

Wells County District Health Unit

2024 Summer Newsletter



Harvey Office:

1008 Adams Ave Harvey, ND 58341

701-324-5259

Fessenden Office:

103 6 Ave N

Fessenden, ND

58438

701-547-3756

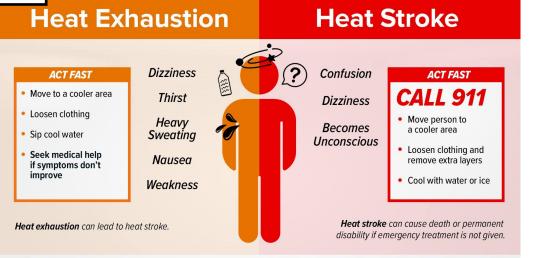
Hours:

Mon.—Thurs.

8am-4:30pm

Appointments are encouraged!

Walk-ins are accommodated based on nurse availability





In fact, a car can heat up 19 degrees in 10 minutes.

And a child's body temperature can rise 5 times faster than an adult's.

If you see a child alone in a car, take action to avoid heatstroke.



Still accepting participants!



Sign Up Now!





NDSU

EXTENSION

This project is supported by funding from the U.S. Department of Health and Human Services, Administration for Community Living, Administration of Aging, and granted through the North Dakota Department of Human Services, Aging Services Division.

Join us in this evidence-based exercise/ behavior change program for older adults or those with lower extremity osteoarthritis.

Fit & Strong

- 12-week program that includes 60-minutes of exercise and 30-minutes of group discussion/health education
- Has demonstrated significant functional and physical activity improvements in older adults

Components

- Aerobic, strength and flexibility exercise
- Group discussion around a health-related topic

Benefits

- Manage arthritis
- Exercise safely
- Decrease joint pain and stiffness
- Improve daily function
- Reduce anxiety and depression
- Develop and maintain an active lifestyle

For more information:

https://www.ndsu.edu/agriculture/extension/ programs/fit-strong

Upcoming Fit & Strong Classes

Locaton, Date and Time:

Fessenden- Festival Hall Starting July 8th 2024 Every Monday and Thursday 9:30 a.m. to 11:00 a.m.

To register, please call Wells County District Health Unit 701-324-5259 or 701-547-3756. There is a required pre-program appointment w/ instructor one on one in office.

Our Prevention Coordinator,
Jordan Beckley, attended a
two day meeting in Bismarck
with other state partners to
discuss updates on the State
Opioid Response grant and
Substance Use Prevention,
Treatment and Recovery Services grant.

Our administrator, Caitlyn Roemmich, and Director of Nursing, Larissa Hoaglund, attended a two day Immunization conference in Bismarck in June!











Use NDTip to submit an anonymous tip to law enforcement about crimes, suspicious activity, or non-emergency traffic concerns on North Dakota roadways. Search NDTip in your device's app store!

How to make your summer memorable:

- Start a new project to do over the summer
- Go for evening walks at your favorite location
- ☑ Go camping
- Make a new favorite family tradition













Another Wells County Fair has come and gone! We had our annual booth in the Open Class Static Exhibit building again this year. We added some new items and heard great feedback. We had beloved favorites like the hot/cold packs, sunscreen, sanitizer, bug spray, sunscreen, etc. But we added some foldable fans and first aid packs as pictured. We also brought out tooth brush protectors for travel, pill cutters, and new AM/PM pill boxes. We had credit card style sanitizers as well. We hope you liked everything, found the items useful and were able to stop by! You can find more items at the Bowdon 125th Celebration and the Thursday of Crazy Days in Harvey!

WIC Dates for Harvey:

Feb. 13

March 12

April 9

May 7

June 11

July 9

August 13

Sept. 17

Oct. 8

Nov. 12

Dec. 10

WIC is for:

- Pregnant women.
- Moms breastfeeding a baby under 1 year of age.
- New moms who had a baby or were pregnant in the past 6 months.
- Infant or child younger than 5 years of age.

WIC welcomes all parents and caregivers. If you are a dad, grandparent, foster parent, or any caregiver of a child under 5 years of age, you may get WIC for your child.

You or your child will need to have a nutritional and/or medical need. The WIC Staff will be able to find one by checking your or your child's height, weight and iron level, and asking you some health and diet questions.

WIC is open to many incomes including working and non-working families. If you are on Medicaid, TANF or SNAP, you are automatically income eligible. If you do not qualify for these programs, you may still qualify for WIC by meeting the income guidelines for your household.

Your household's gross income (the amount of money you earn before anything is taken out for taxes or other deductions), must be at or below the amounts in the table below. Members of a household live together and share expenses.

If you are pregnant, you can add one more person to the size of your household.

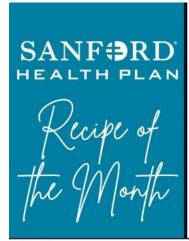
NDQuits

Call Devils Lake's office to sign up for Wells County Services—
(701) 662-7043

1-800-QUIT-NOW (1-800-784-8669) hhs.nd.gov/ndquits

NDQuits is a free online or phone coaching resource to help North Dakotans quit all tobacco product use (cigarettes, smokeless tobacco, or electronic cigarettes). NDQuits will:

- Help you set a quit date and design your treatment plan.
- Provide confidential coaching to help you in your quit journey.
- Teach you about triggers and strategies to cope.
- Be a source of support and encouragement during your quit attempt.
- Provide a free two-month supply of nicotine patches, gum, or lozenges with enrollment in NDQuits coaching to anyone who is uninsured or does not have nicotine replacement therapy coverage through an insurance plan.



INGREDIENTS:

- 1 cup chopped pecans
- 1/4 cup shredded, unsweetened coconut
- 1 teaspoon ground cinnamon
 1 tablespoons neutral oil
- 1 Tbsp light brown sugar
- 1/2 teaspoon salt
- 2 cups old-fashioned rolled oats (not instant oats)

- 1 teaspoon baking powder
- 2 cups low-fat milk (1%)
- 1/3 cup pure maple syrup
- 1 large egg
- 11/2 teaspoon vanilla extract
- 1 medium Golden Delicious apple
- 1 or 2 medium carrots
- 1/2 cup raisins

Morning Glory Baked Oatmeal



HOW TO MAKE:

- Preheat the oven to 375 degrees
- Brush an 8-inch baking dish with oil
- Mix together 1/2 cup of the pecans, 2 tablespoons of coconut, 1/4 teaspoon of cinnamon, the brown sugar and a pinch of salt in a medium bowl
- Stir together the oats, baking powder, the remaining 3/4 teaspoon of cinnamon and the remaining 1/2 teaspoon of salt in a mixing bowl
- Whisk together the milk, maple syrup, egg, oil and vanilla extract in a liquid measuring cup
- Pour the milk mixture over the oat mixture, stirring to combine, then mix in the remaining 1/2 cup of pecans and the remaining 2 tablespoons of coconut, plus the apple, carrots and raisins.
- Pour in the baking dish, top with pecan-coconut
- Bake for 40-45 minutes until golden at edges. Serve! NUTRITION FACTS: Calories: 340 Cholesterol: 25mg Sodium: 280mg

Total fat: 18g Total protein: 8g Sugar: 23g