



Winter 2019

The Mirror

Reflecting Life at *Saint Mary's Home of Erie*

Our Story

A collection of tales



**Featuring a beloved butcher,
a careful cook, a talented technician
and a patient principal**





A Continuing Care Retirement Community

Levels of Care

Independent Living
Residential Living & Personal Care
Skilled Nursing
Short & Long Term Rehabilitation
Alzheimer's & Dementia Care
Adult Day Services
Home Care
Respite Care

Services & Amenities

On-site Nursing staff including
RN's, LPN's & CNA's
Catholic & Ecumenical Religious Services
Social Services
Support Services
Nutritional Services
Daily Recreational Activities
Beauty & Barber Services

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Our Mission

Founded by the Sisters of St. Joseph and operated in the Catholic tradition, Saint Mary's Home of Erie is committed to an environment of loving to care where primarily seniors, their families, staff and volunteers participate in fostering an atmosphere of community.



607 East 26th Street, Erie, PA 16504 | (814) 459-0621



4855 West Ridge Road, Erie, PA 16506 | (814) 836-5300



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**A sponsored ministry of the
Sisters of St. Joseph of Northwestern Pennsylvania.**

Non-discriminatory in admissions, services and employment.



A Message from the President



Allen L. Bonace,
President/CEO

There is so much to be thankful for as we reflect on 2019 and move into 2020! After such a busy year, I am deeply looking forward to the moments during (and after) the holidays that bring a sense of calm. Until then, however, I joyfully welcome the sharing of traditions, the gathering of families and friends, and the telling of stories that fill our hearts and homes this time of year.

It is storytelling that is the focus of this Mirror. Have you noticed how many stories are exchanged around the holidays? Humorous tales told over meals. Nostalgic memories shared between generations. Old friends catching up on life's joys and tribulations. And at the center of it all is the story we are gathering to celebrate, the story of Christ's birth. While we may tell of this moment in our faith as a whole, it is also that of many parts — of baby Jesus, Joseph, Mary, the angel Gabriel, the Magi, the innkeeper — intertwined into a larger purpose.

I hope from the following pages that you share my sense of appreciation for the stories being celebrated every day at Saint Mary's. We often think of Saint Mary's as a whole, but we are made of many parts. Every employee in every department, every resident in every setting, plays an integral piece in the greater story taking place within our walls. Each of us relies on the role of one another to achieve our larger purpose, our mission of loving to care.

I want to thank our extremely dedicated staff and volunteers, residents and family members, board of trustees, the Sisters of St. Joseph, community partners and donors who have shared their talents, time and trust with Saint Mary's over this past year. Your part in our story does not go unnoticed.

Best wishes for a Merry Christmas and a healthy New Year!

Allen L. Bonace
President/CEO



Helmut's Tale

A beloved butcher



Helmut Wagner

Helmut Wagner seems to pride himself on a few main things: German sausage making, expertise in his trade, and his ability to talk straight with you. As a retired Master Butcher, or “Metzgermeister,” his old-world knowledge brings a certain authenticity to his character and conversation.

Helmut first learned

managed the shop true to his German heritage until his retirement, not only focusing on quality but expertise.

Being a Master Butcher can be demanding work. To make sure you are selling a top product, Helmut says, you have to be involved in every step of the process. “You learn in the trade how to select livestock, which involves knowing certain fat amounts, etc. Then it’s about making choice cuts, ingredients, and merchandising. Quality is important from the start, you want the best. I’m not gonna try to sell you a piece of meat that’s junk. I know my stuff is good stuff because it is good stuff! If it doesn’t turn out good, blame it on the people who didn’t cook it right,” he chuckles. You can’t help but chuckle with him.

Helmut may seem relatively humble, but don’t let that fool you. He has received national recognition for his recipes and knowledge of the trade. He is a member of the Pennsylvania Association of Meat Processors (PAMP) as well as the American Association of Meat Processors (AAMP). In 1996, Helmut’s sausage recipe earned him the honor of being inducted into the Cured Meats Hall of Fame by the AAMP. Almost more important to him than recognition, however, was sharing his knowledge with others. Helmut felt learning and helping those around him learn was an important part of his life’s work. He even had an apprentice train under him, who went on to become a Master Butcher, and now operates his own shop in Connecticut thanks to Helmut’s teaching skills.

