

GAS CITY & JONESBORO CHAMBER NOTES

The Official Voice of the Gas City Area Chamber of Commerce

December 2008

The Chamber Mission Statement: To Promote, Nurture and Develop the Community and Character of the Gas City Area through cooperative efforts from Business, Industry and Education.

Please route this newsletter to the other staff in your business to keep them up-to-date on services, functions and programs available to all employees of our member companies!

WELCOME NEW MEMBERS

The Gas City Area Chamber of Commerce would like to thank the following new members. We encourage members to do business with other members and shop locally.

Chappy's Hometown Pizza

Brad Chaplin - Owner
233 E Main St, Gas City, IN 46933
Phone: 765.674.3332

Midwest Organic Coffee Company

Reid & Shari Boulton - Owner
1105 W 51st St, Marion, IN 46953
Phone: 765.674.7226

Email: info@midwestorganiccoffee.com ~ Website: www.midwestorganiccoffee.com

Second Harvest Food Bank of East Central Indiana

Lois Rockhill - Executive Director
6621 North Old SR 3, Muncie, IN 47303
Phone: 765.287.8698 ~ Fax: 765.287.2036
Website: www.curehunger.org

Important Dates

Visit www.gascity.com to link to the online Community Calendar sponsored by IMI.

- 12/03/08 Board Executive Officers Meeting @ 8:00 a.m. – **Chamber Office** Conference Room
- 12/09/08 Small Business Mentoring Group @ 8:00 a.m. – **Chronicle-Tribune Office** Conference Room – Meetings by appointment only; call the Chamber Office ph. 674-7545.
- 12/11/08 Board of Directors Meeting @ 8:00 a.m. – **Chamber Office** Conference Room
- 12/17/08 Director's Luncheon @ 12 Noon – **Eastview Wesleyan Church** (*Guaranteed reservations required by December 12. Call 674-7545 to make a reservation.*)
SPEAKERS: Carey Services
MENU: Turkey, Mashed Potatoes, Stuffing, Mixed Vegetables, Toss Salad, Red Jell-O Cake, Drink – Cost: \$6.00
- 12/22/08 Newsletter Article Submission Deadline

Midwest Organic Coffee Company Coffee Tasting**Thursday, December 4, 6:30-8:00 p.m. (Come & Go)**1105 W. 51st Street, Marion, 765-674-7226

See the Roastery, Learn something you didn't know about coffee, Taste the freshest coffees you have ever had, we will serve coffee from all over the world. RSVP is not required, but it will help us know how much coffee we need to brew. Questions? Contact us at: info@midwestorganiccoffee.com

RIBBON CUTTING & OPEN HOUSE**Boutique 125 Open House
One Year Anniversary Celebration!**238 E Main Street, Gas City
765.618.8465**Taste of Texas / West Texas Steak House
Grand Re-Opening & Ribbon Cutting Ceremony**
East of I-69 on St Rd 22 at Oasis 22 Shopping Center
765.998.7000**FREE Promotion through the Chamber Welcome Bags**

The Gas City Area Chamber of Commerce is putting together welcome bags for newcomers to the area. Would you like to promote your business by putting promotional items, business cards, flyers and/or brochures in these bags? Discount coupons would be a great way to get newcomers in your business. Please contact the chamber office at 765.674.7545 with any questions.

Member News and Updates

Have you had changes or improvements in your business? Have you received an award, reached a milestone or accomplished additional training? We want to know so we can share these things with your Chamber partners. We also encourage members to visit www.gascity.com and verify their membership listing is current. Please send your information and updates to the Chamber office – Phone: 765.674.7545; email: gascity@comteck.com; Fax: 765.674.1152.

Director's Luncheon

Don't miss out on the opportunity to promote your business by giving a presentation at the Director's Luncheon. The cost is only \$25 and includes 1 meal. Speakers receive 10-15 minutes to address a very captive audience. As an added benefit, you may provide a door prize. This opportunity is available for speakers as well as attendees. If you plan to donate a door prize, please contact the chamber office by end of business the Monday before the luncheon.

