



THE LOTUS

MAY 2021 EDITION

A NOTE FROM TASHA AND OUR ADMINISTRATIVE TEAM

Hello AID family and friends; happy May!

I am hoping the winter weather; especially the snow, is done so summer can come! Please check out the new website aidofindiana.com. I want to welcome all the new teams to AID. I want to thank all the staff including administration that continue to provide excellent care to our individuals. If you know anyone looking for a rewarding career please have them fill out an application here at AID or if they have any questions about employment call Stacy Hall HR 260.444.3433 ext 106. We are continuing to have orientation on Saturday and throughout the week to make sure we keep the houses fully staffed. Although we cannot guarantee new hire staff to show up to class; we continue to advertise on WOWO, Star, Redeemer, WMEE, social media, and indeed. Everyday we recognize we are blessed to have supportive teams and staff. Thank you for being part of the AID family.

Sincerely,

Latasha Lesure
Executive Director

WHAT'S NEW

- Please welcome Margaret Melton to A.I.D. as one of our nurses!
- Huge Congratulations to our DSP Amari Moore for receiving a full ride scholarship to Manchester University!
- A.I.D. has a new front lobby; now with a bigger waiting room area!
- Now Hiring smiling faces for the following positions; DSP, House Manager, Program Manager.



April showers bring May flowers!

MOTTO

A.I.D. "Assistance, Independence, Dignity"

MISSION STATEMENT

We are founded on the principle that we are compassionate members of society committed to Assisting "Everyone", the Individuals that we serve, and the Employees that we employ in obtaining Independence with Dignity.

CUSTOMER SERVICE PROMISE

We Assist People with ALL Abilities to Achieve Independence with Dignity

UPCOMING EVENTS

May 3rd-7th: Nurses Week

May 24th- 28th: Emergency Medical Services Week

May 5th: Cinco De Mayo

May 9th: Mother's Day

May 17th: Tax Day

May 31st: Memorial Day

PROTECT YOURSELF AND OTHERS FROM COVID-19

Please, continue to disinfect frequently touched surfaces such as light switches, keyboards, phones, wheelchairs, walkers, etc. once every shift.

- Continue to perform good hand hygiene and assist all individuals to perform good hand hygiene, washing your hands for at least 20 seconds with warm water and soap. Please do this at the start and end of your shift as well as before and after direct care, donning PPE, using the restroom, etc.
- We are advising visitors to keep visits to a limit and encourage anyone who does enter the homes to wash their hands and disinfect their cellphones and other belongings before and after their visit.
- In order to lessen the chance of exposure and to keep from overwhelming the community hospitals and urgent cares, the nursing department is also advising against any unnecessary doctor's visits or transportation to urgent cares or hospitals unless in cases of true medical emergencies. We have partnered with Rose Wilcox, NP who has agreed to triage our individuals via telecommunication during this time.
- Because many of our individuals have conditions that make them more susceptible to complications if they were to be exposed, we are asking staff to take all our individuals' temperature once per shift and to monitor for signs and symptoms of COVID-19. If any individual has a temperature of 100.4 degrees F, has a dry cough, or abnormal shortness of breath, please contact an AID nurse.
- Please be advised, if you are experiencing dry cough, temperature of 100.4 degrees F or higher, and shortness of breath to contact your supervisor and physician. If you are enrolled in the health insurance offered by AID, we recommend you use Teladoc services via the "Healthiest You" app that can be accessed on any smartphone. Thank you to all our staff for continuing to care for our individuals during this time and thank you for doing your part!

SO MANY GREAT THINGS IN OUR COMMUNITY!



WHAT'S UP

- **Employee Engagement Contest:** What does the "I" in A.I.D. stand for? Please Scomm the ED your answer and on the AID FB page comment "A.I.D. is the Bees Knees!" with a picture or emoji of a bee. The first house to have all staff complete this WINS!
- **Employee Referral Bonuses:** If you know someone that would be a great DSP and they are hired, You and Your referral both get 30-day, 60 day and 90-day bonuses: That's a \$360 Bonus! Ask HR about it! We still encourage you to have fun within the houses by having a movie night or craft day to keep staying active & entertained.

Please visit our website www.aidresidentialservices.com or www.aidofindiana.com Review us on Facebook and on our Indeed Page! The more visits we receive the easier we are to find for applicants, and clients! Thank you!

We are always looking for more participation! Please bring your talents and gifts to AID! If you are crafty, if you want to donate items for crafts, or if you would like to share a monthly event, we need you!!!

