UH’s PC Fair attracts 150 in two hours

More than 150 Boston University Medical Center personnel, including many University Hospital staff and employees, attended a Personal Computer (PC) User Fair within a two-hour period on July 29 in the Atrium Pavilion Conference Center.

The fair, which was a one-year anniversary celebration of the PC User Group, featured numerous vendor andBUMC personnel demonstrations. The group held its first meeting in July 1987. Its goal is to advance knowledge and exchange information about the applications of personal computers and personal computer software.

University Hospital staff and employees who presented exhibits that day included: Mark Whitney and Thornton Shepherd, Nursing Administration, "Using Harvard Graphics continued on page 2

'TLC' computer talks with UH patients at home, reports to MD

The crew of the ABC weekly television news program "20/20" visited the University Hospital last month to film an interview segment with Robert Friedman, M.D., the UH originator of an innovative way to monitor patients with chronic illnesses.

Friedman, who is director of the Medical Information Systems Unit of the Evans Medical Group at UH, has helped develop the Telephone Link Computer (TLC) system—an automated computer-based telephone system that is being used to monitor high blood

Evans lobby closing as entry on Sept. 17

The final step in making the Atrium Pavilion the Hospital’s true 'main entrance' will take place on Saturday, Sept. 17, when the Evans Building entrance is officially closed. The Evans served as a key "gateway" to UH since the building's opening in 1972.

The closing of the Evans lobby entrance has been planned since the Atrium project was on the architect’s drawing board. It achieves two goals: providing a single foot-traffic pattern from the Atrium Pavilion throughout the Hospital and permitting improved security by cutting down the number of entrances to UH.

The Evans entrance was always considered a "temporary" main entrance. Hospital and Medical Center planning dating from the 1960s envisioned the permanent main entrance in a new patient-care facility across East Newton Street—today's Atrium Pavilion.

A number of actions aimed at improving UH security and information operations will be initiated at the time of the Evans lobby closing:

- A new security/information post will be established at the second-floor connection of the Doctors Building and the Atrium Pavilion. The position, which will be manned from 5:30 a.m. to 12:30 a.m., seven days a week, will be situated in the east elevator lobby of the Hospital.

Evans lobby closing:

Hospital’s 1988 Employee Giving Campaign to be launched Oct. 1

The 1988 Employee Giving Campaign will kick off on Oct. 1 and will run throughout the month. This annual campaign provides employees with the opportunity to support the United Way of Massachusetts and the U-Help Fund, a fund that assists patients in need. Contributions may be made through a direct gift or payroll deduction.

continued on page 2
**Evans continued from page 1**

Health Services Building and will greet employees, staff, and patients entering via the DOG garage. Employees and staff identification will be checked at this point and those personnel without identification will be issued temporary cards. Visitors to the Hospital will be issued passes by means of a computerized pass system.

The Atrium Pavilion second-level post, located at the top of the escalator, will be relocated near the site of the present information desk on the lobby level. Employees and visitors will be required to follow the same identification procedures outlined above. The Atrium Pavilion position will be manned from 8 a.m. to 8:30 p.m., seven days a week.

Electronic control of the N4 bridge will be implemented and will monitor individuals via a surveillance camera system.

**Employee Giving continued from page 1**

This year a preliminary goal of $100,000 above what was raised last year has been set. Last year's campaign netted $86,000 for the hospital. By year's end, $26,000 for the U-Help project had been raised.

Prizes will be awarded again this year for those who make contributions. Prizes include a week's trip to Bermuda, two nights in a four-star hotel, and a weekend for two in Block Island. As well, there are many others.

Volunteer solicitors are needed. If you are interested, contact Karby MacArthur, special events coordinator, 88999.

**DINING OUT**

Dining Out, a column that features restaurants in the South End, will appear in Connections from time to time as space permits. The column will assist UH employees of their "off-campus" dining options.

The St. Cloud Restaurant

Location: 557 Tremont Street

Prizes: On the expensive side, $8 to $13 for lunch entrees

Lunch hours: 11:30 a.m. to 3 p.m.

