

CSCS June Newsletter

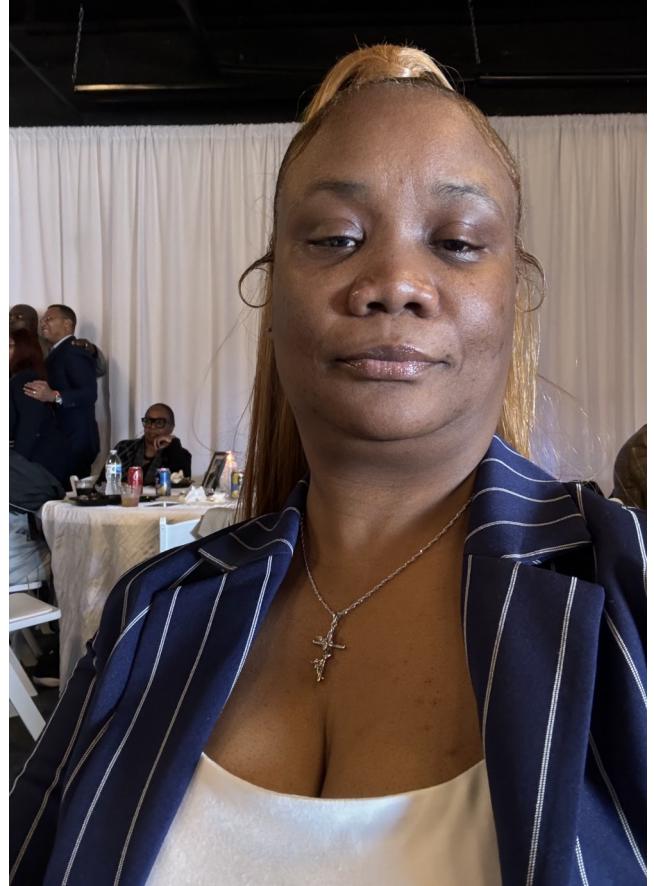
Employee Spotlight - **Margaret Anderson**

This month lets give a big shout of praise to Margaret Anderson. She is a DSP at Brandenburg.

She is a mom to 2 kids and has a cat names Milo, along with two grandchildren. Margaret loves to watch the Lions play. She love to listen to music and bake cookies. On her down time Margaret enjoys watching cold case.

Margaret was nominated because she is a true asset to our company. She comes to work with a smile on her face all the time and is always ready to help and be there for our residents. We truly appreciate everything Margaret does for our company.

She says that the company is incredible because of the family atmosphere and the best way to make her feel valued is when our consumers have smiles on their faces.



Happening in June 2025

June 2: National Rocky Road Ice Cream Day
June 4: Hug Your Cat Day
June 12: National Red Rose Day
June 13: PAYDAY
June 16: Father's Day
June 19: Juneteenth
June 20: Summer Solstice/ Summer Begins*
June 21: Flip Flop Day
June 26: National Chocolate Pudding Day
June 27: PAYDAY
June 28: National Paul Bunyan Day
June 30: National Corvette Day



Inside this issue:

Employee Spotlight, Happenings	1
Policy Spotlight	2
Character Trait, Birthdays, Anniversaries,	3
Word Search	4
Crafting in June	5
Recipe	6

Policy Spotlight; Confidentiality

Reviewed/
Revision
Date:
4/19,
10/18/16,
11/23/15,
3/15, 04/13

Policy
Number:
05-41

IT IS A VIOLATION OF MENTAL HEALTH STANDARDS AND THE RIGHTS OF INDIVIDUALS SERVED, TO TAKE PICTURES OR TO MAKE AUDIO/VIDEO RECORDINGS IN AND AROUND THEIR HOMES WITHOUT THE PROPER WRITTEN AUTHORIZATION. IT IS ALSO A VIOLATION OF BOTH THE INDIVIDUALS SERVED AND STAFF'S RIGHT TO CONFIDENTIALITY TO KEEP UNAUTHORIZED LOGS OR COLLECT DATA LOGGING THE ACTIVITIES IN AND AROUND THE HOME.

