

NEWTON MONTHLY MESSENGER

September 2017

- "Residents First" is not just our logo, it's our way of life.



Thanks With Franks!

Come join us on the square for "Thanks with Franks"! This will be held on Thursday, September 7th at 5:30pm. This is such a fun community event! All the proceeds go to the winners' charity of choice. Our invention this year is a "Smores Dog"!

*Pictures from our State Fair Week!



NEWTON MONTHLY MESSENGER

September 2017



RESIDENT BIRTHDAYS!

DORIS LUKERT 4TH
HILDA MCCUMBER 19TH
PAUL CRAVER 26TH
NELLIE HAUERSPERGER 28TH

Staff Birthdays & Anniversaries

Bethany Lee- 2nd
Kristy Baldwin- 6th
Nancy Vandehaar- 6th
Pam Hackathorn- 13th
Wanda Hannagan- 21st
Rod Runnels- 22nd
Aryana Ordaz- 26th
Crystal Ollom- 27th
Kim Bates- 27th
Kendrea Wolka- 30th

WELCOME NEW RESIDENTS

JUNE HALVSESON
KAYLEEN ALTER
WANDA CLEVER
JIM PENNY
VERNON VERSTEEGH
PETER ROUSSOS
BEVERLEE BEDELL
MARILYN HACKATHORN

Alex Bird celebrates 1 year service!

Mariah Fox celebrates 4 years of service!

Abida Durgutovic celebrates 4 years of service!



NEWTON MONTHLY MESSENGER

September 2017

DATES TO REMEMBER...

September is...

- National Biscuit Month
- National Honey Month
- National Osteopathic Medicine Month
- Skin Cancer Awareness Month
- National Piano Month
- Senior Center Month
- Newspaper Carrier Month
- Mental Health Workers Month
- National Grandparents Day (8th)
- Housekeeping Week (8-14th)
- National Teddy Bear Day (9th)
- Patriots Day (11th)
- National Rehab Awareness Celebration (15-21st)
- World Alzheimer's Day (21st)
- National Centenarians Day (22nd)
- National Hunting and Fishing Day (28th)

In Loving Memory

Shirley Danley passed away in the month of August. Our thoughts and prayers and with her family.

May she rest in peace.

Free Coffee!

We are sponsoring free coffee at Hy-Vee on Thursday, September 21st. Come on out and enjoy a free cup of java on



RECIPE OF THE MONTH- APPLE PECAN CHEESECAKE!

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, stir together 1 cup graham cracker crumbs, 1/2 cup finely chopped pecans, 3 tablespoons sugar, 1/2 teaspoon cinnamon and 1/4 cup melted butter; press into the bottom of a 9-inch spring form pan. Bake in preheated oven for 10 minutes. In a large bowl, combine 2 pkgs. cream cheese and 1/2 cup sugar. Mix at medium speed until smooth. Beat in 2 eggs one at a time, mixing well after each addition. Blend in 1/2 tsp. vanilla; pour filling into the baked crust. In a small bowl, stir together 1/3 cup sugar and 1/2 teaspoon cinnamon. Toss the cinnamon-sugar with the 4 sliced apples to coat. Spoon apple mixture over cream cheese layer and sprinkle with 1/4 cup chopped pecans. Bake in preheated oven for 60 to 70 minutes. With a knife, loosen cake from rim of pan. Let cool, then remove the rim of pan. Chill cake before serving. Enjoy!



Newton Health Care
200 South 8th Avenue East
Newton, Iowa 50208