Credit cards: Visa, Mastercard, American Express

Diner's Club Gold Card

The St. Cloud is a restaurant with good food and an atmosphere that you would expect given its neighborhood. Located on Tremont Street, the St. Cloud is adjacent to the Boston Center for the Arts, not far from Copley Square. I recommend the St. Cloud for a special occasion or holiday celebration.

St. Cloud's lunch menu is selective, on the gourmet cutting edge. Dish presentations are interesting and attractive. If your taste is more on the meat-and-potato side, the St. Cloud may not be for you.

Lunch entrée selections, which are priced between $8 to $13, range from a wintery turducken, to ricotta and parmesan-filled ravioli and wild mushroom sauce, to a petite sin-ter salad with zinfandel butter and onion rings. A fish and pasta of the day are served and priced daily. My selection, the petit sin-ter, tasted as wonderful as it looked.

A five-minute bus ride from UH will take you to the St. Cloud. The number 10 (Copley Square) bus leaves from in front of the Atrium Pavilion and will drop you at the corner of Tremont and Dartmouth Streets.

The St. Cloud’s sandwiches are all priced at $5.50, including the sandwich of the day. A tasty chicken and apple salad sandwich, which is my favorite, is served with a fresh tomato and arugula salad vinaigrette and home-made potato chips. Other sandwiches on the menu are a St. Cloud Burger and an open-faced grilled tuna that are served with mildly spiced vegetable salad, and panetta with the burger and onion and capicola with the tuna.

Lunch entrée selections, which are priced between $8 to $13, range from a wintery turducken, to ricotta and parmesan-filled ravioli and wild mushroom sauce, to a petite sin-ter salad with zinfandel butter and onion rings. A fish and pasta of the day are served and priced daily. My selection, the petit sin-ter, tasted as wonderful as it looked.

A five-minute bus ride from UH will take you to the St. Cloud. The number 10 (Copley Square) bus leaves from in front of the Atrium Pavilion and will drop you at the corner of Tremont and Dartmouth Streets.

The St. Cloud’s sandwiches are all priced at $5.50, including the sandwich of the day. A tasty chicken and apple salad sandwich, which is my favorite, is served with a fresh tomato and arugula salad vinaigrette and home-made potato chips. Other sandwiches on the menu are a St. Cloud Burger and an open-faced grilled tuna that are served with mildly spiced vegetable salad, and panetta with the burger and onion and capicola with the tuna.

Lunch entrée selections, which are priced between $8 to $13, range from a wintery turducken, to ricotta and parmesan-filled ravioli and wild mushroom sauce, to a petite sin-ter salad with zinfandel butter and onion rings. A fish and pasta of the day are served and priced daily. My selection, the petit sin-ter, tasted as wonderful as it looked.

A five-minute bus ride from UH will take you to the St. Cloud. The number 10 (Copley Square) bus leaves from in front of the Atrium Pavilion and will drop you at the corner of Tremont and Dartmouth Streets.

The St. Cloud’s sandwiches are all priced at $5.50, including the sandwich of the day. A tasty chicken and apple salad sandwich, which is my favorite, is served with a fresh tomato and arugula salad vinaigrette and home-made potato chips. Other sandwiches on the menu are a St. Cloud Burger and an open-faced grilled tuna that are served with mildly spiced vegetable salad, and panetta with the burger and onion and capicola with the tuna.

Lunch entrée selections, which are priced between $8 to $13, range from a wintery turducken, to ricotta and parmesan-filled ravioli and wild mushroom sauce, to a petite sin-ter salad with zinfandel butter and onion rings. A fish and pasta of the day are served and priced daily. My selection, the petit sin-ter, tasted as wonderful as it looked.

A five-minute bus ride from UH will take you to the St. Cloud. The number 10 (Copley Square) bus leaves from in front of the Atrium Pavilion and will drop you at the corner of Tremont and Dartmouth Streets.

