

## SPAULDING FAMILY CONNECTIONS

Spaulding Academy Newsletter • Edition 64 • June 2025

#### **Community Dinner**



As the final plates were cleared and the last goodbyes exchanged, the warmth from Spaulding's Community Dinner still lingered in the air. This evening was more than a shared meal—it was a powerful reminder of the compassion, collaboration, and care that define our community.

There was something truly special about watching each child enjoy a meal alongside a supportive adult, all while embracing the values of the Choose Love movement. Through heartfelt moments, conversations, and shared laughter, the spirit of Spaulding's guiding principles was on full display. It was an evening that felt both intentional and magical—carefully crafted to bring people together and leave them feeling seen, supported, and celebrated.

We are incredibly fortunate to work in a place where the staff's dedication is matched only by their compassion. Tonight's event was a testament to that commitment. The joy on the faces of our students and the sense of unity among families and staff were reflections of the love and purpose that guide our daily work.

A heartfelt thank you goes out to Doris Theberge and the entire Family Engagement Team. Your vision, planning, and thoughtful touches were woven into every detail of the evening. Thank you also to Ryan Tardif and the Dining Services Team for providing a delicious and comforting meal, and to our amazing Maintenance Team for ensuring everything was set up and taken down with ease and care.

To everyone who played a part – whether behind the scenes, in the kitchen, helping a child find a seat, or simply showing up with an open heart – thank you. Your efforts created something meaningful, and it did not go unnoticed.

Thank you again for making this Community Dinner such a memorable experience. Here's to many more moments of joy, unity, and shared purpose.

Nicole Keefe Board Liaison & Communications Specialist

#### Visiting Artist

This month in the art room we have been working with our visiting artist, Mr. Aaron, to write a school song! Everyone worked together to make a list of what they love about Spaulding to help decide what we should sing about in our song. Students have been working on singing, rhyming, movement, rhythm, songwriting, and playing ukuleles. Stay tuned for a recording of our official Spaulding song!

Robyn Allen, Art & Music Teacher Photos of the Community Dinner to follow on page 4.

### STUDENT ART 😹





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### Have a Safe Summer



Warmer weather is a perfect time for picnics and barbecues. Unfortunately the summer also sees a spike in food-borne illness. Approximately 1 in 6 Americans experiences food poisoning each year. Here are some food safety tips to be sure your barbeque is a safe one.

#### **Grilling Safely:**

• Clean your grill - Clean your grill with hot soapy water and remove any charred debris or grease buildup after each use.

• Keep Your Foods Clean — Switch cutting boards, knives and other utensils when going between raw meat and ready-to-eat foods. Wash cutting boards and utensils in hot, soapy water between uses. Always wash hands.

• Marinating Musts – Marinate meat in the refrigerator rather than on the counter or next to the grill. Discard or boil any leftover marinade to prevent cross-contamination with re-use.

• Use a food thermometer — Check the temperature of your grilled meats. Just because a burger is brown, not pink doesn't mean it's safe to eat! A food thermometer helps you be sure your food is done but not overcooked yet has reached a safe internal temperature.

#### When You're Chilling....Make sure your food is too!

• Chill raw and prepared foods promptly—Do not leave food at room temperature for longer than 2 hours or 1 hour if it's over 90 degrees. If picnicking, perishable food must be kept in an insulated cooler packed with ice or ice packs.

• Let Leftovers Go!—Keeping grilled foods too long can affect taste, quality and safety. Refrigerator life is only 3-4 days and leftovers need to be reheated to an internal temperature of 165 degrees F to be safely consumed.

Lesley Robie, RDN, LD, CNSC Registered Dietitian

#### **Fisher Cats Game**

HAPPENINGS  $\heartsuit$ 

On May 7th, a group of 25 students and staff had the incredible opportunity to attend a Fisher Cats baseball game in style, thanks to the generous hospitality of Board Chair Mike Ventura of Independence Financial Advisor. Hosted in his private suite, guests enjoyed a memorable day filled with laughter, good food, and America's favorite pastime.