(For any other exciting news you would love to share in next months newsletter please submit it to me. Email me at matthew@aidofindiana.com)

KUDOS KORNER

Thank you so much to all our House Managers, DSP's, Program Managers, Nursing, and Office staff for keeping A.I.D. on track! Also, thank you to the staff that picks-up extra shifts; your hard work and dedication does not go unnoticed! Our staff is a key part to helping A.I.D. run efficiently.

EMPLOYEES OF THE MONTH

Brittany Morgenson
Bobbie Hammond (FSW)

(We appreciate your hard work and dedication)



Bobbie Hammond

HOUSE OF THE MONTH: PARKCREST

(We appreciate your hard work and dedication)

This recognition recognizes the exceptional employees that work in the house and all the hard work and dedication that they have committed to making their house exceptional! They have accomplished all their monthly compliance tracking, and have had little to no compliance issues. All environmental and safety checks are completed ensuring a safe, clean, and welcoming environment. Not only for the Individuals that live there, but also to the employees and team members for stepping up and going that extra mile! AID appreciates all that you do! Keep up the GREAT WORK! Everyone that is permanent staff in this house will receive a BONUS in their checks, a Certificate of Recognition, and a Cake or Pizza! Thank You!

EMPLOYEE ENGAGEMENT CONTEST APRIL WINNER: COLONY

RECIPE OF THE MONTH: *THE BEST POTATO SALAD!*

LEVEL: EASY

PREP TIME: 20MINS

COOK TIME: 15MINS

TOTAL TIME: 35 MINS

SERVINGS: 4

FUN FACT

- Potato salad was first introduced by Spanish explorers in the 16th century! These early potato salads were made by boiling potatoes in wine or a mixture of vinegar and spices!

INGREDIENTS

- 3 pounds Yukon Gold potatoes, Russet, or Red potatoes cut into $\frac{3}{4}$ inch cubes
- 2 tablespoons apple cider vinegar
- 1 $\frac{1}{4}$ cups Mayonnaise
- $\frac{1}{3}$ cup dill pickle relish (Optional)
- 1 teaspoon celery salt
- 1 teaspoon Dijon Mustard
- 4 hard-boiled eggs; diced
- Half of a small red onion, thinly sliced
- Sea Salt and Freshly Cracked Black Pepper
- Optional Toppings: Smoke paprika or Old Bay seasoning, chopped fresh chives, or extra hard-boiled eggs



DIRECTIONS

1. Place the diced potatoes in a large stockpot and add enough water so that the potatoes are covered by 1 inch. Cook over medium-high heat until the water reaches a boil. Then reduce heat to a medium to maintain the simmer, and continue cooking potatoes for 5-8 minutes or until the potatoes pierce easily with a fork.
2. Drain the potatoes in a colander. Then return the potatoes to the stockpot, drizzle evenly with the vinegar, and let the potatoes rest for 20-30 minutes or until cool enough to handle
3. Meanwhile, whisk together the mayo, celery salt, mustard and pickle relish in a medium bowl until evenly combined
4. Once the potatoes are ready to go, add in the mayo mixture, diced eggs, celery and onion. Toss gently until evenly combined
5. Taste and season with salt and pepper, to taste. (Also feel free to add in a tablespoon or two of pickle juice if you would like)
6. Transfer the potato salad to a serving bowl, cover, and refrigerate for 1-2 hours to chill
7. Serve chilled, or refrigerate in a sealed container for up to 3 days

Let us know if you make any of the recipes featured. Send a picture to matthew@aidofindiana.com

BIRTHDAYS

Diana Gray	Robert Armstrong	A'Zirea Howze
Gladys Davila	Mackenzie Campbell	Matthew Clinger
Angela Warner	Tamara Bauer	Verdis Ball
Bobbie Hammond	Judith Murphy	Catherine Howard
Jake Lyon	Aaron Williams	Laura Blott
Browyn Wuthrich	Ryan Williams	Marcala Moses
Heavyn Irby-Sanders	Tessa Hunden	
Estella Davis	Jessica Miller	

ANNIVERSARIES

JJ "Clyde" Robinson	Margie Owens	Bailey Marbaugh
Michelle Hagewood	Leslie Grabhorn	Heather Carr
Catherine Myers	Susan Peach	Heavyn Irby-Sanders
Daija Jackson	Browyn Wuthrich	Kiara Simpson
Deisha McCain	Lisa Robinson	
Jake Lyon	Renee Boothby	
Michael Miller	Gwendolyn Carpenter	