The St. Cloud’s sandwiches are all priced at $5.50, including the sandwich of the day. A tasty chicken and apple salad sandwich, which is my favorite, is served with a fresh tomato and arugula salad vinaigrette and home-made potato chips. Other sandwiches on the menu are a St. Cloud Burger and an open-faced grilled tuna that are served with mildly spiced vegetable salad, and panetta with the burger and onion and capicola with the tuna.

Lunch entrée selections, which are priced between $8 to $13, range from a wintery turducken, to ricotta and parmesan-filled ravioli and wild mushroom sauce, to a petite sin-ter salad with zinfandel butter and onion rings. A fish and pasta of the day are served and priced daily. My selection, the petit sin-ter, tasted as wonderful as it looked.

A five-minute bus ride from UH will take you to the St. Cloud. The number 10 (Copley Square) bus leaves from in front of the Atrium Pavilion and will drop you at the corner of Tremont and Dartmouth Streets.

The St. Cloud’s sandwiches are all priced at $5.50, including the sandwich of the day. A tasty chicken and apple salad sandwich, which is my favorite, is served with a fresh tomato and arugula salad vinaigrette and home-made potato chips. Other sandwiches on the menu are a St. Cloud Burger and an open-faced grilled tuna that are served with mildly spiced vegetable salad, and panetta with the burger and onion and capicola with the tuna.

Lunch entrée selections, which are priced between $8 to $13, range from a wintery turducken, to ricotta and parmesan-filled ravioli and wild mushroom sauce, to a petite sin-ter salad with zinfandel butter and onion rings. A fish and pasta of the day are served and priced daily. My selection, the petit sin-ter, tasted as wonderful as it looked.

A five-minute bus ride from UH will take you to the St. Cloud. The number 10 (Copley Square) bus leaves from in front of the Atrium Pavilion and will drop you at the corner of Tremont and Dartmouth Streets.

The St. Cloud’s sandwiches are all priced at $5.50, including the sandwich of the day. A tasty chicken and apple salad sandwich, which is my favorite, is served with a fresh tomato and arugula salad vinaigrette and home-made potato chips. Other sandwiches on the menu are a St. Cloud Burger and an open-faced grilled tuna that are served with mildly spiced vegetable salad, and panetta with the burger and onion and capicola with the tuna.

Lunch entrée selections, which are priced between $8 to $13, range from a wintery turducken, to ricotta and parmesan-filled ravioli and wild mushroom sauce, to a petite sin-ter salad with zinfandel butter and onion rings. A fish and pasta of the day are served and priced daily. My selection, the petit sin-ter, tasted as wonderful as it looked.

A five-minute bus ride from UH will take you to the St. Cloud. The number 10 (Copley Square) bus leaves from in front of the Atrium Pavilion and will drop you at the corner of Tremont and Dartmouth Streets.

The St. Cloud’s sandwiches are all priced at $5.50, including the sandwich of the day. A tasty chicken and apple salad sandwich, which is my favorite, is served with a fresh tomato and arugula salad vinaigrette and home-made potato chips. Other sandwiches on the menu are a St. Cloud Burger and an open-faced grilled tuna that are served with mildly spiced vegetable salad, and panetta with the burger and onion and capicola with the tuna.
Emergency room physicians set their sights on the future

In the last eight months, the emergency room (ER) has added two full-time attending physicians to its staff, both of whom hope to improve emergency patient-care services offered at the hospital. The ER’s newest staff member is Henry Maltz, M.D., who came to the University Hospital two months ago from another Boston teaching hospital. Maltz has joined Stephen Chernow, M.D., ER director, in providing emergency medical services to patients and teaching experience to the interns and residents who receive training in the emergency room. Both physicians combine individualized specialties in internal and emergency medicine as well as critical care.

I have what it takes

‘Between Henry and I, we have the credentials, the experience and the interest to further the academic and practical sense of emergency medicine here,’ said Chernow.

Chernow said he hopes for a great deal of interaction between himself and Maltz, and the house staff and patients now that there are two full-time attending physicians on staff. The ER director, who received his training in Irvine, Calif., and Tucson, Ariz., said he would like to offer an array of instructional classes to medical students, such as the one he is currently teaching on advanced cardiac life support.

