

THE SMITH

APRIL 2018



FILLING THE GAP

SUMMER MEALS FOR KIDS

NEK-Community Action Partnership and the Kansas Food Bank have joined to offer *Filling the Gap*, a youth summer food program, for eligible kids (under the age of 18) during summer when school is not in session. The program is designed to provide free shelf-stable, pre-packaged meals to eligible youth each week that are participating in the program.

Applications for *Filling the Gap* will be accepted on **Wed., April 4, from 9 a.m. to 12 noon at the Smith County Health Department** located at 119 S. Main Street. You will need a Driver's License or ID and proof of income (2017 tax statement or paystub of last 30 days). If you have questions about your eligibility or the application process, contact Debi at 316-265-3663 or Kaydee at 785-547-7136.

SMITH COUNTY MEMORIAL HOSPITAL NEWSLETTER

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CEO BLOG

NEW MARKETS TAX CREDITS

ADDITIONAL FUNDING FOR BUILDING PROJECT

BY ALLEN VAN DRIEL

Throughout the planning process of our building project, we carefully explored and implemented financing mechanisms to minimize the need for property tax support.

Before we even completed the design phase of the project, we undertook a capital campaign, entitled “Honoring Our Past, Ensuring Our Future.” Through generous donations to this capital campaign by individuals and organizations, we raised right at \$2 million towards the project.

As we planned for the project, we carefully analyzed with the assistance of Great Plains Health Alliance and BKD, LLP (our accounting firm) the impact of the project on our reimbursement from the Medicare program. As a Critical Access Hospital, we are paid by Medicare based on the cost of the care we provide. Since depreciation and interest expense associated with the building project are part of what Medicare considers allowable expenses, in effect Medicare will pay for more than half of the cost of the project through increased reimbursement.

When we requested proposals for the construction of the building, the proposals were required to be structured as “Construction Management at Risk.” This means that the construction management company was required to construct their proposal and bid for the project based on a Guaranteed Maximum Price. This safeguard prevents additional costs of the project once underway by assuring that any cost overruns are the responsibility of the construction management firm, not the Board of Trustees. Hutton Construction, the construction management firm that was hired to manage the project, has done an excellent job of adhering to the budget they proposed before construction began.

Prior to beginning construction, we applied to the U.S. Department of Agriculture Rural Development agency for a low interest, long term loan to finance the building. We were successful in securing a 35 year loan for the cost of the project an interest rate of 2.875%, well below market rates at the time. USDA issued a Letter of Conditions in 2016. This letter outlines the requirements and restrictions under which USDA will issue the loan.



ALLEN VAN DRIEL,
CEO

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We were contacted by officials from USDA Rural Development, who recommended that we explore yet another potential source of funding for the project.

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CONTINUED ON P. 3

NEW MARKETS TAX CREDITS

CONTINUED FROM P. 2

One of the major conditions associated with the USDA loan is they will not actually disburse funds until the project is complete. This required us to find a source of construction funding for the project.

In 2008, Smith County established a Public Building Commission (PBC) when funding was needed for capital improvements at the existing hospital. The PBC, characterized legally as a “quasi-governmental agency”, has the authority to issue revenue anticipation bonds. These bonds provide a funding source for acquisition or improvement of buildings or capital improvements. In order to issue the bonds, a revenue stream capable of making debt service payments on them must be demonstrated. With the assistance of GPHA, BKD, and Piper Jaffray, an investment management company that has worked with Smith County on previous bond issues, the documentation was completed and revenue anticipation bonds to pay for the construction of the replacement hospital were issued in mid-2016.

All of these initiatives collectively were expected to provide affordable financing for the total project. Later in 2016, we were contacted by officials from USDA Rural Development, who recommended that we explore yet another potential source of funding for the project. This source is called Federal New Markets Tax Credits. It is a federal program, established in 2000, that provides tax credits to large, government-qualified investors who provide assistance to infrastructure projects in low-income communities. Smith County was identified as one of only a very few counties in Kansas eligible to participate in the program. We began working with a firm called Crescent Growth Capital in 2016 to help us understand the program and navigate the application process. Overall, the program, which is operated by the U.S. Department of the Treasury, allows Community Development Entities (CDEs) to invest in qualifying projects and, in return, receive credits against their

federal tax liability. Most of the CDEs participating in the program are large banks. Part of the responsibility of Crescent Growth Capital was to market our project to potential investors and assist with bringing parties together to complete the transaction. After initial discussions with the SCMHS Board of Trustees, the Smith County Commissioners, and the Smith County Public Building Commission in 2016, we worked throughout 2017 to secure interest in our project, gain commitment from CDEs, complete the legal documents necessary for the transactions, create a separate entity called the SCMHS Qualified Active Low Income Community Business (SCMHS QALICB), and satisfy

requirements of the two CDEs that ultimately invested in the project. The result, after months of work and hundreds of hours of discussions, was the investment by two CDEs of \$17.5 million in investment in our project, resulting in tax credits to themselves, and providing an additional \$2.5 million in revenue to our project. This \$2.5 million is not a loan, but an investment. It does not have to be paid back. It simply is an infusion of additional capital in to our project. The New Markets Tax Credits transaction

was completed in mid-February of this year, and we are beginning to see the flow of funds from the transaction.

