

O'Neill Healthcare

BAY VILLAGE

605 Bradley Road
Bay Village, Ohio 44140



O'Neill
Healthcare

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'Tis the Season to Celebrate a Tradition of Caring

O'Neill Healthcare has been providing quality senior care for over 55 years. With five locations on Cleveland's westside, we are conveniently located to meet your needs.

Call 440-808-5500 to schedule a tour today!

O'Neill Healthcare

ONeillHC.com



Candy Sanson, LISW-S, LNHA
Administrator

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December 2019

Reaching New Heights; Building on a Family Tradition

For close to six decades, the John O'Neill Family has served as a leader in the skilled nursing, rehabilitation, and assisted living arena. The family-owned and operated healthcare facilities enjoy a stellar community reputation and remain committed to providing the highest quality standards while serving with compassion and respect.



John T. O'Neill, John O'Neill Sr., David T. O'Neill

It began when John and Alva O'Neill believed a need existed for additional healthcare on the West Side. In 1960, they started construction on Bradley Road Hospital, now known as O'Neill Healthcare Bay Village. Their passion grew stronger when both became licensed nursing home administrators overseeing all aspects of the facility.

This commitment set forth by John and Alva blossomed over the years, paving the way for numerous facility expansions as well as the development of four additional health campuses resulting in a wider reach to meet senior healthcare needs.

Today, O'Neill Healthcare is directed by John and Alva's son, John T. O'Neill, with the same emphasis on outstanding care and service excellence. O'Neill Healthcare facilities are located in Bay Village,

Lakewood, Fairview Park, North Ridgeville, and North Olmsted. Extending the family-run business to another generation, John and Alva's grandchildren are continuing to offer kind and compassionate care: David T. O'Neill, LNHA, MBA serves as Director of Operations; Sarah Ziska, LSW, MPH serves as Director of Social Service; Richard J. O'Neill, LNHA serves as Director of Recruiting and Staffing; and James R. O'Neill works in the business office.

"With our five facilities, we provide older adults with diverse, personal, and quality care from independent living to outpatient services, including Alzheimer's care. By listening to those in the community, we are able to meet their needs and readily adapt to change; allocating the right investment to provide state-of-the art services and never forgetting our commitment to care excellence," says John T. O'Neill, President, O'Neill Healthcare.

Throughout the years, the O'Neill facilities have served as an active member of the community and have received countless quality and service recognitions from both local and national governing bodies. Maintaining a leadership role in older adult care and building from its strong foundation, O'Neill Healthcare takes care and compassion to a new level and offers that service to its surrounding communities.

For more information about O'Neill Healthcare or for a facility tour, please call 440-808-5500. In addition, you can visit our website at O'NeillHC.com.

Good Times & Great Memories at O'Neill Healthcare



We honored those who have served with a pinning ceremony.

Upcoming EVENTS

Monday, December 30 | 12:00 p.m. Advance Directives: What Do They Mean? What Are My Options?

Join us in the front lobby for this informative presentation by Barb Kornuc, Community Liaison, Stano Law Firm. RSVP to Gina Jakubowski at 440-348-5424 by December 27, 2019 to attend.



Volunteers Spotlight Providence Church - December

Providence Church, based in Avon Ohio, has been a part of our O'Neill Healthcare Family for many years! Twice a month, Providence Church members host a church service which includes: music, biblical readings, and a sermon. Through their services and visitation with our residents, they put the messages they preach into action, touching the lives of so many. O'Neill Healthcare's goal is to always provide the highest quality of care. We pride ourselves in not only meeting the physical, mental, and emotional needs of our residents, but the spiritual needs as well! Providence Church continues to help us achieve and exceed those goals. Providence Church, we thank you for your willingness to go above and beyond in in both our facility and community. If you would like to volunteer at O'Neill Healthcare, please contact Christy Adkins at (440) 871-3474 ext. 433 for more information. Thank you!