Renovation to begin this month

With only eight beds, the ER staff currently has little space to accommodate the 38,000 patients it treats in an average year. A half-million dollar renovation project is expected to help the situation and will increase the number of beds to 14. The project is expected to begin this month.

The renovated ER will be located in the same building (H-1), at the opposite end of the hall, where Occupational Health Services is currently located. Chernow and Maltz share a mutual enthusiasm about the project since it will provide more flexibility within the unit and relieve stress on both the house staff and patients. ‘Our main thrust now is to arrive at a deliver a high level of patient care given the space constraints we are under,’ Chernow said.

When renovations are completed, Chernow said he would like to offer more emergency medical services to the South End community. One new program, he noted, would include the establishment of a health-education center in the ER waiting room.

We all screamed for ice cream

The University Hospital and Boston University Medical Center employees beat the heat with a special Make-Your-Own-Sundaes Ice Cream Social on August 17. Co-sponsored by both institutions, the day featured balloons, free frisbees and the sultry sounds of a steel band.

The University Hospital September 1988
Cash in on an improved employee-referral program

University Hospital employees can earn up to $500 for getting someone they know hired by UH. "Cashablanca II: Here's looking for you," with a theme based on the Humphrey Bogart/Lauren Bacall classic, motion picture "Casablanca," is a Human Resources employee-referral program that offers rewards to current full-time employees who successfully refer people for Hospital jobs.

The three-year program has been the "most valuable source of talent" at the University Hospital since its implementation, according to UH Vice President of Human Resources Susan Hancova. Cashablanca has helped to close the gap of available positions from 200 positions last year, to 80 this year.

Benefits of program

As effective as it has been, UH Employment Manager Tina Lawson has been breathing new life into the program. Beginning next month, Cashablanca will feature raffles and a grand prize drawing, equal to $400, three times a year. In addition, every six months, there will be a $50 drawing for employees who have been hired through the program.

If you are interested in the program, complete a Cashablanca postcard referral form from the Human Resources Department or have the candidate whom you have referred list your name on a job application. When you have filled out a postcard and return it to Human Resources, if your referral is hired, you will receive a written acknowledgment from Human Resources.

In order for you to receive the $500 cash bonus, the new employee must remain on the Hospital's active payroll for 120 days. In addition to receiving the bonus, you will be eligible for the grand prize drawings. The more times you make qualified referrals, the more times your name will be entered into drawings.

"With the help of its current employee, the University Hospital has hired a tremendous number of excellent people. We at Human Resources want to continue this successful partnership. We value the people that are referred to us," Lawson said.

Today's parents

Knowing when to loosen the apron strings

BY PEGGY KOUCHE

With today's high cost of living, it's almost a necessity for both parents to work. In the age of the working father and mother, as well as the single parent, a new breed of child has emerged: the latch-key child. Latch-key children seem to be more the season, in the days than the children who come home to open houses and waiting mothers (or fathers). However, while the latch-key child is not a rare phenomenon, it is one to watch. A cooperative study of children in the Boston area showed that the percentage of latch-key children is higher in the inner city than in the suburbs. The study also found that the percentage of latch-key children is higher in families with two or more children than in families with only one child.

The benefits of program

"Cashablanca II: Here's looking for you," with a theme based on the Humphrey Bogart/Lauren Bacall classic, motion picture "Casablanca," is a Human Resources employee-referral program that offers rewards to current full-time employees who successfully refer people for Hospital jobs. The three-year program has been the "most valuable source of talent" at the University Hospital since its implementation, according to UH Vice President of Human Resources Susan Hancova. Cashablanca has helped to close the gap of available positions from 200 positions last year, to 80 this year.

Benefits of program

As effective as it has been, UH Employment Manager Tina Lawson has been breathing new life into the program. Beginning next month, Cashablanca will feature raffles and a grand prize drawing, equal to $400, three times a year. In addition, every six months, there will be a $50 drawing for employees who have been hired through the program.