This is just one more way that your SCMHS Board of Trustees are using every resource available to complete the new hospital building project in the most cost-effective way possible, with the greatest benefit to the community. The taxpayers of Smith County should be very grateful for the time and effort put into the project by these volunteer stewards of local resources.

For the latest video of the new hospital including a walk-through tour of the inside, go to our website www.scmhks.org or “like” us on Facebook (Smith County Memorial Hospital and Smith County Family Practice). We welcome your feedback.

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GENERAL SURGEON SERVICES

Dr. Mark Banker

The Outreach Specialty Clinic at Smith County Memorial Hospital has introduced a variety of new specialists in the last year including General Surgeon, Mark Banker, MD.

Dr. Banker completed his general surgery residency training at Baylor University Medical Center. He currently is employed at Beloit Medical Center as a practicing general surgeon since September 2016. He grew up in Salina, Ks. and graduated from Salina South High school in 2003. He attended Kansas State University and graduated with a Bachelor of Science degree in Biology in 2007. He was then accepted at the University of Kansas school of Medicine in Kansas City, graduating in 2011. Dr. Banker has received a broad spectrum of surgical training during his residency and will be providing a wide variety of surgical procedures to the Beloit and surrounding areas.

Dr. Banker started seeing patients at SCMH last October. He hosts his outreach clinic in Smith Center twice a month on the second and fourth Thursdays. In the month of April, he is scheduled to provide services on Thursday, April 12.



DR. MARK BANKER

RURAL ROUTE 13.1 RACE

ESBON, KANSAS

The Rural Route 13.1 offers a variety of events that take runners, walkers, and bikers along a scenic tour of rural Jewell County Kansas. Rolling hills challenge participants while providing stunning views of the countryside. After crossing the finish line, everyone is invited to enjoy a complimentary hot breakfast made from locally-sourced food. For just a \$10 entry fee, all participants will receive a customized race bib, finisher medal, and the opportunity to personalize their own souvenir - a limestone rock, native to Jewell County. For a \$30 entry fee, participants will also receive a performance-material t-shirt.

For those members of your household not old enough to participate, jogging strollers and bike trailers are welcome.

A spaghetti feed hosted by the Mankato Eager Beavers 4-H club will be available Friday evening at the Esbon Community Center along with packet pick-up and registration. Same day packet pick-up and registration will also be available from 7 to 7:45 a.m. on race day.



10K (6.2 mile) races begin at 8 a.m.; 13.1 and 26 mile races will begin immediately after. Breakfast will begin being served at 8:30 a.m. and will continue until the last participant finishes!

All proceeds will benefit the Zach Kindler Memorial Scholarship Fund.

RACE OPTIONS

SATURDAY, MAY 5

- 26.2 MILE BIKE RIDE
- 13.1 MILE RUN/WALK/BIKE
- 6.2 MILE RUN/WALK/BIKE

OUTREACH CLINIC



SMITH COUNTY MEMORIAL HOSPITAL

Specialty Clinic Schedule

April 2018

Sun Mon Tue Wed Thu Fri Sat

1	2 Surgery Dr. Teget OB/GYN Dr. Pankratz	3 Cardiology Dr. Azzam	4	5	6 Wound Care	7
8	9 Surgery Dr. Teget	10 Cardiology Dr. Azzam	11 Cardiology Dr. Efstratiou	12 Surgery Dr. Banker Nephrology Dr. Ray Orthomedics Darren Wiens, CP	13 Wound Care	14
15	16 Surgery Dr. Teget OB/GYN Dr. Pankratz	17	18 Cardiology Dr. Yerra	19	20 Wound Care	21
22	23	24 Cardiology Dr. Efstratiou	25 Orthopedics Dr. Adamson	26 Pulmonology Dr. Stritt	27 Wound Care	28
29	30					

785-282-6845

614 S. Main

Smith Center, Kansas - 66967



© a dog's life

SPECIALTY FOCUS

Cardiology

Dr. Elain Efstratiou
Dr. Iyad Azzam
Dr. Lakshmi Yerra

OB/GYN

Dr. Todd Pankratz

Orthomedics

Darren Wiens, CP

Orthopedics

Dr. Brent Adamson

Pulmonology

Dr. Matthew Stritt

Surgery

Dr. Paul Teget
Dr. Mark Banker

Urology

Dr. Laki Evangelidis

Nephrology

Dr. Abhisekh Sinha Ray

CHILDBIRTH, BREASTFEEDING AND BABY BASICS

Educational classes for parents

From labor and delivery to diaper rash to installing car seats—there is so much to think about as a new parent. Smith County Memorial Hospital has qualified staff including a lactation consultant, certified nurse mid-wife and registered nurses trained in labor and delivery to walk expecting parents through what to expect on delivery day and throughout your baby's first year.