Although he now resides at Saint Mary’s at Asbury Ridge, Helmut likes to keep up with new advancements in the trade, technology, and the price of the market. He enjoys sharing stories and talking with others; he’s a self-described good talker. “You have to enjoy what you do and fall in love with it. You have to find the people who will work with you to achieve your goal as far as knowledge is concerned, you know? Learning never stops, the more you learn the more honest you can be with people.”

Most Valuable Tool:
“Honesty & trust”

about the trade while working at local butcher shops in his hometown of Frankfurt, Germany, where he grew up. “To become a Master Butcher, you first have to train as an apprentice. Of course there are tests, but it really takes a few years because you have to find the people who will work with you, share their knowledge. It’s about the experience, finding out about the good and the bad from real experience,” he explained.

Helmut moved from Germany to the United States as a young man. His interest and connection to the States grew and although the process was tedious, he was determined. When he saw his chance to come to America he took it, arriving in New York. He eventually planted roots in Erie, PA, and as he says, “the rest is history.”

The extensive training he received in Europe helped him build a new life here in the States. He purchased a local butcher shop, Walter’s Meats, in the 1970’s. Originally owned by Walter Pieniazak, Walter’s had been operating since 1946. Under Helmut’s guidance, the shop remained an important staple in the community providing hams, sausages and other meats. He

Marcia's Tale

A careful cook

At 9:00 a.m., you might find Marcia Lindner stirring a giant pot of soup, frosting cookies or prepping for upcoming meals.

Marcia begins her day preparing her favorite meal to make—homemade soup. She plans her days ahead of time, making sure each meal is methodically arranged so she knows exactly what she will need for the next day. In this career, time management and organization are crucial—and that’s what Marcia specializes in. These skills are what got her this job in the first place, surprisingly more so than her cooking skills.

“I just have done it since I was 20 years old for the Sisters of St. Joseph,” Marcia said. “It was like having 120 moms. I did really well because I had a lot of constructive criticism, so I learned a lot from my mistakes.”

Marcia developed many of the cooking skills she uses today while working for the Sisters. “I didn’t really have a culinary background per se, but I learned from a lot of people. And I’m really good at what I do because of all of that. You need constructive criticism or you’re never going to get better,” she paused, “I really sucked.”

After cooking for the Sisters, Marcia realized this is what she wanted to do with her life. She had a few other jobs, things like owning her own local shop, office jobs, being a dog nutritionist, but none of them felt right—until she saw an opening for a kitchen job at Saint Mary’s. “I called a nun; I said, ‘Can you put in a good word for me? I applied for this job,’ and she worked it out.”

Now twelve years later, Marcia is one of the main Dietary Cooks at Saint Mary’s at Asbury Ridge. She is a Certified Dietary Manager (CDM) and is a Certified Food Protection Professional (CFPP). She explained that although she did not need any culinary schooling for these positions, Saint Mary’s helped get her certified in these areas—which benefits her credentials in the long run.

Marcia is a very methodical planner, always creating lists and planning two days in advance. “I make a prep list;

I go over what I’m going to do today, what I’m going to get ready for myself or the next person. Then I do the next day to make sure their day runs smoothly.” A key skill when working as a cook is making sure that each food item is done on time and done correctly. She explained that her lists include a time next to each item to make sure food is ready at the correct times, “I’m really good at time management. That’s why I make the lists.”

“I’m very organized. You have to be. You have to have time management and safety. Safety and food safety, for me—and quality—is always my rule. It has to be safe and it has to taste good,” Marcia said. Working for populations such as children, pregnant women or the elderly requires heightened food safety. “Anything that could make you or me sick for one day could harm them,” she explains, “So safety *then* quality.”

