

CRaFT SHOW

friday, November 6, 2015

10 a.m.—3 p.m.

Meals & Memories Cafe & North Brook Activity Center

Over 30 Craft Boots Plus

Jean's Famous Cinnamon Rolls

Vendor Space Available

Contact Cameron Christopher

@

660-385-3113

The Loch Haven Tymes is the monthly newsletter of Loch Haven Nursing Home in Macon, Missouri. If you would like to subscribe to this newsletter OR have your name removed from this mail list, please contact us. The editorial staff is led by the Marketing Department. Photography is by the Marketing/Activities Departments. You are welcome to submit articles or news items for consideration. Send items by mail, email or deliver to Loch Haven by the third Monday of the month before publication. Resident admission, room assignment, and patient services are provided and employee/applicants are treated on a nondiscriminatory basis without regard to race, color, creed, gender, marital status, national origin, disability, veteran status, age or religion. Mary Beth Truitt, Marketing Director 660-385-3113 mbtruitt@lochhaven.com www.lochhaven.com

Loch Haven 701 Sunset Hills DR Macon, MO 63552

Loch Haven Tymes

A publication of

Loch Haven

Senior Living Community
Macon, Missouri



Julie Mason

Director of Social Services

Employee Spotlight

- Describe yourself in one word: Complicated
- What kind of pets do you have? 3 dogs and a kitten
- What is your favorite movie? "Bad Boys II" or

"The Hunger Games". It's a toss up.

- What is the best place you ever went on vacation? Tulum, Mexico
- What was your favorite subject in school? Math
- If you could be someone else, who would you
 be? No one! I'm happy with who I am.
- Everyone has a talent. What is yours? Multitasking
- What would be your dream vacation? Hawaii

- What is your favorite saying?
 You only fail when you stop trying.
- Who was your favorite celebrity as a child?
 The cast of "Saved By The Bell"
- How long have you worked at Loch Haven? It will be 10 years in March.
- What are your duties? Admissions, discharges, overseeing, and ensuring the psychosocial wellbeing of all our residents.
- Where do you live? Elmer

Family: Husband Joey and children Emery (8) and Owen (6)

"Loch thaven has become my second home, and I consider both the staff and residents my second family. ~~Julie~~

Welcome 40 Team Loch Haven

Jesse Boone Augusta Walls, CNA Barbara Askew, LPN Carrie Zapisek, CNA Wendy Crabtree, CNA Dietary Special Brook Sunset Village Sunset Village Special Brook

If you are interested in becoming a team member at Loch Haven, please stop by and fill out an application or download it from our website at:

www.lochhaven.com



STAR AWARD WINNERS

Angela Yoder
Crystal Teel
Tracy Stephenson
Donna Whitezell
Terry Vaught
Cheyenne Maloney
Diana Bowzer

Perfect Attendance

Jammy Nute

Team PLQYER Crystal Sandner





MEET Amber Betts-Morris Special Brook Neighborhood Coordinator

Hi! I am Amber Betts-Morris. I am the new Neighborhood Coordinator for Special Brook. I have worked here at Loch Haven for twelve years. I received my LPN in 2014 from Kirksville Vo-Tech PN Program. I am married to Lock and mom to Garon. I enjoy reading, fishing, and spending time with my family. I am excited for this new challenge and seeing how we can make our neighborhood even better than it already is.



I can (8) Grands biscuits cut up into pieces

2 cups shredded Cheddar Cheese

Cream Cheese Pumpkin Pie 1 refrigerated pie crust

I pkg (8 oz) plus 1 pkg (3 oz) cream cheese, softened

Heat oven to 375°F. Place pie crust in 9-inch glass pie plate.

Bake about 8 minutes or until light golden brown. Beat sugar,

flour and cream cheese with electric mixer on low speed until

smooth; reserve 1/2 cup. Add remaining ingredients except

milk to cream cheese mixture. Beat on medium speed until

Stir milk into reserved cream cheese mixture. Spoon over

pumpkin mixture. Cut through cream cheese and pumpkin

mixtures with knife in S-shaped curves for marbled design.

Cover edge of crust with strip of foil; remove foil for last 15

minutes of baking. Bake 35 to 45 minutes or until knife insert-

ed in center comes out clean. Cool 30 minutes. Cover loosely

1 can (15 oz) pumpkin (not pumpkin pie mix)

1 cup sugar

3 eggs

1 Tbl milk

3 Tbl all-purpose flour

1 tsp ground cinnamon

1/4 tsp ground nutmeg

1/4 tsp ground ginger

1/4 tsp ground cloves

smooth. Pour into crust.

and refrigerate at least 4

hours before serving.

