

Newsletter

10/18/2024

Meet the Staff

Kevin Adams –
Administrator

Edwina Espinosa – McCall
Administrator

Sakura Villasenor – Client
Care Coordinator

Wendy Taylor – Client Care
Coordinator

Bethanee LeMesurier –
Bookkeeper

Connie Holsclaw-RN

Alicia Pressley – Human
Resources

Carol Bolt – Administrative
Assistant

Angelica Velasco-Aceves –
On-Call Client Care
Coordinator

Moriah Akers – On-Call
Office Coordinator

Dates to Remember:

11/11/2024 – Offices are
Closed

11/27/2024 – Offices are
Closing at 2:00PM

11/28/2024 – Offices are
Closed

Trinity HC&R

Our Caregivers are the BEST!

Congratulations to **Darian Hodges** for being our Caregiver of the month!



Darian Hodges



Darian Hodges is our October Caregiver of the month. Darian has been with us for 9 months. She is a wonderful caregiver who has done an exceptional job with her client. Darian is great with using the app and completing her timecard daily. She also gets her compliances turned in, in a timely manner.

Thank you for everything you do and all your hard work!

Contact Us

Company Name:

Trinity Home Care & Resource

Addresses:

6154 N. Meeker Pl.

Ste 150

Boise, ID 83713

AND

106 East Park Place

Ste 106

McCall, ID 83638

Phone:

(208) 938-1760

Fax:

(208) 939-8275

Email:

TEAM@thcri.com

Website:

www.thcri.com

Hours:

Monday thru Friday

8am to 4pm

On-Call 24/7




For Emergencies

New Handbook:

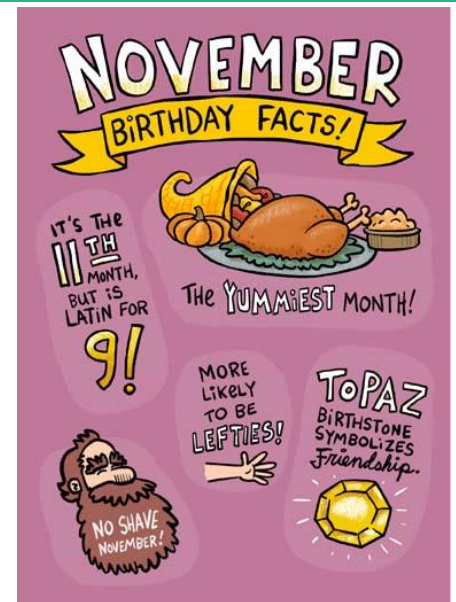
We have updated our handbook and will need everyone to sign the new one ASAP. Over the next few weeks Alicia will be sending the new handbook to your email. If you are able to, please print the last 2 pages and return them to the office. If not, we are asking for everyone to make arrangements with us. If you are able to come into the Boise office before the end of Oct. Alicia will have a SWEET surprise for you! This project needs to be completed by the end of November so please help us make this happen! We are willing to work with you just let us know what you need!



NOVEMBER BIRTHDAYS!

-  Jacqueline C.
-  Edwina E.
-  Krista F.
-  Patricia G.
-  Carolyn G.
-  Levi H.
-  Tristan M.
-  Elyssa P.
-  Linda R.
-  Erica R.
-  Lois S.

Celebrating all our November Birthdays! We have a lot this month so Happy, Happy Birthday to you all. We hope you enjoy your day!





Celebrating all our November Anniversaries! Thank you for being a part of our team!

November Work Anniversaries



Fun Zone!

Name: _____

Date: _____

November Anniversaries

12 years

Cindy B.



8 years

Karyn M.



4 years

Donna D.

3 years

Jeanette E.
 Janet B.
 Karen S.

2 years

Sharon W.
 Michele D.
 Pat C.
 San Juanita G.
 Desiree R.
 Michael M.
 John P.

1 year

Linda R.
 Danielle M.
 Levi H.
 Savannah S.
 Jennifer W.
 Vera L.

Please remember that getting your compliances turned in on time is a requirement of your job. Simply email a picture of it to team@thcri.com If you have questions, please let us know. Keep an eye out for those reminders!

Give Thanks

use this secret code...

a d e f h k n r t u v y

to read this message

Find your way through the turkey maze!

Color Me

Can you find these words?

Spot the Difference!

Match the first row with the second row - Can you find the 11 different things?

Thanksgiving Dinner Timeline

The Last-Minute Thanksgiving Timeline

A PLAN FOR PROCRASTINATORS

Wednesday

PREP DAY!

9 am

Brine turkey

10 am–11 am

Prep the mashed potato casserole

10 am–12 pm

Make the pumpkin pies

12 pm–1 pm

Take a break

1 pm–1:30 pm

Prep the stuffing

1:30 pm–2 pm

Prep the sweet potato gratin

2 pm–2:30 pm

Prep the cranberry sauce

2:30 pm–3 pm

Make the sangria

3 pm–3:30 pm

Set the table

Thursday

FINAL STRETCH!

9 am

Crank up the tunes & cook the sweet potato gratin

10 am–11 am

Shower and relax

11 am

Put the turkey in to roast

2:30 pm

Remove the turkey from the oven & tent with foil, then heat the mashed potatoes

3:30 pm

Reheat the gratin and make the gravy

4 pm

Take the sangria out of the fridge

4:15 pm

Carve the turkey



Estimated Cooking Times for Frozen Turkeys

8- to 12-pound turkey

4 to 4 ½ hours

12- to 14-pound turkey

4 ½ to 5 ¾ hours

14- to 18-pound turkey

5 ¾ to 6 ¼ hours

18- to 20-pound turkey

6 ¾ to 6 ¾ hours

20- to 24-pound turkey

6 ¾ to 7 ½ hours

