

»» DECEMBER/JANUARY ««

ISSUE

# THE SUBLETTE INSIDER



Your Monthly Guide to What's Going on Inside The Sublette Center



MERRY  
CHRISTMAS  
AND A HAPPY NEW YEAR



2025



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# A Letter from Our Interim CEO



Hello,

My name is Greg Brickner, and I am the Interim CEO of Sublette County Health. Before joining Sublette, I served as the CFO at Hot Springs Health in Thermopolis. Over the past 10 weeks, I've been collaborating with our team to define our purpose, priorities, and vision as we shape the organization we aspire to be. It's been a pleasure getting to know the dedicated staff and the residents at the Sublette Center.

Our future is bright, and I'm excited to work together as we transition to our new facility.

To guide us in this journey, I've established three core priorities:

1-"Day One Ready"

This means ensuring everything is in place to open the new facility on July 1, 2025. We've set up countdown clocks in several locations, and in less than 200 days, those new doors will open.

2-Creating "One Team"

Our organization includes the Sublette Center, Pinedale Clinic, Marbleton Clinic, EMS, and the future hospital. While we operate in different locations, we are one team. The county entrusted us to provide unified healthcare under one umbrella, and we will honor that by aligning our goals, fostering collaboration, and working together as a single team. This unity is key to our success.

3-Focusing on Quality of Care

The Sublette Center's 5-star rating reflects our unwavering commitment to excellence. Quality of care is at the heart of everything we do, and this rating serves as a benchmark for accountability to the residents we serve.

At Sublette County Health, we are dedicated to providing exceptional healthcare as the provider of choice for our community. We are here to serve our friends, family, and neighbors who trust us with their care.

Please don't hesitate to reach out if you have any questions.

Thank you,

Greg Brickner

Interim CEO, Sublette County Health

# RESOURCES FOR THE BIG MOVE

If you change the way you look at things, the things you look at change: By Dr Wayne Dyer

## Effective Ways to Navigate Changes

- Focus on being flexible and adaptable
- Maintain a positive attitude
- Effectively communicate any concerns regarding upcoming change
- Have a support system that will help navigate changes

**QAPI**  
Q:QUALITY  
A:ASSURANCE  
P:PERFORMANCE  
I:IMPROVEMENT

## QAPI TEAM

MEDICAL DIRECTOR:  
DR.BURNETT,MD  
ADMINISTRATOR:DAWN  
WALKER,RN  
QAPI LEADER:AMANDA  
BINGHAM,MR MANAGER  
MANAGEMENT TEAM:DON;LARA  
HAYWARD-S.S/EVS DIRECTOR;  
MARISSA MENDES-I.F. CONTROL;  
ASHLEE MERRIAM- MDS  
COORDINATOR;KEVIN  
HOLSMAN,MAINTENANCE  
SUPERVISOR;APRIL SHEFFIELD-  
ACTIVITIES DIRECTOR;VIKKI  
SEYMOUR-DIETARY MANAGER  
ALL NURSING STAFF  
ALL RESIDENTS AND THEIR  
FAMILIES

**WE'RE**

**MOVING**



COUNTDOWN CLOCKS ON DISPLAY THROUGHOUT BUILDING. NOTE THAT SUBLETTE CENTER WILL MOVE SOMETIME IN AUGUST AFTER THE HOSPITAL IS OPENED

90th Percentile  
Patient  
Satisfaction

## VISION

To be a reliable community partner fulfilling the healthcare needs and exceeding the expectations of our communities through affordable patient care and excellent customer service.

## BRAND PROMISE

Committed to delivering excellence in healthcare as the provider of choice close to home.

## CORE VALUES

Excellence  
Compassion  
Partnership  
Trustworthiness  
Stewardship  
Communication

To excel at providing comprehensive health services in Sublette County through efficient, high-quality, patient-centered care.