If you are interested in the program, complete a Cashablanca postcard referral form from the Human Resources Department or have the candidate whom you have referred list your name on a job application. When you have filled out a postcard and return it to Human Resources, if your referral is hired, you will receive a written acknowledgment from Human Resources.

In order for you to receive the $500 cash bonus, the new employee must remain on the Hospital's active payroll for 120 days. In addition to receiving the bonus, you will be eligible for the grand prize drawings. The more times you make qualified referrals, the more times your name will be entered into drawings.

"With the help of its current employee, the University Hospital has hired a tremendous number of excellent people. We at Human Resources want to continue this successful partnership. We value the people that are referred to us," Lawson said.

Today's parents

Knowing when to loosen the apron strings

BY PEGGY KOUCHE

With today's high cost of living, it's almost a necessity for both parents to work. In the age of the working father and mother, as well as the single parent, a new breed of child has emerged: the latch-key child. Latch-key children seem to be more the season, in the days than the children who come home to open houses and waiting mothers (or fathers). However, while the latch-key child is not a rare phenomenon, it is one to watch. A cooperative study of children in the Boston area showed that the percentage of latch-key children is higher in the inner city than in the suburbs. The study also found that the percentage of latch-key children is higher in families with two or more children than in families with only one child.

The benefits of program

"Cashablanca II: Here's looking for you," with a theme based on the Humphrey Bogart/Lauren Bacall classic, motion picture "Casablanca," is a Human Resources employee-referral program that offers rewards to current full-time employees who successfully refer people for Hospital jobs. The three-year program has been the "most valuable source of talent" at the University Hospital since its implementation, according to UH Vice President of Human Resources Susan Hancova. Cashablanca has helped to close the gap of available positions from 200 positions last year, to 80 this year.

Benefits of program

As effective as it has been, UH Employment Manager Tina Lawson has been breathing new life into the program. Beginning next month, Cashablanca will feature raffles and a grand prize drawing, equal to $400, three times a year. In addition, every six months, there will be a $50 drawing for employees who have been hired through the program.

If you are interested in the program, complete a Cashablanca postcard referral form from the Human Resources Department or have the candidate whom you have referred list your name on a job application. When you have filled out a postcard and return it to Human Resources, if your referral is hired, you will receive a written acknowledgment from Human Resources.

In order for you to receive the $500 cash bonus, the new employee must remain on the Hospital's active payroll for 120 days. In addition to receiving the bonus, you will be eligible for the grand prize drawings. The more times you make qualified referrals, the more times your name will be entered into drawings.

"With the help of its current employee, the University Hospital has hired a tremendous number of excellent people. We at Human Resources want to continue this successful partnership. We value the people that are referred to us," Lawson said.
Radon linked to lung cancer

Exposure to elevated levels of radon can increase a person's risk of developing lung cancer. Scientists estimate that between 5,000 and 20,000 lung cancer deaths a year nationally can be attributed to radon. A person's chance of developing lung cancer depends on the concentration of radon and the length of time the person is exposed.

Radon can enter homes through either underground soil or private well-water.

'People don't think of their homes as being hazardous places. However, in some states, a house cannot be sold without first being tested for radon levels,' he explained, 'Some people don't want to know, but it's painless. If you don't test your house, you won't know.'

A Pennsylvania nuclear power plant worker might never have known that his home was a radon breeding ground if it hadn't been for mandatory radiation detection at the plant. One day while going into work, the man passed through a detector, as he had routinely every day. This particular day, however, the alarm sounded. After an examination of the man, it was found that he had radon on his sweater. The radon, originating thought to have been contracted at work, actually was caused by high levels of radon-2,700 pico-curies — in his home.

Not cause for alarm

The above case is an extreme example. Should a person decide to test his or her home for radon and get a high reading, it is not cause for alarm; rather, it is an indicator that follow-up action should be taken, Evdokimoff said. When he retested his home, Evdokimoff got a reading of 2.5.

The level of radon usually decreases considerably the higher you go in a home. The solutions to reducing radon levels are simple and generally inexpensive, such as sealing cracks in the basement.

If you should like to have your home tested for radon, call Radiation Protection at x7052.