

Tennessee Family Solutions Spring/Summer Newsletter!

Family and Friends,

Thank you all for joining us again for another TFS newsletter! We're more than happy to show off all of the wonderful folks we serve as well as the team that makes it possible. We will touch base on our 2017 Spring party, our BIG payback, our new building and more! Let us know if you have any feedback or would like a story, photo or other interesting items considered for the next issue. If so, please email: newsletter@nashvilletfs.org. If you would like to see our previous issues, visit our website at

www.nashvilletfs.org

ENJOY! ☺

Hailey Hall

May 2017

We have news to share. Since our last newsletter TFS has had a Christmas And Spring party; ground has been broken on our new combined office in Smyrna and is progressing nicely; and we sent two attendees to the mid-Year conference of the Teaching-Family Association in San Francisco. Most importantly though, preparation continues for TFS to be the hosting agency for the 2017 annual Teaching-Family Association conference to be held in Nashville, TN. This will be an exciting fall for us as an agency and we hope you will participate in our celebrations as a friend of TFS.

As I think back over our years of operation I am grateful forwhat has been accomplished. Like the little engine climbing the hill it was often "I think I can, I think I can, I know I can". TFS opened its first home in Murfreesboro in May 2001. We currently operate 34 homes in Rutherford and Davidson Counties. From Day 1 we planned to serve those who would otherwise require an institutional level of care and from Day 1 we intended to do this implementing the Teaching-Family Model of care. We have met that Mission in serving individuals with challenging behaviors from Day 1 and opened our first Medical Model home in 2008. This week, Ashley Estes, our Teaching-Family Model Director announced that we are now implementing certification in the Model in all of our homes.

Thank you for your support of our ongoing efforts to serve our special people.

Ralph

And a HUGE Thank you to all that supported our efforts in raising money for the BIG payback!! ©



Spring Party!

Here are some admin posing in the props Chris Rosenbaum made!!





Shelly and Marla having some fun at the petting

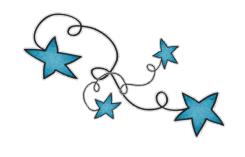


And finally, the Easter egg hunt :)









A note from Shelly:

Several weeks ago, we had the opportunity to begin a partnership with a Kohl's Cares team. This team, led by Lisa Lea, consists of 5 or more Kohl's employees that volunteer their time to serve. What a blessing this has been for TFS! So far, the team has worked alongside of us to write cards, plant flowers, deliver flowers, package goody bags for each home and more! My favorite experience to date has been delivering the flowers to some of our homes with these sweet ladies and enjoying a meal together with the ladies and staff at FTM1H. So grateful for the hearts to serve and the new friendships we've made!









COMING SOON

Hopefully by the end of this year, we will all be joined together in our brand new office in Smyrna, TN! This is a HUGE milestone for the TFS family and we are more than excited to share the progress that has been made.







Help spread the word!

NOW HIRING!

Direct support professionals

- o Various Shifts Available
- o Flexible Schedules

Hourly wage starting at \$9.50/hr

How to apply:

 Walk in, or apply online at <u>www.nashvilletfs.org</u>

Feel free to call us at 615-255-8870 OR 615-904-6033



Office Locations-

801 2nd ave South, NASHVILLE

or

143 Veterans Parkway, MURFREESBORO



Frozen Strawberry Lemonadel

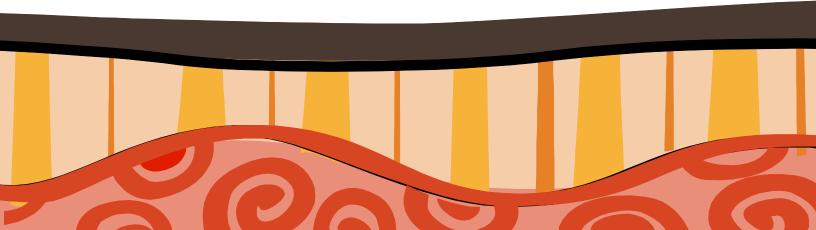
Ingredients:

- o 150 grams (5.3 ounces) fresh strawberries hulled
- 2 tablespoons freshly squeezed lemon juice
- o 60 ml (1/4 cup) water
- o 2 tablespoons granulated sugar more to taste
- o 200 grams (1½ cup) crushed ice
- o Optional:
- o pink sugar for rimming the glasses: sugar, red food coloring
- o fresh strawberries and/or lemon wedges to garnish

Instructions:



- o Prepare the pink sugar. Put some sugar in a zip lock bag and add a drop of red food coloring. Seal the bag and gently massage the sugar with your fingers until the color is mixed through.
- Run the cut side of a lemon wedge around the rim of a glass. Dip the rim into a small bowl of pink sugar and set aside. Repeat with the other glass.
- o Put all the ingredients in a blender and blend until the desired consistency is reached. Taste for flavor and sweetness and adjust to your liking.
- o Divide the frozen strawberry lemonade between the two glasses and garnish with a strawberry and/or lemon wedge.
- o Serve right away and enjoy it!





	TENNESSEE FAMILY SOLUTIONS	
Ralph Kennedy, CEO	Shelly Hall, Executive Director	Naomi Suddarth, HR Director
Michele Callahan, Murfreesboro Office Manager	Tracy Kennedy, Admin Assistant	Kay Collier, Nashville Office Manager
ackie Scarlett,	Kim Snipes,	Andrew Howard,
Service Coordinator	IMC/QA	QIDP
Deionna Kelly,	Sarah Harrison,	Ashley Estes,
Admin Assistant	ADON	Director of TFM Implementation
Chandy Michon, TFM Consultant	Quintin Perkins, TFM Consultant	Sonya Burnett, Staffing Coordinator
Brittany Johnson, Director of Programs	Ty Peters, Maintenance	Hailey Hall,
		Human Resources Assistant

Medical Coordinator

Latoya Wright, Rita Tate, Virginia Kennedy,
Staffing Coordinator QA Auditor Admin Assistant

Kaitlyn Kohls,
Hub Nurse Hub Nurse