



Brain Injury Research

After a traumatic brain injury how come some regain their skills and others aren't as able to recover? Jerry Chen, a neuroscientist from Boston University and his team are trying to answer that question. He is trying to understand what parts of the brain use sensory information and remember separate skills. His main question is whether particular parts of the brain only serve one function, explaining why some tasks could be more difficult after a TBI.

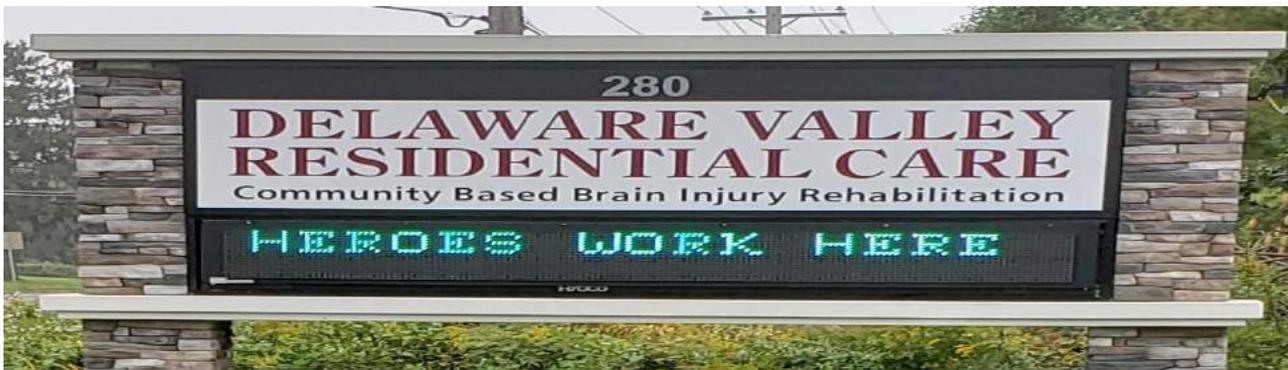
Chen and his team created a memory game using mice. The game focuses on two areas of the brain, sensation of touch and memory of prior experiences. The mice were offered a memory game that stimulated their whiskers using a tool that moved. The object of the game for the mice was to recognize whisker movement patterns to receive a reward. The tool would move the mouse's whiskers forward or backward with a two second pause and then another test followed. If the tool moved the mouse's whiskers in opposite directions on both rounds, the mouse would receive a drink. If, however, the tool moves the whisker in one direction both rounds, the mouse would not receive a drink, but a puff of air and a timeout before starting the game again.

Chen found little difference in sensory and memory. Human brains are larger and have more interconnected functions. He has much more research to answer his question.

How a memory game could help us understand brain injury (2020, September 25). Retrieved <http://www.bu.edu/articles/2020/how-a-memory-game-for-mice-could-help-us-understand-the-effects-of-brain-injury/>



- Do you use the same part of your brain for sense of touch and memory?
- If you lose your sense of touch, do you still remember what that sensation felt like previously?
- Can mice recall memory through touch?



New Faces

Residential Care

Assistants:

- Kristine R.
- Gloria V.
- Kimberly P.
- Mondayma G.

Maintenance:

- Jimmy L.
- Sade R.
- Daniel B.

Dietary:

- Courtney W.

Therapists:

- Mardilyn M.
- Xenia D.
- Breya W.

Driver:

- Tyahisa M.

Security:

- Johnathan B.
- Demitirus H.

COVID-19: Wear a mask for you & everyone else

DVRC makes the health and safety of our residents and staff our number one priority. We will continue to follow proper COVID-19 regulations.

Unfortunately, as COVID-19 positive cases have risen, we have had to close our main building again. The Structured Day Program is held in the residents' homes or outside, weather permitting.

The security staff are always vigilant with temperature checks at the entrance. DVRC recently has been able to offer onsite rapid COVID testing to our residents and staff.

We hope once the vaccine is distributed we will be able to permit residents leave the facility for community outings and to see their loved ones.

We understand when people live in close quarters the likelihood of them contracting the virus rises. In our case some residents have tested positive and since the start of the pandemic, we have been fully prepared to handle this situation.

DVRC would like to thank our residents, staff, families and friends for their understanding and dedication. As 2020 is in the distance, let us be hopeful and look towards the future.



Manager Spotlight

Tynesha Russell started in early April as the new Dietary Manager. She grew up in the Northeast section of Philadelphia and attended Community College of Philadelphia for Hospitality. She has many years of experience working in the healthcare field. Before working at DVRC, she was an assistant manager for a healthcare facility.

As a child, she wanted to be police officer then changed her mind and wanted to become an actress. She loves to dance and in high school acted in her school's drama club.

When she isn't preparing and cooking meals for our residents, she likes to spend quality time with her younger siblings. Her friends would describe her as funny, silly, goofy and ambitious.

Please officially welcome Ty to DVRC!



- Favorite music: R&B
- Favorite movie: Mean Girls
- Favorite TV show: Doll Face (on Hulu)
- Favorite food(s): pizza and Cinnabon
- Favorite holiday(s): Halloween and New Year's Eve

"Dream big, work hard and make it happen!"

Resident Spotlight

Dawn moved to DVRC in the middle of November last year. She is originally from the Philadelphia area and Upstate New York. She moved often because of her mother's job with an oil company. Her fondest memories were living and attending college in New York. She met people from all walks of life and believes that is why she is so open minded. She was married for 30 years, raised 6 children and has 4 grandchildren.

She worked for a company that helped adults with intellectual disabilities as their administrative assistant. While on the job she fell, resulting in her brain injury.

She has experienced many trials and tribulations in her life, but with guidance and support from friends, family and her faith, she is grateful for the little things in life.

On her down time, she enjoys completing cryptograms and other kinds of puzzles and dancing. Some of Dawn's favorites are movies directed by Tyler Perry, R & B, Jay Z and jazz, Chinese and Soul food, Christmas and hearing a good sermon.

Her friends would describe her as spiritual and caring. They are very proud of her achievements.

Since moving to DVRC, she reported feeling very happy and in a better place physically and mentally. She truly feels her staff care for and respect her.



Dawn wearing her usual positive and bright smile.

DVRC Happenings Fall/Winter activities

Fall 2020/Winter 2021

This fall and winter we enjoyed the change in seasons and celebrating the holidays.



Three Year
Accreditation



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Ty's Cinnabon recipe

For the dough

1 cup milk
2 ¼ rapid rise yeast/active dry
½ cup granulated sugar
2 large eggs (room temp.)
1 tsp salt
5 cups bread flour
1/3 cup unsalted butter (room temp.)
3 tbs cinnamon

For the icing

1 cup granulated sugar
4oz cream cheese (room temp.)
¼ cup unsalted butter (room temp.)
1 tsp vanilla
2 cups powdered sugar



Heat butter and milk together. Stir butter mixture into dry ingredients, add eggs. Use mixer or hands to knead dough. When finished kneading, cover dough and let rest for several minutes so gluten settles. During this time, get filling ingredients ready: butter, cinnamon, and sugar. Roll dough out into 14x8-in. rectangle. Spread butter on top, then sprinkle with cinnamon and sugar. Tightly roll up dough and cut into 11-12 pieces. Place in greased pan. Let shaped rolls rise for 60-90 mins. After cinnamon rolls are nice and puffy, bake at 375 degrees for 20 mins. or until golden brown.

Mix icing ingredients and spread over warm rolls.

Pioneering Remarkable Lives