Kickapoo Tribal Health Center

HEALTHY NEWS A CHI MO NI

Dedicated to Sharing Health News & Information



JANUARY 2023

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Contact us:

105365 S. Hwy 102 PO Box 1059 McLoud, OK 74851 (405)964-2081 Open Mon - Fri 7:30am -5pm

KTHC Web Page



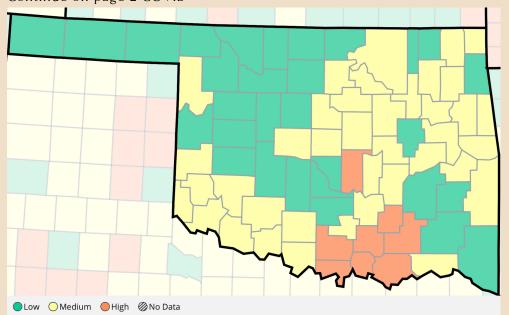
KTHC Facebook



KTHC's mission is to provide access to quality healthcare to the Native Americans living in our tribal community. In partnership, we will help each person achieve their best physical, mental, social, & spiritual health, thereby increasing longevity & wellness.

2023 IS HERE AND SO IS COVID...STILL

The new year is here, and so is COVID along with RSV (respiratory syncytial virus) and Flu. As we comeback from the holidays, the risk of contracting any the viruses if not all three is a higher possibility due to all the gathering and traveling. According to CNBC News, the Flu and RSV cases are on a downward trend, but COVID cases are now on the rise. Continue on page 2 COVID



According to CDC: Time Period: COVID-19 Community Levels were calculated on Thu Jan 05 2023. New COVID-19 cases per 100,000 population (weekly total) are calculated using data from Thu Dec 29 2022 - Wed Jan 04 2023. New COVID-19 admissions per 100,000 population (7-day total) and Percent of inpatient beds occupied by COVID-19 patients (7-day average) are calculated using data from Wed Dec 28 2022 - Tue Jan 03 2023.



COVID

Reported by KFOR News, health leaders in the Sooner State say hospitalizations related to COVID-19 continue to rise. On Thursday, data from the Oklahoma State Department of Health shows that the state has had 1,255,673 confirmed cases of COVID-19 since March of 2020. That's an overall increase of 5,660 cases from last week's numbers. At this point, officials believe there are 9,162 active cases of COVID-19 in Oklahoma. According to the Centers for Disease Control and Prevention, Oklahoma has seen 17,443 deaths, which is an increase of 31 deaths from last week's data. Officials say there were 405 Oklahomans hospitalized with COVID-19 on average over the past three days.

Authorities also noted that there were 28 pediatric hospitalizations for COVID-19 included in that number.

The best practices for your protection against COVID is still recommended that you wear a mask, especially in crowded and poor ventilated places, wash your hands, getting vaccinated, or your booster shot.

2022 KTHC Employee Award Winners



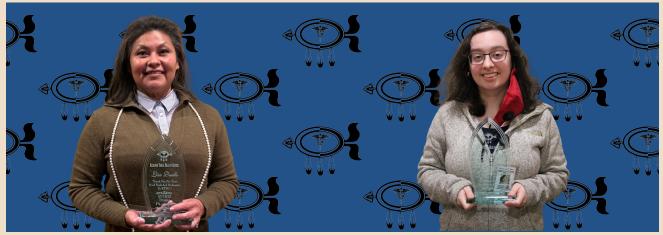
DIRECTOR OF THE YEAR SHIRYL MCCOY

EMPLOYEE OF THE YEAR JUNE FISH

Additional News:

- Clinic will close for Martin Luther King Day, January 16, 2023
- Clinic will close half a day, 12:00pm-5:00pm on Wednesday,
 January 25, 2023
- February is National Children's Dental Health Month

2022 KTHC Employee Award Winners



TEAM PLAYER OF THE YEAR LISA DUELLO

EXCELLENT ATTENDANCE GABRIELLA SMITH



JANUARY ANNIVERSAY

Marilyn Jimenez(3yrs)
Susan Stacy
David Mitchell
Tara Munford
Jennifer Griffith(5yrs)

Amanda Lynch June Fish

JANUARY BIRTHDAYS

Jesse Brogden
Loures Ellison
Christopher Lewis
Jason Green
Sean Horse

Micah McDaniel Phillip Peacore Alesia Rivers Mark Banta Cheri Deer Cara Mckendrick

Darrell Rice Sylvia Eppihimer Stevie Garza Michele Ray



Christie Bates-Behavioral Health
Patient Registration



Amanda Arneyz-Patient Registration



Healthy Recipes: Tangy Apricot-Glazed Pork Tenderloin

Cooking Instructions

MAKES: 4 SERVINGS SERVING SIZE: 1/4 CUP

PREP TIME: 5 MINUTES

1 lb pork tenderloin

1/2 cup light sugar-free apricot preserves

1/4 cup apple cider vinegar

1/2 tablespoon dried sage

1/2 tablespoon dried basil

1/2 tablespoon dried thyme

2 garlic cloves, minced

1/2 teaspoon salt

1/2 teaspoon ground black pepper

- **1.** Preheat oven to 350 degrees. Trim tenderloin of all visible fat. Set aside
- **2.** In small saucepan, combine preserves, vinegar, herbs, and garlic over medium heat. Simmer for 3 minutes to make a glaze.
- **3.** Season all sides of the tenderloin eith salt and pepper. Place tenderloin in a shallow baking dish.
- **4.** Coat tenderloin wth apricot glaze and bake for 30 minutes or until pork is done.

we're hiring!



- HIM Director
- Executive Assistant
- Licensed Practical Nurse
- Case Manager (Behavioral Health)
- Mental Health Clinician
- Credentialing Coordinator

- Computer Technician
- Scanning Technician
- Family Practice Physician
- Pharmacy Billing Technician
- Family Practice Physician Assistant
- Maintenance Technician



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Advisory Meeting on Thursday Jan.26
 2:00PM, at First United Bank, 2675
 N Harrison St, Shawnee, OK 74804



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