Rhode Island Foundation Grant Funds Social Media Project

A recent grant from the Rhode Island Foundation will permit Saint Antoine to add social media platforms to its already existing marketing, fundraising, and public relations strategies. It is our intention to reach more people in a faster way than regular mail, and, hopefully, increasing our constituent base in the process.

The Rhode Island Foundation grant will permit Saint Antoine to review its current marketing strategies, revising them where necessary, while adding certain social media strategies in order to arrive at an overall marketing plan for the organization.

“The digital age is certainly upon us,” said Robert Christensen, Director of Development and Communications. “Everything is interconnected. One can get marketing messages on their computers, IPads, IPods, Tablets, and even on their Smart Phones. Communication is instantaneous and we, as an organization, have to keep up.”

The first task in developing a social media program is to compile email addresses. This will be done from Saint Antoine’s data base, as well as from among its 400 member staff. An E-News sign up button will be prominently displayed on the home page of the organization’s website (www.stantoine.net).

It is Saint Antoine’s hope to “broadcast” an E Newsletter which will list current happenings and goings-on at the Saint Antoine Community. Several short videos will be produced and included on a You Tube site which can be accessed through Saint Antoine’s website.

The organization will also explore other Social Media outlets, including potential Face Book and “blogging” capabilities. Social Media will also help with in-house communication with staff.

“Today, communication is instantaneous and we, as an organization, must keep pace with current trends in order to remain vital in the market place,” concluded Mr. Christensen.

To become a part of Saint Antoine’s Social Media Project, please go to our website at www.stantoine.net and click on to the E-News sign up button on the website’s homepage.
Volunteers Help Make Holiday Bazaar Successful

Ninety-five year old Wilma Smith is one of several residents at Saint Antoine Residence who handcrafted items that were sold or raffled at Saint Antoine’s Annual Holiday Bazaar, Saturday, November 5th.

Wilma quilted two wall-hangings for the bazaar. “It took me a long time to do this but I was happy that I could help Saint Antoine raise money,” said Wilma. The annual event is a fundraiser for Saint Antoine Residence and its Activities Department.

Resident Wilma Smith proudly displays the two quilted wall-hangings she donated to Saint Antoine’s Holiday Bazaar

Jennifer Stanton, Activities Director, said “we have been very fortunate that so many people donate goods ... even baked goods ... or volunteer to help run the fair.” The annual event brings in between $5,000 - $7,000.

During the course of the day, more than 1,000 people attend the event. They are treated to a penny social, bake sale, raffles, crafts, pocketbooks, jewelry, white elephant, food and more.

“It is grueling work leading up to this event,” says Jennifer. “Gifts are collected; prices marked; sorted; baskets made; and on and on ... it never seems to end! Then comes the day of the event ... there’s an excitement in the air ... and it’s all worth it,” notes Jennifer.

“I’ll tell you one thing, though! We couldn’t do this without our dedicated volunteers. Do you know where we can get more?” inquisitively asks Jennifer.

Persons wishing to become a volunteer at Saint Antoine Residence may call Jennifer Staton at 401-767-3500 Ext. 115.

Executive Director’s Letter

A Time to Reflect

Dear Friends,

Saint Antoine Residence will be celebrating its 100th year anniversary in 2013. Monsignor Charles Dauray with the help of the Sisters of Charity from St. Hyacinthe, Canada founded Saint Antoine in 1913 as a small home for the “frail elderly.”

So many exciting things have happened since that time including two new facilities, the replacement nursing facility for Saint Antoine Residence built in 1994 and the addition of the Villa at Saint Antoine Assisted Living Facility in 2000.

It was our feeling that our one-hundredth year anniversary provided a good vantage point from which to take stock in what we had achieved and where we were going in the future.

To this end, we commissioned the consulting firm of Roush and Associates to conduct a Needs Assessment Study to ascertain what the needs were in the community and how we could fulfill those needs against the backdrop of the current eldercare landscape.

Some interesting facts came out of that study. First, seniors are living longer and living healthier. Care that will be needed will be episodic in nature. That is a crisis will arise, and seniors will enter a care facility for a short stay in order to address the health issue and then return home to their community. Secondly, if they need to enter a long term care facility, their health needs will require careful attention and are probably of a high acuity. These facts are starkly borne out by the observation that by 2030, and for the first time in recorded history, there will be more individuals above age 65 living in the United States than in all other age brackets combined.

The study clearly demonstrates that we must expand our short term rehabilitation and transitional care services over the next several years in response to community needs and in order to stay competitive. We are committed to doing just that but as well will take on other projects as we approach our 100th Anniversary in 2013.

As our 100th Anniversary approaches, we will keep you posted about our efforts and how you may be able to participate. In addition, we thank you for your continued prayers and support as we move the Saint Antoine Community into the future.