Ultimately, Marcia said the one thing that motivates her every day is the residents at Saint Mary’s. She said her favorite part about her job is making the residents happy. “Making sure that the food is good and making sure that they’re pleased with it, that’s the whole point of everything that I do. Making them happy with food.”



Marcia Lindner

Most Valuable Tool:
“A sharp knife”



Scott's Tale

A talented technician



Scott Daniels

By the time 9 a.m. arrives, it might be hard to track down Scott Daniels as he could be anywhere in one of the six buildings of Saint Mary's East responding to a maintenance issue.

Scott begins the majority of his days as most of the team members in the maintenance department do: checking work orders. In a facility that has over 200 rooms and

country—living in states from Kentucky and Tennessee, to Washington and California—Scott has always shown a capacity for adapting to his changing circumstances.

Before Scott joined the team at Saint Mary's he spent a few years working as an auto mechanic and was also a member of the Armed Forces, serving in the United States Marine Corps (USMC). "I was an Infantry Rifleman, so kicking down doors and shooting big guns was my game," he joked.

Although he says his service in the USMC didn't necessarily prepare him for the position he's in now, he learned a lot about thinking on his feet and his background in "fixing things" has helped him.

Scott is an Automotive Service Excellence (ASE) certified mechanic, he completed the Heating, Ventilation and Air Conditioning (HVAC) program at Regional Career and Technical Center and also received a diploma in Heating, Ventilation, Air Conditioning and Refrigeration (HVAC/R) from the Erie Institute of Technology. "I have every certification available for the refrigeration field," Scott explained.

As for his preparation to be a Maintenance Technician, all of his training along the way has helped him. "I have the background, experience, and schooling for it. But, every day is constant training," he explained.

Having worked at Saint Mary's for about a year and a half now, Scott says he enjoys working with his team. "I've got a great team. The guys that I work with are really laid back, we all get along. I have two awesome bosses. My days are pretty stress-free, you just have a ton of stuff to do. You do it and you go home."

At the end of the day, it's home and keeping a roof over his head that motivates Scott to work hard. "Maintaining residency somewhere. When I got this job, I was just a homeless veteran living in a deer stand 500 yards off the road in Albion, walking through a muddy field every day getting to and from the car. That's what motivates me," he said.

Most Valuable Tool:
"An 11-in-1 screwdriver"

only a handful of team members per shift, these requests can often seem endless. The demands of the job are constantly shifting and Scott never knows when he will have to switch gears and do something different. "Everything I do changes every five minutes. You fix something, you get ten more calls to fix other things," he said.

If he's not responding to an immediate problem, Scott is often monitoring the behind-the-scenes mechanics of the multiple areas that he covers. It takes a well-coordinated group to maintain the inner workings of a place like Saint Mary's. They fix the things you see on a daily basis — burnt out light bulbs, resident wheelchairs, call bells on the nursing units—and the things you don't see—boilers in the basement, air-handler units, ventilation systems and more. In addition, Scott and the maintenance team also help monitor the security of the building, aiding in the safety of the residents, staff and visitors on our campus.

For a position like this, the best candidate is someone who has the ability to process constantly changing needs and is ready to provide solutions to whatever problem is thrown at them. These qualities helped get Scott to the position he is in today. With a history of moving all around the

Diane's Tale

A patient principal

After 41 years as a teacher, Diane Bernard still has a kind smile and an air of patience about her that comes from many years of experience.

Diane grew up in Erie, PA, the daughter of a coil winder at General Electric and a stay-at-home mom. A few different jobs filled her early years — she was a popular babysitter, a telephone operator, even a file clerk at General Electric—but she always knew she wanted to be a teacher. To achieve her goal, she earned a Bachelor's Degree in Elementary Education and later followed it with a Master's Degree in Leadership.

One of her first experiences was at Burns Elementary in 1971, where she taught 3rd grade. "The principal told me 'I'm giving you these kids who will likely fail, so it's your job to bring 'em up to speed.' I thought, 'Oh, no!' And they were a rowdy little bunch, but I actually made them study," Diane reflected.