Bundt Cake Breakfast

2 cups tater tots (frozen)

1 dozen whisked eggs

Store covered in

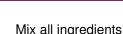
1 cup diced ham

refrigerator.

1/4 c milk

Don't You
Just Love
This!

A Shuttor Angol!!



together. Put in greased bundt pan. Bake on 400 degrees for 45 minutes. When done flip onto platter and cut and serve.

Caramel Apple Pie Cookies

1 package Pillsbury™ Refrigerated Pie Crusts

1 jar caramel sauce

1 can apple pie filling

1 egg, lightly beaten

3 tablespoons cinnamon sugar

Flour for working with dough

Preheat oven to 350°. Spray a cookie sheet with non-stick spray. Allow pie crust to rest at room temp for 10 minutes.

Flour work surface and open one of the crusts. Spread a thin layer of caramel topping evenly over crust. Take the can of pie filling and run a knife through it to mince it to much smaller pieces, then spread about 3/4 of the can over the caramel layer. Dust apple layer with cinnamon-sugar. Cut the second crust with a pizza cutter into thin strips to make the lattice tops. Using the pie crust strips, create a lattice top over the apple filling. Use a round cookie cutter [or drinking glass] to cut out your cookies and place them on prepared cookie sheet. Brush each

cookie with an egg wash (or cream) and sprinkle with sugar. Bake for 15-20 minutes, until light golden brown.





DIY Pumpkin Pie Creamer

1 Bottle CoffeeMate Natural Bliss Cinnamon Creamer 1/4 c. 100% Pure Pumpkin Puree 1/4 tsp. Pumpkin Pie Spice 1 to 4 tbs. Maple Syrup

1 to 4 tbs. Maple Syrup (optional)
Blend until smooth coffee cream

Blend until smooth coffee creamer, pumpkin puree and pumpkin spice. Add maple syrup for sweetness. Pour into container and store in the refrigerator for up to 7 days.



www.recipesthatcrock.com



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Ŏ	October 20	15 Dinin	ber 2015 Dining Calendar	lar	
Mon	Tue	Wed	Thu	Fri	Sat
*all meals served buffet and bevera Several choices a	als served buffet style with bread and beverage. Several choices available.	read	1 Meatloaf Gravy Buttered Potatoes Fried Cabbage Fruit Crumble	2 Turkey Ala King Biscuit Green Beans Cucumbers & Onions Lemon Ice Box Pie	3 Cheeseburge Relish Plate Steak Fries Carrot & Raisin S Cream Cheese B
5 Swiss Steak Buttered Noodles Zucchini Brownie	6 BBQ Pork Sweet Potatoes Green Beans Cream Cheese Cookies	7 Creamy Turkey Bake Carrots Garlic Bread Iced Yellow Cake	8 Glazed Ham Twice Baked Cauliflower Peas Corn Bread Peach Cobbler	9 Crunchy Baked Fish Mac & Cheese Mixed Vegetables Fruit Parfait	10 Chicken Parmesan Spaghetti Noodle Buttered Broccoli Lemon Cake
12 Country Style Ribs Baked Potato Casserole Brussels Sprouts Fruit Cobbler	13 Roasted Chicken Mashed Potatoes Sautéed Zucchini Mandarin Oranges & Pineapple	14 Pot Roast Carrots/Potatoes/ Onions Cream Cheese Cake	15 Residents Choice	16 Pork Loin Apple Stuffing Peas/Carrots Pineapple Upside Down Cake	17 Western E Bake Creole Potatoes Cottage Cheese Melon Cubes
19 Meatloaf Mashed Potatoes Gravy Spinach Bake Mandarin Oranges	20Herbed Pork Roast Creamy Rice Carrots Pudding Parfait	21 Onion/Sage Chicken Oven Roasted Potatoes Cauliflower/Cheese Sau Iced Gelatin Poke Cake	22 Fish of the Day French Fries Cottage Cheese Cole Slaw Bread Pudding w/Vanilla	23 Chicken & Dumplings Buttered Broccoli Pickled Beets Chocolate Layer	24 Spaghetti w. Sauce Italian Vegetable: Frosted Cup Cak

