

October 2016

Team Twilight

Administrative Staff

Administrator

Jordan Golden

Admissions & Marketing

Alicia Rogers

Business Office Manager

Marla Wofford

Director of Nursing

Cristi Schmidt

ADON

Devyn Jennings

ADON

Rachel Lamb

Social Worker

Jaci Brownlow

Medical Records

Gayla Andrews

Activity Director

Chasity Long

Food Service Manager

Gloria Medina

Maintenance and House

keeping Manager

Russell Carty

Rehabilitation Director

Tammy Williams

Medicare Coordinator

Elaine Roberts

Healthcare Liaison

Melissa Harris

Human Resources

Brittney Rodriguez

Twilight Talk



WHATS INSIDE!!!

Care Plans

They are important! If you don't know when yours is, then we need

Employee Page

Who has a birthday coming up???
Who is the Employee

Activities!!!

Find out what is going on for activities!
Check out our monthly



Thursday OCTOBER 27th

4:30-6:30 pm



Environmental Services

Environmental Services

The fall season is coming in. It is now a good time of the year clean out closets, go through and dispose of clothing that is too small or just worn out. Make sure that there is room in the closets for warm winter clothes as the cold weather makes its way here for the next couple of months and please make sure all clothing is labeled.

Russell Carty

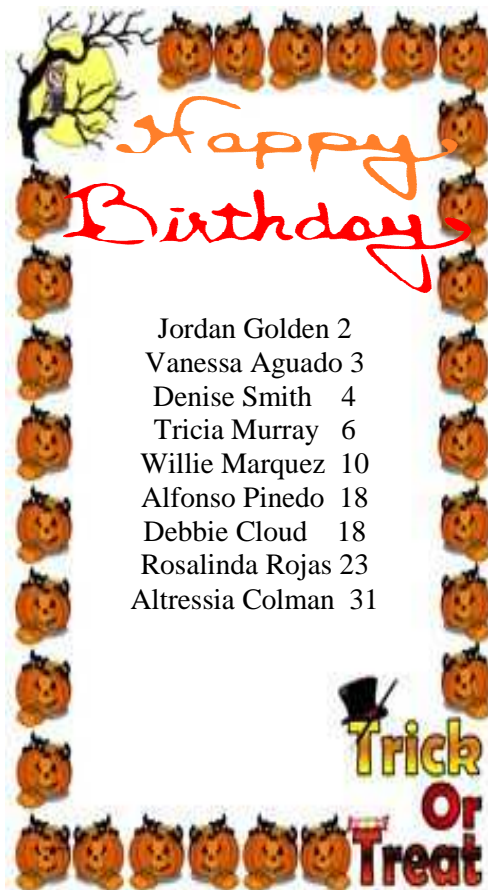
Pay Days
10/07/16
10/21/16

EMPLOYEES
are
important too...

Employees of the Month
For October
congratulations to:

Abbie Watkins, Britteny Ayala,
& Tammy Thomas

Thank you for the hard work you do on a daily basis. Twilight Home is honored to have you as our employees. Your dedication and commitment to the residents show in the work you do! Congratulations for being chosen as Employees of the Month.



RESIDENT CORNER.....



Congratulations!

RESIDENT OF THE MONTH

For October is:

Nora Tarvin

Resident Birthdays

Sandra Kusmierz 9
 William Fennell 11
 Lavonia Kinney 18
 Lou Allen 15
 Velma Wilton 25
 Bonnie Gregory 26

WELCOME TO YOUR NEW HOME

Karen Sliger
 Pauline Massey
 Jessie Mayer
 Johnnie Smith
 Lou Allen
 Paula Brown
 Billy Baldwin
 Gina Dailey
 Jack Armstrong

You always have a kind word and a sweet smile to brighten the day. Thank you for just being you!

Congratulations for being chosen as the Resident of the Month!

Forever In Our Hearts



- Activities are subject to change
- Beauty shop Days are:
Monday & Thursday
- Care plans if you don't know when yours is please give us a call



TALKING ABOUT ACTIVITIES...

Activity Wish List

Men Items
Body Wash
Lotion
Jewelry

EVENTS

Birthday Party 19th
Senior Olympics 12th
Halloween Party 25th
Fall Festival 27th

From the Activity Director

Fall is finally here. This is the time of year that I look so forward to. After the heat of the Texas summer the cooler temperatures are definitely a welcome change. The turning of the leaves makes everything so pretty and colorful. October 12th is Senior Olympics from 10-1 at the IOOF Event Center.

One of the best things about this time of year is "Fall Festivals". We will have ours October 27th from 4:30 to 6:30 pm. This event is for our residents, families and the community. We have so many fun events planned and we are all really excited about it. Our entertainment will be provided by Byron Haynie, a local musician that is a favorite to many. Of course there will be festival food and drinks. The festival will be hold in the parking lot and grassy area on the west side of the building. Please join us for this fun time!

