



February 15, 2009

## Independence Village wins Fire Ice

The winning formula for the salsa competition in Northville's Fire and Ice Festival competition had a distinctly Plymouth flavor.

Plymouth Independence Village won the Judge's Choice honor in the fourth-annual chili and salsa cook-off with Executive Chef Tim Bryant's Roasted Jalapeño-Tomato Salsa with Fresh Cilantro.

The Judge's Choice for chili was Poole's Tavern. Hotz Catering won the People's Choice salsa competition, while the Rusty Bucket took the People's Choice honor for chili.

Competitors include George's Senate Coney Island, Poole's Tavern, Rocky's of Northville, Solid Grounds Coffee House, Sweetie Pies Bakery and Caterers, Rusty Bucket, Deadwood Bar and Grill, Riffle's Homestyle Restaurant, Hotz Catering, Dino's Sports Grill, and Independence Village of Plymouth.

The festival also had ice carvings and carving demonstrations in town, live Salsa music by Saoco, Kidz Art Zone activities, and a Parks and Recreation breakfast fundraiser.

Fire and Ice for 2009 was proudly hosted by the Northville Chamber of Commerce. Sponsors included Northville Downtown Development Authority (DDA), Tom Holzer Ford, The Leukemia and Lymphoma Society, Everdry Waterproofing, American Laser Centers, and Varsity Lincoln Mercury.

### CASS dinner

Cass Community Social Services celebrates 79 years of service when they host their 15th annual dinner March 28 at the Inn at St. John's in Plymouth Township.

The event takes place at 6 p.m. and recognizes the efforts and accomplishments of CASS' staff and supporters over the past year. Awards will be presented for Volunteer, Staff Person, Church and Corporate Partner of the Year. Funds raised will help establish permanent housing for participants of the agency's Mom's Place program. Suburban Infiniti is the sponsor of this year's annual dinner.

Jeffery Zaslow, senior writer and columnist for the Wall Street who co-authored the New York Times bestseller *The Last Lecture*, will be the keynote speaker. Zaslow is a graduate of Carnegie Mellon University.

Along with his work at the WSJ, Zaslow was a columnist for *The Chicago-Sun Times*, and has made considerable contributions to *USA Weekend*. Zaslow's "Moving On" column for *The Wall Street Journal* garnered accolades from the National Society of Newspaper Columnists. He has appeared on "The Tonight Show," "The Oprah Winfrey Show," "Larry King Live" and "The Today Show." Zaslow lives in suburban Detroit with his wife, Fox 2 anchor Sherry Margolis, and his three daughters.

"We are thrilled to have Jeff as our Keynote Speaker," says CASS Executive Director, Rev. Faith Fowler. "He is extremely talented and humorous and I think everyone will be able to take something away from his talk."

The evening features appetizers and cocktails, along with a silent auction that includes eight books autographed by Zaslow. Other items include ticket packages to sporting events, a Waterford Vase, an autographed copy of New York Times Bestseller "Three Cups of Tea," CASS memorabilia and much

more. There will also be a live auction. Dinner will be served at 7 p.m. followed by a program.

Tickets to the event are \$100 per person or \$900 for a table of 10, and can be purchased by calling (313) 883-2277 or going to [www.casscommunity.org](http://www.casscommunity.org). The Inn at St. John's is located at 44045 Five Mile Plymouth. For more information, call (734) 414-0600.

### Medfusion expansion

Huron Valley Physicians Association, an Independent Physicians Association with over 750 members located throughout Southeastern Michigan, has selected Medfusion products and services to improve patient satisfaction, referral communication and clinical integration across additional practices.

"We work to serve our patients and community by providing an integrated and collegial network of physicians committed to the highest standards of patient-centered healthcare," said Lori Kostoff, Pharm. D., Executive Director of Huron Valley Physicians Associates. "Medfusion will help us continue to achieve our goals as we strive to meet the elements of a patient-centered medical home."

Of the 22 practices fully licensed and using Medfusion applications, 156 HVPA physicians have gone live on the patient-provider portal, and over 45,000 patient portal transactions have occurred in ten months. Nearly 10 percent of the surrounding Ann Arbor population with a median age of 30 is registered users on the HVPA patient portal, and in the last two months nearly 282 referrals have been received through the referral portal which enhances physician-to-physician communication.

Other solutions from Medfusion's self-serve Web-based platform that will enhance HVPAs patient communications and satisfaction include:

n "Ask a Biller," a patient communication solution that permits patients to send questions about their medical bills to office staff, resulting in less time spent on the phone for both patients and staff.

n Online Prescription Renewal/Refill Request, which offers patients the flexibility to submit refill requests online and enables staff to fulfill the requests by using an automated fax to the pharmacy option.

n Online Appointment Requests that enables patients to request an appointment online rather than being placed on hold or playing phone tag with the doctor's office to make an appointment.

"HVPA has shown a continued commitment to their patients and to the quality of care they provide," said Stephen Malik, CEO and founder of Medfusion. "We're confident that our solutions will not only enhance the patient and community experience, but also foster operational efficiency and connectivity within the organization."

## Additional Facts

### Salsa success

#### Roasted Jalapeño-Tomato Salsa with Fresh Cilantro

Ingredients: 2 lbs ripe tomatoes, preferably plum; 2-3 fresh jalapeño chiles, stemmed; half of a small white onion, sliced 1/4 inch thick; 4 garlic cloves, peeled; 1/4 cup water; 1/3 cup chopped fresh cilantro, loosely packed; 1 generous teaspoon salt; 1 1/2 teaspoons cider vinegar; 1/4 cup Extra virgin olive oil

#### Preparation

1. Heat the broiler. Lay the whole tomatoes and jalapeños out on a broiler pan or baking sheet. Set the pan 4 inches below the broiler and broil for about 6 minutes, until darkly roasted on one side (the tomato skins will split and curl in places). Flip over the tomatoes and chiles and roast the other side for another 6 minutes or so. Set aside to cool.
2. Turn the oven down to 425 degrees. Separate the onions into rings. On a similar pan or baking sheet, combine the onion and garlic. Roast in the oven, stirring carefully every couple of minutes, until the onions are beautifully browned and wilted and the garlic is soft and browned in spots, about 15 minutes total. Cool to room temperature.
3. For a little less rustic texture or if you're canning the salsa, pull off the peels from the cooled

tomatoes and cut out the "cores" where the stems were attached, working over your baking sheet so as not to waste any juices. In a food processor, pulse the jalapeños (no need to peel or seed them) with the onion and garlic until moderately finely chopped, scraping everything down with a spatula as needed to keep it all moving around. Scoop into a big bowl. Coarsely puree the tomatoes - with all that juice that has accumulated around them - and add them to the bowl. Stir in enough water to give the salsa an easily spoonable consistency. Stir in the cilantro and drizzle with olive oil and vinegar. Season with Salt and pepper to taste.

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