We're proud to have you ON OUR TEAM HAPPY ANNIVERSARY

Congratulations and thank you to the following employees for their years of service

Angela Arocho	21 years
Denise Cyrek	4 years
Robert Williams	4 years
Fran Mahall	2 years
Kaylee Williams	2 years
Lori Ortiz	1 year
Alliyah Sims	1 year

A SPECIAL NOTE FROM

O'Neill Healthcare

HOSPICE

The end of the year has come; be it good or bad we now have new memories to share. To make life more interesting for your loved one, print out or make copies of some of the pictures that you have from years gone by. Put them in a book or hang them in their room. Then when you visit or staff is in to see them they can reminisce.

Administrator's Corner

As we approach the Holidays, I want to take a moment to thank each one of you for entrusting us with the care of your loved ones and to give special thanks to our wonderful staff for their dedication, commitment and compassion. They are the heart and soul of what makes us great! I am excited about where we have been and look forward to all the wonderful things we will accomplish together.

December is going to be busy, so I wanted to put a couple of highlights on your calendars. Please join us for our Holiday dinner on Wednesday December 11th at 5 p.m. This event is open to our residents plus 3 guests, please make sure to place your reservations at 440 871-3474.

The Bay Community Theatre will be performing "The Gift of the Magi" on Saturday December 14th at 2 pm in our front lobby. It is a treat not to be missed and is open to the public. All the Bay Village Girl Scout Troops will be here for a Christmas Sing a Long on Thursday December 19th at 6:15 also in our front lobby and open to the public.

Best wishes to you and your families for a joyous holiday season and a healthy, happy and prosperous New Year from all of us at O'Neill Healthcare Bay Village.

Happy Holidays!

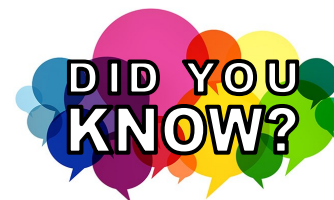


Candy Sanson, LNHA
Administrator

Employee of the Month - Olivera Dunjic, LPN



Olivera Dunjic, LPN is our Employee of the Month for December 2019. A nurse on the skilled nursing unit for over 20 years, she is truly one of a kind and beloved by residents, families and staff alike. When asked about her time here at O'Neill Healthcare Bay Village, Olivera replied, "I'm very proud to be a part of this loving and caring team that always strives for excellence!" Olivera is just one of our many employees that sets us apart from the competition. Thanks, Olivera for your wonderful contribution to our team!



INGREDIENTS:

- 1 1/2 cups semi-sweet chocolate chips
- 1 1/2 cups white chocolate chips
- 1 14oz can sweetened condensed milk, divided
- 1/2 teaspoon peppermint extract adjust to taste
- 1/2 cup crushed candy canes (about 5 candy canes)

Celebrate family traditions by baking holiday treats this season. Below is a recipe favorite of O'Neill Healthcare to try if you'd like. Happy Baking!

Peppermint Fudge

Prep time: 2 hours, 30 minutes. Makes 16 pieces | Recipe from livewellbakeoften.com

DIRECTIONS:

1. Line an 8-inch square baking pan with aluminum foil or parchment paper and set aside.
2. Add the semi-sweet chocolate chips and 2/3 cup of sweetened condensed milk to a large saucepan. Heat over medium heat, stirring well until the mixture is completely smooth. Scoop the chocolate fudge into the prepared pan and spread around into an even layer. Transfer to the refrigerator to chill while you make the second layer.
3. Add the white chocolate chips and remaining 2/3 cup of sweetened condensed milk to a large saucepan. Heat over medium heat, stirring well until the mixture is completely smooth. Add in the peppermint extract and half of the crushed candy canes and stir until well combined. Remove the chocolate fudge from the refrigerator and scoop the white chocolate peppermint fudge on top and smooth it out. Sprinkle the remaining crushed candy canes on top of the fudge.
4. Transfer the baking pan back to the refrigerator and refrigerate for at least two hours, or until the fudge is set and enjoy.