She went on to spend more than 17 years teaching children in Elementary school. She enjoyed that no two days were the same and loved teaching every subject, even the challenging ones. "It's hard to teach math to young kids. You have to be really creative, you have to make it interesting enough for them to want to listen," Diane said.

Food seemed to be a popular classroom aide. "M&M activities helped with math and we made 'ABC' pretzels, things like that," she laughed.

Diane felt especially passionate about second graders. "They were my favorite group. They could read and were fun. They're very curious, they still like learning. And it helps that they are teacher pleasers," Diane laughed.

While teaching at Pfeiffer-Burleigh Elementary, the largest city elementary school at the time, the superintendent approached Diane and asked if she would be interested in the principalship—no one else would take it. "The person I followed had his suitcase ready to go out the door, I walked in and he ran out! People never gave it a chance, it had a poor reputation," Diane said. "By the time

I became principal, though, I had a good rapport with the kids, parents and teachers. I was never in my office. I walked through the building and classrooms every day. Nobody would ever talk against Pfeiffer-Burleigh in front of me—my fangs came out."

Over the next 20 years, Diane filled the role of principal at a number of schools, including Edison Elementary and Glenwood Elementary, from where she retired when the school closed. Funding and lack of supplies was always a problem, as it still is for many schools today. "We were always trying to find a way to do the best with what we had," Diane said.

She carries that attitude with her now — making the best of her situation — into her life at Saint Mary's East. Diane likes to listen to Classy 100 radio and never misses her soap operas. She enjoys playing scrabble on the computer and finds word games fun. "There are quite a few kids that I taught that work here now at Saint Mary's as nurse aides and such. They get a big kick out of it, 'Oh, Ms. Bernard!' they say," she smiled. She likes to see them grown up and hear about their lives.

Regardless of the challenges, Diane will tell you that everyday teaching was a good day. "My parents told me, 'Don't do anything for the rest of your life that you don't like or you'll be sorry!' You have to be sure you love children before you get into that classroom. I loved children. You need to be patient and always excited, that's what the kids need."



Diane Bernard

Most Valuable Tool:
"Patience & energy"



Around Our Home

A glance at our enriching adventures

Puppet Party

The children of Mercyhurst Child Learning Center spent a morning watching an educational puppet show with the clients of Adult Day Services during an intergenerational activity.



Awesome Art

Residents of Saint Mary's at Asbury Ridge displayed their artistic talent with an art show featured in the main lobby of our Asbury Ridge campus. Their creativity and beautiful pieces of art "wowed" many visitors.

Top photo: Pictured standing left to right: Barbara Burton, Therese Russo, Betty Moran, Marion Carver, Alice Szymanowicz, and Pat Kelly. Pictured seated left to right: Mary Kellogg and Mary Rose Hogenmiller.



Evening with Elvis

Who doesn't love the King? An Elvis Presley impersonator spent an evening entertaining residents of Saint Mary's East. His exciting rock 'n' roll performance energized the crowd.

Singing Sisters

The Everley Sisters, a three-part harmony group from Erie, transported residents and community members back in time to the 40's and 50's during a show held at Saint Mary's at Asbury Ridge. The crowd enjoyed the lively trio who have performed as far away as Normandy, France for the anniversary of D- Day!



Caregiver's Conference

DeAndra Ward, Director of Adult Day Services, was named the Chair of the 3rd Annual Caregiver's Conference hosted by the Alzheimer's Association on November 14th. She successfully led the day, which focused on providing caregivers in our community with the latest resources and support.



Delighted by Doris

Special tribute was paid to actress and singer Doris Day during a performance by Robyn Vitson, held for the residents of Saint Mary's East. The afternoon of music brought a smile to many faces!



Christmas Cheer

Residents and employees of Saint Mary's East and Saint Mary's at Asbury Ridge gathered to film our annual Christmas commercial. This year's spot features a special message on how a small act of kindness, such as showing you care, is often the greatest gift we can give.

