

As the Ambulance Rolls April 2016



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IV Class pokers and pin cushions.



Playing at Granby Elementary on the heart course.



Katie's trauma shear hair cuts make Dillon nervous.



Robin works on recertifying her car seat technician.



Once a firefighter, always a firefighter



Proof that the bathroom at st. 1 does get cleaned.

Announcements

This is the 50th Anniversary of the birth of modern EMS. . The paper, *Accidental Death and Disability: The Neglected Disease of Modern Society*, was published by National Academy of Sciences in 1966. This became the stimulus for establishing Emergency Medical Services.

Grand County Government is working to reduce the overall budget by 4 million dollars. The department heads combined have reduced the budget by more than 1 million dollars. There is still a lot of work to do.

Grand County EMS has extended an offer to the Council on Aging the ability for them to wash vehicles. They will use the bays at station one for the purpose of their staff to wash vehicles. Please move ambulances and vehicles from the bays to allow them to wash their vehicles and show them where the carwash soap, brush, etc. is located and demonstrate how to turn on / off the water. The staff may either show up or call prior to arriving. Please be helpful and professional to allow them to wash their vehicles.

Education will need patients and preceptors for National Registry scenarios for the high school students on May 20th. Let Katharyn know if you can help. Lunch is on us!

Please make sure you are getting copies of patient's insurance cards and driver's license and getting an e-mail. Do not rely on the facility for this.

Four new Ferno stretchers are here. Plus, Medic 9 now has a Lucas.



Next staff meeting is April 28th.



Announcements

Command Corner

- This month's Topic: Schedule Change**

The schedule rotations have been updated on toolkit and will take place on April 10th along with station rotations. I have also attached a schedule to this email reflecting which days you will be working. Some of your schedules may be different from what you expected due to staffing issues. Check the schedule both here and on toolkit to make sure you know when and where you will be working. Please feel free to call or email with any questions.

Several of you have seen multiple schedule changes throughout this quarter – thank you for your flexibility, patience and willingness to work with us as we try to work all the bugs out of the new schedule.

****See the next page for the schedule****

The Education Division has an opening for an Education Captain. This a salaried position.

Shout out to the Billing Division they are making a huge impact in collections and providing care after the call!

9 Health Fair is April 30th. Sign up with Audrey if you'd like to volunteer.

Trivia - Where did St. Anthony's get the nick name SAC?

Continuing Education

Every day at 9am!

April 4– 8: ACE Inhibitor induced angioedema

April 11-15: Difficult Airway

April 18-22: DKA

April 25-29: Driving Course

NRP April 18th



happy
birthday!

Jason Kotas– April 4th

Darren Torro– April 22nd



New Schedule to Start April 10th

Truck	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
Medic 3	Muth/Wildeboer/ Carbo	Muth/Wildeboer/ Carbo		11	11	12	12
24 hr shift			OPEN/OPEN	Peterson/Price	Peterson/Price	Jarboe/Pax/Pom	Jarboe/Pax/Pom
Station 1							
Medic 2			3	3	E	2	2
Fixed 48	OPEN/OPEN	OPEN/OPEN	Ziegler/Whitacre	Ziegler/Whitacre	Schlueter/Jones	McGill/Gallagher/ Ekren	McGill/Gallagher/ Ekren
Station 3							
Medic 4	9	9	7	7	C	6	6
Fixed 48	Russell/ MacKendrick	Russell/ MacKendrick	Smith/May	Smith/May	Wall/ Sanchez	Byrd/Toro	Byrd/Toro
Station 4							
Medic 10	5	5	4	4			C
Fixed 48	Goncalves/ Gatewood	Goncalves/ Gatewood	Cambell/Fleisher	Cambell/Fleisher	Debell/ Berger	Debell/Berger	Wall/Griffee
Station 2							
Medic 5						1	1
Station 1						Jones /Griffee	Open/Sanchez

Meet the New Hires



You may have noticed some new faces around GCEMS. Make sure to say hi and introduce yourself. Until then, here is a little more information to help you get to know them.

David Carbonetti-

Hometown? I grew up in Hyde Park, PA; which is a small town of 300 people, about 50 miles NE of Pittsburgh.

What did you do before this job? Most recently I have been working with Stadium Medical.

What are your hobbies? I enjoy skiing in the Winter, and biking in the Summer.

