

Fall is in the Air!

Moving closer to a new era...

INSIDE THIS ISSUE:

Recipe	2
Holiday Meal	2
Admin's Angle	3
Oktoberfest	3
Upcoming Events	4
Anniversaries	4



New faces at Glenhaven and Havenwood

"Autumn...the year's last, loveliest smile."

~William Cullen Bryant

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



Two new additions to our staff include Fran Heinbuch, who is our new Housing Manager at Havenwood and Rachel Heinbuch, who is our new Director of Finance.

Fran has taken over the duties at Havenwood and will also manage the new CBRF building when renovations are complete. She currently lives in the Glenwood City area. Her past job experience includes Aurora and SMC. If you have any questions concerning Havenwood, feel free to

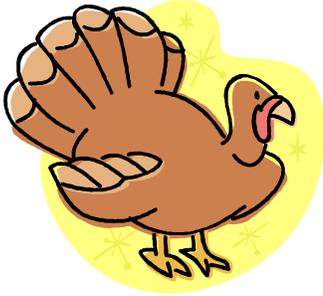
contact Fran or visit her in the Havenwood business office. Welcome, Fran! Our new Director of Finance, Rachel, will be taking over Doris Berends' duties as Doris will be moving to the Activity department to assist the current Activity Director. Rachel is from the Glenwood City area and currently resides in Hammond. Her past job experience includes Summit Management and FIS Global. Rachel will be the person answering your

billing questions from now on. Feel free to stop on down and say hello and welcome Rachel to Glenhaven!

We are very excited to have Fran and Rachel on staff and look forward to their fresh ideas for Glenhaven.



Almost Famous Pumpkin Cheesecake



12 tablespoons unsalted butter, melted
 2 1/2 cups graham cracker crumbs
 2 3/4 cups sugar
 Salt
 2 pounds cream cheese, at room temperature
 1/4 cup sour cream
 1 15-ounce can pure pumpkin

6 large eggs, at room temperature, lightly beaten
 1 tablespoon vanilla extract
 2 1/2 teaspoons ground cinnamon
 1 teaspoon ground ginger
 1/4 teaspoon ground cloves
 2 cups sweetened whipped cream
 1/3 cup toasted pecans, roughly chopped

Position a rack in the center of the oven and preheat to 325 degrees Fahrenheit. Brush a 10-inch springform pan with some of the butter. Stir the remaining butter with the crumbs, 1/4 cup of the sugar and a pinch of salt in a bowl. Press the crumb mixture into the bottom and up the sides of the pan, packing it tightly and evenly. Bake until golden brown, 15 to 20 minutes. Cool on a rack, then wrap the outside of the springform pan with foil and place in a roasting pan.

Bring a medium pot of water to a boil. Meanwhile, beat the cream cheese with a mixer until smooth. Add the remaining 2 1/2 cups sugar and beat until just light, scraping down the sides of the bowl and beaters as needed. Beat in the sour cream, then add the pumpkin, eggs, vanilla, 1 teaspoon salt and the spices and beat until just combined. Pour into the cooled crust.

Gently place the roasting pan in the oven (don't pull the rack out) and pour the boiling water into the roasting pan until it comes about halfway up the side of the springform pan. Bake until the outside of the cheesecake sets but the center is still loose, about 1 hour 45 minutes. Turn off the oven and open the door briefly to let out some heat. Leave the cheesecake in the oven for 1 more hour, then carefully remove from the roasting pan and cool on a rack. Run a knife around the edges, cover and refrigerate at least 8 hours or overnight.

Bring the cheesecake to room temperature 30 minutes before serving. Unlock and remove the springform ring. To finish, place a dollop of the whipped cream on each slice and sprinkle with the toasted pecans.

"Two sounds of autumn are unmistakable...the hurrying rustle of crisp leaves blown along the street...by a gusty wind, and the gabble of a flock of migrating geese."

