



## MEET OUR PODIATRIST

### Dr. Fanelly

In honor of National Foot Health Awareness Month in April, we are proud to feature our caring Podiatrist, Dr. John M. Fanelly, DPM. Cherished by our residents for his amazing bedside manner and sense of humor, Dr. Fanelly

has been providing truly excellent foot care to Oakwood seniors for over 15 years.

To prevent complications, Dr. Fanelly treats abrasions, wounds, foot, ankle and heel pain, as well as trauma and ingrown nails. He writes prescriptions to treat infections and orders x-rays when necessary. Visiting regularly to take care of corns and calluses, as well as painful mycotic nails (nails that are yellow and thick with fungus), Dr. Fanelly's presence is always a welcome sight.

#### Tips for foot care from Dr. Fanelly:

- **Check your feet for any redness, broken skin or wounds.**
- **Always wash and dry your feet thoroughly, especially in between the toes.**
- **Wear properly fitting and comfortable shoes.**

*A graduate from NY College of Podiatric Medicine, Dr. Fanelly completed his residency at James C. Giuffre Medical Center in Philadelphia.*

## Up close & personal with Lenny Saulevics



Lenny, a beloved resident at Oakwood since September 2016, was born in the Baltic State of Latvia in 1945. He arrived in America at the age of 8 and settled in a farm in North Carolina with his parents. The small family later moved to Pennsylvania where his father worked for Bell Telephone.

Lenny takes enormous pride in the home he, himself, built for

his family – from foundation to roof. With no formal education as an engineer, and no assistance whatsoever from contractors, that home is a source of cherished memories for Lenny's children.

Lenny married Darlene in the early seventies and raised a family together with her that included Judy, a child from Lenny's first marriage, Brian and his sister Tracy.

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### From the Administrator's Desk

Spring has arrived! As we enjoy the beautiful weather – watching the flowers and trees bloom, and listening to the birds chirping – it's time to discard the memories of a March that brought us Nor'easters along with cold and snow.

However, we do want our families and friends to be aware of the dedication and devotion of staff who left their families and warm homes to hunker overnight at the Residence during those stormy days to make sure we were fully staffed. This ensured that proper care was continuously delivered, hot meals were prepared and served, the building was clean, and the driveways and walkways were kept clear no matter what the weather was. Kudos and many thanks to all those wonderful individuals who make a great and caring staff!

Back to the season of Spring: Families were invited to an Easter Dinner and a Passover Seder to enjoy these festive holidays along with their loved ones. Throughout the year families are invited to the many holiday meals and events on the calendar which strengthens the family bonds.

*Nochum Feder*  
NOCHUM FEDER, ADMINISTRATOR

#### NOTED & QUOTED

"MOM WAS VERY LONELY AT HOME.

**After moving into  
Oakwood Residence's  
friendly atmosphere, she  
has become very social."**

- CONNIE C.

## Up close & personal with Lenny Saulevics



His son Brian lovingly describes Lenny as a great dad who spent time with his children – from working in the garage to fishing, and as a stern yet loving father who raised him to be a good person and taught him what it means to be a man.

An avid traveler with a penchant for western movies and a declared fan of Clint Eastwood, Lenny is happiest in the company of his children. Having arrived at the end of WWII and succeeding to build a beautiful family and home in this country, Lenny embodies the American Dream.

## WHAT'S COOKING? ♥ HOLIDAY RECIPES

# Pastia

An Italian dish prepared for Easter.

### Ingredients:

- 1/2 pound thin egg noodles, cooked
- 1/2 cup butter
- 1 1/2 cups white sugar
- 1 quart milk
- 1 pint heavy cream
- 1 ounce anise extract
- 3 tablespoons vanilla extract
- 12 eggs
- 8 ounces ricotta cheese



Preheat oven to 300 degrees F.

In large mixing bowl, combine noodles, butter, sugar, milk, cream, anise, vanilla, eggs and ricotta. Spoon into 9x13 inch baking dish and bake for 1 1/4 hours, until golden and knife inserted in center comes out clean. Cool and serve.

Recipe by Connie Malagrino  
From Allrecipes.com

### RESIDENTS:

**George Anderson** 4/1  
**Nancy Becker** 4/9  
**Marie Giove** 4/11  
**Joseph Zall** 4/25  
**Ingeborg April** 4/29

### STAFF:

**Rikeeda Fant** 4/29



**March 1** ● Commemorating the Purim Miracle with services led by Rabbi Abraham and traditional hamantaschen pastries

**March 14** ● A delightful luncheon at the Red Lobster Restaurant

**March 15** ● Celebrating St. Patrick's Day with special holiday food, and entertainment by Bruce Fagan

**March 20** ● Crafting Spring Time Silk Flower Vases to mark the first day of Spring

**March 25** ● Coloring extravaganza, decorating 6 dozen Easter Eggs

**March 27** ● Honoring Dr. Seuss and Green Month, by cooking some Green Eggs & Ham

**March 27** ● Kicking off Major League Baseball Season by watching the game, talking sports and enjoying some pizza and beer

## CALENDAR OF EVENTS

**APRIL 1:** Special Easter Sunday Meal & Egg Hunt

**FIRST WEEK OF APRIL:** Passover Seder conducted by Rabbi Abraham

**APRIL 5:** April Showers Show, Entertainment with Susan Smollen

**APRIL 22:** Earth Day Crafts with Recyclables

**APRIL 25:** Monthly Birthday Party with Tom Tolnay

**APRIL - VOLUNTEER MONTH:** Honoring Our Pet Therapy Volunteer & Her Dog Foxy

