Application System Analyst Sr., Tealjoy Stephens, has grandchildren to be proud of! Eleven-year-old Khrisitan Duncan has a generous holiday spirit. Every year since the first grade Khrisitan has used his allowance to purchase toys for the School of Medicine (SOM) Campus Ministry's Christmas toy drive for Cardinal Glennon. This year Khrisitan's two-year-old sister, Kiley, participated in the tradition.

Khrisitan and Kiley sit with the Christmas tree in Father Baker's office at the SOM.
Congratulations Corner

Carolee Patek, Human Resources Specialist, Sr., is the proud grandmother of twin boys born on November 30th to her daughter, Lisa, and son-in-law, Chris. Ty Robert was 6.9 lbs., and Toby David was 8.2 lbs. They have an older brother, Will, who will be 3 on Christmas day.

Janel Esker, Registrar at the School of Law, and her husband, Ron Knapp, welcomed their first child together on October 13, 2011. Nora Cecilia Esker was born at 6:52 p.m. and measured 8 lbs. 22 inches long.

Debra King RN, a Clinical Research Coordinator in GI, has a new addition to her family. Her oldest son, Matthew, and his wife, Erin, welcomed Eleanor Lucille King into the world on November 28th. Eleanor is Debra's second grandchild. Everett Matthew King is 18 months old and enjoys being a new big brother.

Grant Powell, Assistant Director of Distribution Services, and his wife, Pam, recently welcomed their second child. Noah Matthew was born November 1 at St. Anthony's Medical Center, weighing 7 lbs., 12 oz. and measuring 20 inches long. Older brother Brendan is 20 months.

Lori Khazen, Adjunct Faculty in the Athletic Training Education Program, and her husband Pete, were surprised 2 weeks early with a beautiful baby boy, Christian Thomas Khazen on Tuesday, November 22, 2011 at 2:02 p.m. He was 8 lbs. 11 oz. and 21.75” long. He was able to come home on Thanksgiving morning to join Mom, Dad, big sister Emary (4) and big brother Gabriel (3) for the Khazens’ first Thanksgiving dinner at home in St. Louis!

Cheryl Kaufman, Administrative Secretary at the Student Involvement Center, is a new Grandmother! Kamden Jude Kaufman was born on November 17 at 11:11 p.m. Kamden measured 7.5 lbs. and 20.5 inches long. The Mother and her new baby boy are doing well!

Congratulations to Pat and Lynda Signorino! Granddaughter Emilia Gwendolyn Koons was born at 2:44 p.m. on December 8, 2011.

Karen Taca, Application Systems Analyst Sr., welcomed her first child, Paolo Antonio Taca, on October 13th, 2011. Paolo weighed 6 lbs., 6 oz. and was 19 inches.

Jenita Carroll Hegwood, daughter of Jeanetta Hegwood, RN, Nurse Manager for the SLUCare Department of Surgery, graduated from Texas Southern University on Saturday, December 10, 2011 with a Doctorate of Education Curriculum and Instruction. Jenita is employed as an educator for the Aldine School District in Houston, Texas.

Nancy Wilson (previously McPeters) is retiring on January 1, 2012. She has worked in the School of Medicine's Office of Admissions for 31 years. She will be greatly missed!

Dr. Jennifer LaBundy, Assistant Professor, and Dr. Ashok Palagiri, Saint Louis University Med School Alum now working as a critical care physician at Mercy Hospital, were recently engaged. The couple plans on getting married in July 2012.

Engagement
Cornuletze
Submitted by Simona Kacso, Neurology & Psychiatry

Even though Romania is mostly known for “Dracula” and Nadia Comanici (the gymnast), there are many other things that make this country special such as wonderful landscapes, monasteries and monuments, and tasteful food and delicious cookies. In the spirit of Christmas I am happy to share my a treasured recipe called – “cornuletze”

Ingredients:
2 cups and 2 Tablespoons of flour
8 oz. of Philadelphia Cream Cheese, softened
1/2 cup margarine, softened
1/2 cup butter, softened

Filling:
3 cups walnuts, minced
2 eggs
1/4 cup sugar
1 1/2 teaspoons of cinnamon

Directions:
In a standing mixer combined margarine, butter, and cream cheese. Slowly add in the flour and mix until well blended. Shape dough into a 12-inch log. Roll in wax paper and refrigerate at least 2 hours.

Combine all of the filling ingredients together and in a bowl and set aside.

Remove the log from the refrigerator and slice into 1/2-inch rounds. Pat each round slice into sugar. Store remaining rounds in the refrigerator until you are ready to work with them. Roll out each round onto a sugared countertop, until very thin (add more sugar as needed to prevent sticking). Cut into 6 triangles. Place nut mixture on wide end of the triangle and roll. Brush the tops with beaten eggs and roll in sugar. Bake at 350° on an ungreased cookie sheet for 12-15 minutes or until lightly browned.

POFTA BUNA! (Enjoy!)
Employees Participate in Make a Difference Day

Anthony Panozzo, Lisa Terneus, Katie O’Connell, Maureen Gaines, Megan Mitchell, and Nila Mehta pose for a picture on Make a Difference Day.

Maria Hein, Katie O’Connell, Elisabeth King, Lisa Terneus, Maureen Gaines, and Megan Mitchell gather leaves on Make a Difference Day!