Sincerely,

Wendy Fargnoli
Executive Director
Sustained by Faith

When asked what the most important thing in her life was, Sharon O’Hearne, the Villa’s new Administrative Assistant, responded that it was her husband (John), four children (Lauren, Andrea, Jennifer, and Michael), and one grandson (Benjamin). However, in further discussion, it was obvious that her faith is at the very top of her list of priorities.

Sharon’s daughter, Andrea, has said to her mother that when she (Andrea) found herself in tricky situations (and there were many as one can only imagine), and things seemed to work out, she knew that her faith is at the very top of her list of priorities.

“Im my faith is what sustains me,” says Sharon. Her daughter, Andrea, is a freelance, documentary photographer and recently returned from Pakistan where she was documenting everyday life among the citizens. Her one son, Michael, is a Marine Infantryman deployed in Afghanistan.

How does she get through every day not knowing what is happening to her children in those dangerous parts of the world? “I pray a lot. Every morning I attend Mass and ask God to keep my children safe,” relates Sharon.

Sharon’s daughter, Andrea, has said to her mother that when she (Andrea) found herself in tricky situations (and there were many as one can only imagine), and things seemed to work out, she knew that her mother was praying for her.

Prior to coming to the Villa, Sharon worked as an Office Manager at Saint Agatha’s Rectory in Woonsocket. “I had to quit there because my mother-in-law became very sick and needed ‘round the clock caring,” notes Sharon.

After her mother-in-law was safely in a nursing home, Sharon continued to stay home. “My son was getting ready to go to Afghanistan and I wanted to be there for him,” says Sharon.

She vowed that she would look for work the day after her son was gone. As fate would have it, Sharon was offered the job at the Villa the day after her son was gone. “That’s when you know you’ve created something special,” says Cindy. “I strive for that no matter if it’s upscale or more basic meals,” continued the chef.

Cynthia was drawn to cooking as a youngster, growing up with a mother who produced staple kinds-of dishes (in a pressure cooker, no less!) and a father who liked to experiment, when he had time, with different kinds-of ingredients.

Cindy was also unwittingly influenced by her grandmother’s (on her father’s side) French and German ethnic cooking. Her grandmother had died before she was born, but her parents talked a great deal about the wonderful dishes that grandma made over the years.

When it came time for college, Cindy chose Johnson and Wales. “I didn’t really know what I wanted to do so why not cooking,” she says. Cindy had been in the kitchen at Overlook Nursing home in Burrillville since she was sixteen.

After graduating college, she left Rhode Island for Ocean City, Maryland where she eventually became Executive Chef of an upscale restaurant called, The Galaxy. After eight years at the Galaxy, she returned to Rhode Island, working as a Food Services Supervisor at Roger Williams Hospital and then as Food Services Director at Courtland Place Nursing Home in Greenville.

By this time she had a son and felt that she was unable to give him the kind of attention that he needed because of her work. “There were times when I brought him to work with me just so we could be together,” admits Cindy. “He was only three or four at the time and I would tell him that this color (which I would put on a tray) would go to that person.”

Cindy felt she had to find a less demanding and time-consuming job. As fate would have it, she found her way to Saint Antoine Residence as one of five cooks. The rest is history!

Cindy now has two sons — Cyrus, 11 years old, and Peyton, four years old. Together with her significant other, Micah, the family lives in Pascoag. Cindy feels she is home again, back in Rhode Island and with her “extended family” at Saint Antoine.

“And, my family (the residents) deserves the best that I can give them in choice and quality, and that’s what I intend to continue to do,” concludes Cindy.

Creamy Italian Tomato Soup

Cynthia Sykes, Executive Chef Manager

Passionate About Food

Cynthia (“Cindy”) Sikes is the Villa’s new Executive Chef Manager. Although having begun her job only three weeks before being interviewed, she sounds like she’s been here all her life — making people happy through food is such a part of her makeup.

She is passionate about food. “Every part of the palette has to be touched. That’s when you know you’ve created something special,” says Cindy. “I strive for that no matter if it’s upscale or more basic meals,” continued the chef.

Great comfort food for a blustery winter evening.

Cindy’s Own

Creamy Italian Tomato Soup

One of Cindy’s favorites.

Easy to make.

20 oz. can Fire Roasted Diced Tomatoes
½ cups Half and Half
8 oz. Tabasco Bloody Mary Mix
1 tsp. each: Dry Basil
Dry Oregano
Dry Marjoram
Dry Thyme
½ tsp. Granulated Garlic
Season with Italian croutons and freshly grated Parmesan Cheese.
Golfers shown above on the putting green during this year’s Annual Golf Tournament held in August. Thirty foursomes played on what was a beautiful, blue-sky day, raising $30,000 for nursing scholarships.