

NEWTON MONTHLY MESSENGER

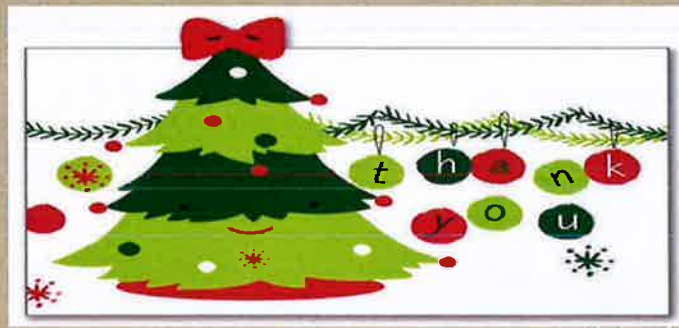
Great Holiday Season!

Christmas was a success! Our residents had visits from Mr. and Mrs. Clause, along with the Grinch, and we went room to room taking pictures and opening gifts. They also had a yummy Christmas dinner that day of turkey and the fixings! Thanks to everyone who helped make this Holiday season extra special!



(Pictured above are Kayla Elam, our Director of Nursing, and Mark, our New Dietary Manager! Together they prepared a wonderful Christmas dinner for our residents!)





Thank you to everyone who participated in our Christmas this year. The overwhelming generosity was heartfelt. We had many churches come in to carol and had tons of donations of gifts and money for our residents! We had fun shopping for extra special gifts for your loved ones and booked more music programs than usual with the extra expenses! I think our residents had a great Holiday month!

January Dates to Remember...

- **National Cancer Prevention Month**
- **National Hot Tea Month**
- **National Baking Bread Month**
- **Human Resources Month**
- **Maintenance Day (18th)**
- **Pie Day (23rd)**
- **Croissant Day (30th)**
- **National Soup Month**
- **National Activity Professionals Week (23-29th)**



Resident Birthdays

- Sandy Simpson 2nd
- Deanna Mahoney 8th
- Dee Antle 8th
- Maryanne Loupee 17th
- Juanita Rethmeier 18th
- Ron McKinney 19th
- Ruth Sharp 28th
- Sharie McDermott 30th
- Lois Hildenbrand 30th

Welcome Residents!

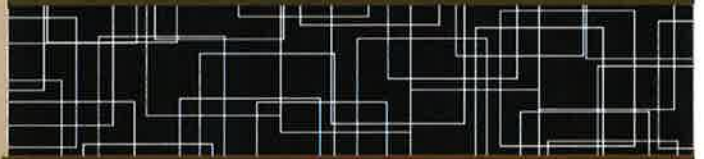
- Mary Pherigo
- Clarice Sigurdson
- Dorothy Kleinendorst
- Sandy Pollard
- Shawn Brummett
- Barb Glasford

Staff Birthdays & Anniversaries

- Happy Birthday to Kathy Worthington on the 20th!
- Happy Birthday to Lori Odem on the 31st!

In Loving Memory...

In December Lenard Pierce passed away. Our thoughts and prayers go out to his family. He will be missed.



Recipe of the Month-BBQ Meatball Skewers with Mozzarella

Build a charcoal fire for indirect cooking using Kingsford® charcoal by arranging the coals on just one side of the grill and leaving the other side void. Preheat the grill to 400°F. In a medium bowl, combine the ground beef, breadcrumbs, basil, egg, onion, salt and mix well. Form about 20 meatballs using 2 tablespoons of the beef mix per meatball. Season the meatballs generously with Kingsford® Original Smoked Hickory BBQ Sauce. Place the meatballs over indirect heat and close the grill lid. Cook the meatballs for 10 minutes or until the internal temperature reaches 160°F. While the meatballs cook, form a ball of mozzarella (1 teaspoon each) around each wooden skewer 1-inch from the end. Stick each mozzarella skewer into the top of each meatball. Close the grill lid and cook for an additional 2 minutes or until the cheese melts. Remove from the grill and serve.



P: 641-792-7440
Newton Health Care Center
200 South 8th Ave. East
Newton, Iowa 50208