

January - March  
2015



# Developing Times

## CEO Corner *Sandi Marshall*



### Reflections of 2014

What a year it has been! Before we launch off into 2015, it's good to reflect a bit on the year that has just flown by. Where does the time go?

DHI started out 2014 with an upcoming visit by reviewers from the Council on Quality and Leadership in mid-March. It was a lively event, with many stakeholders here to help us determine a plan to move forward into the future in a good way. Some great ideas came out of the groups, which were co-led by some of the people we support. We again obtained a renewed 4-year accreditation.

After a long, stormy winter, we thawed out and finally were able to enjoy some fun events both inside and outside. In July we had our annual Golf Tournament, which was our best ever! The proceeds went to outfitting a new sensory room at Columbia Place. Later in July, we had our annual Art Show, and then in August, the annual staff picnic at Lincoln Park. Of course, the water fights and tug-of-war events were fun!

This fall, there was much cause to celebrate, with DSP Recognition week (and distribution of some great t-shirts!). The week included DHI's 40<sup>th</sup> anniversary celebration, with an open house, program and tours. There was so much community interest that people were packed in to the front doors! The posters documenting our 40 year progress are still gracing the walls of the Education Center.

With October in full swing, the annual staff recognition banquet was held, which seemed to be the most fun ever. This capped a good year for employees, following both cost-of-living and longevity raises for program and support employees in July.

The many successes of the year include having the best year ever in our Charitable Gaming operations. We grew in 2014 by adding two new successful settings in the oil patch, in Williston and Alexander. There were many successes in people's lives this year as well, with several people moving to more independence, and several new admissions into DHI.

As the year comes to a close, we are thankful for our DHI family, which includes all of you! Thank you to all the staff who diligently provide support to our people during the holidays, and help them to have a warm and festive season. May 2015 be a good year for all!

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#### Holiday's and Closurges

*1/1/15- New Years Day  
1/19/15 - Martin Luther King Day  
2/16/15 - President's Day  
4/05/15 - Easter Monday*





# Movie Reviews Seth Christianson

## Alexander and the Terrible, Horrible, No Good, Very Bad Day



Comments: This movie is awesome, fantastic, totally sweet, and very good. As good as it was, I was a little disappointed that they didn't show what happened after the terrible, horrible, no good very bad day.



## Dumb and Dumber To

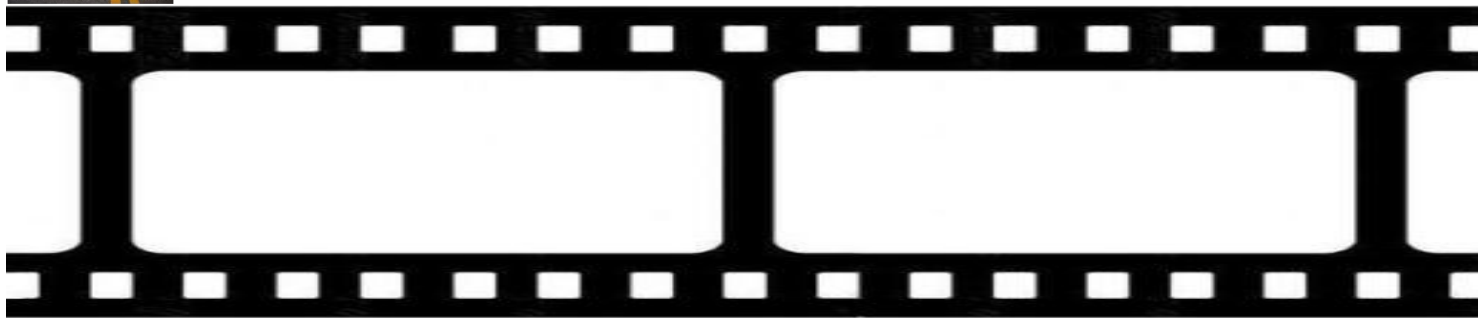


Comments: This movie is HILARIOUS! My least favorite part is when they pulled the catheter out of Lloyd because it looked like it hurt. I don't have a favorite part.

## Exodus:



Comments: This movie is AWESOME! My favorite part is when Moses returns to his wife and son.



## Payroll Reminder

January  
Thurs. 15th & Fri. 30th

February  
Fri. 13th & Fri. 27th

March  
Fri. 13th & Tues. 31st



Please also keep the payroll office/HR Department updated with any change of address that you may have throughout the year. All forms are available in the waiting room at the main office.



## Monthly Birthday Winners

October Winner  
Jill Wilke



November Winner  
Victoria Felzien



December Winner  
Rex Waller

# Thank You Barb Durgin

I want to say "Thank You" to all who volunteered this holiday season in ringing the bells for the Salvation Army - Development Homes volunteered over 30 hours this holiday season in the ringing of the bells!! So Thank You again if you rang the bells or if you assisted a person that we support to ring the bells!!

What a great way to give back to our Community!!

Happy Holidays!