Thank you "Pro Prints", "Hoosier Burn Camp" and "Anderson University School of Adult Learning" for speaking at our November Director's Luncheon. Everyone appreciated learning more about your services. Also, thank you "Pro Prints", "Anderson University School of Adult Learning" and "Miller's Merry Manor" for donating the door prizes and gifts. We want to thank our volunteer working check-in, Gwen Black and our diplomat greeters: Mark Siegelin, Edward Jones and Nancy Bryant, Gas City-Mill Township Library.

Chamber Spotlight on Business

Mississinewa High School Partnership

April Dickey's high school Journalism students have partnered with the Gas City Area Chamber of Commerce agreeing to contact area Chamber members and submitting articles for publication in the Chamber Notes. Students, freshmen through senior grades, are using skills they are learning by making contact with area businesses, making their request, interviewing and writing "Business Spotlight" articles for publication. Following is a feature article submitted by Mississinewa High School.

Best Western by Rebecca Gerstorff



When you walk in the doors of the Best Western in Gas City, you notice that there is an employee standing in the distance waiting for your service. When you look around, you see couches and chairs. Everything is just beautiful and really clean.

When Best Western was built in Gas City near 1-69, there was only one motel in Gas City. "The reason that it started was because we needed more hotel rooms in the area," said Darlene Mahegan, manager.

The hotel, which employs around 25 people, is located between two colleges, Taylor University and Indiana Wesleyan University. Families need hotel rooms when visiting college students. Ducktail Run also brings many visitors to Gas City. "The summer and the fall are usually our busiest seasons of the year," said Mahegan.

Being a hotel manager is enjoyable. "I really like everything about my job, except dealing with difficult people," said Mahegan. "I like the community because it is a close knit community and everyone helps each other out."

So, if you're looking for a relaxing place to stay, think Best Western. They provide free breakfast and also have an indoor heated pool.

**Remember to support "OUR" local economy by "Shopping Local".
We can do together what we can not do alone!**

COMMUNITY AND MEMBER NEWS ...

Gas City Firemans' Auxiliary's Annual Breakfast with Santa

Saturday, December 6th, 8:00 am till 11:00 am – Come & See Santa or Just Come to Eat!!

Gas City Fire Station, 111 South 3rd St

Pancakes, scrambled eggs, sausage, biscuits & Gravy. Adults \$5.50, Children (3-10) \$3.00, Children 2 & under free. Pictures with Santa \$3.00. All Proceeds Benefit the Gas City Fire Department.

Twin City “We Care” Childrens Bazaar

Saturday, December 6th, 10:00 am – 1:00 pm

West School Gym – Open to all children in Gas City, Jonesboro and Mill Township under age of 14 who want to shop for their family. Most items under \$3.00. Bring list, 1 shopping visit only. Parents not allowed in Gym during shopping.

Gas City Museum Buggy Rides in the Gas City Park

Saturday, December 6th, 6:00 pm – 9:00 pm, \$1.50 per person

Chili & Vegetable Soup

Craft Show 4:00-9:00 pm

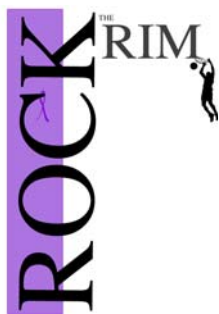
F.C. Tucker Realty Center 6th Annual Cover the Cold Blanket Drive

Begins NOW and ends December 15th. We need your help! This is a wonderful time to give a gift of warmth to Grant County’s less fortunate. New blankets are being collected to distribute to local charities. Monetary donations are also accepted to purchase blankets. Please partner with us to make our *Cover the Cold Campaign* a Great Success! Donations can be dropped off at F.C. Tucker Realty Center, 605 N Western Ave, Marion, (765) 662-6099.

