noodles Carrots Applesauce Wheat Roll/Marg Cake w/ Icing Iced Tea/2% Milk	Hamburger w/Bun Must/Catsup/Mayo Dill Chip/SI Onion French Fries Sli Tom/Lett Salad w/Mayonnaise Gingerbread Iced Tea/2% Milk	Red Beans & Rice Mixed Vegetables Lettuce Sld w/Drsg Bread/Margarine Vanilla Pudding Iced Tea/2% Milk	Baked Chicken Rissole Potatoes Broccoli Carrot/Raisin Salad Roll/Margarine Heavenly Hash Ice Tea/2% Milk	Meatloaf w/Brown Gravy Snowflake Potato Green Peas Pineapple Tidbits Roll/Margarine Ice Cream Iced Tea/2% Milk
Chicken Tetraxini Carrots Tossed Salad w/Drsg Garlic Bread P'Butter Cookies Iced Tea	Bkd Rigatoni/Beef Broccoli Pickled Beet Salad Bread/Margarine Apple Crisp Iced Tea	Fried Chicken Au Gratin Potatoes Green Beans Shred Lettuce/Drsg Bread/Margarine Apricots Iced Tea	Roast Turkey w/Gravy Sweet Potatoes Seas Turnip Greens Copper Penny Sld Cornbread/Marg Fresh Fruit Iced Tea	Vegetable Soup Cold Cuts: Turkey Roll Bologna Sliced Cheese Must/Mayonnaise Sliced Tomato Potato Salad Bread/Crackers Banana Pudding Iced Tea	*Fried Fish w/Tartar Sauce Spanish Rice Okra Green Salad w/Drsg Bread/Margarine Apple Crisp Iced Tea *Broiled Pollock as 2nd choice in Employee Cafeteria ONLY	Turkey Salad Saltine Crackers Pickled Beet Salad Bread/Margarine Apricot Halves Iced Tea

SUNDAY 6-29-14	MONDAY 6-30-14	TUESDAY 7-1-14	WEDNESDAY 7-2-14	THURSDAY 7-3-14	FRIDAY 7-4-14	SATURDAY 7-5-14
Banana Scrambled Eggs w/Sausage Bits Dry Cereal Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Scrambled Eggs Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Orange Juice Scrambled Eggs w/Cheese Grits Toast/Marg/Jelly Coffee/2% Milk	Cranberry Juice Scrambled Eggs Sliced Ham Grits Biscuit/Marg/Jelly Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk	Grape Juice Pancakes Sausage Links Dry Cereal Margarine/Syrup Coffee/2% Milk	Apple Juice Scrambled Eggs Sliced Bacon Grits Toast/Marg/Jelly Coffee/2% Milk
Baked Ham Corn Collard Greens Carrot/Raisin Salad Bread/Margarine Peach Slices Iced Tea / 2% Milk	Fried Chicken Au Gratin Potatoes Mixed Vegetables Lettuce/Tomato Sld w/Drsg Wheat Roll/Marg Oatmeal/Raisin Cookies Iced Tea/2% Milk	Roast Pork w/Gravy Cnd Swt Potatoes Field Peas Pickled Beet/Onion Salad Cornbread/Marg Cake/Icing Iced Tea/2% Milk	Spaghetti w/Meat Sauce Parmesan Cheese Calif Mixed Vegt Tossed Sld w/Drsg Bu Garlic Toast Pineapple Upside Down Cake Iced Tea /2% Milk	Baked Chicken Macaroni/Cheese Seas Turnip Greens Sliced Peaches Cornbread/Marg Ice Cream Iced Tea/2% Milk	Roast Beef w/Gravy Mashed Potatoes Seasoned Squash Peach/Pear Mix Roll/Margarine Bread Pudding Iced Tea/2% Milk	Pepper Steak Rice Broccoli Pear/Cheese Salad Bread/Margarine Chocolate Pudding Iced Tea/2% Milk
Fried Fish 'N Bun w/Tartar Sauce Spanish Rice Green Beans Coleslaw Sherbet Iced Tea	Ham Ndl Casserole Garden Peas Copper Penny Salad Bread/Margarine Sugar Cookies Iced Tea	Chuckwagon Steak w/Cream Gravy Mashed Potatoes Calif Mixed Vegt Shredded Lett/Drsg Bread/Margarine Pears Iced Tea	BBQ Pork w/Bun Spinach Potato Salad Peach/Pear Mix Iced Tea	Turkey Pot Pie Steamed Carrots Shred Lett w/Drsg Bread/Margarine Brownie Iced Tea	Ham Ndl Casserole Garden Peas Copper Penny Sld Bread/Margarine Sugar Cookies Iced Tea	Hot Dog 'N Bun Must/Catsup/Onion Baked Beans Coleslaw P'Butter Cookies Iced Tea