## Puzzles

### Saint Patrick's Day Word Search

V G D H V C T Z K Q W P V A R  
X Z L U S I F O S Y O C Q D Q  
Y C E Q B P A N O T B N B R Z  
L E P E H L A H O Q N J V A K  
N L R U K K I F S E I X C C O  
A T E J E C G N E I A M I L I  
N I C S X O I R P Y R R T U D  
F C H M L N G R V R T I N A S  
A A A D J S I H E A H E I N N  
N T U X Z M D F P M W P A V L  
N D N E G E L W N B I U S U P  
N T J W W K L Q U C H L Y U P  
J B Q A P F Z O K U N Q O J X  
I W I N B I R E L A N D G S Y  
J D C K C O R M A H S Y B Z X



CELTIC	DUBLIN	GREEN
IRELAND	IRISH	LEGEND
LEPRECHAUN	LIMERICK	PATRICK
POTOFGOLD	RAINBOW	SAINT
SHAMROCK	SNAKES	



8			5			6	1	4
3								2
1	6	9		7	4		5	
	4	5		2				
9		3					4	
6	2	1			8	9		
		8	1					
4				6				
				3	9	8		

### Super Bowl Appetizer

#### Sweet and Spicy Chicken Bacon Wraps

Gluten free • 1 hr to make • Serves 15

#### Meat

1 1/2 lbs. Bacon

1 1/4 lbs. Chicken Breasts, skinless boneless

#### Baking & Spices

2/3 C. Brown Sugar, dark

2 Tbsp. Chili Powder

#### Nuts & Seeds

1/2 tsp. Cumin



### How to Make Valentine's Day Scratch Off Tickets

#### Need:

- Heavy Paper
- White Crayon
- Acrylic Paint
- Dish-washing Soap

Step One: Print off this <http://pintriedit.com/wp-content/uploads/2013/02/Valentine-Scratch-Off-Ticket-Card.pdf> onto card stock or make your own.

Step Two: Write three 'gifts' onto the card.

Step Three: Color over each gift with white crayon (heavily).

Step Four: Mix 2 parts acrylic paint with 1 part dish-washing soap.

Step Five: Paint over the handwritten gifts.

Step Six: Dry and Give!



### St. Patrick's Day Brownie Trifle

*If you are looking for a delicious St. Patty's day treat, look no further!! This can be made in a normal size trifle bowl, or mini dishes, totally up to you!*

#### Ingredients:

1 package brownie mix (enough to make an 8x8 tray) \*you can also use a homemade brownie recipe

1 (3.4 oz) box vanilla pudding

8 oz cool whip

Green food coloring

Mint Oreo's, crushes

Directions: Cook brownies according to directions. Allow to cool completely. Make pudding according to directions.

Once pudding is done, add in a few drops of green food coloring, or until desired shade of green is reached.

Take a Ziploc bag and place a few Oreo's inside. Seal the bag and smash the bag to crush the Oreo's.

To assemble trifle; layer cut up brownie, a layer of pudding, a layer of cool whip, another layer of cut up brownie, a layer of pudding, and a few crushed Oreo's on top!!

Chill in refrigerator until ready to serve!!

\*You can also use pistachio pudding if you don't want to use food coloring!





## New Employees that have joined the DHI Team

### October

Erica Stam  
Emmanuel Jinor  
Annie Gobell  
Abdinur Salad  
Watamusa Kamara  
Fardowsa Gelle  
Trisha Miller  
Sasha Trotter  
Rosemond Elliott

### November

Sabrina Cowan  
Allison Behm  
Bendu Zinnah  
Abdalla Haji-Mohamed  
Aisha Mohamed

### December

Brendan Ngoran  
Amy Milender  
Martin Sean  
Elvis Mofor  
Marissa Brown  
Asha Mahamud  
Deanne Lunski  
Fatima Mohamed  
Timothy Etonde

## Employee Anniversaries

### January Anniversaries - Years

John Alexander	23
Bibi Adbi	2
Bill Beiswenger	5
Kristina Klingseisen	1
Jacob Johnson	14
Jena Gowan	4
Dianne Hamre	9
Elisabeth Thomsen	1
Quinlan Mikula	2
Debra Camperud	2
Nchang Dobgima	2
Stephen Reed	7
Sarah West	8
Hawo Ahmed	4
Marquelle Theis	1
Marcene Schultz	5
Kathryn Ewers	1
Ben Smith	3
Kelsey Conway	7
Jean Nguessan	1
Tyler Wedin	1
Rachel Laabs	1
Hawa Omar	1
Kellie Rickabaugh	1
Travis Rings	1
Casey Schill	1
Claire Romo	1
Naomi Saville	8

### February Anniversaries - Years

Megan Spitzer	1
Ashley Lillemoen	8
Merry Stewart	2
Linda Giedd	14
Hawa Gaafaa	1
Cheryl Gregie	21
Eveline Fondong	3
Karen Haarsager	2
Darrin West	23
Jasen Ritt	12
Fatu Konneh	1
Muna Mohamed	1
Laymon Mangoue	3
Wendy Stich	8
Joseph Brubaker	10
Dorrie Ivy Rodriguez	3