Join us for a class on Childbirth on Tuesday, April 10 from 6 to 8 p.m. in the Conference Room located at the Smith County Memorial Hospital, instructed by Lakin Lyon, RN. Lakin will help moms understand what is happening during labor and delivery, comfort techniques and pain relief options.

Baby Basics 101 focuses on teaching techniques to new parents on how to care for their baby including a session on breastfeeding instructed by Stacey VanKooten, RN and Melissa McAllister, APRN. Baby Basics is scheduled for Tuesday, April 17, from 6 to 8 p.m.

This is a great place to get your questions answered and meet other families and expecting parents. Classes are free to families receiving care at Smith County Family Practice and \$50 for external patients. Call (785) 282-6845 to reserve your spot today!

THE CHUCKLE

Mr. and Mrs. Jones had just reached the airport in the nick of time to catch the plane for their two-week vacation.

"I wish we'd brought the piano with us," said Mr. Jones.

"What on earth for?" asked his wife.

"I left the tickets on it."

BE TICK SMART



3 tips to prevent tick bites this summer

1 AVOID DIRECT CONTACT WITH TICKS

Avoid wooded and brushy areas with high grass and leaf litter.

2 REPEL TICKS ON SKIN AND CLOTHING

Use repellent that contains 20% or more DEET, picaridin, or IR3535 on exposed skin for protection that lasts several hours. Use products that contain permethrin on clothing. Treat clothing and gear, such as boots, pants, socks and tents with products containing 0.5% permethrin. It remains protective through several washings. Pre-treated clothing is available and may be protective longer.

3 FIND & REMOVE TICKS IMMEDIATELY

Bathe or shower as soon as possible after coming indoors. Conduct a full-body tick check using hand held/full length mirror. Check ears, underarms, inside belly button, behind knees, between legs, around waist and especially in hair. Tumble dry clothes in a dryer on high heat for 10 minutes to kill ticks on dry clothing. Wash in hot water. Cold and medium temperature water will not kill ticks effectively. After washing tumble dry on low heat for 90 minutes or high heat for 60 minutes. The clothes should be warm and completely dry.

TASTY EATS

1/2 cup olive oil
1/4 cup sugar
1/4 cup white wine vinegar
1 tsp. chili powder
1 tsp. salt
1 pound tomatoes, diced
1 (15 ounce) can black-eyed peas, drained & rinsed

1 (15 ounce) can black beans, drained & rinsed
1 (11 ounce) can super sweet corn, drained
1 red onion, diced
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
1 cup chopped cilantro (optional)

COWBOY CAVIAR

In a large bowl, whisk together the olive oil, sugar, white wine vinegar, chili powder, and salt. Add tomatoes, black-eyed peas, beans, corn, red onion, and bell peppers. Stir to combine. Stir in cilantro. Cover and chill at least 1 hour or overnight to blend flavors. Serve chilled or at room temperature.



6 hard boiled eggs, halved
1/4 cup mayonnaise
1 tsp white wine vinegar
1/2 tsp. dill spice

1 tsp. Dijon mustard
1/4 tsp. garlic powder
1/8 tsp. salt
Paprika

CLASSIC SAVORY DEVEILED EGGS

Scoop egg yolks into a bowl and set egg whites aside. Mash yolks, mayonnaise, vinegar, 1/2 teaspoon chopped dill, Dijon mustard, garlic powder, and salt. Spoon yolk mixture into egg whites. Garnish with paprika. Refrigerate until ready to serve.



GET PUBLISHED!

Do you have a community event you'd like to see printed in *The Smith*? *The Smith* is delivered to over 90 businesses in Smith County and is accessible online at www.scmhks.org. Send an email with the information you would like to promote by the 25th of the month to development@smithcohosp.org.



Ferrill Conant, M.D.



Justin Overmiller, M.D.



Hannah Haack, M.D.



Stacey Dimitt, M.D.

SMITH COUNTY MEMORIAL HOSPITAL



Smith County Family Practice



Leah Wiehl, M.D.



Tammy Windscheffel, APRN



Wini Schaedel, APRN



Julie Pletcher, APRN

Family • Obstetrics • Pediatrics • Geriatrics

Smith County Memorial Hospital
614 S Main • Smith Center, KS
(785)282-6845



Smith County Family Practice
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