Mashed Potatoes/Gravy

4 Fried Chicken

arrot & Raisin Salad

Cheeseburgers

Sun



Swedish Meatballs

30 Herbed Baked Cod

Residents

29

Creamy Chicken

Pork Loin/Gravy

26 Grilled Liver

Baked Ham

25

27 Pork Loin/Gravy Stuffing Brussels Sprouts Frosted Spice Cake

Onions Fried Potatoes

Sweet Potato Cass Mixed Vegetables Mock Pecan Pie Dinner Roll

Green Beans Blonde Brownie

Choice

28 Creamy Chicken Spaghetti Carrots Diced Tomato Salad Chocolate Chip Cookie Garlic Bread

Spaghetti w/ Meat

Frosted Cup Cake

California Vegetables Chess Pie

Dinner Roll

Fried Chicken

Twice Baked Potato

Green Bean Casserole Peach Swirl Cheesecake

Roast Beef/Gravy

Dinner Roll

Apple Pie

Au Gratin Potatoes

Sauce

Italian Vegetables

Western Egg

aghetti Noodles

Buttered Egg Noodles Zucchini & Tomatoes Tossed Salad Buttermilk Pie

Cheesy Hashbrowns Mixed Vegetables Hush Puppies Lemon Bar

Walter Davis

Special Brook

was born in Macon, Missouri on April 25, 1935. I never really knew my mother. She left the home when I was small. My father, Walter Thomas Davis, Sr., raised me.

I always valued education. I made good grades throughout my school years. After

high school I went to a technical college in Topeka, Kansas and got a two-year degree in Auto Mechanics. I then joined the military. My first post was in Alaska.

After being in the military for a while, I moved back to Macon. However, I realized there wasn't a lot of job opportunities in the area. I was concerned about being a good provider. So I reenlisted in the military and was stationed in Southern California. While I was there I called my girl, Shirley, and asked her to marry me. We were married by phone, too!

Shirley and I have five children; James, Laura, Jeffrey, Neill, and Lenora. I really pushed my children to succeed in their education because it helped me so much in my life.

I stayed in the military and made it my career. Since I had a 2-year degree, I was in the NCO (non-commission officer) program. Non-commissioned officers usually obtain their position of authority by promotion through the enlisted ranks. But by the time I was a Chief 1 Officer, many people were being demoted

because there were too many high ranking officers. Eventually I retired as a master Sargent, but was eligible to receive pension as a Chief Warrant Officer 04 (CW04). Throughout my career I constantly

was checking the status of my category, because I wanted to make sure would receive the correct pension. was very persistent!

I did struggle some in the military

Resident **Spotlight**



because I wasn't super social I was more of a book- smart person. Others would later tell my family that I was good at what I did and highly respected. While in the military I was in the motor pool, but the majority of the time I was a teacher. I taught various classes to other military personnel.

After I retired from the military. I sold real estate for a while with Century 21. I even earned my gold jacket. Then I

worked for the Kansas state government as a veteran's representative. I really, really retired around 60 years old. It was around the year 2000 when I started getting Alzheimer's dis-

Shirley and I celebrated our 50th wedding anniversary together with a big party. She became sick soon after that and within just a few months, she had passed away.

I lived in an independent living facility and a nursing home in Kansas before moving back to Macon to live at Loch Haven in October of 2012. I have a few family members who work in the

> area and check on me. I receive excellent care here, and that helps me to have a friendly and mannerly disposition. I have been suffering with Alzheimer's disease for about 15 years now, but I am doing fairly well. I recently enjoyed a party at Loch Haven with the other residents to celebrate my 80th birthday!

~~by The Family of Walter Davis and Janis Fraley~~



a Warm Welcome 40

Effa Walker **David Switzer** Mary Kitchen Eleanor Lenzini Lauretta Yutz **Thomas Cross** Vera Wolfe Donna Ward Vera Atkins John Hawkins

Good luck to Mike McCarty, Douglas Batten, Florence Gessner, Tillie Christensen & Marjorie Corn who have returned home after a therapeutic stay. Also to

> Mary Ellis & Mary Jane Apel who have moved closer to family.

We will always remember

John Westendorf Bob Stansberry

Norma Robinson Donald Zappa

Friends comfort you Faith upholds you

Loving memories heal your heart



Around the Neighborhood Dining Services

At Loch Haven, we know how important it is that good, tasty food is served to our residents. No matter what the diet restrictions a resident might have, it's important to our certified dietary managers, Diana Hicks and Jennifer Stivers, that the food they serve is both attractive and delicious. Along with Sarah Eber, Loch Haven's Registered Dietician and the entire

Dining Service Team, our residents receive excellent service along with appetizing food. The social interactions between residents is evident when they share a meal together or even sit in the dining rooms to have a cup of coffee. We are very proud of our Food Service Team and the care and attention they give to our residents.





