

Autumn Newsletter



4th Annual Oktoberfest

INSIDE THIS ISSUE:

Recipe	2
Resident Info	2
Admin's Angle	3
Donation Info	3
Upcoming Events	4
Anniversaries	4

Once again we will be having an Oktoberfest celebration at Glenhaven. It will be on October 22nd from 5 p.m. to 7 p.m. Tickets will be available at the business office and will cost \$25 each. As always we will have various beers for you to try and a *NEW* menu of delicious German foods to enjoy. There will also be prizes and a silent auction.

Entertainment for the night will be Crazy George! 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 Any donation is appreciated!



Grand Oaks Assisted Living

The old Glenhaven nursing home building renovation is coming along quite nicely. Despite being behind by approximately 4 weeks we will begin taking new residents December 1st. Paint is on the walls, ceiling grid is being installed, cabinetry is placed in each of the units and epoxy flooring is complete in all of the resident bathrooms. A special Grand Opening is being planned for the community in January 2016. More details to come!

If you are interested in getting more information about Grand Oaks please let us know. Contact Jennifer Perrin, Housing Manager at 715-265-4140 or David Prissel, Administrator at 715-265-4555.

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

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



Kitchen area in one of the apartments at Grand Oaks



A worker finishing the flooring in the new spa room

Loaded Potato Soup



4 (6-ounce) red potatoes	2 teaspoons olive oil
1/2 cup pre-chopped onion	1 1/4 cups fat-free, lower-sodium chicken broth
3 tablespoons all-purpose flour	2 cups 1% low-fat milk, divided
1/4 cup reduced-fat sour cream	1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper	3 bacon slices, halved
1.5 ounces cheddar cheese, shredded (about 1/3 cup)	
4 teaspoons thinly sliced green onions	

1. Pierce potatoes with a fork. Microwave on HIGH 13 minutes or until tender. Cut in half; cool slightly.
2. While potatoes cook, heat oil in a saucepan over medium-high heat. Add onion; sauté 3 minutes. Add broth. Combine flour and 1/2 cup milk; add to pan with 1 1/2 cups milk. Bring to a boil; stir often. Cook 1 minute. Remove from heat; stir in sour cream, salt, and pepper.
3. Arrange bacon on a paper towel on a microwave-safe plate. Cover with a paper towel; microwave on HIGH for 4 minutes. Crumble bacon.
4. Discard potato skins. Coarsely mash potatoes into soup. Top with cheese, green onions, and bacon.

Enjoy a Holiday Meal with a Resident

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

We ask that if you do choose to come 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.

Glenhaven Van & Bus Information

Unfortunately Glenhaven, Inc Rehabilitation and Long-Term Care is no longer allowed to loan the use of the van or bus to family members. This change is due to insurance liability reasons.

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.

Please make sure to sign your family member/resident out when taking them out of the building!

Thank you!

Administrator's Angle-By: David S. Prissel

As we head into the final months of the year I would like to thank each and every donor for what they have done for the new Glenhaven Campus. With your help we have raised almost \$500,000.

Glenhaven Rehab and Skilled Nursing is a wonderful addition to the campus! With 44 private suites, ample activity space and households for our residents to enjoy it is an area that most short/long term care buildings would be envious of! Grand Oaks, to be opened in

December, will have 16 apartments to increase choice in living and create the campus that Glenwood City and the surrounding communities deserve.

The final building project we will embark on soon is the Community Child Learning Center, located in the new addition. This area will be open to the children of the area, infants to 5 years old and will consist of a kitchen, dining room, two class rooms, infant areas as well as a large playground in the front lower courtyard.

This is where you come in. We are asking for the community to assist us with our mission. We have one last area to prep to ensure that our residents have access to the most important thing in our lives- *children*. With this intergenerational learning center, the residents on campus will become a part of the children and the children will become part of the campus. We need to raise approximately \$200,000 to finish the area for the children. Please do what you can to assist and I thank you for all that you have done!

The Valentine Day Royalty from Glenhaven in the Rustic Lore parade.

-photo by Nola Tyrrell



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

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.

Interested in Helping?

If you're interested in helping Glenhaven through a monetary donation, please contact us or visit 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: Glenhaven, Inc. 612 E Oak Street, Glenwood City, WI 54013

Please Use Donation For:

- Building Fund Garden Fund
 Recovery Fund Other: _____

Glenhaven is a 501 c(3) and all donations are tax deductible.

**GLENHAVEN,
INC.**

612 E Oak St
Glenwood City, WI
54013

Phone:
(715) 265-4555

Fax:
(715) 265-7344

E-mail:
admin@glenhaveninc.com

We're on the Web!

See us at:

www.glenhaveninc.com



Upcoming Events

Oktoberfest

October 22nd
Glenhaven Lobby
(New Building)
5:00-7:00 p.m.

Trick-or-Treating

October 31st 3:00-4:30 p.m.
Upstairs Lobby

Harvest Social & Bake Sale

November 6th 9:00-6:00 p.m.
Glenhaven Lobby

Care Tree Lighting

December 6th
4:30 p.m. entertainment
Tree lighting at 5:15 p.m. with
supper to follow

Resident Birthdays:

October
Clara Paulus
Olga Waters

November

Gladys Rud
Betty Anderson

December

Ernie Severson
Sandy Flatten

Employee Anniversaries (October, November, December)

October

Doris Berends-9 years
Maggie Jordheim-5 years
Amy Triebold-3 years
Alicia Nowakowski-2 years
Kelly Perkins-2 years
Haley Lewis-2 years
Lisa Booth-1 year

November

Tara Wold-16 years
Rikki Van Dyk-6 years

December

Jill Darwin-10 years
Audrey Preston-8 years
Nicole Nusberger-6 years

