



THE ADVISOR

August 19, 1971

A BI-WEEKLY INFORMATIONAL BULLETIN PENNHURST STATE SCHOOL and HOSPITAL

CURRENT VACANCIES

The following positions are open and available to any qualified applicants throughout the institution. Anyone interested in them should contact the appropriate supervisor before August 26, 1971.

1. Clerk II in Maintenance. Contact Mr. Michael Kovatch, ext. 312.
2. Clerk II in Foster Grandparents. Contact Mrs. Mildred Erdman, ext. 236.
3. Laundry Worker II in the Storeroom. Contact Mrs. Margaret Beck, ext. 362.
4. Activity Aide II in V.A.S. Contact Mr. Gary Zerbe, ext. 449.
5. Three Custodial Worker II positions in Housekeeping. Contact Mr. Delbert Smith, ext. 465.

MEDICATION CLASS

A special class in medications will be conducted for all Child Care Aides currently enrolled in the Basic Training Course - Aide Trainee. To successfully complete the Basic Training Course a Child Care Aide is required to take the Medication Course. The classes will be conducted from 2:00 to 4:00 p.m., August 23 through August 27, 1971, in "N" Hall classroom. This special Medication Course is being offered for the first (7 a.m. to 3:30 p.m.) and second (3 p.m. to 11:30 p.m.) shift employees.

Mrs. Shirley L. Pebley, R.N.
Director of Nursing Education

RECIPES A LA ROBERTS

APPLE CAKE

Yield: 15 servings

INGREDIENTS:

2 Cups Sugar	1 tsp. Baking Soda
1½ Cups all Vegetable Cooking Oil	1 tsp. Salt
2 Large eggs	1 tsp. Vanilla Extract
2½ Cups Sifted Flour	3 Cups Chopped Apples
2 tsp. Baking Powder	1 Cup Chopped Pecans

PROCEDURE:

Place sugar in bowl. Add cooking oil and eggs; beat well. Sift together flour, baking powder, soda and salt. Add flour mixture to egg mixture and blend. Add pecans and apples. Pour batter into a greased and floured 13 x 9 x 2" pan. Bake at 350 degrees for 1 hour or until baked. Serve warm and topped with ice cream or whipped cream.

THE ADVISOR

FIRE HOUSE VISIT

On Thursday, August 12, 1971, Unit III's summer camp took a trip to the Goodwill Fire Company in Pottstown. The bus left Pennhurst at 9:00 a.m. We arrived at the fire house and were given some basic information on fire prevention, after which we were all treated to a ride on one of the fire engines. The residents and staff thoroughly enjoyed the trip and wish to express their thanks to the bus driver, the employees of Goodwill, and everyone else who made the trip possible.

Mary Barrall
Unit III

The following positions are open and available for applicants throughout the district. Anyone interested in them should contact the appropriate supervisor August 26, 1971.

1. Clerk II in Maintenance. Contact Mr. Michael Novason, ext. 312.
2. Clerk II in Pester Department. Contact Mrs. Mildred Erdman, ext. 236.
3. Laundry Worker II in the Stereom. Contact Mrs. Margaret Beck, ext. 382.
4. Activity Aide II in V.A.S. Contact Mr. Gary Lantz, ext. 449.
5. Three Custodial Worker II positions in Housekeeping. Contact Mr. Delbert Smith, ext. 465.

MEDICATION CLASS

A special class in medications will be conducted for all Child Care Aides currently enrolled in the Basic Training Course - Aide Trainee. To successfully complete the Basic Training Course a Child Care Aide is required to take the Medication Course. The classes will be conducted from 2:00 to 4:00 p.m., August 23 through August 27, 1971, in "M" Hall classroom. This special Medication Course is being offered for the first (7 a.m. to 3:30 p.m.) and second (3 p.m. to 11:30 p.m.) shift employees.

Mrs. Shirley L. Pebley, R.N.
Director of Nursing Education

RECIPES A LA ROBERTS

APPLE CAKE

INGREDIENTS:

- 2 cups sugar
- 1 1/2 cups all vegetable cooking oil
- 2 large eggs
- 2 1/2 cups sifted flour
- 2 tsp. baking powder

- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. vanilla extract
- 3 cups chopped apples
- 1 cup chopped pecans

PROCEDURE:

Place sugar in bowl. Add cooking oil and eggs; beat well. Sift together flour, baking powder, soda and salt. Add flour mixture to egg mixture and blend. Add pecans and apples. Pour batter into a greased and floured 13 x 9 x 2" pan. Bake at 350 degrees for 1 hour or until baked. Serve warm and topped with ice cream or whipped cream.

Yield: 15 servings