

PROGRESS 2007

Pleasant Park Estates provides comfort, nursing

Pleasant Park Estates is owned and operated by Crystal Properties Inc. We are a 92-bed, skilled nursing facility designed to care for individuals requiring minimal assistance as well as multiple health care and rehabilitation needs. This is delivered through an interdisciplinary approach to your loved one's care by a team of licensed and certified medical professionals. Our home promotes care and treatment to restore and maintain the resident's highest practicable level of physical function as well as social well being.

Pleasant Park Estates provides private and semi-private rooms with all-inclusive services. Our services consist of 24-hour nursing care, well-balanced meals, laundry and housekeeping, entertainment, activities and rehabilitation. We also provide consultant services from registered and licensed dietitians, beauticians, podiatrists, physicians, pharmacists and therapists.

Pleasant Park Estates has five departments to serve our clients.

The Administration Department is overseeing the construction of a new 4,000-square-foot addition to the facility. When completed, the addition will feature a chapel, a library, a customer service desk, a beauty salon and a rehabilitation room.

Also, Pleasant Park Estates is in the process of creating a wing of nine suites and a rehabilitation room. The suites will resemble an efficiency apartment. Residents can bring their own furniture as the suites will have the feel of being a mini apartment, and residents' meals will be provided.

The Environmental Services Department has been busy remodeling and painting rooms. Department members have fixed walls, and replaced ceiling tiles and lighting fixtures. There are 51 rooms at Pleasant Park Estates and between 15 and 20 rooms have been remodeled.

The Environmental Services Department has two full-time members: Robert

Delaney and Evelyn Cadwell.

The Dietary Services Department has a new department head — Tim Price. Price has a culinary arts degree and he is putting his education to good use as he revamps the menu. Pleasant Park Estates offers meals to guests for \$3.50 and spouses of residents eat for free. Price also spiced up a fun meal activity called "Snack and Yak."

The Nursing Services Department has a staff of about 30 members under the direction of Susie Davis. They offer physical, occupational and speech therapy. The staff has a good working relationship with local doctors and clinics. The staff also has open communications with residents' families.

Finally, there is never a dull moment at Pleasant Park Estates as the Activity Department, under Director Rosemary White, keeps residents busy. Bingo is a big event and is supplemented by activities such as coffee time, which is at 3 p.m. every day. There are other



photo provided

One of the many activities Pleasant Park Estates residents enjoy is Bingo.

activities such as "Energize," reminisce, What's Cookin', Let's Sew, and musical activities. There are church services at Pleasant Park Estates a

monthly birthday party to commemorate residents' birthdays and speakers from Iowa State University Extension and the Mahaska County Conservation Board.

If you are considering placement for yourself or a loved one, please give us a call or stop in for a tour of our facility. You can reach us at (641) 673-7032.

Garland-Van Arkel-Langkamp serves Oskaloosa since 1866

Garland-Van Arkel-Langkamp Funeral Chapel has served the Oskaloosa area since 1866, when Jonas B. McCurdy began J.B. McCurdy & Co. Furniture and Undertaking.

Many changes have taken place in the last 141 years that have been moti-

vated by the mission and purpose of our service: to provide each individual we serve with dignity, respect and personalized care.

Personalization remains the current trend in funeral service today, especially with the advent of the computer and the technology associated with it.

We now can do more than ever before to make the funeral service a distinctive expression of love and remembrance. In fact, many times families tell us that putting together a photo board or gathering photos for a video tribute allows them to reminisce, recalling a lifetime of

memories.

Music is another aspect of the funeral service that provides an expression of faith, love and hope. Songs, old or new, hold a special meaning in families.

Pre-planning or pre-arranging funerals also remains a strong trend in

the funeral industry. A new booklet is available for individuals taking the first steps in preparing for their final arrangements.

Pre-funding final arrangements also remains a strong trend and there are several options available. After discussing your situation and wishes with

the funeral director, together a plan can be created that best meets your individual needs.

Information about Garland-Van Arkel-Langkamp Funeral Chapel can also be found by calling (641) 672-2181 or on the Internet at www.gvlfuneralchapel.com.

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Oskaloosa Food Products

Continuous Improvement – Focus on Efficiency

Oskaloosa Food Products has a long history of world-wide success as a supplier of high quality egg products to the food industry. Today that success is especially evident in terms of efficient use of resources. By focusing our continuous improvement efforts on process efficiency, we've been able to expand our production capacity by significantly reducing our per unit energy consumption. This approach is crucial to continued success in an environment of intense competition and ever increasing costs.

Since 2002 Oskaloosa Foods has realized significant savings by reducing the usage rate of electricity by 15%, water by 24% and natural gas by 5%. These reductions have been accomplished mainly by identifying areas where significant savings can be achieved and then focusing investment in those areas. At OFPC we try to spend money where we can save money. For example, by simply re-configuring several independent air compressors into a single plantwide "air system", compressors run only as needed. If the load is small, then only a small compressor will run and as the load increases, the larger compressors will kick on automatically. This was a simple, low cost improvement with an immediate impact. This type of solution has also been applied to the use of boilers for producing steam.



Water usage is another area receiving significant attention from the OFPC team. Improvements have been made through investment in equipment that re-uses water. For instance, re-circulated water is used to pre-soak eggs as they move toward the washer unit which results in much higher efficiency in the egg wash process. In other words, we use less water, produce cleaner eggs and lose fewer eggs in the process than ever before. Similar gains have been made in other cleaning processes and cleaning is a MAJOR part of what we do at Oskaloosa Foods.

The re-use / re-cycle idea has also been applied to the use of buildings. By renovating existing space, OFPC will be able to expand the capacity of its Microbiology/QA Lab through the use of new technology. The impact of this effort will be lower cost, higher quality and more rapid test results.

The focus on efficiency is an ongoing process here at Oskaloosa Foods. We've made big strides over the past few years through the efforts of all our employees and by working closely with MidAmerican Energy through their Efficiency Partners Program. Many more opportunities have been identified and are scheduled to be implemented in 2007. This, along with an all out effort to promote a company-wide awareness in efficient use of resources will result in further gains. This commitment to finding ways of doing more with less will lead to future success for both the company and the community.



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