Pictured left to right: Kathleen Fromyer, John Seepe, Doris Feeney, Roberta Seepe, Shannadda Crosby, Maxine Fromknecht, and Mike Danch.



Festive Fun

Visiting the 35th Annual Saint Vincent Festival of Trees is a favorite tradition for many in the Erie community, including our Residents! Residents of Saint Mary's at Asbury Ridge had some festive fun exploring the holiday displays and the intricately decorated trees.

Pictured left to right: Peggy Westhoff, Mary Kellogg, Therese Woods, Nancy Somerfield and Betty Moran.



Happy Helpers

A few of Santa's helpers filled our campuses with Christmas cheer over the past few weeks as they decorated our lobbies and activity areas for the holidays.

Left photo: From Saint Mary's at Asbury Ridge, pictured standing left to right: Betty Moran, Therese Woods, Pat Kelly, Mary Ann Luke, Kay Piersol, Anna May, and Debbie Greenwald. Pictured seated left to right: Audine Wilson, Phyllis Pierce, Columbia Vlahos, and Mary Kellogg. Right photo: From Saint Mary's East, pictured left to right: Pat Liebel, Patty Cooney (standing) and Eileen Chapman.



The Role You Play

We are so grateful to all who have generously given to Saint Mary's Home of Erie over the course of the year. You play an important role in the story of our residents by making our tradition of caring possible! Your donations help qualified seniors in residential living, who can no longer afford their care, remain at Saint Mary's by covering the difference in cost.

If you have not already, please consider making a year-end gift this Christmas to the James E. Mantyla Benevolent Care Fund. Every donation, no matter the amount, makes a difference in our story by helping to provide the gift that matters most – the gift of caring.

Warm Wishes,

Emma N. Toner

Emma N. Toner
Director of Marketing and Development



Meet Our Directors

Introducing those beginning a new journey in our story



RENEE GWINN

Director of Nursing – Saint Mary's East

- Graduated from Saint Vincent School of Nursing, Erie PA, and obtained BSN from Gannon University; is a Certified Rehabilitation Registered Nurse (CRRN) as well as a Certified Registered Nurse Infusionist (CRNI)
- Worked at Saint Mary's East from 2009 to 2013 as Inservice Educator; Director of Nursing at Brightstar; Facility Administrator at DaVita; Director of Nursing at Alliance Home Health; Infusion Specialist at Allegheny Home Infusion; and Director of Nursing at the Village at Luther Square
- "I was hired as the Educator of Saint Mary's on October 2, 2009 and my first day here as the Director of Nursing was October 2, 2019!"
- **Goals:** Increase communication across all disciplines and improve job satisfaction for all employees—"I want my team to feel that no suggestion is disregarded and that my door is always open."
- **Favorite thing about career:** Feeling of accomplishment at the end of every day—"No matter how small the event, I always walk away feeling I made a difference in someone's life."
- **Passions:** Reading, cross stitching, gardening, giving attention to her recently-adopted rescue dog and being a grandmother to Camden, Grayson and Payton



JUDE POLASKI-BROWN

Director of Personal Care – Saint Mary's at Asbury Ridge

- Graduated from Saint Vincent School of Nursing, Erie PA, then completed BSN at Villa Maria College, along with graduate coursework at Gannon and Edinboro Universities
- Has held a range of positions from Charge Nurse to Director of Nursing and was also a Nurse Educator at Mercyhurst University and Jamestown Community College
- "My first job as a nurse was at Saint Mary's East. The secretary in Human Resources, upon hearing that I was a Registered Nurse Graduate, said, 'God sent you.' Earlier that day, a Registered Nurse had turned in her resignation. I interviewed immediately with Sister Anastasia and got the job. I owe the professional nurse that I am today to the nurses who mentored me in those early years at East. I'm thrilled to be coming home!"
- **Goals:** "Establish relationships with residents, families and team members to maintain and improve the care we give."
- **Favorite thing about career:** "The ability to impact lives, whether through direct care, supervision or education."
- **Passions:** Fast cars, animal rescue, his-and-her Harleys and family (not necessarily in that order!)

