

Newton Monthly Messenger

Horror Movie Haunted Walk!

We will host our Annual Haunted Walk on October 31st from 6-8pm. This haunt will be in the backyard again with the theme of "Horror Movie Mayhem"! This is free to the public. Be prepared to be stalked by all our favorite scary movie characters from Halloween, Texas Chainsaw Massacre, Nightmare on Elm Street, It, and many more!

The residents will be inside the facility handing out candy during trick or treat. Please do not forget to stop in and see them!

Trick or Trunk

We are also doing our first ever "Trick or Trunk". This will be held on Thursday, October 26th from 5-7 in our parking lot. This is not open to the public, but for our residents and staffs' families and friends to enjoy. Come out and see our creepy creations! It's never too early to dress up, grab some candy, and have fun!



Pink Tree of Hope

Fundraiser Time! We will be putting up our "Pink Tree of Hope" on October 1st. This tree will hold many items, such as ink pens, lanyards, etc. you can purchase for \$1.00 each. All proceeds will be donated to our local chapter supporting breast cancer at the end of the month. Our Pink Tree will be located inside the front door and money can be given to either Kim or Barb in the front offices. Join us in raising money for a great cause!

NHCC Recipe Book

We are making a facility cook book and need your help! We are asking all staff and family members to bring in your favorite childhood recipe. Drop it off with the Activity Director, Kim Judge. Thanks!

Newton Health Care Center

200 South 8th Avenue East Newton, Ia.
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If you are interested in touching others lives and making a difference, please inquire about our variety of volunteer opportunities. For more information contact our Life Enrichment Coordinator; Kim Judge.

Highlights in Activities...

- 4th Sponsoring Community Bingo at the local Senior Center 10am, Outing to Pizza Ranch 11:30
- 8th- Gospel Music by Dave Gray 10am
- 9th- Outing to Pumpkin Patch in Mitchellville 10am
- 10th- Music by Bill Tillman 10am, Staff Chili Cook Off & New Music by Ed Elliott 2pm
- 13th- 80's Theme Dress Up Day
- 17th- The Great Pumpkin Decorating Contest 2-4pm, Homemade Soup Luncheon 12:00, Dementia Support Group 3:30pm
- 19th- Sponsoring Free Coffee at Hy-Vee
- 24th- Jewelry for Sale by Julia Paulson
- 26th- Trick or Trunk 5-7pm
- 30th- "Where's my Witches At" Halloween Party & Costume Contest 2pm
- 31st- Trick or Treat and Haunted Walk 6-8pm



Dates to Remember

October is...

- Physical Therapy Month
- Chili Cook Off Month
- Breast Cancer Awareness Month
- Cookbook Month
- Accounts Management Day (13th)
- Physicians Assistant Week (8-14th)
- Food Service Week (8-14th)
- Firefighter's Week (15-19th)
- Nut Day (22nd)
- Magic Week (22-26th)
- Halloween (31st)

Winter's Coming!

Winter will be approaching quick so we are anticipating an upcoming change of wardrobes. When you bring in new clothing items, make sure you are marking their names on the tags before you put them in the closets. Also have the nurse write down the items on their inventory sheets. If any items come up missing without proper labeling or the item was not put on their inventory sheet, we are not responsible to replace them. Our closets seem to always be packed full! Please take time to clean out summer items and any clothing that no longer fits.

Thanks!

Resident Birthdays

- John Madin 8th
- Mildred Sudbrock 10th
- Brenda Miller 11th
- Corliss Cox 14th
- Lorna Valentine 15th
- June Halverson 26th

Welcome New Residents

- Terry Nordheimer
- Nadine Stoullil
- Norma Counter
- Lorna Valentine



Staff Birthdays & Anniversaries

- Samantha Parsons- Happy B-day on the 1st
- Sue Coleman- Happy B-day on the 20th
- John Muckler- Happy B-day on the 22nd
- Linda Cooling- Happy B-Day on 27th
- Amanda Bruce- Happy B-Day on 29th
- Amanda Bruce-7 years service
- Clara Foster-14 years service



In Loving Memory
 Floyd McNew, Vickie Kingery,
 and Phyllis Hohensee passed
 away in October. Our thoughts
 and prayers are with their
 families. They will be missed.



▪ *Thanks to everyone who participated in donating monies last month! We were able to help out the Alzheimer's Association and assist Woodrow Wilson with their Hurricane Relief Fundraiser! Way to go!*

Recipe of the Month- Apple Pie Bread Pudding

About 24 hours before preparing this bread pudding, cut bread into 1/2 inch cubes and spread it out on a large baking sheet. Leave it out to get stale for about a day. **Apple Pie Filling:** Peel, core and dice apples.

In a medium sauce pan, over medium heat, melt butter. Add flour and stir well with a whisk. Add 3/4 cup of brown sugar and stir well.

Add diced apples, apple pie spice and water, stir and cover. Cook over medium heat until the apples are soft, stirring occasionally (10-15 minutes.)

Take off heat and strain through a strainer, saving the juices. You will be using the juice to top off cooked bread pudding.

Let the cooked apples cool a bit.

Bread Pudding: Preheat the oven to 375 and lightly grease a 9x13 casserole dish.

Spread stale bread in the baking dish evenly. Spread apples all over the bread evenly. Move it around a little to let some apples get between the bread.

In a large mixing bowl, whisk eggs, milk, melted butter, vanilla extract, 1/2 cup of brown sugar, apple pie spice, and cinnamon.

Pour egg mixture all over the bread and apples. Press down on bread lightly and put in the oven.

Bake for 35-40 minutes. You can check for doneness by touching in the center, if it feels dense and firm, the eggs are cooked.

Pull bread pudding out of the oven and pour saved juices from cooking apples all over the bread pudding. Serve bread pudding warm and with a scoop of vanilla ice cream on top.

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