If you could have any superpower, what would it be? The ability to heal.

What are you most excited for now that you have started working at GCEMS? Being back in the mountains.

FTO: Dustin Muth

Tyler Pomeroy-

Hometown: Denver, Co.

Before GCEMS: I worked as patient transport at Swedish Medical Center, and volunteer with Inter-canyon fire protection district.

Hobbies: I love to do anything outside. Ski, climb, hike, camp, fish, trail run.

Superpower: If I could have any super power... shapeshifting would be super.

Most excited for at GCEMS: I am most excited about having the chance to really become a well rounded EMT and push myself to be the best possible EMT.

FTO: Nic Pax and Sean Jarboe

Kristina Ekren-

Hometown: Kremmling

Before GCEMS: Unit Secretary @ MPMC

Hobbies: Working out, hunting, camping, four wheeling, shooting

Superpower: Photographic Memory

Most excited for at GCEMS: Working for my home county

FTO: Ryan Gallagher and Shannon McGill

Yummy eats

April

Jarboe, Pax, Cheyenne, Nick, Katharyn, Tyler, and Dave made some delicious cupcakes at station two. Check out the recipe here.

Salted Caramel Cupcakes with Buttercream Frosting

For the Cupcakes

1. 1 1/2 cups all-purpose flour
 2. 3/4 teaspoon baking powder
 3. 1/4 teaspoon salt
 4. 6 tablespoons unsalted butter, at room temperature
 5. 1/2 cup brown sugar
 6. 1/4 cup granulated sugar
 7. 2 large eggs
 8. 1 tablespoon pure vanilla extract
- 1/2 cup plus 2 tablespoons milk

For the Salted Caramel Sauce

1. 1 cup granulated sugar
 2. 5 tablespoons unsalted butter, cut into pieces
 3. 1/2 teaspoon sea salt
- 1/2 cup heavy cream

For the Swiss Meringue Buttercream

1. 1 1/2 cups (3 sticks) unsalted butter
 2. 5 large egg whites
 3. 1 1/4 cups granulated sugar
 4. 2 teaspoons vanilla extract
- pinch of salt



Instructions

1. Line a muffin pan with 12 cupcake liners. Preheat oven to 350 degrees F.
2. 1. In a medium bowl, whisk together flour, baking powder, and salt. Set aside.
3. 2. In the bowl of your stand mixer, cream together butter, brown sugar, and granulated sugar. Add eggs, one at a time, beating well after each addition, mix in vanilla.
4. 3. Add flour mixture and milk alternatively. Start and end with the flour. Be careful not to over mix the batter, but make sure no lumps remain. Divide batter evenly between the 12 cupcake cavities. Place in the oven and bake for 20-25 minutes, or until a toothpick inserted in the middle comes out clean. Let stand for 5 minutes, then transfer cupcakes to wire racks to cool completely.

5. 4. While the cupcakes are cooling, prepare the salted caramel sauce.

6. In a medium saucepan, heat sugar over medium-high heat, stirring constantly (using either a wire whisk or a wooden spoon). Continue to stir until sugar is completely dissolved and no lumps remain. Melted sugar should be a golden brown color.

7. Add butter to the sugar and place a thermometer into the hot mixture. Butter should be completely melted and mixture should reach 350 degrees F. Immediately remove from the stove and sprinkle in sea salt. Give it a good stir and slowly whisk in heavy cream. Continue stirring until heavy cream is fully incorporated and smooth. Let sauce cool as well before piping into the cooled cupcakes. Fill a piping or zip-top bag fitted with a round tip with about half of the salted caramel sauce. Fill the center of each cupcake with caramel. Cupcakes are filled when you feel pressure while piping and once you remove the round tip, a small amount of caramel starts to ooze out. Set cupcakes aside.

8. 5. Next, prepare the buttercream. Remove butter from the fridge, cut into cubes and leave on the counter nearby.

9. Add egg whites and granulated sugar to the bowl of your stand mixer, place over a pot of simmering water (not boiling), whisking gently and frequently until the sugar has completely dissolved and the egg whites are hot to the touch.

10. With whisk attachment of your mixer, whip until the egg whites are glossy, and the bottom of the bowl feels neutral when touched (aka no longer warm). This took me about 14 minutes. Don't add butter before bowl has had a chance to cool or butter will melt and you won't have the desired outcome.

