

Phone number:

435-688-0648

Fax number:

435-688-0715

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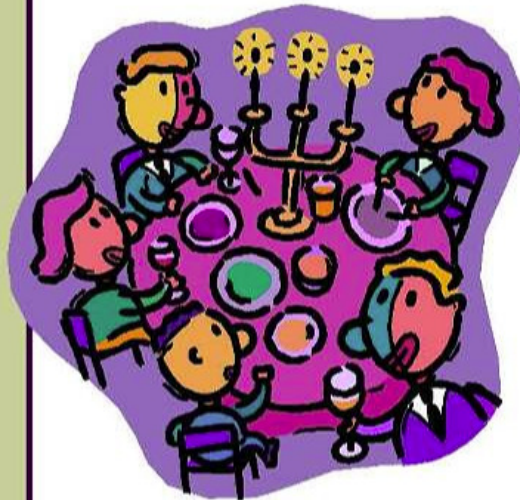
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## Volunteer Appreciation Day Thursday April 22nd at 1pm



Come and celebrate yourselves and each other as Zion's Way has scheduled an in-service and appreciation day for all the volunteers! Please circle the day and time on your calendars and let Jim know if you are coming!

Many thanks to all those who volunteer and from all of us who work in hospice and from all the patients and caregivers hospice volunteers have helped, we want you all to know just how much you are appreciated.

There are over 400,000 people in the U.S. who volunteer in some way with hospice care and who understand the concept that dying is not

simply a medical event that we all must face one day, but an extremely personal, spiritual and individual occurrence that should not be faced alone. Volunteering with hospice is not

about sitting next to someone for a few hours and watching them die. It is rather concerned with helping people enjoy the remaining time left of life's journey and preparing them and their loved ones for what is to come.

"Kind words can be short and easy to speak, but their echoes are truly endless." As we approach National Volunteer Week (April 18-24) these words of Mother Teresa represent what true volunteer service is all about. I want to humbly thank all those volunteers who give of their time, and especially those who give service to our patients at Zion's Way Hospice. Know that we can not do this without you! Please come hungry on April 22nd at 1pm to celebrate the joys of volunteering and the wonder of giving.

## And the Winner Is... Frankie's, Not Cindy's, Fabulous Vegetarian Corn Chowder

This is the recipe which received the most votes during our December Soup & Chili Cook-Off In-Service. Enjoy!

2 lbs potatoes—peeled & cubed.

1 sweet onion—chopped

1 cup shredded carrots

6 TBS flour

4 TBS butter

8 cups milk

2 (15 oz) cans of veg broth

2 (15 oz) cans creamed corn

1 (14 oz) frozen package cut corn

1/4 tsp salt, 1/4 tsp pepper

Cayenne Pepper to taste

1) Boil potatoes in salted water until soft; mash half & set aside

2) In a large stockpot melt butter over medium heat. Add onions & cook until translucent and soft.

3) Whisk in flour, salt & pepper cook for 5 mins, until light brown. Whisk in broth & simmer 10 mins. Add milk and bring to a boil over medium heat stirring frequently, then reduce heat.

4) Stir in creamed corn, frozen cut corn, carrots, all the potatoes and cayenne pepper. Return to a boil then reduce heat

5) Simmer over low heat for 10 minutes. *Bon Appetite!*