Medaille D'Or Award

Honoring those committed to their quest

Three individuals were honored with the Medaille D'Or Award at the Saint Mary's Home of Erie Board and Friends Christmas Dinner on December 4, 2019. This prestigious award is given at the discretion of the President/CEO and/or the Board of Saint Mary's Home of Erie to individuals who:

- Live out the Mission of the Sisters of St. Joseph of "unity of neighbor with neighbor and neighbor with God"
- Exemplify the Mission of Saint Mary's Home of Erie of "loving to care"
- Have worked and/or volunteered in the senior services field and/or provided meritorious services to Saint Mary's

The 2019 Medaille D'Or Award was presented by Allen Bonace, President/CEO of Saint Mary's, to Dr. Dorothy Candib, MD, Medical Director of Saint Mary's East; Cheryl Truett, Administrator of Saint Mary's East; and Audrey Urban, Administrator of Saint Mary's at Asbury Ridge.



DR. DOROTHY CANDIB



Dr. Dorothy Candib has served the residents of Saint Mary's for more than 25 years with compassion and a commitment to excellence in the care she provides. Her genuine and enduring concern for the health and well-being of our residents is admirable.

CHERYL TRUETT



Cheryl Truett has been a capable force at Saint Mary's for more than three decades, beginning her career at Saint Mary's as a nurse aide in 1987. She has advanced resident care in countless ways through her dedication and kind leadership.

AUDREY URBAN



Audrey Urban joined Saint Mary's as the assistant director of nursing in 1989 and has played a key role in overseeing quality care ever since. Audrey's patient and caring demeanor has furthered our mission and the care we provide in numerous ways.



Saint Mary's Home of Erie complies with applicable Federal civil rights laws and does not discriminate on the basis of race, color, national origin, age, disability, handicap, sex, sexual orientation, religious creed, ancestry, familial status, veteran/military status or use of guide or support animals.

Saint Mary's Home of Erie does not exclude people or treat them differently because of race, color, national origin, age, disability, handicap, sex, sexual orientation, religious creed, ancestry, familial status, veteran/military status or use of guide or support animals.

Saint Mary's Home of Erie:

- Provides free aids and services to people with disabilities to communicate effectively with us, such as:
 - Qualified sign language interpreters
 - Written information in other formats (large print, audio, accessible electronic formats, other formats)
- Provides free language services to people whose primary language is not English, such as:
 - Qualified interpreters
 - Information written in other languages

If you need these services, contact the Social Services Department by calling Saint Mary's East at 814-459-0621 or Saint Mary's at Asbury Ridge at 814-836-5300. If the Social Services Department is not available (after hours, weekends, holidays), the Nursing Supervisor on call will assist.

If you believe that Saint Mary's Home of Erie has failed to provide these services or discriminated in another way on the basis of race, color, national origin, age, disability, or sex, you can file a grievance with the Corporate Compliance / HIPAA Officer, Risk Manager; by mail: 607 East 26th Street, Erie, PA 16504; by calling 814-459-0621; by faxing to 814-454-0909 or by e-mail at compliance@stmaryshome.org. You can file a grievance in person or by mail, fax or e-mail. If you need help filing a grievance, the Corporate Compliance / HIPAA Officer, Risk Manager, is available to help you.

You can also file a civil rights complaint with the U.S. Department of Health and Human Services, Office for Civil Rights, electronically through the Office for Civil Rights Complaint Portal, available at <https://ocrportal.hhs.gov/ocr/portal/lobby.jsf> or by mail or phone at:

U.S. Department of Health and Human Services
200 Independence Avenue, SW
Room 509F, HHH Building
Washington, D.C. 20201
1-800-368-1019, 800-537-7697 (TDD)
Complaint forms are available at <http://www.hhs.gov/ocr/office/file/index.html>.

ATTENTION: If you speak a language other than English, language assistance services, free of charge, are available to you.

Call Saint Mary's East at 1-814-459-0621 or Saint Mary's at Asbury Ridge at 1-814-836-5300.