Anthony Panozzo, Lisa Terneus, Katie O’Connell, Maureen Gaines, Megan Mitchell, and Nila Mehta pose for a picture on Make a Difference Day.

Thank you

HR would like to give a special thanks to Richard O’Connor from Salon Edge. He donated his time and efforts to making Santa’s beard white, and he contributed services to HR’s Adopt-a-Family! We appreciate people like Richard because they remind everyone of what the real Spirit of Christmas is all about!

Salon Edge
3526 Washington Avenue
St. Louis, MO 63103

AFFECT vs. EFFECT

Affect, used as a noun (first syllable accented), is typically used in psychology, for example, to describe the experience of a feeling, an emotion, or a specific type of behavior. Example: She displayed a happy affect.

Affect, used as a verb (second syllable accented), means to act upon, to produce an effect upon. Example: Paralysis affected his limbs.

Effect, used as a noun, can be defined as the result of a cause or an impression. Examples: The soft restrains of the song had a very calming effect. The sound effects were amazing.

Effect, used as a verb, means to accomplish something. Example: Environmentalists hope to effect change in the attitude of the world population.

Tip: You can affect something in order to have an effect.

* Editor’s Note: Apologies go out to the author for confusing “complement” with “compliments” last issue. Thank you to all the readers who called and emailed about the error!
Nikki Weinstein, Community Liaison (Batelle), Elaina Murray, Provider Liaison (SLU), Candi LeDuc and Liz Lacy, both RNs at SIUE, gather for a great picture at their 2011 Holiday Gathering!

The National Children’s Study staff celebrated their 2011 Holiday Gathering at the home of Dr. Louise Flick, Principal Investigator, on Friday, December 9th. Local activity for the National Children’s Study is housed in the Saint Louis University’s School of Public Health, but several other universities and organizations work in collaboration on the project. The holiday party brought together staff from SLU, Washington University, Southern Illinois University Edwardsville, and Battelle Memorial Institute. The evening even featured a visit from Dr. Brett Emo’s twins! (Assistant Professor in SLU’s School of Public Health).

Many gifts were presented to the adopt-a-family program through HR this year.

The happy family joins Mr. Claus and Mrs. Claus for delicious food and Christmas stories.

Attempts were made by Anna Beasley and Demetrius to create a gingerbread house but decorating a gingerbread man proved to be a lot easier!

There is not a better way to spread the holiday cheer than to adopt a family for Christmas! Human Resources adopted a loving family of eight this year through the College Church and provided them with many, many gifts on their wish lists. HR shared dinner, enjoyed crafts, and presented the gifts to the family in the College Church ballroom. It was a delight to see the smiles on the family’s faces and leave that evening with a warm feeling within our hearts!

The IT and Business and Finance Departments gather for a photo with Blue Santa for December SLU Spirit Day! Since December Spirit Day was close to Christmas, Blue Santa came in the Billiken’s place this month. We want to see your department Spirit pictures! Send them to slulifenermail@slu.edu

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Filloas (Galician Pancakes)
Submitted by Victoria Villarreal Palazon

Ingredients
◆ 6 eggs
◆ 1 quart of milk
◆ 75 grams (about 5 tablespoons) of flour
◆ 70 grams (about 5 tablespoons) of butter or lard
◆ Salt

Preparation
First, you beat the eggs with a mixer. Add the butter (or lard), flour, milk, and salt. Continue beating the ingredients you get a light pasty texture. Let the mixture sit for a bit.

Using low-heat, put a pan on the stove and grease it with butter or olive oil. Use very little, only enough so that the mixture doesn’t stick to the pan.

Using a ladle, pour a small amount of the mixture into the pan to achieve thin, fine crepes. Let it set a bit, and then flip over. Allow it to turn a golden color, and then remove from the pan.

Finally, sprinkle a bit of sugar on top and roll it up. Eat filloas while warm. As an alternative, you can add any kind of cream, jelly/jam, or filling to the filloas before rolling them up.

Holiday Tradition
Submitted by Jim Greathouse

Sometimes you don’t know you are starting a new tradition. Four years ago, I had the opportunity to be an elf on the Kansas City Southern Railroad’s "Holiday Express" delivering Christmas to fifteen small towns in fifteen days. It was an experience I will never forget. When I returned, I wanted to find a way to continue spreading Christmas joy and was able to somewhat do the same thing with a group of railroad volunteers I work with. For the past three years now, we have brought clothing, food, and toys to the children of Allenville, MO. My wish for you this year is that you start a tradition that brings as much joy to you. Merry Christmas!
Comfort, Joy…

…and the gift of Learning!

The gift of learning is available at the office, from home... anywhere!

This gift provides you with instant access to fabulous topics, including business and management skills, leadership development, certification training, interactive simulations, books and much more! And, everything is right on your desktop, yours for the taking.

One of the great things about the Holiday Season is the opportunity to catch and wrap things up for the year!

During that time, our online learning portal, SkillSoft, does not take a Holiday! You can to log in at any time to invest your professional development.

Open your gift today by logging into your MySLU account and clicking on the SkillSoft Icon from your Tools tab!

If you have any questions, please contact the HR Training & Communications team at hr-tc@slu.edu