### March Anniversaries - Years

Rhonda Anderson	8
Jackie Wiens	9
Coltes Martin	1
Jordan Halseth	2
Kristie Aarvig	3
Kelsey Hanson	5
Roy Roach III	4
Janelle Mitzel	5
Wade Russell	14
Marlyce Ballingrud	21
Mary Gerszewski	23
Michelle Kirchoffner	4
Dawn Denn	1
Jill Wilkie	3
Brandon Pearson	3
Shae Fennell	2
Matthew McMahon	2
Joshua Hoverson	2
Miranda Eckert	3
Victoria Felzien	2
Sara Bondy	2
Lauren Engelhart	2
Edward Jallah	1
Samira Hersi	1
Jodi Miller	1
Kimberly Northagen	1
Kara Schuster	1
Tim Anderson	1
Melea Hoeffner	1
Alissa Morrison	1
Warda Ahmed	1
Alexis Tyce	1



# Recipes

Submitted by Amelia Indvik

## Red Velvet Peanut Butter Cup

Author: Susan Palmer

Recipe type: Cookies

Makes Approx: 30 cookies

### **Ingredients**

1½ cups unbleached all-purpose flour

2 tablespoons cocoa powder

½ teaspoon baking powder

½ teaspoon salt

¼ teaspoon baking soda

½ cup (1 stick) unsalted butter, room temperature

⅔ cup light brown sugar, packed

1 large egg, room temperature

1 cup natural style peanut butter

¼ teaspoon red gel food coloring

### **Instructions**

Heat your oven to 350 degrees and line a baking sheet with parchment paper. In a medium bowl, combined the flour, cocoa powder, baking powder, baking soda and salt. In the bowl if your stand mixer, fitted with the paddle attachment cream the butter and sugar until combined. About 2 minutes. Mix in the egg and then the peanut butter until fully incorporated. Scrape down the sides and add the gel food coloring. If you would like it more red, add another ¼ teaspoon. Mix in the dry ingredients in two parts, making sure it is completely combined but careful not to over mix. Using your hands, scoop out about a ping pong ball sized piece of dough and roll into a ball. Roll the ball in the sanding sugar and place on the baking sheet. Flatten slightly with the palm of your hand. Continue with the rest of dough, making sure to space the cookies 1 inch apart. You will need to bake in batches or have additional baking trays. Bake for 10 minutes. Remove from the oven and immediately press the unwrapped peanut butter cup in the center of the cookie. Carefully transfer to a cooling rack and let cool completely. Store in an airtight container once the chocolate on top is no longer soft and melty.



## Beth's Reuben Dip

1 cup corned beef (Carl Budding) chopped

1 cup grated Swiss cheese

1 cup grated cheddar cheese

1 cup sauerkraut (drained)

1 cup mayo (I used Hellman's Light)

Mix together in a crock pot and heat until bubbly. Serve with rye crackers (Beth likes Triscuits!)(and I like toasted pumpernickel cocktail bread). Yum!





# DHI Gaming Information Janelle Mitzel



Development Homes, Inc. sponsors 5 locations for live gaming in the Grand Forks area. Gaming is located at Rumors Bar & Grill, Joe Black's, Charlie Brown's, El Roco Lounge and Kelly's Bar. Live gaming includes bingo, blackjack, pig wheels, and pulltabs.

## DHI Bingo Giveaways Every Week!!!

Rumors

Wednesday - \$1000

Thursday - \$1000

Kelly's

Wednesday - \$400

Friday - \$150 & \$250

Charlie Brown's

Every Night - \$100 & \$300

### DHI Bingo Session Times:

Rumors

Monday-Friday @12:15 PM

Monday-Saturday @5:30 PM

Kelly's

Monday-Saturday @6:30 PM

El Roco Lounge

Monday-Friday @530 PM

Charlie Brown's

7 days a week @7:45 PM

Saturday & Sunday @3 PM



For daily jackpot information call the Bingo Hotline at 335-4051.

## Saint Patrick's Day Word Search

V G D H V C T Z K Q W P V A R  
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Y C E Q B P A N O T B N B R Z  
L E P E H L A N O Q N J V A K  
N L R U K K T F S E I X C C O  
A T E J E C G N E I A M T L I  
N T C S X O T R P Y R T U D  
F C H M L N G R V R T E N A S  
A A A D J S I H E A H E I N N  
N T U X Z M D F P M W P A V L  
N B N E G E L W N B S U S U P  
N T J W W K L Q U C H L Y U P  
J B Q A P F Z O K U N Q O J X  
I W I N B I R E L A N D G S Y  
J D C K C O R M A H S Y B Z X



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9	8	3	7	1	5	2	4	6
6	2	1	3	4	8	9	7	5
2	3	8	1	5	7	4	6	9
4	9	7	8	6	2	5	3	1
5	1	6	4	3	9	8	2	7