INDIVIDUALS SERVED ALWAYS HAVE THE RIGHT TO REFUSE TO BE PHOTOGRAPHED.

SINCE PERSONAL CELL PHONES AND PAGERS ARE PROHIBITED, THERE SHOULD BE NO OPPORTUNITY TO USE THEM TO PHOTOGRAPH OR RECORD THE INDIVIDUALS SERVED, THEIR HOME OR THEIR RECORDS. TRANSMITTING PROTECTED HEALTHCARE INFORMATION ELECTRONICALLY IS A VIOLATION OF THE FEDERAL HIPAA LAW AND IS PROSECUTABLE.

ANY EMPLOYEE WITH PERMISSION TO PHOTOGRAPH AN INDIVIDUAL SERVED, THEIR RECORDS OR AREAS IN AND AROUND THEIR HOME MUST ALSO HAVE WRITTEN AUTHORIZATION FROM THE EXECUTIVE DIRECTOR. IN THE ABSENCE OF SUCH AUTHORIZATION, THE DEVICE OR DOCUMENTATION MAY BE CONFISCATED.

VIOLATORS WILL BE REPORTED TO THE OFFICE OF RECIPIENT RIGHTS AND THE EMPLOYEE MAY BE PROSECUTED AND/OR DISCIPLINED UP TO AND INCLUDING TERMINATION OF EMPLOYMENT. IT IS NOT ONLY A CONTRACTUAL OBLIGATION, BUT ALSO THE LAW AS WELL AS THE RIGHT OF EACH INDIVIDUAL WE SERVE AND EACH PERSON WE EMPLOY, TO HAVE HIS OR HER PERSONAL BUSINESS KEPT PRIVATE. CENTRAL STATE STRONGLY SUPPORTS THAT RIGHT.

Tips to help;

- **Not take pictures of residents without their consent or on your personal phones**
- **Do not be on your phone while on the job**
- **Avoid social media while working**
- **Do not discuss any information with anyone outside of the need to know basis**
- **Do not discuss work or clients in public**
- **Lock file rooms, cabinets, and other storage spaces.**
- **Handle private documents carefully**
- **Shred any paperwork with protected information Do NOT just simply throw away**



Birthdays

2- Olivia Curtice
3- Frederick Long
4- Deja Johnson
4- Kailee Burns
6- Brittany Colon
8- Jehan Shamsid-Deen
9- Tyler Houghtaling
12- Jermarco Harris
15- Fredricka Jenkins
15- Chelsea Brown
16- John Pajak
17- Ty Mertle
19- Alecia Lewis
20- Terry Thames
20- Delaina Sanders
21- Michelle Myers
22- Maykala Coleman
22- Leonard Miller
23- Anna Krajewski
23- Audrael King
24- Michael Payne
26- Lishay Boyd
28- Quishana Wilson
30- Sekeitha Ball

Anniversaries

1- Michelle Hoyt
1- Ciara Hunter
2- Kaimilla Kelly
7- Courtney Diawara
7- Kelsey Gilman
8- Sharon Williams
11- Tameka Jones
11- Tia Brown
12- Jessica Davis
14- David Phugeh
14- Dacorion Wilson
17- Angellic Guyton
19- Connor McQuid
22- Tiffany Gordon
26- Deonte Higgins
29- Christianity Smith