~Hal Borland

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 residents 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.



Administrator's Angle

Change, Change and more Change - Not the kind in your pocket but life itself! As we go into autumn we see the changes all around us. Faces, be it residents, tenants or staff, their presence is part of the changes that are upon Glenhaven. We see the new addition going up to the west of us. We see new staff become a part of our family. We see each person as a unique individual that needs to be embraced as all of us wants to be. We begin to see Person-Centered Care!

The people we care for are all unique in every aspect. As a group, we need to accept this and move to a person-centered way of life. What are our habits, in sleep, food or entertainment? What did my past look like that I can continue while I stay at Glenhaven, Inc? Upon admission, the Care Plan team looks at a series of questions that will assist the staff at doing a better job of caring for our residents and

at the same time affording the residents more choice of how they want to live their life while they're here.

The staff will need to step away from old practices of caring for everyone the same way. Offering them the same meals, same sleep patterns, same activities will not work anymore. Consistent staffing - so the residents will see the same faces on a daily basis and the staff will learn the routines of the resident. Choices will be given at every step of the way to let our residents live out their lives the best they and their families see fit within regulatory reasoning. Collaboration among all the stakeholders will be a must and communication a standard to care for our loved ones.

The building will be set up as two neighborhoods each with two households to assist with privacy and more of a sense of home. Each household has its own

kitchen, dining room and living room. Spa rooms will be outside of the houses to make that day of the week a special day at the spa. A coffee shop, day care, tavern and theatre will be available for everyone to use, as they need. If they want to visit an area, they can - it is now available here, on campus. Food choices will increase with the renovation of our current main kitchen. Additions of a new stove, ovens, char broiler and deep fryer will give the chefs more equipment to make those choices available.

Volumes of books are written on person - centered care. As we travel down this road of change, we will look to the guidance of others and the books that are written to assist us. We also look to the community to assist us with this great change and another 50 years at Glenhaven, Inc.

We hope you have a Great Holiday Season!

~Dave Prissel, Administrator



"The leaves fall,
the wind blows,
and the farm
country slowly
changes from the
summer cottons
into its winter
woods."
~Henry Beston

2nd Annual Oktoberfest

Once again we will be having an Oktoberfest celebration at Glenhaven. It will be on October 24th from 5 to 8. Tickets will be available ahead of time from the business office and will cost \$20 in advance or \$25 at the door. Again this year 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 email to businessoffice@glenhaveninc.com. Any donation is appreciated!

Remember to stop on down to help us fundraise for the building project that will bring Glenhaven into the future of skilled nursing home care!



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We're on the Web!

See us at:

www.glenhaveninc.com



Upcoming Events

Trick-or-Treating

Oct 31st 4:30 to 6:00 p.m.
Treats available at Nurse's
Station after 6:00 p.m.

Harvest Social & Bake Sale

Nov 1st 9:00 a.m. to 1:00 p.m.
Nov 2nd 9:30 a.m. to noon

Care Tree Lighting

December 1st
3:30 p.m. music
Tree lighting at 5:15 p.m. with
supper to follow.

Candlelight Ceremony

December 24th
10:00 a.m. with meal
following afterwards.

Resident Birthdays:

October

Clara Paulus
Olga Waters
Doris Teigen
Jean Lagerstrom
Larry Stack

November

Ida Ohman
Bud Larson

December

Sandy Fladten
Florence Sutliff
Lucille Teigen
Ernie Severson

Employee Anniversaries (October, November, December)

October

Amy Triebold-1
April Jarrell-2
Maggie Jordheim-3
Doris Berends-7

November

Carrie Bartos-2
Tara Wold-14
McKayla Wink-1
Rikki Van Dyk-4
Jamey Tuttle-1

December

Jill Darwin-8
Jen Varga-5
Jen DeBell-5
Bridget Yadon-7
Christina Hitz-1
Audrey Preston-6
Nicole Nusberger-4

