Hear from the Experts



Whisper Hearing Centers Newsletter for Patients and Families

Spring 2022 Edition

May Battery Sale Card! See inside

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After 42 years of practicing audiology, I have decided to retire from full-time practice as of the Fall of 2022.

I am excited to announce that Dr. Paige Kelsch has joined Whisper Hearing Centers and will be taking care of my patients. Paige graduated with a doctorate in Audiology from Ball State University and has worked at a large Ear, Nose and Throat practice in North Carolina for the past several years. She is excited to be back home in Indiana. I know you will welcome her warmly and be pleased with her care.

I wish to thank all of you for the trust you've placed in me as your hearing healthcare provider. It has been a great joy in my life to treat and assist all my patients with their hearing needs. I will always look back on my time at Whisper Hearing Centers with great fondness.

As I turn the page, I look forward to traveling and spending lots of time with my grandchildren. I'm excited for their return to the states after spending two years in the UK!

Thank you again for the pleasure of knowing and working with all of you.



Sincerely,

Connie J. Kitch

MA, CCC-A









Salmon with Brown Sugar & Mustard Glaze

By: Food Network Prep time: 1 hr 30 min. Cook time: 15 min. Total Time: 1 hr 45 min.

Servings: 8

INSTRUCTIONS

- 1. In a small sauté pan over medium heat, melt the brown sugar, honey and butter. Remove from the heat and whisk in the mustard, soy sauce, olive oil and ginger. Let cool.
- 2. Preheat grill to medium heat. Brush salmon with vegetable oil and season with salt and pepper to taste. Place the salmon skin side down on the grill. Coat the flesh of the salmon fillets with the brown sugar mixture. Grill for 6 to 8 minutes to medium doneness, turning once after 5 to 6 minutes. The inside temperature should be about 125 degrees.

INGREDIENTS:

- 1 tablespoon light brown sugar
- 1 teaspoon honey
- 2 teaspoons unsalted butter
- 2 tablespoons Dijon mustard
- 1 tablespoon soy sauce
- 1 tablespoon olive oil
- 2 teaspoons finely grated ginger

Vegetable oil

Salt and freshly ground black pepper 1 whole salmon fillet, skin on, about 2

½ pounds and ¾ to 1" thick

PATIENT TESTIMONIAL

"I love my Oticon hearing aids!! I want to thank Oticon & Whisper Hearing Centers – hugely for providing folks like me a real addition to our quality of life! Missing so much in conversation and from media automatically ensures us that we will not be a part of the world around us, and that is frightening as well as embarrassing. This product is really a life-changer!

Months after being fit with my hearing aids, I love to report that I have had zero concerns and zero problems. I actually forget they are in at times and find myself climbing into bed with them still in my ears. "

- Georgia S.

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Meet our newest audiologists

Q: Tell us a little bit about yourself.

PK: I graduated from Indiana University in 2015 with an undergraduate degree in Speech and Hearing Sciences, and later completed my Doctorate of Audiology in 2019 at Ball State University. My uncle is actually an ENT, and he had a great influence on my desire to pursue Audiology. I love that I'm able to help my patients improve their quality of life.

Q: What's your favorite part about working at Whisper Hearing Center?

PK: I absolutely love that Whisper is large practice that feels like a small one. There is such a family environment here, and I really love being able to leverage my Whisper family to better care for my patients.



Paige Kelsch Au.D., CCC-A Indy-South & Carmel

Q: Tell us a little bit about yourself.

ES: After initially pursuing Deaf Education, I graduated from Ball State University in 2014 with my Bachelor's in Pre-Audiology, and my Doctorate of Audiology in 2018 from BSU as well. After college, I worked for an ENT office in Washington DC before returning to Indiana this past winter to be closer to family.

Q: How has technology improved in your short time as an Audiologist?

ES: There has always been a certain level of noise reduction since hearing aids became Bluetooth compatible, but the way they're now able to isolate speech better than ever before, has really had an incredible impact on our patients' quality of life.



Erica Seibert Au.D., CCC-A Greenfield

PATIENT TESTIMONIAL

"My doctor recommended Whisper Hearing Centers. While talking with a dear friend she agreed with my doctor telling me that is where she got her hearing aids too. I didn't even know she had hearing aids! I now have hearing aids and love them. My audiologist was thorough, patient, and understanding. I could not have asked for a better experience."

- Brenda B.

Please mail in the card with payment to order. If you have any questions, please call 317-819-4546. Allow minimum 3 weeks for mailing.

Battery Sale

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Batteries are \$4/pack. (6 batteries per package)
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 State:
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Battery Size (Circle One): 10 312 13 675 # of Packs _____ Total Payment: \$_____

Whisper Hearing Centers

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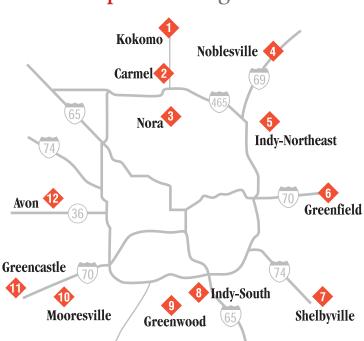
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