‘Warm Thanks’ from F.C. Tucker Realty Center

“Rock the Rim” Fight Against Cancer

Friday, December 12



DECA and the Student Councils of Mississinewa High School and Oak Hill High School have joined together in the fight against cancer. An exciting and competitive fundraiser will take place at the Mississinewa / Oak Hill basketball game at the MHS gym. All proceeds from the event will go directly to the Cancer Services of Grant County!

Last year Mississinewa DECA raised over \$4000 and with the help of the Oak Hill student council, this year’s goal is to raise \$8000. Please take the time to help those in need and donate to Cancer Services of Grant County to support cancer awareness. The fundraising official “tip-off” was November 19 at the Gas City Area Chamber of Commerce Director’s Luncheon. A very special “Thank You” to Mark Koopman,

Hoosier Burn Camp, for starting the process by offering to donate \$20 if 4 other members would donate \$20. Thank you members and attendees for raising \$160 to “tip-off” the event!

Before the Game Dinner - Mississinewa Student Council will be sponsoring a fundraising dinner. The cost is only \$5.00 and will begin at 4:30 in the High School Cafeteria.

During the Game

- Mississinewa and Oak Hill alumni will be rocking in rocking chairs for donations.
- Mississinewa Booster Club will be donating all the proceeds from their half time 3-point shoot-out.
- Businesses will be sponsoring quarters and points scored and in-between quarter student shoot-out. Many different sponsorship opportunities and levels of exposure are available.

For more information about sponsorship or additional details contact Mississinewa High School/DECA, (765) 674-2248.

Attention Employers! Are you getting your \$2400.00 tax credit?



Let Carey Services help offset our federal tax liability with a WOTC tax credit. Under the provisions of the Tax Relief & Healthcare Act of 2006, employers can claim a maximum federal income tax credit of \$2,400.00 per eligible employee.

What are the 9 Target Groups?

- IV-A Recipient- A member of a family that has received Temporary Assistance for Needy families for any 9 months of the last 18 months.
- Veterans – Active duty veterans who have received food stamp assistance for the at least 3 months of the last 15 months ending on the hire date.
- Ex-Felons – A felon that has been convicted or released from prison of a felony within one year of the hire date.
- High Risk Youth- Youth between 18 and 24 years old who live in a Federal Empowerment Zone or Enterprise Community.
- Summer Youth Employees- Youth between 16 & 17 years old, employed between May 1 & September 15, who live in an Empowerment Zone or Enterprise Community.
- Vocational Rehabilitation- A disabled person who has completed or is completing rehabilitative services from an approved state or veteran's agency.
- SSI Recipient- A person who has received Supplemental Security Income under Title XVI of the Social security Act benefits for any month ending within the last 60 days.
- Food Stamp Recipient- A person between the ages of 18 & 39 years old and a member of a family that has received food stamps for the last consecutive 6 months, or received Food Stamps for at least 3 of the last 5 months, but are no longer eligible to receive.
- Long-Term Family assistance Recipient- A person that is a member of a family that: Receive AFDC/TANF benefits for at least 18 consecutive months ending on the hiring date
-Received AFDC/TANF benefits for any 18 months beginning after August 5, 1997 ending the last 2 years of the hiring date.

How Much Are Tax Credits Worth?

Qualified wages for the 8 WOTC Target Group is based on the first \$6,000 in wages:

Option 1 – A 25% credit for workers who work at least 120 hrs but less than 400 hrs which totals-**\$1,500**

Option 2 – A 40% credit for workers who work at least 400 hours for a maximum credit of **\$2,400**

Applying for this Tax credit is not difficult and not time consuming! Carey Services' Staff members can Pre-Screen applicants and do most of the initial form completion for you!

