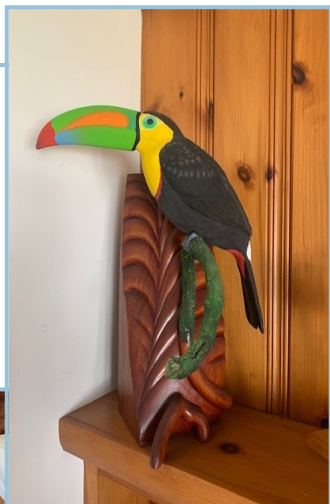




BAXTER
PALLIATIVE
CARE

Patient Spotlight

Mario Testoni started wood working as a young adult building furniture for family and friends. Upon his retirement, he found another avenue to hone his craft. While having his daily coffee at Dunkin Donuts in East Greenwich, something he did every morning for 30 some years, he met a man who carved decoys. It wasn't long before Mario was taking lessons and quickly excelled in woodcarving. Carving became his new line of "work" and way of life. There were times he would spend 10-12 hours a day carving, loving every aspect of it. His largest and most prized piece was the toucan which took a year and a half to make. His toucan went on to win first place in his division and recognition in a world show case competition. Many of his other duck carvings won an array of ribbons ranging from honorable mention to first place, but the toucan remained his pride and joy. His carving continued up until he was 90 years old.



About Baxter Palliative Care

Baxter Palliative Care is an independently owned practice providing palliative services to patients with serious illness.

Palliative care is a specialized service providing medical care for people living with a serious illness. The focus of this care is on providing relief from symptoms and improving the quality of life for both the patient and family. Palliative care focuses on the needs of the patient. It is appropriate at any age and stage of serious illness and can be provided along with current treatment.

Baxter Palliative Care's mission is to provide high quality, compassionate, person-centered care for those with serious illness that improves quality of life and aligns care with patient wishes.

55 Cherry Lane Wakefield, RI 02879

401.400.5535

Do you love Lasagna?

Baxter Palliative Care is happy to collaborate with the non-profit organization



We believe that kindness, however big or small, is the key to strengthening our communities.

To request a free lasagna please visit:

lasagnalove.org or call our office at #401-400-5535

National Healthcare Decisions Day

April 16th

National Healthcare Decisions Day exists to inspire, educate, and empower the public and providers about the importance of advance care planning, such as choosing a medical power of attorney and identifying preferences for care.

"It is a conversation about what matters to you, not what's the matter with you"

Ellen Goodman

For more information:

<https://theconversationproject.org/nhdd/>

<https://www.nhpco.org/national-healthcare-decisions-day/>



Thanks to our community partners, Baxter Palliative Care is happy to offer

Massage

Reiki

Pet therapy



Stay tuned for:

Live music events

Caregiver support night

Meal delivery service

Caregiver Corner

Yolanda Paolucci shared this wonderful recipe for Chicken Francese.....Enjoy!



3 (4 oz) boneless chicken breasts
tablespoons)

Juice of 1/2 lemon (up to 2

Salt and cracked pepper to taste

2 ounces white wine

2 whole eggs

2 ounces chicken stock

1 teaspoon Italian parsley, freshly chopped

1 cup all-purpose flour

4 ounces vegetable oil

1 tablespoon, unsalted butter

Clean and trim the chicken breasts. Lightly pound them to uniform size. Season chicken with salt and fresh cracked pepper. Crack eggs into shallow bowl and whisk to scramble. Add chopped parsley to egg for color. Put flour in separate bowl and lightly coat chicken breast. Shake off excess flour and dip into egg. Heat medium saute pan and add oil. When oil is hot add chicken, be sure to let excess egg drip off before adding to pan. Cook on both sides until golden brown. Remove chicken and discard oil. Reduce liquid until thickened and until chicken is thoroughly cooked. Season with salt and fresh cracked black pepper to taste. Garnish with parsley