Brain Waves

Quad City Chapter, Brain Injury Alliance of Iowa (BIA-IA) PO Box 461 Bettendorf, IA 52722

April, 2023

Vol 68 No 3

Monthly Activities Support Group Temporary Meeting Place Hosted by "Everyday Heroes" CPR Northwest Bank Bldg,#506 2550 Middle Road Bettendorf, IA

Brain Injury Alliance of Iowa 855-444-6443 This number will also allow you to access the neuroresource facilitator and brain injury support network www.biaia.org

The contact information of the Quad City Chapter is 563-340-0995 or email at kbb32874@aol.com Jan Barker is the support group leader and will return your call if a message is left.

Leisure Group Meets the 3rd Wednesday of the Month at 5:30PM. For more information, contact Dianna Griebel at 563-344-8688.

Pop Can Tab Collection The Quad City Brain Injury Support group is again collecting pop can tabs for a local organization. Please save your tabs and bring them to the next monthly meeting and members of the board will get them to the organization.

Brain Waves

Brain Waves is a monthly newsletter published by the BIA-IA, Quad City Chapter. Please contact us to have your name placed on the mailing list or if there are questions about the Brain Injury Alliance. Editor: For questions or comments related to Brain Waves, please contact Ashley Hall at 563-421-1480 or hallsarah @GenesisHealth.com

Thanks to Genesis Regional Rehabilitation Program for printing of the monthly newsletter.

INFORMATION FOR YOU MEMBERS:

At this time we are once again having our Leisure group sessions and including "Care & Share". We are doing in-house activities for now, however, will be planning on going out to eat again, once it is safe for all of us. If you have any suggestions for the Leisure Program activity that you would like to do, just let Dianna know and we will try to accommodate your ideas. This program is for you and your enjoyment and we want it to be inviting for your attendance. (563) 344-8688.

Thoughts from a Family Member

Contributed by Karen Johnson, Family Member and Board Member

April, for many is a special month to celebrate Easter, the coming of Spring and with it the beauty of the flowers, trees and birds that have migrated back to us. For our family we celebrate the anniversary of my Son's new life after Traumatic Brain Injury 37 years ago. His injury occurred while riding his motorcycle. What contributed to the accident was the fact that the streets were wet and he was in an unfamiliar neighborhood and alcohol. That night was the worst night of our lives, as we got the call from the hospital at 5:00 am and after that nothing was ever the same again for any of us. For many of you who read this you have also had that experience or know of someone who has. That night he almost lost his life. He was transported to the hospital unconscious and went into a coma that would last 2 months, with 5 $\frac{1}{2}$ months in the hospital and 2 years of Rehabilitation in a Private facility. He was fortunate that he was insured and that insurance took care of his expenses. As the weather warms, you will be participating in biking, swimming, skateboarding, sports, motorcycle riding, horseback riding and other fun stuff, you need to be extra cautious with these activities. Wear the protective gear, buckle seat belts, wear helmets and most of all do not do drugs or drink. In a matter of seconds your life and the lives of your loved ones can change because of Traumatic Brain Injury. Please stay safe out there!

Food for You...Ham and Veggie Casserole

Contributed by Karen Johnson, Family Member and Board Member Yield: 4 servings Directions: 1. Preheat cauliflow

Ingredients:

•

- 1 package (16 oz) frozen broccoli florets
- 1 package (16 oz) frozen cauliflower
- 2 teaspoons plus 2 tablespoons butter,
- divided
- 1/4 cup seasoned bread crumbs 2 tablespoons all-purpose flour
- 1-1/2 cups 2% milk
- 3/4 cup shredded sharp cheddar cheese
- 1/2 cup grated parmesan cheese
- 1-1/2 cups cubed fully cooked ham
- (about 8 ounces)
- 1/4 teaspoon pepper

1. Preheat oven to 425°. Cook broccoli and cauliflower according to package directions; drain.

2. Meanwhile, in a small skillet, melt 2 teaspoons butter. Add bread crumbs; cook and stir over medium heat until lightly toasted, 2-3 minutes. Remove from heat.

3. In a large saucepan, melt remaining butter over medium heat. Stir in flour until smooth; gradually whisk in milk. Bring to a boil, stirring constantly; cook and stir until thickened, 1-2 minutes. Remove from heat; stir in cheeses until blended. Stir in ham, pepper and vegetables.

4. Transfer to a greased 8-in. square baking dish. Sprinkle with toasted crumbs. Bake, uncovered, until heated through, 10-15 minutes.

Survivor's Corner

Contributed by Sarah Barker, Survivor and Board Member

.... Certain deficits with brain injury are very long term. Why else would it have taken me over 20 years to get through school! There's no such thing as a break, when it comes to healing from a brain injury. You definitely know if you are a survivor, that you are constantly working. It really just has become part of your life. Do we complain? No, we just keep on pushing forward. The takeaway from this is to just keep pushing forward. You won't regret it. Something to think about.....



Basic rule for when to wear a helmet: "If they make a helmet for the activity - wear it."