## STRATEGIC & OPERATIONAL PRIORITIES

Day One Ready

One Team

5-Star Patient / Resident Experience

100K  
Patient  
Encounters

30 Day  
Re-Visit  
< 8%

Employee  
Turnover  
< 10%



**SUBLETTE**  
COUNTY HEALTH



## January Birthdays

Jamie Phillips 01/01  
Micaela Craig 01/04  
Judith Collard 01/06  
Brett Lenz 01/08  
Claire Malone 01/04  
Hailee Edwards 01/11  
Kevin Holsman 01/12  
Deb Sibilia 01/19  
Fermin Santiago 01/18  
Alta Faler 01/18  
Justin Lindley 01/18  
Emily Thompson-Bell  
01/20  
Amie Russell 01/20  
Dakota Matthews 01/24  
Hope Dalton 01/29

# The Perfect Christmas

**BY RICH BOETTCHER**

There was a perfect Christmas  
A long, long time ago  
When Jesus lay so quiet  
And heard the cattle low

The Lord of all creation  
Lay in a manger stall  
He'd come to earth to save us  
To save us, one and all

This little child, He gave us  
In His Nativity  
Perfection that was needed  
As Heaven's only key

Now like the angelic choir  
Who of Christ's birth did sing  
We tell of joyful tidings  
Of God our Lord and King



# A Collection of Holiday Recipes from Our Residents and their Families

Recipe: Maxine's Mother's Shortbread

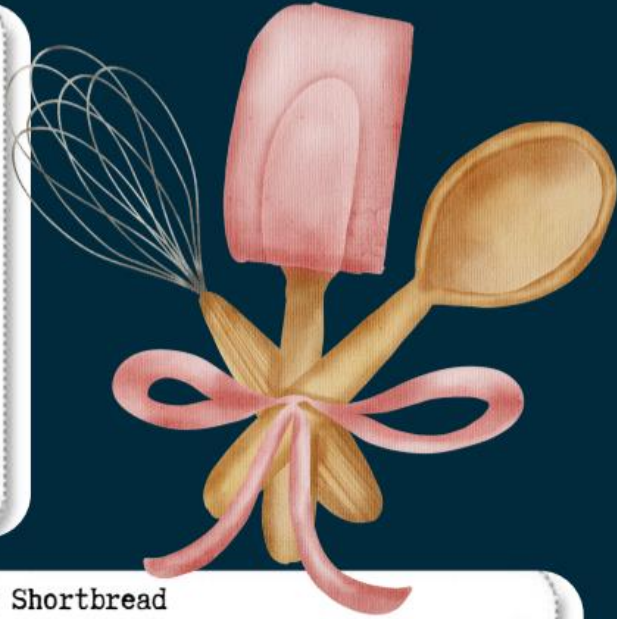
From the kitchen of: Maxine Leckie

## Ingredients:

1 c butter, softened  
1/2 c sugar  
2 c all-purpose flour

## Directions:

Preheat oven to 325 degrees  
Cream butter and sugar until light and fluffy. Gradually beat in sugar.  
Press dough into ungreased 9-inch square pan. Make grooves on top with fork. Add seasonally appropriate colored sugar. Bake until light brown; about 30 to 35 minutes  
Cut into squares while still warm.



Recipe: Chocolate Chip Shortbread

From the kitchen of: Rick and Sue Unruh

## Ingredients:

1 c salted butter, room temperature  
1/2 c granulated sugar  
1 tsp. vanilla extract  
2 c all-purpose flour  
2/3 c mini chocolate chips

## Directions:

Mix butter, sugar and vanilla together for 2 min. Slowly add flour, mixing until just combined. Stir in chocolate chips evenly. Transfer dough to a zip-top bag and chill for at least 2 hrs. Preheat oven to 325°F. Roll dough out, 1/3-inch thick. Cut dough into squares. Place on parchment paper lined baking sheet. Bake for 18-20 min. Transfer to wire rack to cool completely.