11. Switch over to the paddle attachment and, with mixer on low speed, add butter cubes, one at a time, until incorporated, and mix until it has reached a smooth texture (if mixture curdles, keep mixing and it will come back to smooth). If mixture appears to be too runny, refrigerate for about 15 minutes and continue mixing with paddle attachment until it comes together. Add vanilla and salt, continuing to beat on low speed until well combined.

12. Fill a large piping bag fitted with a medium star tip and pipe buttercream onto each cupcake. Drizzle with remaining salted caramel sauce and garnish with soft caramels, if desired. Store cupcakes in the fridge until ready to serve.



WE DON'T KNOW WHO HAS MORE LIFE-CHANGING EXPERIENCES OUR CAMPERS OR OUR VOLUNTEERS.

Join us as a medical volunteer at Roundup River Ranch.

For kids ages 7 to 17 with serious illnesses we offer extraordinary camp experiences and the blissful joy of being an "ordinary" kid. **ADD VOLUNTEER SENTENCE** And, Roundup River Ranch is always free of charge to children and their families.

We really, truly (pinky-swear) couldn't do it without you.

Roundup River Ranch is only possible because of the comprehensive, individualized medical care that is provided to each of our campers by medical professionals like you.

Join us as a Volunteer. As we like to say at camp, the s'more the merrier.

We welcome a diverse group of medical professionals with experience caring for children with the medical conditions we serve for camp sessions held in the spring, summer, and fall. Pediatric experience is preferred and eligibility to volunteer is determined following a personal interview. Preference is given to medical volunteers with experience and training in diagnoses being served each session.



Summer Camp

Session 1 6/8/16 - 6/18/16	Neurologic Disorders/Craniofacial Anomalies Volunteer Orientation 6/7/16
Session 2 6/27/16 - 6/28/16	Lung Disease (Severe Asthma)/ Acquired Immunodeficiency Volunteer Orientation 6/16/16
Session 3 6/26/16 - 7/1/16	Heart Disease/Heart Transplant Volunteer Orientation 6/25/16
Session 4 7/7/16 - 7/12/2016	Cancer/Brain Tumors/Sickle Cell Disease Volunteer Orientation 7/6/16
Session 5 7/27/16 - 7/28/16	Kidney Disease/Kidney Transplant Volunteer Orientation 7/26/16
Session 6 7/27/16 - 8/1/16	Liver Disease/Liver Transplants/GI Disorders/ Collec Disease Volunteer Orientation 7/26/16

Family Camp

Family Camp 1 5/6/16 - 5/8/16	Liver Disease/Liver Transplants/GI Disorders
Family Camp 2 6/3/16 - 6/5/16	Epilepsy/Gemnetologic Disorders
Family Camp 3 8/5/16 - 8/7/16	Type 1 Diabetes/Collec Disease
Family Camp 4 8/26/16 - 8/28/16	Acquired Immunodeficiency
Family Camp 5 9/9/16 - 9/11/16	Kidney Disease/Kidney Transplant
Family Camp 6 9/29/16 - 9/25/16	Cancer/Brain Tumors
Family Camp 7 10/7/16 - 10/9/16	Heart Disease/Heart Transplant
Family Camp 8 10/21/16 - 10/23/16	Neurologic Disorders

*All session dates include mandatory volunteer orientation.

Want to learn more?

Contact Nursing Director Lauren Andersen at
Lauren@RoundupRiverRanch.org / 970.524.5711
or visit www.RoundupRiverRanch.org.



APRIL

2016

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
3 Minus Zero concert at WPR	4 CE – ACE Inhibitor induced Angioedema	5 CE – Angioedema	6 CE – Angioedema GCSAR Training	7 CE – Angioedema	8 CE – Angioedema	9 Minus Zero concert at WPR
10 CE – Difficult Airway	11 CE – Difficult Airway	12 CE – Difficult Airway	13 CE – Difficult Airway GCSAR Training	14 CE – Difficult Airway	15 CE – Difficult Airway Children's Fair	16
17 CE – DKA NRP	18 CE – DKA	19 CE – DKA	20 CE – DKA GCSAR Training	21 CE – DKA	22 CE – DKA	23
24 CE – Driving Course	25 CE – Driving Course	26 CE – Driving Course	27 CE – Driving Course GCSAR Training	28 CE – Driving Course	29 CE – Driving Course	30