Who Are the Administrators:

Latasha Lesure ED
latasha@aidofindiana.com

Monty Rogers-Williams PD
monty@aidofindiana.com

Lukesha Bradford PM
lukesha@aidofindiana.com

Jessica Booker PM
jessica@aidofindiana.com

Tiffany Butler PM
tiffany@aidofindiana.com

Clyde "JJ" Robinson CED
jj@aidofindiana.com

Carrie Hogle CEM
carrie@aidofindiana.com

Tammy Bauer DON (DON)
tammy@aidofindiana.com

Tyler Lyon RN/ADON (ADON)
tyler@aidofindiana.com

Wendy Kunze RN/CS/ADON
(Clinical Supervisor/ADON)
wendy@aidofindiana.com

Danielle Hoffman LPN/SNM (Nurse Mgr.)
danielle@aidofindiana.com

Jennifer Lockhart (Director of Finance)
jenniferlockhart@aidofindiana.com

CJ Booth (Individual Finance Director)
cjbooth@aidofindiana.com

Kerri Davis CEM
kerri@aidofindiana.com

Mary Bloom CPR/First Aide Trainer
mary@aidofindiana.com

Stacy Hall HR Director
stacy@aidofindiana.com

A'zirea Howze (Receptionist)
azirea@aidofindiana.com

Chris Booth COO
chris@aidofindiana.com

Margie Owens PM
margie@aidofindiana.com

Maria "Joy" Booth Owner/Operator
joy@aidofindiana.com

Harrison Brown (HR Assistant)
harrison@aidofindiana.com

Tessa Hunden (Nurse)
tessa@aidofindiana.com

Denaris Green (Program Director)
denaris@aidofindiana.com

Matthew Clinger (Office Manager)
matthew@aidofindiana.com

Griffin Heckaman (IFC)
griffin@aidofindiana.com

House Managers:

Candace Thompson (Colony)
candace@aidofindiana.com

Gabby Cope (Angola)
gabby@aidofindiana.com

Daija Jackson (Lake Forest)
daija@aidofindiana.com

Michelle Troxell (Parkcrest)
michelle@aidofindiana.com

Tia Doughty (Old Maysville)
tia@aidofindiana.com

Oluwayesi Amole (Salge)
oluwayesi@aidofindiana.com

Susann Gotfried (Garden Park)
susan@aidofindiana.com

Indonesia (Sandridge)
indonesia@aidofindiana.com

Quan Fikes (Rosewood)
quan@aidofindiana.com

Rochelle Labon (Bellevue)
rochelle@aidofindiana.com

Mia Wukotich (Rivulet)
mia@aidofindiana.com

Candace Robinson (Women's Bellvue)

Riley

Rivulet #2

Nina

RESOURCES

League of the Blind and Disabled

5821 S Anthony Blvd, Fort Wayne, IN 46816 (260) 441-0551

- Home care - Respite(relief or assistance for caregiver)
- Attendant(assist with personal care),
- Homemaker (help with household chores)

Community Harvest

999 E Tillman Rd, Fort Wayne, IN 46816 (260) 447-3696

- Food pantry
- Volunteer work

Turnstone

3320 N Clinton St, Fort Wayne, IN 46805 (260) 483-2100

- Social services-Social workers and case managers will assess client and family needs, coordinate and monitor services, help develop care plans, identify funding options, and assist in application processes if needed.
- Equipment loans- Turnstone lends gently-used adaptive equipment and other items at no charge on a first-come, first-served basis to individuals with disabilities
- Turnstone's Adult Day Services (ADS) program is designed for persons age 18 and over with a physical disability (neurological or orthopedic impairment) requiring assistance in one or more areas of daily living.
- Adult therapy-Therapists are dedicated to maximizing the independence of every client by creating individualized treatment plans.
- Childcare- Turnstone's Kimbrough Early Learning Center is for children of all abilities, ages 2 to 12. The licensed program operates Monday through Friday from 6:30 am to 5:30 pm and offers both full- and part-time care.
- Health and wellness center- Turnstone's Health & Wellness Center is the only exercise facility in northeast Indiana designed for people with physical disabilities.
- Intellectual disabilities- Sports and Recreation Programs for People with Intellectual Disabilities
- Memory care- Memory Care program offers day services to clients with dementia diagnoses.
- Pediatric care- pediatric therapeutic services include physical, occupational, speech, and aquatic therapy. Therapy is designed to help each child reach his or her maximum potential.
- Sports and recreation- Recreational, competitive, and Paralympic-level adaptive sports programs.
- Specialty Program- specialty programs are designed to meet the unique needs of people with physical disabilities.