Carey Services is with you every step of the way. We provide on the job support, coaching, trouble shooting and consultation services. Our goal is to foster successful working relationships between employees and employers. **Best of all our service is free! Don't miss out on getting your \$2400.00 tax credit!**

Contact: Andy Kirby @ 765-668-8961 x 124 or Bill Rock @ 765-668-8961 x151

MILLER'S MERRY MANOR INTRODUCES "PREMIER DINING"

A new concept for nursing home residents

By: Lana Lanham, Admissions Director

Miller's Merry Manor is always trying to make life a little bit better when it comes to serving America's greatest generation, our senior population. Resident satisfaction is very important to Miller's Merry Manor, especially when it comes to food quality and the delivery of meals. Following careful evaluation of residents' needs and suggestions, along with input from their families, Miller's Merry Manor in

Marion has introduced “Premier Dining”, an innovative dining concept normally reserved for Assisted and Independent Living facilities.

Premier Dining allows Miller’s Merry Manor residents to move from the industry standard of set menus, assigned seating and permanent meal times to a restaurant and hospitality model of food service involving freedom of choice in each area. This model reinforces the belief that individuals’ desire to remain independent and fulfilled should be encouraged regardless of current health or housing status.

Residents now have the ability to select food preferences and specialized diets from a varied menu, in addition to the freedom to choose the time of their meal, and the added benefit of open seating, allowing for more social choices. Residents may also enjoy the addition of pleasant dinner music, along with stylish table settings and fine linens. Those not wishing to choose from the dining menu may be served a nutritious “Chef’s Choice” meal designed by the Registered Dietitian. Family participation is encouraged to give assistance in decision-making for those residents unable to participate independently.

Premier Dining follows the trend of empowering residents at Miller’s Merry Manor through aggressive rehabilitation and activity programs. The benefits of the Premier Dining Experience may include an enhanced attitude toward an individual’s nutritional status, improved appetite, increased independence and self-determination regarding one’s health and rehabilitation, and enhanced socialization. Perhaps most important, the Miller’s Merry Manor Premier Dining Experience continues the familiarity of a lifetime of making choices and independent decisions while fostering a healthy approach to dining.

For more information on the Premier Dining Experience and other services offered by Miller’s Merry Manor of Marion, contact Lana Lanham at 765 662 3981, or online at www.millersmerrymanor.com.

Anderson University's Professional Development Services presents...

Spotlight Seminar Series: Customer Service



Did you know 95% of customers who have their complaint resolved quickly will return and do business with you again? Learn how to consistently understand customer expectations and confidently deliver fantastic customer service at our next Spotlight Seminar.*

* “Increasing Customer Satisfaction” study, U.S. Office of Consumer Affairs, U.S. Consumer Information Center, Pueblo, CO, 1986.

When: Tuesday, December 9, 2008, 8:00 a.m. to 4:00 p.m.

Where: AU Flagship Center (Exit 22, I-69), 2705 Enterprise Drive, Anderson, IN 46013



You Will Learn To: Understand customer expectations, Recognize levels of service, Identify behaviors that constitute exceptional customer service, Practice effective listening and problem solving skills, Use positive language in customer interactions

Cost: \$99 includes continental breakfast and lunch. **Register here by December 4, 2008:**

<http://www.anderson.edu/pds> **For More Information:** Please contact Kerrie Aborn by phone: 765-648-2889, toll-free: 877-428-2765 x2889, or email: pds@anderson.edu.

Upcoming Brunch+Learn Seminar – Thursday, Jan. 29, 9 a.m. to 11 a.m., Team Building



Dear Healthcare Community,

On behalf of the Board of Directors, employees, physicians and volunteers, I wish you a joyful and healthy holiday season.

As we reflect on the past 12 months, it was a time of exciting transition for MGH. Transition from being a well-known regional healthcare provider to one nationally awarded and recognized for excellence in patient care, outcomes and safety; transition in leadership; and transition to the latest and most advanced technology to provide the highest level of healthcare and services to our patients.

