

# Goodbye Summer, Hello Fall!



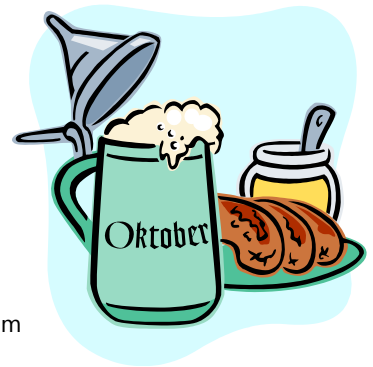
## 3<sup>rd</sup> Annual Oktoberfest

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Once again we will be having an Oktoberfest celebration at Glenhaven. It will be on October 23rd from 5 p.m. to 7 p.m. Tickets will be available ahead of time from the business office and will cost \$20 in advance or \$25 at the door. As always we will have various beers for you to try and delicious German foods to enjoy. There will also be prizes

and a silent auction. Also, if you or anyone you know would be interested in donating any items for the silent auction or for raffle drawings, please let us know by calling 715-265-4555 or you can email us at [businessoffice@glenhaveninc.com](mailto:businessoffice@glenhaveninc.com) Any donation is appreciated!



## New Building Update

As we look to the future of the new skilled nursing home at Glenhaven we reflect on the past 55 years in the existing building. We look at the changes that it will bring not only to the residents we know, love and care for; but also the community at large. The staff, the volunteers, visitors and

families will go through rapid change. The main purpose of this addition is to make Glenhaven a place to "Live"! Just like in our own homes – we have a place to call our own. Private rooms are currently our biggest issue and the new addition takes care of that by providing 44 private

rooms. If there are husband/wife or significant other needs we have set up two rooms that can connect by a set of pass through doors – just like in a hotel room. We can envision one of the connected rooms set up as a bedroom and the other set up as a living room area.

"Autumn is a second Spring, when every leaf is a flower."  
~Albert Camus

Like 'Glenhaven, Inc.' on Facebook to stay updated on the project!



### Building Progression



## Cream of Wild Rice Soup



1 large onion, chopped  
 1 celery rib, chopped  
 ½ cup flour  
 3 cups cooked wild rice  
 ¼ teaspoon salt  
 1 cup fat-free evaporated milk

1 large carrot, shredded  
 ¼ cup butter  
 8 cups chicken broth  
 1 cup cubed cooked chicken breast  
 ¼ teaspoon pepper  
 ¼ cup minced chives

In a large saucepan, saute the onion, carrot and celery in butter until tender. Stir in flour until blended. Gradually add broth. Stir in the rice, chicken, salt and pepper. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. stir in milk; cook 3-5 minutes longer. Garnish with chives. Yield: 10 servings (2-1/2 quarts).

### Enjoy a Holiday Meal with a Resident

The holidays are coming up and like always friends and family are welcome to come and enjoy a meal with residents.

We ask that if you do choose to come in for a meal you follow a couple guidelines:

- Make a reservation at least a week in advance
- Only 5 guests per resident allowed
- Meals cost \$10 each (including beverage and dessert)

Please no walk-ins! Holiday meals are served on Thanksgiving Day and Christmas Day. To make a reservation by phone, please call 715-265-4555 and ask for either Kathy (Director of Dietary) or the kitchen.

### Volunteer Lead Fundraising Campaign To Launch This Fall

As we look forward to the future on campus are preparing for a community lead capital campaign. A volunteer committee will be established to head a Capital Drive to ensure that the new addition and renovations are successfully completed! Tom & Nancy Stack and David & Joan Bartz have recently accepted the charge

of leading the volunteer effort to raise approximately \$700,000 to complete the project. This will require the help of everyone and you may be called to assist in this important community endeavor. The Holidays edition of this newsletter

will elaborate more on this committee and how you can get involved.

"No spring nor summer beauty hath such grace as I have seen in one autumnal face."

~John Donne

#### **Reminder for Families:**

Please make sure your resident has essential winter clothing such as a warm coat, hat and gloves. These will be needed for outings, such as appointments or activities.

## Administrator's Angle

Glenhaven Nursing Home's Annual Survey occurred recently. Every 9 to 15 months the state of Wisconsin visits us to see if we are in compliance. The team of 4 from the Department of Quality Assurance spent 3 days with us and overall our team did a very nice job! We received five low level citations that will be easy to fix. One of the board members

correctly stated that "If they came in and found nothing they wouldn't be doing their job!" 14 years ago I went through my first survey with the state. A lot has changed in Long Term Care since then. We (facilities and other stakeholders) are working together to make the industry a better one; an industry that we can trust and ensure that our parents

and grandparents will be taken care of. Thanks again to all the staff, families, visitors and volunteers! We look forward to seeing everyone over the holiday season!

~Dave Prissel, Administrator



**The Valentine Day Royalty from Glenhaven & Havenwood on the Rustic Lore Float.**



"Autumn...the year's last, loveliest smile."  
~William Cullen Bryant

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### Save the Trees!

If you are interested in receiving this Newsletter in e-mail format instead of paper format, send us a message with your name, mailing address and e-mail address to [businessoffice@glenhaveninc.com](mailto:businessoffice@glenhaveninc.com).

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### Interested in Helping?

If you're interested in helping Glenhaven through a monetary donation, please contact us or visit [www.glenhaveninc.com](http://www.glenhaveninc.com).

Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Phone: \_\_\_\_\_ E-Mail: \_\_\_\_\_

*Yes, I Want to Give!*

Enclosed is my gift for \$\_\_\_\_\_. Please make checks payable to Glenhaven, Inc. and mail to the address on page 4.

Please Use Donation For:

- Building Fund       Garden Fund  
 Recovery Fund       Other: \_\_\_\_\_
-

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[www.glenhaveninc.com](http://www.glenhaveninc.com)



## Upcoming Events

### **Oktoberfest**

October 23, 2014  
Glenhaven Lobby  
5:00-7:00 p.m.

### **Trick-or-Treating**

Oct 31<sup>st</sup> 4:30-6:00 p.m.  
Treats available at Nurse's  
Station after 6:00 p.m.

### **Harvest Social & Bake Sale**

Nov 7 9:00-3:00 p.m.  
Nov 8 9:30-noon

### **Care Tree Lighting**

December 7th  
3:30 p.m. music  
Tree lighting at 5:15 p.m. with  
supper to follow.

### **Resident Birthdays:**

October  
Clara Paulus  
Jean Lagerstrom  
Olga Waters

### November

Gladys Rud  
Betty Anderson

### December

Ernie Severson  
Sandy Fladten  
Catherine Davis  
Lucille Obermueller

## Employee Anniversaries (October, November, December)

### **October**

Doris Berends-8 years  
Maggie Jordheim-4 years  
April Jarrell-3 years  
Amy Triebold-2 years  
Alicia Nowakowski-1 year  
Kelly Perkins-1 year  
Haley Lewis-1 year

### **November**

Tara Wold-15 years  
Rikki Van Dyk-5 years  
Carrie Bartos-3 years  
McKayla Wink-2 years

### **December**

Jill Darwin-9 years  
Audrey Preston-7 years  
Jen Varga-6 years  
Nicole Nusberger-5 years  
Christine Hitz-2 years

