

JANUARY 2018

# NEWTON MONTHLY MESSENGER

## Another Great Holiday Season!

I would like to thank everyone who helped make our loved ones' holiday so special this year! We had numerous groups who donated through gifts, money, cards, crafts, Christmas caroling and just spending quality time with us! It means a lot to our facility and our residents. Our thanks go to:

- Julia & Leslie Poulson
- Diamond Crystal
- Carol Macksey & Mission Coalition
- Jenny Springer & Berg Middle School
- The Sherman Sunbeams Club
- Carolers from the Lutheran Church, Grace Church, Community Heights Church, and Newton Church of The Way.
- Santa & Mrs. Clause (Dee Jones & Linda Brown)
- The Porters
- Connie & Joey the Dog
- The Staff and Families of NHCC



## New Policy!

As of January 1<sup>st</sup>, we are no longer utilizing inventory sheets for your loved ones' possessions, as items come and go and did not get marked. Anything of value needs to be photographed and put into their chart or taken home immediately. We will no longer be responsible for missing or unmarked items. The closets will be cleaned out starting January 22<sup>nd</sup>. We are giving you the option of doing it yourself by this date, otherwise Kim Judge and Jaci Umbarger will do it for you. If you plan to clean your loved ones' closet and cannot get it done by this date, just let one of us know.





**Flu Season is in Full Effect!**

It is the time of year for colds, flu, and all the fun things that come with winter! We cannot express enough the importance of protecting yourself and your loved ones from becoming sick. We want to give a friendly reminder that if you are feeling under the weather or showing flu-like symptoms, please do not visit our facility.

Symptoms can include fever, chills, nausea, vomiting, body aches, coughing, etc. Help us in protecting our Residents and your loved ones by following these simple precautions. A few ways to help prevent illness is to always wash your hands, avoid touching your face, get your yearly flu vaccine, and stay away from others who may be sick.

**Here's to a healthy 2018!**

**Reservations**

Just a reminder about our reservation process. Please contact Kim Judge if you plan on hosting a family gathering or party for the activity room and for the Tru-Rehab dining room. We cannot guarantee it will be available for you if you do not call ahead and reserve.

**Thanks!**





## Resident Birthdays

- Betty Fudge 6<sup>th</sup>
- Roger Meador 11<sup>th</sup>
- MaryAnne Loupee 17<sup>th</sup>
- Tony Politano 27<sup>th</sup>
- Ruth Sharp 28<sup>th</sup>
- Sharie McDermott 30<sup>th</sup>
- Vee Hughes 31<sup>st</sup>



## Welcome New Residents

- Warren Clark
- George Hallstrom

## Staff Anniversaries & Birthdays

- Happy B-Day to Abida Durqutovic 15<sup>th</sup>
- Happy B-day Cathy Worthington 20<sup>th</sup>
- Happy B-Day to Tina Barton 31<sup>st</sup> and celebrating 4 years of service!
- Carol Robinson celebrates 2 years of service!
- Josh Jones celebrates 3 years of service!

## In Loving Memory...

Robert Beard and Gladys Arlt passed away in December. Our thoughts and prayers go out to their families. They will be missed.

## January Dates to Remember...

- Baking Bread Month
- National Cancer Prevention Month
- National Eye Care Month
- National Hot Tea Month
- National Croissant Day
- Human Resources Month
- Maintenance Day
- National Pie Day
- National Activity Professionals Week
- National Soup Month

❖ **Come out to our local Hy-Vee store on Thursday, January 18<sup>th</sup> and coffees on us! That's right, it's free all morning! Hope to see you there!**

## **Brisket Nachos for Superbowl!**

Preheat the oven to 350 degrees. Fill a large, deep skillet with enough oil to reach a depth of 1/2 inch and heat until shimmering, about 10 minutes. Working in batches, fry the tortilla wedges, turning once, until golden, about 1 minute on each side. Transfer to paper towels to drain and season immediately with salt. Let cool.

Lay the tortilla chips flat on a baking sheet and top with pinto beans, brisket and cheddar and Monterey jack cheeses. Bake until the cheese melts and the brisket is heated through, 5 to 7 minutes.

Mound the lettuce in the center of a platter and top with the chopped tomato. Lay the nachos so they are just overlapping, in a ring around the lettuce. Serve with sour cream and guacamole on the side, or spice it up with hot salsa and jalapeño slices! Enjoy!

### **NEWTON HEALTH CARE CENTER & TRU-REHAB**

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