Character Training- Respect

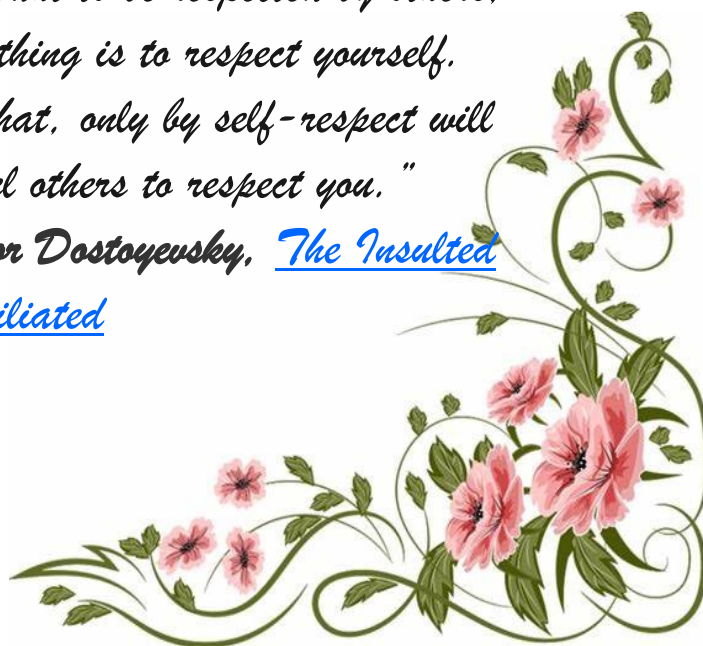
Respect is a character trait that involves treating yourself and others with courtesy, kindness, deference, dignity, and civility.

It means treating others the way you want to be treated, being courteous and polite, listening to what others have to say, and not insulting or bullying others.

Respect also means recognizing your own worth as a human being and avoiding anything that will damage your mind, body, or integrity. It is a basic building block of all social emotional learning.

*"If you want to be respected by others,
the great thing is to respect yourself.
Only by that, only by self-respect will
you compel others to respect you."*

*— Fyodor Dostoyevsky, The Insulted
and Humiliated*





DIRECTIONS: Find and circle the vocabulary words in the grid. Look for them in all directions including backwards and diagonally.

E	S	U	T	W	B	W	O	V	A	R	M	F	L	A	G	D	A	Y
C	D	S	U	J	E	G	U	M	U	E	A	E	N	Z	D	L	U	C
I	N	R	X	C	S	D	T	A	K	M	L	U	O	F	I	M	A	H
T	E	O	E	N	C	C	D	E	O	M	M	R	W	Q	H	X	L	T
S	P	C	I	Y	V	R	O	I	N	U	H	Y	H	W	U	S	E	N
L	X	C	Z	T	C	N	O	I	N	S	Y	V	C	P	E	I	X	E
O	E	G	M	N	A	E	R	L	D	G	S	S	H	B	K	V	A	E
S	D	E	S	L	Q	C	S	Y	A	D	Y	T	R	I	H	T	N	T
X	A	M	B	N	P	Y	A	D	S	R	E	H	T	A	F	Q	D	E
C	N	I	P	K	Z	O	M	V	Y	G	J	N	A	Y	G	U	R	N
H	O	N	E	Y	S	U	C	K	L	E	P	O	E	E	C	O	I	U
Q	M	I	L	O	N	G	E	S	T	D	A	Y	W	D	T	W	T	J
G	E	A	A	A	T	K	B	A	R	B	E	C	U	E	R	W	E	L
D	L	Z	J	P	A	M	O	L	P	I	D	U	N	D	C	A	N	E
V	Q	R	E	M	J	P	I	C	N	I	C	U	M	U	D	W	G	T
X	I	A	O	W	K	U	L	T	M	Z	H	F	P	X	R	A	K	T
N	R	H	D	S	E	W	N	O	I	T	A	U	D	A	R	G	Y	M
L	X	K	O	C	E	L	F	E	N	K	I	E	H	P	X	E	F	K
X	S	T	R	A	W	B	E	R	R	Y	C	D	N	S	B	K	A	W