BBDS office

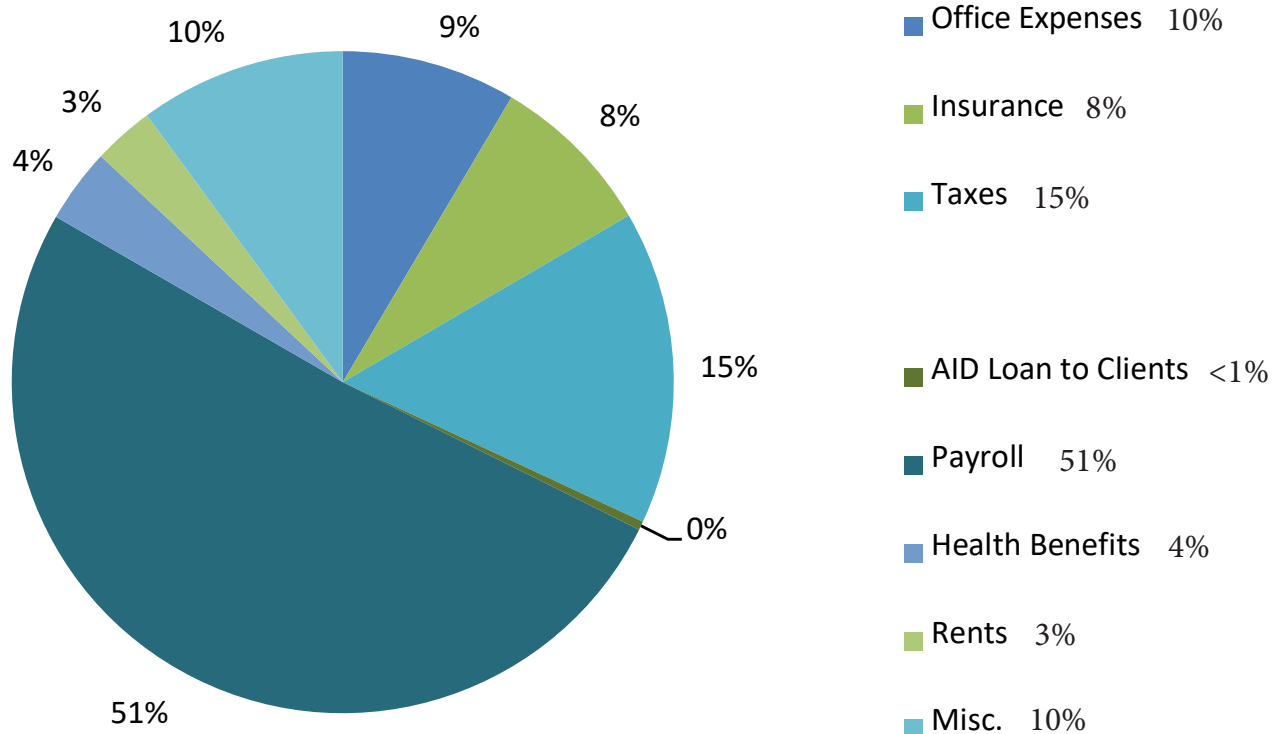
201 E Rudisill Blvd Suite 300, Fort Wayne, IN 46806 (260) 423-2571

- Developmental disability services- Home and community waiver services
- First steps home- Ages birth-3yrs. Family centered, Strengths-based, Relationship-based, Holistic, Culturally competent, Routines-based, Individualized, Rehabilitation/Employment, and Quality improvement
- Vocational rehabilitation- Helps individuals with disabilities in employment
- Deaf and hard of hearing- Services provide assistance to identify and find resources to meet the needs of deaf and hard of hearing individuals and their families, throughout the state of Indiana.
- Blind and visually impaired- provides services to eligible Hoosiers that are blind or visually impaired.

STATE OF THE BUSINESS & FINANCE DEPARTMENT



April 2021 Monthly Finances



OTHER INFORMATION

For any questions, concerns, contributions, advice, stories, kudos, and anything else you would like to share on the next Newsletter please submit to matthew@aidofindiana.com. Thank you and May God Bless You!

What does it mean to be accredited by CARF?

CARF accreditation represents the highest level of accreditation that an organization can receive. Its standards ensure accredited organizations provide the best possible care, so people like you can trust that an organization has been reviewed with high standards in mind.