(picture left) Day Shift: Sitting center: Kim Smith. Back Row (I-r) Kesia Gunnels, Danielle Smith, Diana Hicks (Dietary Manager) Sherry Hollis, Sharon Freeman, Jennifer Stivers (Dietary Manager) Nikie Edwards, Penny Minter. (picture right) Evening Shift: Sitting Center: Patty Coleman (resident volunteer), Back Row: (I-r) Vicky Pinkerman, Geri Lake, Alicia Strausbaugh, James Carleton, Megan Butner, Kaitlyn Russell, Kati Davis, Deashia Hayward. Not Pictured: Heather Eakins, Larenda Faiola, Raymond Reynolds, Jesse Boone





Top left: Velma Hinds (I) says you are never too old to learn something new. Velma is 104 years young. She is enjoying a mini lesson from Diane Voyles (r).

Bottom left: RCF's Mary Anderson enjoyed a bouquet of roses on her 90th birthday.

Top right: Tillie Christensen (c) is wished goodbye from her neighborhood friends as she goes home after a short term therapeutic stay.

Bottom right:
Diana Hicks (I) and
Paula Whisenand
(r) share a moment
after receiving their
35 years of service
pin at the Annual
Employee picnic.





Celebrating DAY!













www.lochhaven.com

October 2015 Activity Calendar

- 6		The state of the s		- 0		
	Sat	3 Independent Games	10 Independent Games	17 Independent Games	24 Independent Games	31 Independent Games
October 2015 Activity Calendar	Ē	2 10a Flex & Stretch 10:30a Coffee Club 2p Carmen Hour of Bible Stories	9 9:30a Flex & Stretch 10a Coffee Club 2p Carmen Hour of Bible Stories	16 10a Flex & Stretch 10:30a Coffee Club 2p Carmen Hour of Bible Stories	23 10a Flex & Stretch 10:30a Coffee Club 2p Carmen's Hour of Bible Stories	30 10a Flex & Stretch 10:30a Coffee Club 2p Carmen's Hour of Bible Stories
	Thu	1 10a Bevier Baptist Bible Study 2p Cooking	8 10a Bevier Baptist Bible Study 2p Movie	15 10a Bevier Baptist Bible Study (DR) 2p Crafts with Kids	22 10a Bevier Baptist Bible Study 1:30pMass 1pm Wal- Mart (Moberly) 6pm Steve & Linda	29 10a Bevier Baptist Bible Study 1:30pMass 2pm Halloween Get-together
	pəm O		7 10a Flex & Stretch 2p Craft 3:30p Small Groups	14 10a Flex & Stretch 1030a Lunch Outing 7p County Kickers	21 10a 2p Donny Roberts 3:30p Small Groups 7p County Kickers	28 10a Atlanta Methodist Bible Study 2p Roy Flancher 3:30pm Small Groups 7p County Kickers
	Tue 🕰		6 10am Concentration 1pm Book Club (WB) 2pm Resident Memorial 3:30pm Small Groups/	13 10am Spa Day 1pm Book Club (WB) 2pm Birthday Party 3:30pm Small Groups/	20 10a Concentration 2p Laughter w/ Susan 3:30p Small Groups/Wii 6:30p Open Arms Baptist Church Choir	27 10a Spa Day 1p Book Club (WB) 2p Resident Council 3:30p Small Groups/Wii
	Mon	One on One activities offered daily to those unable to attend regularly scheduled	5 10a Flex & Stretch 2p Bingo 3p Small Groups	12 10am Flex & Stretch 2p Bingo 3pm Small Groups	19 10a Flex & Stretch 2p Bingo 3p Small Groups	26 10a Flex & Stretch 2p Bingo 3p Small Groups
	Sun	Activities are subject to change	4 10a Sunday School 2p United Methodist (DR) 6:30p Callao Bible	11 10a Sunday School 2p Faith Baptist 6:30p Callao Bible Study	18 10a Sunday School 2p Ethel Christian 6:30p Callao Bible Study	25 10a Sunday School 6:30p Callao Bible Study
1						