With Love,

Chasity



MEAL OF THE MONTH

Meat Loaf
Mashed Potatoes
Corn
Fried Apple Pie
SERVED ON October 11, 2016



RECIPE OF THE MONTH

Pumpkin Pie

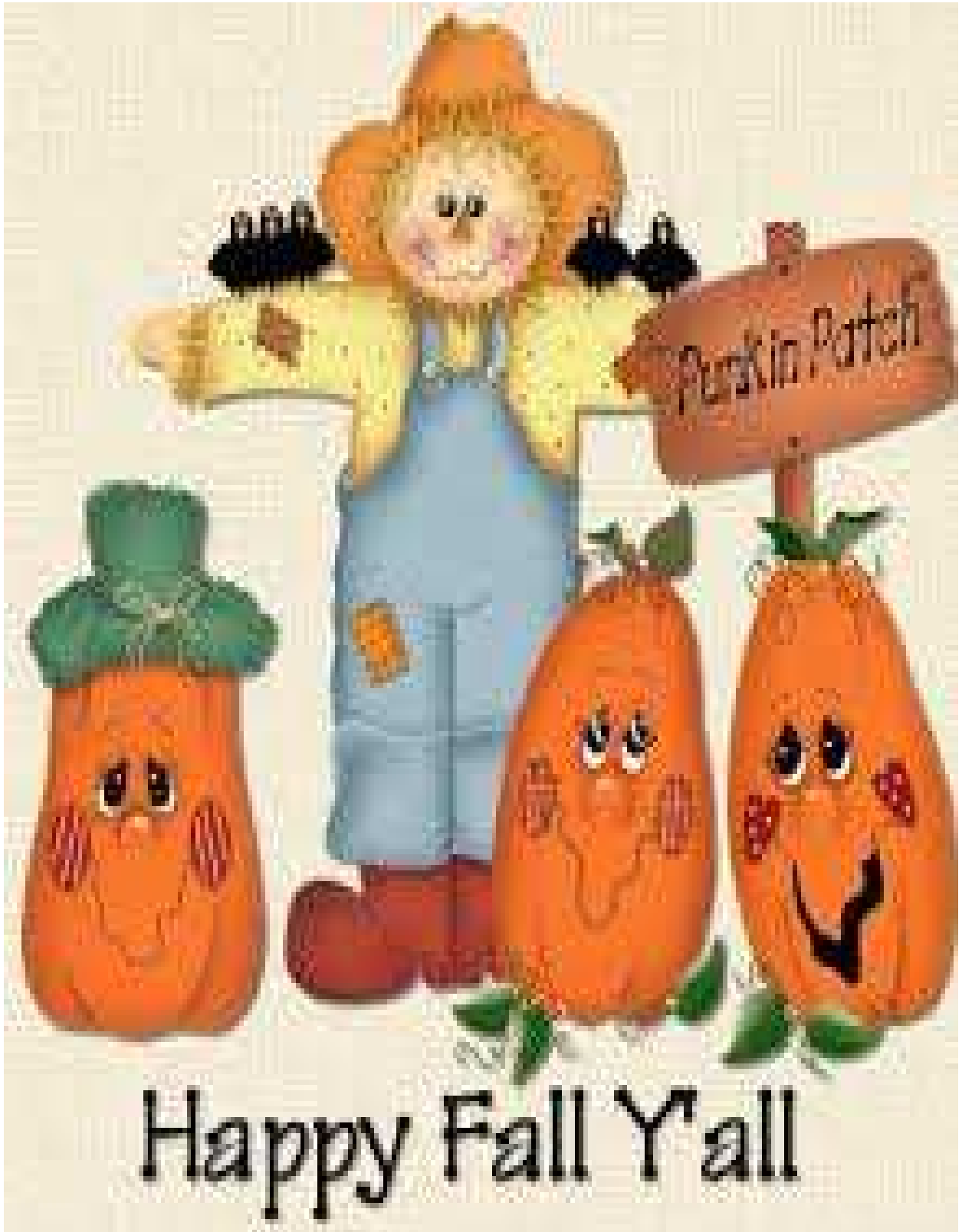
Ingredients

- 1 (9 inch) unbaked deep dish pie crust
- 3/4 cup white sugar
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 1/2 teaspoon ground ginger
- 1/4 teaspoon ground cloves
- 2 eggs
- 1 (15 ounce) can LIBBY'S® 100% Pure Pumpkin
- 1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated milk



Directions

1. Preheat oven to 425 degrees F.
2. Combine sugar, salt, cinnamon, ginger and cloves in small bowl.
3. Beat eggs lightly in large bowl. Stir in pumpkin and sugar-spice mixture. Gradually stir in evaporated milk.
4. Pour into pie shell.
5. Bake for 15 minutes.
6. Reduce temperature to 350 degrees F.; bake for 40 to 50 minutes or until knife inserted near center comes out clean. Cool on wire rack for 2 hours. Serve immediately or refrigerate. (Do not freeze as this will cause the crust to separate from the filling.)



TWILIGHT TALK

Twilight Home
3001 west 4th Ave
Corsicana, TX 75110