CONGRATULATIONS
to all our
2010 TTUHSC Graduates!

NEW HOURS FOR TTUHSC PHARMACY
The TTUHSC pharmacy located on the first floor at 1400 Coulter will be open during lunch to allow patients to pick up prescriptions that have been previously filled. The technical staff, Denise or Jaime, will be in the pharmacy during that time.

The pharmacy is announcing the ability to send refill requests via the internet. The website is www.RefillRx.com. The patient will need to call or stop by the pharmacy to receive a patient specific code to access the site. This service will improve our accessibility for our employees. Please stop by the pharmacy to get your access code soon. There is also a new cash price for birth control products: Sprintec® and TriSprintec® are now available for $10 per month.

~ Submitted by David Simmons, TTUHSC Pharmacy

REMMINDER ABOUT MEDICAL ADVICE OUTSIDE OF CLINICAL SETTING
There has been a recent rash of employees and non-established patients requesting our physicians and nurse practitioners to diagnose and provide medications in a non-clinical setting, like hallways. This type of practice can lead to severe problems for the health care provider and the university.

The Office of the General Counsel has asked us to “Please remind all physicians in your respective departments that consultations, diagnosing and prescribing of any medicine without a formal established physician/patient relationship can and will lead to problematic liability issues as well as potential discipline by the Texas Medical Board. No diagnosis, prescriptions or other practice of medicine should ever take place without proper documentation.”

At no time should our employees ask for medical advice or prescriptions outside the confines of a physician/patient relationship nor should they ask for medical advice or prescriptions outside of an actual appointment.

~ Thank you,
Kelly D. Sutton
"YOU ARE THE STAR" THEME FOR 2010 EVENT

The Laura W. Bush Institute for Women’s Health and Northwest Texas Healthcare System present GiRL (Growing Relationships in Life) POWER on Thursday, June 3 at the Kwahadi Museum, 9151 I-40 East, Exit 76 from 6:00 – 9:00 p.m. Lacey Brown, Amarillo’s American Idol star, will emcee this fun evening for girls aged 9 – 12 and the important adult female in their lives.

The evening includes entertainment, learning sessions, free photos, gift bags, summer snacks and door prizes, plus a keynote address for the adults. Cost is $7.50 per person and tickets can be obtained by contacting Stacey Jodal at 356.4695 or stacey.jodal@ttuhsc.edu. Hurry – space is limited!

MOVIE NIGHT AT TTUHSC

The Amarillo campus Employee Relations Committee will sponsor a “Tech Night at the Movies” on Thursday, June 10 at the WHRI Auditorium at 1400 Wallace. The movie “Alvin and the Chipmunks: The Squeakquel” will begin at 6:30 p.m. A concession stand will open at 5:30 p.m. with lots of snacks to purchase. Bring your family and friends - the movie is free for everyone! For more information, contact Debbie Acord at debbie.acord@ttuhsc.edu. See attached flyer to the Monday Memo.

SPECIAL PRICES FOR WONDERLAND PARK TICKETS

The Employee Relations Committee has made arrangements for special ticket prices for Wonderland Park during June and July. Please see attached flyer for more information.

RESIDENT RECOGNITION LUNCHEON SET FOR JUNE 9

The annual Resident Recognition Day for the School of Medicine is scheduled for Wednesday, June 9 in the auditorium at 1400 Wallace. Lunch will be served at 11:30 a.m. with an awards program following at noon.

EXTREME MAKEOVER: LIFE EDITION

I wish all the Amarillo faculty, staff and students the very best as I bid farewell to TTUHSC. After serving as the Communications and Marketing Manager for almost eight years, I have been given an opportunity to start a “new life adventure” in Wisconsin of all places! I am getting married to a wonderful man from Oklahoma City who I met through a cousin a year and a half ago. We will be moving to Central Wisconsin where my husband will begin a new job at the University of Wisconsin at Stevens Point on July 1.

I have truly loved my job here and especially the people with whom I have had the privilege to work. You will be missed, each in your own special way.

In the meantime before my replacement is hired, I ask that you send all information for the Monday Memo to Tyra Guill at tyra.guill@ttuhsc.edu. She and Mark Hendricks, SOP, Communications Coordinator, will produce and distribute the Monday Memo. For other marketing and media needs, please email Ty or call her at 354-5478. I know I am leaving our department in good hands.

Oh, yes, please don’t remind me that Wisconsin is cold and snowy!!

Take care and never give up on your dreams,
Cinda Courtney

CINNAMON OATMEAL BISCUITS

INGREDIENTS

BISCUITS
2 cups all-purpose flour
1 cup oats, no instant
1/4 cup + 2 tablespoons sugar
1 tablespoon baking powder
1/4 teaspoon salt
8 tbsp (1 stick) butter chilled & cut into pieces
3/4 cup milk
1 egg, lightly beaten
1 teaspoon vanilla
1/2 cup toasted chopped pecans
2 teaspoons ground cinnamon

GLAZE
3/4 cup powdered sugar
3 to 4 teaspoons orange juice, coffee, or milk

PREPARATION

Heat oven to 425°F. Line a baking sheet with parchment.
In large bowl, combine flour, oats, 1/4 cup granulated sugar, baking powder and salt; mix well. Cut in butter with pastry blender or your fingers until mixture resembles coarse crumbs. In small bowl, combine milk, egg and vanilla; blend well. Add to dry ingredients all at once; stir with fork or rubber spatula until dry ingredients are moistened. In small bowl, combine remaining 2 tablespoons granulated sugar with the pecans and cinnamon; mix well. Sprinkle evenly over dough in bowl; gently stir batter to swirl in cinnamon mixture (Do not blend completely.) Drop dough by 1/4 cupfuls 2 inches apart on cookie sheet.

Bake 11 to 13 minutes or until golden brown. Remove to wire rack; cool 5 minutes. In small bowl, combine powdered sugar and enough orange juice or other liquid for desired consistency; mix until smooth. Drizzle over top of warm scones. Serve warm.

INGREDIENTS

BISCUITS
2 cups all-purpose flour
1 cup oats, no instant
1/4 cup + 2 tablespoons sugar
1 tablespoon baking powder
1/4 teaspoon salt
8 tbsp (1 stick) butter chilled & cut into pieces
3/4 cup milk
1 egg, lightly beaten
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