



NOVEMBER NEWSLETTER



OCTOBER RECAP

We had a fun-filled October! It has been so much fun celebrating Halloween and all of the fall festivities.

One of our favorite fall festivities this month was making apple cider on the front porch. Our maintenance man, Brandon, brought in his apple cider press and we had a ball! We served the cider at lunch and it was delicious! We will definitely have to do it again next year.

We also took a scenic ride to Naples to check out the fall foliage. We made a stop

at Monica's pies for some famous grape pies as well as apple caramel crunch pie to enjoy the next day.

Our fall crafts have been a hit and we have tried some yummy fall recipes. This week we will be voting on the pumpkin decorating contest. Our residents and staff have gotten so creative with it! Stay tuned on our Facebook page to find out who wins.

Happy Halloween everyone!

-Hannah-

NOVEMBER LOOK AHEAD

We will continue to soak up all this season has to offer. We have Fall/Thanksgiving crafts lined up as well as Thanksgiving themed games. We're also going to be making homemade pumpkin rolls for one of our Friday happy hours.

We have a few really great entertainers lined up for November too. Joe Miltch, Mark Decracker, and Julia Ticconi.

We'll be honoring our veterans and spouses of Veteran's on November 11th. We will be holding a flag folding ceremony and singing the National Anthem. We will then put the flag in a display box and hang it up on our Terrace Veteran's wall that we have in the works.

On Wednesday, November 24th we are having a bake sale here at The Terrace. We encourage families to stop in and buy some treats, made by our residents. All of the money raised will be donated to The Laurel House right here in Newark. It is the season of giving and we are excited to give to such an amazing not-for-profit organization.

This is the busiest time here at The Terrace and definitely a time to reflect how much we have to be thankful for.

Wishing you all a blessed and Happy Thanksgiving!

-Hannah-

THAT WAS THE YEAR '1998"

NATIONAL AND WORLD NEWS

The World's biggest airport opened in Hong Kong.

Hurricane Mitchell made landfall in central America killing 18,000 people.

Quebec demanded independence from Canada.

COST OF FOOD

Milk-----	2.59/gal
Ground Coffee -----	3.73/lb
Eggs -----	.88/doz
Bread-----	1.17/loaf.

COST OF LIVING

New House-----	\$129,300
New Car-----	17,215
Gasoline -----	1.15/gal
Average Wage -----	27,426
Stamp-----	.32

POPULAR MOVIES

Shakesphere in Love (Academy Award Winner)

Saving Private Ryan
Armageddon
Men in Black

MUSIC

My Heart Will Go On (Celion Dion)
Truly, Madly, Deeply (Savage Garden)
The Kiss (Faith Hill)
Together Again (Janet Jackson)

DATES TO CELEBRATE

- 11/01 All Saints Day
- 11/02 All Soul's Day
- 11/03 Nat'l Housewives Day
- 11/04 Nat'l Candy Day
- 11/07 Daylight Savings Time Ends
- 11/11 Veteran's Day
- 11/11 Nat'l Sundae Day
- 11/13 Nat'l Kindness Day
- 11/17 Nat'l Homemade Bread Day
- 11/18 Great American Smokeout
- 11/25 Thanksgiving Day
- 11/26 Black Friday
- 11/29 Cyber Monday

NOVEMBER BIRTHDAYS

11/25 Dale B.

Hope your day is special in every way.



FLOWER OF THE MONTH
Chrysanthemums

BIRTHSTONE OF THE MONTH
Topaz

RECIPE OF THE MONTH

Sage, Sausage and Apple Dressing

- Level: Easy
- Total: 1 hr 20 min
- Active: 20 min
- Yield: 8 to 10 servings

Ingredients

- Deselect All
- One 16-ounce bag stuffing cubes
- 6 tablespoons unsalted butter, plus more for greasing the pan and topping
- 1 pound fresh sage sausage, casings removed
- 1 medium onion, chopped
- 2 cooking apples, such as Gravenstein, Rome, or Golden Delicious, peeled, cored, and chopped
- 1 to 2 ribs celery with leaves, chopped

- Kosher salt
- 3 cups chicken broth, homemade or low-sodium canned
- 1/4 cup chopped fresh flat-leaf parsley
- 1/2 cup walnut pieces, toasted (see Cook's Note)

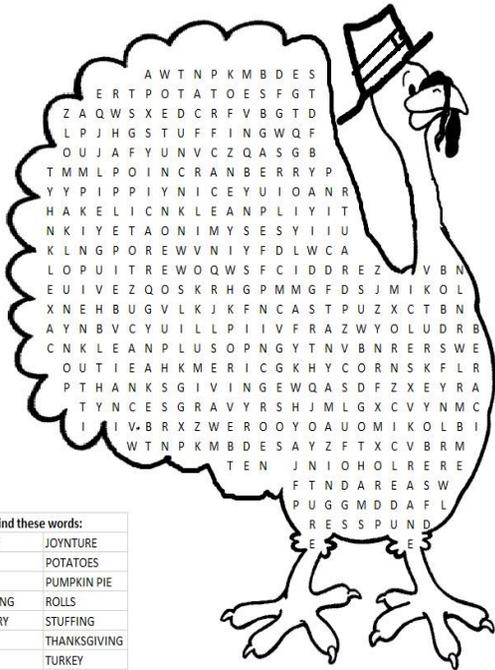
- 2 large eggs, beaten

[Add to Shopping List](#) [View Shopping List](#)

Directions

1. Preheat the oven to 325 degrees F.
2. Put the stuffing cubes in a large bowl and set aside. Butter a 3-quart casserole dish.
3. Melt 2 tablespoons of butter in a large skillet over medium-high heat. Add the sausage and break it up with a wooden spoon. Cook until it loses most of its pink color, but not so much that it's dry, about 5 minutes. Add the sausage and pan drippings to the stuffing cubes. Melt the remaining butter in the pan. Add the onion, apple, celery, and 1/2 teaspoon salt. Cook until the vegetables get soft, about 5 minutes. Add the broth and parsley and bring to a boil.
4. Pour the vegetable mixture over the stuffing cubes and toss until evenly moistened. Mix in the walnuts and eggs. Loosely pack the dressing in the prepared pan and cook uncovered until the top forms a crust, about 40 minutes. Drizzle about 2 tablespoons of

turkey pan drippings or melted butter over the top. Cook until the top is crisp and golden, about 20 minutes more.



Find these words:	
APPLE PIE	JOYNTURE
BREAD	POTATOES
CORN	PUMPKIN PIE
COWORKING	ROLLS
CRANBERRY	STUFFING
FAMILY	THANKSGIVING
GRAVY	TURKEY