Recipe: Carrot Pudding

From the kitchen of: Dale Jensen's family: Grandma Eva

## Ingredients:

1 c grated potato  
1 c grated carrots  
1 c sugar  
1 c flour  
1/2 c raisins (frozen)  
1 tsp. soda  
1/2 c butter  
1/2 tsp. cinnamon  
1/2 tsp. nutmeg  
1/4 tsp. salt

## Directions:

Butter casserole dish (with a tight lid).  
Put in roaster, in 2-3 in. of water.  
Bake at 350 degrees, for 2 1/2 - 3 hours.

## Sauce:

Melt 1 c brown sugar and 1/2 c butter.  
Add 1/2 c cream and 1 tsp. vanilla.  
Stir on low heat until creamy smooth.







Recipe: Snickerdoodles with a Kiss

From the kitchen of: Martin Tweedie family

Ingredients:

I c butter  
I I/2 c sugar & I/4 c sugar  
I tsp. baking soda  
I tsp. cream of tartar  
I/4 tsp. salt  
2 eggs  
I tsp. vanilla  
3 c flour  
2 tsp. ground cinnamon  
Big bag of Hershey's Kisses

Directions:

Soften butter, beat, add in sugar, baking soda, cream of tartar, salt. Beat in eggs, vanilla until combined, then add flour a little at a time. Form into balls. Combine cinnamon, remaining sugar and roll balls in it. Bake at 375 for 10-12 min. When taking out of oven, immediately place a Hershey Kiss in the center.

Recipe: Crunchy Caramel Chews

From the kitchen of: Henrietta Vugrinec

Ingredients:

I pkg. caramels  
I/4 c evaporated milk  
3 c corn flakes,  
(crushed to I I/2 c)  
I I/2 c Rice Krispies  
I I/2 c flaked coconut  
I c chopped walnuts

Directions:

Melt caramels in evaporated milk, in a double boiler pan. Stir often. Mix remaining ingredients in a large bowl. Pour caramel sauce over dry ingredients. Blend to coat evenly. Lightly butter hands. Shape candy into I in. balls. Let stand on wax paper until firm. Store in an airtight container in a cool dry place.



# Beat On The Street WITH *Micaela*

Winter in Wyoming is here which means a lot of us are spending more time indoors. Micaela asks staff and residents : “What is your favorite indoor pastime?”



“My family would play Monopoly”

-Jane L

“Baking!”

-Elaine L.



“Reading Books-  
Mysteries/Thrillers”

-Ashlee M.

“Sleep”

-Barb H.



“Reading Books”

-Amber W.



# What Have We Been Up To?

A collection of some of our favorite activities lately









# Hospital Update



The Nichiha panels are being added to the outside of the new Sublette Center. What is that? Nichiha brings the look of wood, stone, brick or metal to commercial projects with high performance fiber cement.

WE'RE 44% OF THE WAY TO OUR \$450K FUNDRAISING GOAL!

OUR SUBLETTE CENTER OUTDOOR SPACES PROJECT IS WELL UNDERWAY, BRINGING NEW PATIOS, FLOWER GARDENS, SITTING AREAS, AND A WALKING PATH TO OUR RESIDENTS. PLUS, WE'RE ADDING RAISED BEDS FOR GARDENING AND A PLAYGROUND FOR VISITING PRESCHOOLERS. 🏠🌸👶

A HUGE THANK YOU TO SATCHITANANDA RANCH FOR THEIR \$100K DONATION, WHICH FULLY FUNDS THE PLAYGROUND! TO LEARN MORE AND TO HELP US REACH OUR GOAL, VISIT THE LINK BELOW. ☀️

[HTTPS://WWW.SUBLETTEHOSPITALDISTRICT.ORG/FUTURE-PLANS](https://www.sublettehospitaldistrict.org/future-plans)



The Sublette Center Would like to thank First Western Trust for the donations of desserts for our Christmas Day Meal as well as the 4H Club for the donation for our Prime Rib!!

**Thank You!**

SUBLETTE CENTER  
RETIREMENT COMMUNITY



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