Volunteer News



TIS' THE SEASON TO BE MERRY, HEALTHY & SAFE



LINSEYB FITNESS 10 Tips for a Healthy Holiday Season

1. Load your plate first with HEALTHY options

2. Wait 15 minutes before getting seconds

3. one sip of water between each bite

4. Leave the table as soon as everyone is finished eating

5. Don't forget to EXERCISE!

6. skip liquid calories, stick to water & tea

7. Portion Control- use a smaller plate, limit to one bite only, pack for leftovers before you begin eating

8. DO NOT go to an event hungry! Starving yourself in anticipation for more calories will result in binge eating!

9. Eat slooooowly!

10. Limit extras like butter, mayo, stuffing and gravy









11:30 a.m. – 1:30 p.m. 4:30 – 6:30 p.m.

Thursday, Dec. 20 St. Joseph Mercy Brighton | Community Rooms 11:30 a.m. – 1 p.m.

REMARKABLE RECIPES

"SUMMER SWEET TREATS"



Skinny Cheesecake with Strawberries



https://www.joyfulhealthyeats.com/skinny-cheesecake-with-strawberries/

Ingredients

- ✤ 1 cup 2% plain Greek yogurt
- ✤ 1/3 cup white sugar
- ✤ 1/2 teaspoon vanilla bean paste
- ✤ 1 large egg
- 1 1/2 teaspoon of cornstarch (or arrowroot)

Strawberry Topping:

- ✤ 2 cups strawberries, sliced
- \diamond splash of water
- drizzle of honey
- \diamond extra yogurt, for garnish

Source: This recipe is from the cookbook

Sweet & Simple by: Christina Lane.

- Prep time:4 Hours
- ✤ Cook time: 30 min
- Total time: 4 hours 30 min
- ✤ Yield: 2 servings
- ✤ Category: gluten free, desert, kid friendly

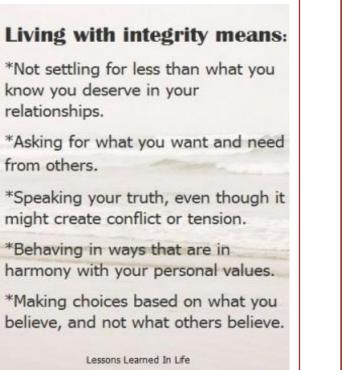


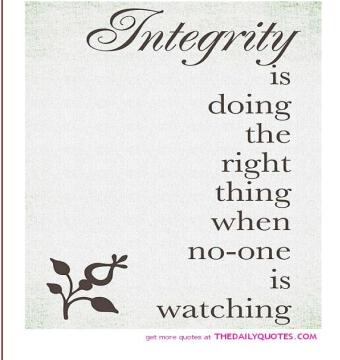
Instructions

- Preheat the oven to 375 degrees and fit two mini 1-cup jars into a baking dish. Fill the baking dish with water so the water comes up the sides of the jars about 1". Set aside.
- In a mini food processor, combine the yogurt, sugar, egg, vanilla, and cornstarch. Pulse until well blended.
- Divide the mixture between the jars and bake for 23-26 minutes – the tops will appear set and may even start to turn very light brown.
- Cover the jars and chill in the fridge for at least 4 hours.
- Meanwhile, make the strawberry topping in a small saucepan, combine the sliced strawberries with a splash of water.
- Cook over medium heat until they collapse and the sauce starts to thicken, about 5 minutes.
- Remove from heat and stir in honey to taste.
- Let the strawberry sauce cool then divide it evenly on top of the cheesecake jars.
- Garnish with extra yogurt and more fresh strawberries.



While volunteering put these practices at the center of your day & positively connect with all the people you encounter.





Living the "Core Value" of

Integrity

We are faithful to who we say we are.

I practice gratitude.

I am a champion for St. Joe's mission and core values.

Be kind to one another.







St. Joseph Mercy- Ann Arbor



Jade Xu 1st Mariah Ford 2nd Betty Peters 5th Jeanette Kibler 5th Paulette McAuley 6th Timothy Green 6th Michael Johnson 7th Mira Lenart 10th Christy Schafer 12th Doha Al-Hebshi 14th Schuyler Karl 17th Andrea Dai 18th Dianna Kellman 24th Giovanni Wasson 26th Isabella Panse 27th Marilyn Cayce 27th Melinda Lawrence 29th

St. Joseph Mercy- Livingston



Debbie Peltier 15th

Pat Laws 17th

John Bennett 18th

Wilfred Martin 26th

St. Joseph Mercy- Brighton



Marie Hall 20th

St. Joseph Mercy Canton





Opportunities



If you are interested in any of the posted volunteer opportunities, please apply:

- Lisa.Austin@stjoeshealth.org Manager, Volunteer Services
- <u>Livingston & Brighton:</u> 517-545-6121
- <u>Ann Arbor & Canton:</u> 734-712-4164
- Or visit stjoesannarbor.org/volunteering for more information on open volunteer programs.

Livingston Book and Magazine Cart



We are looking for volunteers interested in bringing reading materials to our patient, family and visitors areas.

This role consist of pushing our book cart, keeping our family waiting areas stocked with neat and current items.

A requirement is to have great customer service skills to interact with people and organization skills to maintain the materials. There is training for wayfinding.

Volunteer @ "The Farm" on the St. Joe's Ann Arbor Campus.

Visit our webpage @stjoesannarborhealth.org/volunteering for the various roles, program descriptions, and application requirements. The Farm is OPEN all year round.



Brighton & Livingston Welcome Ambassadors

This customer focused opportunity is for friendly individuals with great people skills to assist in creating a great first impression of St. Joe's. You will greet and assist patients as they arrive and make sure their needs are met (questions answered, wayfinding to their destination, etc.). Great customer service skills are a must; as is the ability to push wheelchairs and walk distances easily while guiding visitors to their location. This is an amazing way to help those in need and make their visit more comfortable. Volunteers are needed Tuesday through Friday from 4-8 pm, and weekends at Livingston. Shifts vary Monday through Friday in the Brighton Health Center.

Please apply online at stjoeslivingston.org/volunteering-livingston under the Resource Center and for more program information look under the "Welcome Ambassador" tab.

Wayfinding & Service Excellence Standard training provided.