The game-day experience was complete with classic ballpark favorites like popcorn, hotdogs, and hamburgers with all the fixings. To top it all off, the ice cream cart made a special stop, offering everyone a sweet treat to end the day. Adding to the excitement, Fungo—the beloved Fisher Cats mascot — dropped by for a fun meet and greet with the group.

It was a day of smiles, cheering, and community, and we're incredibly grateful to Mike Ventura for making this special outing possible. Everyone had a fantastic time at the game!

Nicole Keefe, Board Liaison & Communications Specialist



Spaulding Academy & Family Services • 72 Spaulding Rd • Northfield, NH 03276 • Phone: 603-286-8901 • SpauldingServices.org



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### **NASW** Conference

# CLINICAL

This month, a combination of clinicians, therapeutic supports, permanency workers and school social workers had the wonderful opportunity to attend the 2025 National Association of Social Workers (NASW) conference, held at the Mt. Washington OMNI Hotel. This conference offered a multitude of seminars on topics such as, burnout, how to optimize supervision, various use of therapeutic interventions and more. This conference offers continuing education credits for our licensed individuals, which is an industry standard that allows our team to continue their licensure practice year after year. This conference, along with other offered trainings, allow the Spaulding Behavioral Health and Academic team to stay up to date with current practices, advancements in the field, gather ideas for day-to-day department operations and to make connections with other professionals in the field/state/country.

When reflecting on what the most 'powerful' discussions were, we thought back on one of the keynote speaker, Danielle Smith, LSW, who spoke about the need for those in the social services field to advocate for their clients in times when their rights and autonomy are being scrutinized or diminished. We spoke as a team about this speech afterwards and related it to the advocacy our entire organization engages in on a daily basis to ensure our kids medical, academic, familial and personal needs are being met. With all that we learned, it was great to know that we are right on target with how we support our clients here. This training was an amazing way for our team to grow as professionals and connect with one another from various departments and other organizations. We are

very grateful to Spaulding for allowing us this opportunity for growth and connection!

Liz Lowrey, M.S. CMHC Behavioral Health Clinician



**BEHAVIORAL** 

### **Data Collection**

Why Data Collection is a Big Deal in Behavioral Services (and How Ensora Makes It Easy!)

When it comes to providing top-notch behavioral services, data collection isn't just helpful — it's essential! Why? Because the more we understand a person's behavior, the better we can support positive change. Data helps us track progress, spot patterns, and make informed decisions. It's like having a road-map that shows us where we've been, where we're going, and what's working along the way.

But let's be honest — data collection doesn't have to be a chore. That's where Ensora comes in, formerly Catalist, our data tracking system. Ensora is a powerful, easy-to-use data collection platform that works right from your phone or tablet. Whether you're in a cottage, in the clinic, or out in the community, you can log data in real time with just a few taps.

No more juggling paper and clipboards. No more guessing games. Just clear, accurate data — collected guickly and effortlessly — so you can spend less time tracking and more time doing what really matters: helping people thrive.

With Ensora, areat data is always at your fingertips!

Nicole Hilliker, **Behavior Specialist** 





**Community Dinner Photos** 

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### PERMANENCY 🛇



### Choose Love

### RESIDENTIAL $\heartsuit$

In Choose Love/SEL news, our cottages have been hard at work handing out duck bucks to clients and collogues to embody the choose love pillars. This is a great way to acknowledge the kindness and growth that our staff and students demonstrate daily. Cutter Cottage has been a front runner for the most duck bucks awarded on a monthly basis but is followed closely by Wednesday House and Colcord. Doris and the SEL team have also put together prize bins for the staff who receive the most duck bucks in a given cottage. We are continuing to find new and creative ways to acknowledge the daily hard work our staff and students engage in and are excited to start rolling out these awards!



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