- In January, we achieved Magnet® designation for excellence in nursing from the American Nurses Credential Center, joining only eight (8) Indiana hospitals and just four percent (4%) of hospitals in the nation with Magnet designation.
- For the second time, Thomson Healthcare named MGH as one of the nation's 100 Top Hospitals®. The award recognizes hospitals, which have achieved excellence in (1) clinical outcomes; (2) patient safety; (3) financial performance; and (4) efficiency.
- In May, HealthGrades® compared orthopedic quality, success rates and clinical outcomes for 5,000 hospitals across the United States. MGH and our orthopedic surgeons earned HealthGrades 2008 Orthopedic Service Excellence Award™. The distinction placed MGH and our five highly-talented orthopedic surgeons in the Top 10% in the nation for Overall Orthopedic Services. MGH also earned an excellent, five-star rating for Overall Orthopedic Services – A distinction only fifteen percent (15%) of the nation's hospitals received.
- In August, MGH's Radiology department installed a new, state-of-the-art Philips Brilliance® CT 64-slice scanner, one of the most advanced CT systems in the healthcare industry. The new scanner gives MGH physicians crucial information more quickly and aids in the process of determining an earlier and faster diagnosis, particularly in the area of cardiac studies.
- In December, a new Philips HFO® open-sided MRI unit was installed in the Radiology department offering patients three times more space than a typical closed-sided unit. The extra space provides more comfort for the patient and greatly reduces the patient's claustrophobia by allowing them to feel less confined and restricted. Additionally, patients can relax by choosing what they want to see and hear during their exam. One of ten (10) environments can be chosen including: jungle, sky, tropical island and underwater. Once chosen, they are projected on the walls along with appropriate audio and lighting, making patients feel far away from worries and concerns.

Thank you for your support, and once again, best wishes for a joyful and healthy holiday season. We look forward to working with you in 2009 to make our community hospital the best place to practice medicine and receive high quality healthcare and service.

Sincerely,

Paul L. Usher

Paul L. Usher, FACHE, CPA, FHFMA
President and CEO





Contact: Pam Amburgey at 662-4820 or
Randy Deffenbaugh at 662-4014
November 14, 2008

LIGHTS OF LOVE

Mainstay of Community Holiday Celebration Supported by Many

The lighting ceremony for Marion General Hospital's 19th Lights of Love will be Sunday, Dec. 7 at 6 p.m. in front of the Ambulatory Care Center; 330 N. Wabash Ave. Immediately following the ceremony, refreshments will be served at the Allspice Café.

Lights of Love is a spectacular display of lights which has become a mainstay of the community holiday celebration. Each light represents a \$5 individual or organizational donation made to the hospital for someone special: a loved one, relative, in memory of, get well, anniversary, thank you, in honor of or birthday. A list of honorees will also be displayed in the Hospital.

"The community has always eagerly supported Lights of Love," states Pam Amburgey, Lights of Love coordinator. "We are excited to be offering it to the community once again this year."

Lights of Love forms are available by calling Volunteer Services at 765-662-4820. Forms are also available at the front main entrance lobby or gift shop.

Donations to the Lights of Love will be used to help MGH continue to provide extraordinary healthcare to the entire region.

For Sale or Exchange – Industrial Building

Jonesboro Industrial Center, 618 S Main St, Jonesboro, IN

34,570 Sq. F. Divisible on 1.56 Acres of Land

For additional information please call Jonesboro City Hall, 765.674.1196

Websites of Interest



Gas City Area Chamber of Commerce – www.gascity.com

Grant County Growth Council – www.grantcoindevelopment.com

Grant County Convention & Visitors Bureau – www.showmegrantcounty.com

Indiana State Chamber of Commerce – www.indianachamber.org

Indiana Workforce Development – www.hoosierdata.in.gov

Indiana Polling Places - www.indianavoters.com

Marion-Grant County Chamber of Commerce – www.marionchamber.org

State of Indiana – www.indiana.gov

The Taxpayers Network – www.taxpayersnetwork.org

United States Small Business Administration - www.sba.gov

United States Department of Commerce - www.commerce.gov

The Official Business Link to the U.S. Government – www.business.gov

We our encourage members to do business with other members & shop locally!

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2008-2009**

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