Oak View & Cedar View COLLAGES













Susie's Musings

Wow! Another month gone and what a fun month. Celebrating his birthday this month was Oak View's Bob Smith. Many thanks to our regular volunteers that come each month. Cedar View enjoyed their Labor Day BBQ and gosh..was everything good. Ms. Opal did the cooking. What a cook!! Thanks Opal. Families and staff enjoyed all the fellowship and the picking and singing with David Snarr. What a hit he was with an hour of gospel music. Thanks David. When the weather was hot, Cedar View decided to cook an egg on the cement. Well it clouded up, and we had a non-cooked egg. So the next day, I thought I'd try it on my driveway. Well it was working so I went in the house awhile and later went back out to check on it. Dang, dang...the ole cat was eating it! Still a no show and would you believe the cat is missing now! It's the truth!! The residents wanted to make ice cream and use the old crank type freezer. We borrowed one from Chet and Imogene May of Callao and the fun was on. They took turns turning the handle. Vernon Barrows had churned a short while and thought it was ready because it was hard to crank. Well we had only been doing it for 10 minutes. When done everyone had their dish of ice cream. It was gooood they said. The hummingbirds are sure busy at the feeders filling up for their long journey south. We were told they get on the backs of the geese and ride. Good idea, but who could stand all the honking of the geese!! If you want to see some pretty and big picture puzzles, stop by Oak View and see some that Wanda Vass and Dorothy Johnson have done. Skip O and RCL games continue at the Cottages as well. After the Homecoming Parade was over, Daisy Tabor told me "that was I-o-n-g parade and soooo gooood." It was good to see the residents sitting there and enjoying the popcorn and parade. Our thanks to all who helped in any way to get them there. Lots of transporting with the bus and vans and those who helped with chairs and popcorn. How blessed we are for all the team work here at Loch Haven. Thanks again for all you do for the Cottages and stop by anytime and bring your smile and stay awhile! Stay healthy and God Bless!

Susan Lennon, Activity PAL

Susie's Slogan: Be IN STYLE....Wear a SMILE!

Loch Haven's

A SENIOR Moment

October Episode

Bob "River Boat" SmithWith Gwen Smith & Roger Smith

Every Wednesday on CVTV (Channels 22 & 64)

Listen for A Senior Moment on Air!

Hosted by Mary Beth Truitt, Barbara Primm & B.J. Roberts
On KWIX 1230 AM/92.5 FM First Monday of each month live at 8:30 a.m.



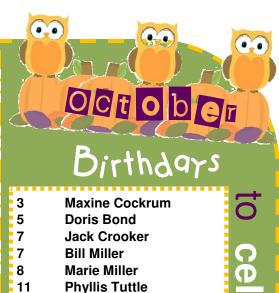
To ALL who made the Memory Walk a wonderful success!!! It was a beautiful day with one of the largest crowds ever! The Macon Memory Walk Teams raised over \$18,000. Way to go Macon!!





Thanks to all who donated to the "Old Bag Sale". We had a room full of purses in which \$450 was raised for our Memory Walk Team!

IF YOU WOULD LIKE TO JOIN OUR MEMORY WALK TEAM...PLEASE CONTACT JEANIE NAIL AT LOCH HAVEN!



Phyllis Tuttle 12 **Margeret Epperly** 15 Tom Linhardt 18 **Laura Miles** 19 Ireta Lee 19 John Schuldt 22 **Velma Hinds** 25 **Johnie Havnes** 26 **Mary Eaton** 29 **Glenda Teeter** 30 **John Hawkins** 31 **Janet Wadlow**



Together we make a Family LIFE'S REFLECTION

Loch Haven and Hospice Compassus are joining together to memorialize those who have lived at

Loch Haven and who have passed. Every 3 months a Memorial Service will be held for those we've lost in the previous 3 months. The first service will be held on Tuesday, October 6th at 2 p.m. in the North Activity Room. Those who have passed in the months of June, July and August, 2015 will be remembered. Family members, close friends, and staff are invited to attend. For any further information please contact Cameron Christoffer, Activity Director at 660-385-3113 or cchristoffer@lochhaven.com.

Loch Haven's Alzheimer's Support Group

and Monday of each month

5:30 p.m. light supper 6 p.m. meeting



September has been very eventful at "the Apartments". Besides the regular monthly activities that the residents so enjoy, we had a week-long celebration for "National Assisted Living Week". This week, starting on September 13th with Grandparents Day, included balloons, miniature golfing, and dress-up days. The week ended with a community meal on September

18th. What a celebratory week! This month we also loved watching the Homecoming Parade in support of the Macon Tigers! Special thanks to: Steve Decker for donating fresh peaches and apples and Ruth Glatz and family for donating fresh apples to the RCF.

by Janis Fraley



