August

Volunteer News

Orange City Area Health System / ochealthsystem.org

ORANGE CITY AREA HEALTH SYSTEM SIGNS ADDITIONAL GENERAL SURGEON

Locker to join practice in 2022

Marty Guthmiller, CEO of Orange City Area Health System, announced the signing of Daniel J. Locker, MD, to the hospital's general surgery staff.

Dr. Locker will join his father, Dr. Steve Locker, and Dr. Brent Nykamp, general surgeons at the health system, in the summer of 2022. Locker is completing his final year of residency at UnityPoint at Iowa Methodist Des Moines, General Surgery Residency program. He is a graduate of the University of Iowa School of Medicine and Northwestern College.

"The signing of Dr. Locker continues our effort to bring talented, long-term, committed medical professionals to Orange City Area Health System," reported Guthmiller. "This is a critical component of our long-term plan."

"I am absolutely thrilled to be joining the staff at Orange City Area Health System, and I hope to continue the tradition of excellent medical and surgical care that is provided there." Commented Dr Locker. "My wife and I are excited to move back to the area and looking forward to joining the community of Orange City."

Locker is a native of Orange City. His wife, Ashley, is a native of the Des Moines area.

The top FIVE selling Categories for the Gift Garden in June

1. Clothing: $4,660.45
2. Food/ Beverage: $1,046.70
3. Home Decor: $719.30
4. Jewelry: $505.30
5. Kids/Baby: $459.62

Volunteer Opportunities

Below are our volunteer opportunities which currently have the greatest need. If you are interested in trying any of these, please contact the Volunteer Office, brittany.behrendsen@ochealthsystem.org, 712-737-5349.

Embroidery and Homemade Items

We are looking for volunteers interested in making pot holders, and embroidering dish towels. If you love to sew or embroider, please keep the Orange City Area Health System Auxiliary in mind as an organization to which you can donate. The Auxiliary has a couple sales throughout the year where these items will be sold, the next sale we will be having with these items will be Tuesday, September 14

Gift Garden Volunteers

We are in need of additional volunteers to work in the Gift Garden. Tasks include greet and assist customers with friendly service, operate the POS system and keep the shop orderly and clean as time permits. Shifts are Monday-Friday from 9am-1pm and 1pm-4:30pm.

Upcoming Events

Harvest Festival
Tuesday, September 14—9:30am to 4:30pm
Lobby, Main Campus

Linen Sale
Wednesday, October 13—Time TBD
Lobby and Gift Garden, Main Campus

Holiday Open House
Tuesday, November 9– 9:30am to 4:30pm
Lobby and Gift Garden, Main Campus

Masquerade Jewelry Sale
Tuesday, November 30—9am to 4pm
Lobby, Main Campus

Welcome

Volunteers

- Iva Fylstra, Information Desk

Employees

- Alyssa Hettinger, Nursing Svces.
- Avriel Punt, PRCC
- Katelyn Huizenga, Nursing Svces.
- Molly Roder, Ambulance
- Gracelyn Wager, PRCC
- Cadence Goebel, PRCC
- Kenadi Muecke, Environmental Svces.
- Ava Dravland, Nursing Svces.
- Christian Vander Veen, Landsmeer
- Brittany Goodchild, Walk-In Clinic
- Adriana Van Maanen, PRCC

Farewell

Volunteers

- Peg Juffer, Gift Garden

Employees

- Rebecca Goslinga, Radiology
- Parker Weirda, Ambulance
- Olivia Budden, EVS
- Megan Franken, Home Health & Hospice
- Lindsey Wise, PT/OT
- Shelby Case, Dining Services
- Donald Jennings, Landsmeer
- Brooke Hughes, Nursing Svces.
- Deb De Haan, Clinic
- Dr. Philip Van De Griend, Clinic
- Betty Intveld, PRCC
- Kaitlin Van't Hul, Patient Access
- Deb De Haan, Clinic
- Dr. Philip Van De Griend, Clinic
- Betty Intveld, PRCC

Substitutes:

If you are unable to work the shift you are scheduled for, please call a substitute listed on the back of your schedule and then call or email Brittany Janssen at 737-5349 and let her know you have made a change in the schedule.

-Thank you

Scheduling Contacts:

Gift Garden Scheduling:
Brittany Janssen
712-737-5349
brittany.behrendsen@ochealthsystem.org

Hospice Scheduling:
Kim Jansma
712-737-5279
Kimberly.jansma@ochealthsystem.org

NOTE:
All schedule requests must be in by the 15th of the month

Cherry Tomato Couscous Salad

- 4 cups cherry tomatoes, (half for roasting, half raw)
- Extra-virgin olive oil, for drizzling
- 1 cup dry Israeli couscous
- ¼ teaspoon smoked paprika
- 1 tablespoon lemon juice, more if desired
- 1 garlic clove, minced
- Leaves from 6 sprigs fresh thyme, more for garnish
- 1½ cups roasted chickpeas
- ¼ cup fresh basil, more for garnish
- 2 Persian cucumbers, thinly sliced
- ⅓ cup crumbled feta cheese
- Sea salt and freshly ground black pepper

Instructions

1. Roast 2 cups of the cherry tomatoes according to this recipe. These can be made in advance and stored in the fridge for a few days.

2. Cook the couscous according to the package directions until al dente, about 9 minutes. Drain and set aside to cool.

3.In the bottom of a large bowl, combine 1 tablespoon of olive oil, the lemon juice, garlic, thyme, ¼ teaspoon salt, and several grinds of black pepper. Add the cooled couscous and toss. Slice the remaining raw cherry tomatoes in half and add them to the bowl with the roasted tomatoes, the chickpeas, basil, cucumbers, and feta. Top with more fresh herbs and a generous drizzle of olive oil. Season to taste.

To Mary Reinders and Karen Boeyink for helping serve at the OCAHS Golf Classic.

To Kim Oolman, Star Van Gelder, Shonna Hector, Karen Boeyink, Linda Donaldson, Aljean Schafer, Lynnette Schuller, Nelly Veldhuizen, Tami Guthmiller, Lori Zeutenhorst, Mary Eason, Theresa McCarty, Judy Schwarz, Laura Zommermaand, Shirley Van Wechel, Joyce Huisman, Fran Muilenburg, Jan Ver Steeg, and Alicia Wassenaar for helping at the Gift Garden Clearance Sale.