



6600 9th Avenue • Port Arthur, TX 77642 • (409) 962-5541

November 2017

Staff Directory

Department Managers

- Administrator Carrie Jeanis
- DON Florence Linscomb
- DOR Kelli Waggoner
- ADON Jessica Nickson
- QA Nurse Ruth Gothia
- Admit Candice Hill
- BOM Daniel Dominguez
- MDS Ruth Turner
- MDS Kenneka Hill
- HR/AP Selah Benton
- SW Craig Sanford
- Activities Glenda Moore
- Dietary Bernadette McCoy
- Maintenance Jerry Hopper
- Enviro. Serv. Sharon Burnett
- Med Records Mary Singleton
- Wound Nurse Phyllis Bell
- Wound Nurse Teresa Lemke
- Transport/C.S. Freda Dailey



Happy Birthday

- Khon Pham 11-01
- Wilda Jamison 11-03
- Stanley Hoffpauir 11-04
- Phillip Davis 11-05
- Cathrin Wendling 11-08
- Mark Landry 11-09
- Louis Jalowy 11-11
- Charles Gregston 11-11
- Thelma MCgee 11-12
- Audrey Shirley 11-14
- Gilda Allen 11-16
- Angela Alexis 11-16
- June Arnold 11-21
- Joann Arisco 11-25
- Martha Burns 11-30



Happy Birthday

- Sarah Mathews 11-02
- Ruth Cardona 11-02
- Endia Middleter 11-01
- Kevin Ford 11-04
- Beverly Crosby 11-07
- MarQuise 11-07
- Sharon Yates 11-08
- Shuray Younger 11-08
- Toya Gabriel 11-14
- Rashonana Schexnayder 11-15
- Kenneka Hill 11-17
- Iris Butler 11-21
- Tiffany Campbell 11-22
- Molly Hill 11-23

GHCC-PA MISSION STATEMENT

Gulf Health Care Center - Port Arthur's primary goal is to be the premier choice in skilled nursing and rehab services in Jefferson County, providing the utmost quality care to each individual resident.



Happy Thanksgiving From Gulf Healthcare Center



Thanksgiving

3 Things You Need to Know

Cooking a turkey this month? Here are a few things to remember:

1) Plan for about 1 1/2 pounds of turkey per person. If you are feeding eight people, you'll want a 12-pound bird.

Choose a bigger turkey if you want plenty of leftovers!

2) Don't stuff with stuffing. Food safety experts suggest baking the stuffing in a separate pan. Loosely fill the turkey with a cut-up onion and some herbs.

3) Use a digital meat thermometer so you know when the bird is done. Insert the thermometer in the thickest part of the turkey around the thigh, avoiding the bone. At 165° F, it's ready to come out of the oven. Let the turkey rest at least 15 minutes before carving.



Residents enjoying beading and drinking coffee during morning activities.



Activities





Having lunch at Golden Corral.



Party Time



Residents enjoying their birthday party!

Healthy Lifestyle

NOVEMBER IS

NATIONAL

ALZHEIMER'S DISEASE

.....
AWARENESS
MONTH

