

Parker Jewish Program Enhances Patient Relations

Parker Jewish Institute for Health Care and Rehabilitation has established the Ambassador Program, designed to enhance and strengthen Parker's already famous patient-centered health care philosophy. The program makes extraordinary things happen every day, and truly listens to patients, residents and their families.

"The Ambassador Program is the eyes and ears of our management team," said Michael N. Rosenblut, Parker Jewish Institute president and CEO. It's like an internal communications network, bringing issues of concern back to the team's attention. "In this way, the administration can address any urgent issues quickly and on a regular basis," he stated, adding the program supports his corporate philosophy which is exemplified by Parker's tagline, "Where Excellence Is The Standard."

Ambassadors are members of Parker's administrative staff, and each is assigned to cover a particular floor. They make frequent rounds looking for things out of the ordinary, such as: broken tiles; squeaky doors; flickering lights; food on the floor; patient and resident concerns, etc. Their goal is to resolve any issues by submitting them to the administration, director of nursing, or management. The

goal of the program is to strive to make the Parker community better and stronger by improving communications, address concerns as they happen and create an experience of empowerment and engagement by all.

An Ambassador highlight is the Prestige Program. Newly admitted residents and patients are visited by two full-time Prestige staffers, who provide

information about services and amenities at Parker, optional community resources once they're discharged, and answers to frequently asked questions. According to Rosenblut, "Patients can't remember everything they're told on their first day, and that's where Prestige comes in. Their families can rest assured someone will be here to help guide them."

Also included are Concierge

Representatives (CRs) from the Parker Nursing Department. On the first day of an admission, and for the next five days, CRs spend time with new patients or residents, helping to familiarize them with Parker. Each CR also conducts a survey after this initial orientation.

CRs may also respond to call lights, deliver trays at meal times, transport patients to activities, etc.

Parker Jewish Institute is located at 271-11 76th Ave., in New Hyde Park. Visit www.parkerinstitute.org to learn more.

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—Michael N. Rosenblut,
Parker Jewish Institute
president and CEO



Michael N. Rosenblut

DINING REVIEW



It's Perfectly All Greek To Me

BY CHRISTY HINKO

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Mediterranean food is my top choice when it comes to dining out, but it's no secret that if you want the best, most authentic food of any culture, you go where the natives go. This can't be more true for the quaint unassuming Mediterranean gem, Greek Corner in Franklin Square.

For nearly 20 years, brothers Mario and Dominic have been delighting the neighboring communities with their specialties like gyros, spanakopita, souvlaki, falafel and desserts.

For starters, I suggest Greek Corner's Gyro Saganaki (baked or fried), a sampling of gyro meat over chopped tomatoes and a rich, sharp traditional Greek kefalotyri cheese or the expertly Charcoal Grilled Octopus with olive oil and lemon juice that melts in your mouth (pictured).

If you have a good appetite or dare to share a plate, I recommend one of the Pikilia dishes, generously portioned variety platters such as antipasta, dips, or my favorite, the Greek Corner's Meat Pikilia that comes with an assortment of meatballs, souvlaki, gyro and sausage.

As a side dish, try the Spanakopita (spinach and feta cheese baked in

a flaky phyllo crust) or the Eggplant Santorini (sliced eggplant baked with feta cheese, tomatoes and green peppers) while washing it all down with a Greek beer or wine.

And no stop at Greek Corner would be complete without dessert, carefully crafted by New York Culinary Institute-trained, Mario, on-premises. If you can't decide between Baklava (almonds and walnuts with honey in a crispy phyllo dough), Kataifi (almonds, walnuts and brandy in shredded dough) or my favorite, Galaktoboureko (warm, lemony custard baked in phyllo dough) ask for a little of everything. The servers at Greek Corner will gladly make a dessert platter for you with a sample of everything, including their acclaimed cheesecake.

If you want to step a little outside your usual Greek dining comfort zone, close your eyes and let your pointer drop on anything listed in the Greek Corner menu. You won't be disappointed.

Open Monday to Saturday from 10 a.m. to 10 p.m., and on Sunday from 11 a.m. to 10 p.m., Greek Corner, located at 281 Franklin Ave. in Franklin Square, also delivers.

Visit www.greekcorner.biz or call 516-326-0300 for more information.

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