



**PACE MEDICAL**  
STAFFING

October 2009  
Pace Medical Staffing  
Bend (866) 718-2923  
Eugene (877) 223-7223

## Who Do You Know?

As Pace employees you are the ones out in the facilities everyday. We believe in your ability to spot a good employee. We value your recommendations, and therefore we ask - Who Do You Know? In return for a great employee referral, we are offering you a referral bonus. To qualify, all you have to do is make sure that the recommended employee enters your name in the "Referral" field on their application. Or, simply let your recruiter know who you referred and we will keep an eye out for their application. After they work 10 shifts you get your bonus.

It's a great way to increase your income and it's our way of saying "Thank You!" to our wonderful employees. For every referral you make you will receive the following bonus:

- \$100.00 PER RN**
- \$75.00 PER LPN**
- \$75.00 PER CMA (MEDICATION AIDE)**
- \$50.00 PER CNA**

Refer for the below needs and **double your bonus!**

- |                               |                        |
|-------------------------------|------------------------|
| <b>RN- ER, PORTLAND</b>       | <b>RN-MS, PORTLAND</b> |
| <b>RN- ER, EASTERN OREGON</b> | <b>CMA, EUGENE</b>     |

## IMPORTANT REMINDER!

Please either mail or fax us a copy of your professional license, driver's license, TB, CPR and/or any other certificate that you hold once you have them renewed. **It is imperative that your personnel file is kept current.** You will receive reminder emails for anything expired or close to expiring.



# EMPLOYEE of the Quarter CONGRATULATIONS!

Nigel is recognized as the Employee of the Quarter! Nigel came to Pace with the willingness to work and the attitude to match. Nigel is the definition of a great ER Nurse. Thanks for being an outstanding member of our team.



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# The Difficult Patient



One of the greatest tools you have for the patient is listening. Most patients simply feel that they are not heard. Respond with empathy while not placing blame on your co-worker. This can be done while charting but they will feel like you are taking the extra few minutes that they weren't given before.

**“Don't get stuck in the mind frame that clients are difficult.”**

Initiate a dynamic based upon trust with the patient and offer sentiments of solidarity. Then maintain a level of continuity as you check back during your shift.

**BE OPEN MINDED AND LISTEN – YOU NEVER KNOW, YOU MAY LEARN SOMETHING.**

As Health Care professionals we are confronted with patients that test our patience and resolve. A myriad of factors can contribute to why a patient may suffer malcontent.

Next time you are confronted with a tough patient try and resolve to “kill them with kindness,” and maintain this throughout your shift.

## NEW EMPLOYEES

Roxy S – CNA2	Tina T – RN
Jessica O – RN	Angela V – LPN
James R – RN	Margaret B – RN
Anna S – RN	Patty C – LPN

## JOIN NOW!

Get Supplemental Insurance and have it deducted from your paycheck! Any employee who has been employed for 30 days or more is eligible.

**CONTACT KRISTY OR ANNE TODAY TO DISCUSS HEALTHCARE PLANS.**

## ARE YOU READY?

The winter cold and flu season is coming upon us. We get to look forward to aching heads, sniffing noses, sore throats and hacking coughs everywhere. As a nurse, it is especially important to be aware of and brush up on cold and flu prevention strategies.



## A Special Thanks...

We appreciate all the hard work and dedication given each day with each assignment.



Great site: [www.tripcheck.com](http://www.tripcheck.com). You can go to the site and check current road conditions, fires, and road construction as well.

## Toasted Pumpkin Seeds

### INGREDIENTS

- Seeds from 1 large pumpkin, rinsed and dried
- 2 tablespoons olive oil
- Salt and freshly ground black pepper

### DIRECTIONS

1. Preheat the oven to 375 degrees F.
2. Scatter pumpkin seeds onto a sheet pan in a single layer and drizzle with olive oil.
3. Sprinkle with salt and pepper and toss to coat. Bake for about 7 minutes, until light brown and crispy.