ALEXANDRITE

BARBECUE

D-DAY

DIPLOMA

FATHER'S DAY

FLAG DAY

GARDEN

GEMINI

GRADUATION

HONEYSUCKLE

JUNE

JUNETEENTH

LEMONADE

LONGEST DAY

OUTDOORS

PEARL

PICNIC

ROSE

SOLSTICE

STRAWBERRY

SUMMER

THIRTY DAYS

VACATION

WEDDING

DIY Beach Sand Handprint Keepsake



2 cups of Sifted Beach Sand

1 cup Warm Water

1 1/4 cups of Morton Iodized Salt

1 1/2 cup All-Purpose

Extras

Shells From the Beach or Crafting Shells

Parchment Paper

Rolling Pin

Baking Sheet

Modge Podge (optional)

First

Set your oven to 250 F and then combine all of the dry ingredients – sand, flour, and salt- in a mixing bowl.

Second

Slowly add warm water to the sand while mixing it. The goal is to create a dough-like mixture so if you add too much water by accident, then add more flour and sand. You don't want the dough to be too sticky.

Third

Separate the dough into 4 balls. If you split the recipe, separate it into 2 balls. Then cover a baking sheet with parchment paper, sprinkle with flour, and then roll out the balls so they're about 1/2" thick.

Fourth

Gently press your child's hand into the dough, leaving room around the handprint to decorate with shells. Using a toothpick, or anything pointy, write your child's name and date under their handprint. This step is optional.

Fifth

Add small beach shells around the outside to decorate. Try pressing the rough side of the shell into the dough to make impressions. Bake in the oven for 5 hours. If the bottom of your **Beach Sand Handprint Keepsake** is still soft, use a spatula to flip it over and bake for another 2 hours. The goal is for it to be as

hard as a rock!

Optional

You can seal your keepsake with Modge Podge but if you prefer a more natural look then skip the gloss.



Blueberry Scones

Ingredients

- 2 cups (250g) all-purpose flour (spooned & leveled), plus more for hands and work surface
- 1/2 cup (100g) granulated sugar
- 2 and 1/2 teaspoons baking powder
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 cup (8 Tbsp; 113g) unsalted butter, frozen
- 1/2 cup (120ml) heavy cream (plus 2 Tbsp for brushing)
- 1 large egg
- 1 and 1/2 teaspoons pure vanilla extract
- 1 heaping cup (140g) fresh or frozen blueberries (do not thaw)

for topping: coarse sugar and vanilla icing



Instructions

Whisk flour, sugar, baking powder, cinnamon, and salt together in a large bowl. Grate the frozen butter using a box grater. Add it to the flour mixture and combine with a pastry cutter, 2 forks, or your fingers until the mixture comes together in pea-sized crumbs. See video for a closer look at the texture. Place in the refrigerator or freezer as you mix the wet ingredients together.

Whisk 1/2 cup heavy cream, the egg, and vanilla extract together in a small bowl. Drizzle over the flour mixture, add the blueberries, then mix together until everything appears moistened.

Pour onto the counter and, with floured hands, work the dough into a ball as best you can. Dough will be sticky. If it's too sticky, add a little more flour. If it seems too dry, add 1–2 more Tablespoons heavy cream. Press into an 8-inch disc and, with a sharp knife or bench scraper, cut into 8 wedges.

Brush scones with remaining heavy cream and, for extra crunch, sprinkle with coarse sugar. (You can do this before or after refrigerating in the next step.)

Place scones on a plate or lined baking sheet (if your fridge has space!) and refrigerate for at least 15 minutes.

Meanwhile, preheat oven to 400°F (204°C).

Line a large baking sheet with parchment paper or silicone baking mat. After refrigerating, arrange scones 2–3 inches apart on the prepared baking sheet.

Bake for 22–25 minutes or until golden brown around the edges and lightly browned on top. Remove from the oven and cool for a few minutes before topping with vanilla icing.

Leftover iced or un-iced scones keep well at room temperature for up to 2 days or in the refrigerator for up to 5 days.