

# Newton Monthly Messenger

October 2021



## Fall Festivities

This year we are planning a “Trick or Trunk” here at NHCC. This event will be held on Beggars Night, Saturday October 30<sup>th</sup> from 6-8pm. This event is for our community, so tell your friends and join in the fun. We wish you all a safe and Happy Halloween!

## Time for Flu Shots!

Flu season is approaching fast! We cannot express enough the importance of protecting yourself or those you care for from becoming sick. Our facility is providing flu shots for all residents and staff members who would like one. We ask if you are becoming sick or are showing flu-like symptoms that you do not visit our facility until being symptom free for at least 24 hours. Symptoms include fever, chills, nausea, vomiting, body aches, coughing, fatigue, etc. Help us to protect your loved ones by following these simple precautions. We included consent forms for you to fill out and send back to us. We will start as soon as we get these back! Thanks!



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## Resident Birthdays!

- Connie Oswald 4<sup>th</sup>

## Staff Birthdays!

- Marita Frietsch 8<sup>th</sup>
- Julleen Winter 18<sup>th</sup>
- Rhonda Beeler 27<sup>th</sup>

## Staff Anniversaries

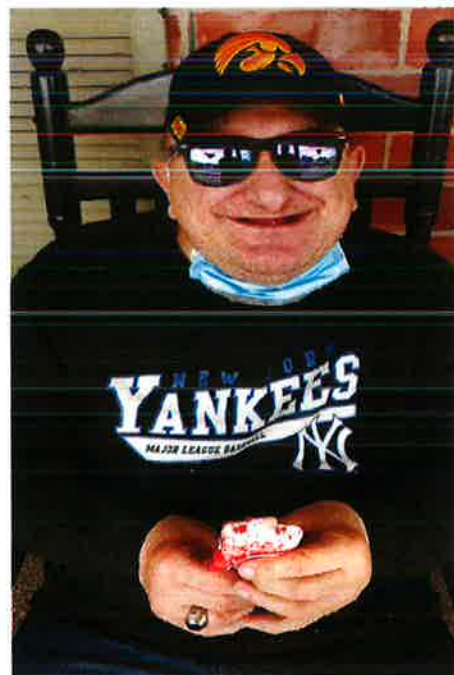
- Rhonda Kubli celebrates 1 year of service!
- Jenn McGilvery celebrates 3 years of service!
- Glen Terpstra celebrates 3 years of service!

## Welcome New Residents!

- Tammy Uptain
- Ralph Grau
- Jane Maple
- Max Rabourn
- Marion Willemsen

## In Loving Memory...

Our thoughts and prayers go out to the families of Bo Modlin and Francine Tinkle. They will be missed by us all.



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Pat Deaton and Kim Bates playing baseball!



Kim Judge showing off antique cookie jars during "Show & Tell".



Angie Goodman gave Pam Ward a pretty flower tattoo!

## October Dates to Remember...

- ✓ National Taco Day (4<sup>th</sup>)
- ✓ Columbus Day (11<sup>th</sup>)
- ✓ National Dessert Day (14<sup>th</sup>)
- ✓ National Boss Day (15<sup>th</sup>)
- ✓ Full Moon (20<sup>th</sup>)
- ✓ Trick or Trunk, Beggars Night (30<sup>th</sup>)
- ✓ Happy Halloween (31<sup>st</sup>)
- ✓ Adopt a Shelter Dog Month
- ✓ Cookbook Month
- ✓ National Breast Cancer Awareness Month
- ✓ National Chili Month
- ✓ National Physical Therapy Month
- ✓ National Healthcare Food Service Week (3-9<sup>th</sup>)
- ✓ National Patient Account Management Day (18<sup>th</sup>)



## Highlights In Activities

- ✓ Homemade Fall Dessert Party & Carving/Painting Pumpkins 7<sup>th</sup>
- ✓ Outing to Pizza Ranch 11<sup>th</sup>
- ✓ Music by Jim Quales 22<sup>nd</sup>
- ✓ Countryside Ride to see Fall Leaves 26<sup>th</sup>
- ✓ Halloween Party, Costume Contest, and Carving Contest 29<sup>th</sup>
- ✓ Homemade Soup Luncheon 22<sup>nd</sup>
- ✓ Trick or Trunk at NHCC 30<sup>th</sup>



## Old Fashioned Pumpkin Delight

Preheat oven to 350 degrees F (175 degrees C).

**To Make Cheesecake Layer:** In a medium mixing bowl, beat 1 pkg. cream cheese until smooth. Beat in 1/4 cup sugar, then add 1/2 tsp. vanilla extract and 1 egg. Beat mixture until light and smooth. Chill mixture for 30 minutes, then spread into pastry shell.

**To Make Pumpkin Layer:** In a large bowl, combine 1 1/4c. pumpkin puree, 1 c. evaporated milk, 2 eggs, 1/4 cup brown sugar, 1/4 cup white sugar, cinnamon, nutmeg, and salt. Mix until all ingredients are thoroughly combined.

Pour pumpkin mixture over cream cheese layer. Cover edges of crust with aluminum foil.

Bake in preheated oven for 25 minutes. Remove foil from edges and bake an additional 25 minutes.

**To Make Pecan Streusel Layer:** While pie is in oven, combine 2 tbsp. flour and 2 tablespoons brown sugar in a small bowl. Mix well, then add 2 tbsp. softened butter or margarine and stir until ingredients are combined. Mix in 1/2 c. pecans.

After pie has been in oven for 50 minutes, remove and sprinkle pecan streusel evenly over top. Bake for an additional 10 to 15 minutes, until a toothpick inserted in center comes out clean. Enjoy!