Español (Spanish) - ATENCIÓN: si habla español, tiene a su disposición servicios gratuitos de asistencia lingüística. Llame al Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

繁體中文 (Chinese) - 注意：如果您使用繁體中文，您可以免費獲得語言援助服務。請致電 Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300。

Tiếng Việt (Vietnamese) - CHÚ Ý: Nếu bạn nói Tiếng Việt, có các dịch vụ hỗ trợ ngôn ngữ miễn phí dành cho bạn. Gọi số Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

Русский (Russian) - ВНИМАНИЕ: Если вы говорите на русском языке, то вам доступны бесплатные услуги перевода. Звоните Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

Deutsch (Pennsylvania Dutch) - Wann du Deutsch (Pennsylvania German / Dutch) schwetzscht, kannst du mitaus Koschte ebber gricke, ass dihr helft mit die englisch Schprooch. Ruf selli Nummer uff: Call Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

한국어 (Korean) -주의: 한국어를 사용하시는 경우, 언어 지원 서비스를 무료로 이용하실 수 있습니다. Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300번으로 전화해 주십시오.

Italiano (Italian) - ATTENZIONE: In caso la lingua parlata sia l'italiano, sono disponibili servizi di assistenza linguistica gratuiti. Chiamare il numero Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

العربية (Arabic) - ملحوظة: إذا كنت تتحدث اذكر اللغة، فإن خدمات المساعدة اللغوية تتوافر لك بالمجان. اتصل برقم Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

Français (French) - ATTENTION : Si vous parlez français, des services d'aide linguistique vous sont proposés gratuitement. Appelez le Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

Deutsch (German) - ACHTUNG: Wenn Sie Deutsch sprechen, stehen Ihnen kostenlos sprachliche Hilfsdienstleistungen zur Verfügung. Rufnummer: Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

ગુજરાતી (Gujarati) - સુચના: જો તમે ગુજરાતી બોલતા હો, તો નિઃશુલ્ક ભાષા સહાય સેવાઓ તમારા માટે ઉપલબ્ધ છે. ફોન કરો Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

Polski (Polish) - UWAGA: Jeżeli mówisz po polsku, możesz skorzystać z bezpłatnej pomocy językowej. Zadzwoń pod numer Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

Kreyòl Ayisyen (French Creole) - ATANSYON: Si w pale Kreyòl Ayisyen, gen sèvis èd pou lang ki disponib gratis pou ou. Rele Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

ខ្មែរ (Mon-Khmer, Cambodian) - ប្រយ័ត្ន: បើសិនជាអ្នកនិយាយ ភាសាខ្មែរ, សេវាជំនួយភាសា ដោយមិនគិតល្បឿន គឺអាចមានសំរាប់អ្នក។ ទូរ ទូរស័ព្ទ Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.

Português (Portuguese) - ATENÇÃO: Se fala português, encontram-se disponíveis serviços linguísticos, grátis. Ligue para Saint Mary's East 1-814-459-0621 or Saint Mary's at Asbury Ridge 1-814-836-5300.



A Continuing Care Retirement Community

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We'd love to hear from you!

Saint Mary's invites you to share your stories, anecdotes and thoughtful moments of the part we've played in the lives of you and your loved one. If you are interested in sharing your story, please send to Saint Mary's (Attn: Marketing Department) or email us at info@stmaryshome.org.

Please let us know if you have a change of address; the addressee is not at this address; you are receiving more than one newsletter; or you would like to be removed from the mailing list. If you would like to be removed from the mailing list please notify us by calling our opt-out voicemail at (814) 528-0194 or emailing optout@stmaryshome.org.

Learn more at stmaryshome.org

Christmas Mass Schedule

All are welcome to join us for Mass on Christmas Eve and Christmas Day!

Saint Mary's East

Christmas Eve

Tues., December 24th
6:30 p.m.

Christmas Day

Wed., December 25th
10:00 a.m.

Saint Mary's at Asbury Ridge

Christmas Eve

Tues., December 24th
6:00 p.m.

Christmas Day

Wed., December 25th
10:00 a.m.

