

Adult Day Center News

November 2011

A Message from Jeff

It's fall and we are gradually adjusting to our new home. If you haven't seen it yet, please arrange to visit soon. It truly is beautiful. Please remember, however, that our fundraising effort continues and we welcome your support.

On another note, you recently received a survey regarding the Center's activities and services. If you haven't completed it yet, **PLEASE** do so as soon as possible. It is extremely important for us to know how you're feeling about the Center. It's also important to our future funding. If you have misplaced your copy, just give us a call.

We have also offered the opportunity for families to meet with our staff to discuss your family member's participation in our program. Unfortunately, we have not had much of a response. For this reason, we are extending the

invitation once again. Please call the office if you are interested in scheduling a caregiver conference.

-J

Emergency Forms

In this mailing you have received our annual emergency form. These forms provide vital information in the case of an emergency situation or sickness in your loved one. These forms need to be updated yearly and are required for your loved ones ongoing participation in our program.

Please have completed forms returned to the Center by December 16th. If you have any questions, please don't hesitate to call and speak to one of the nursing staff.

Thanks in advance for your cooperation.

-ADC Nurses

Holiday Luncheon and Craft Bazaar

Our annual Craft Bazaar will begin on Wednesday, December 14th and run till Friday, December 16th. We will be selling all sorts of handmade items by our Members to raise money for next years arts & crafts budget. To kick off the bazaar we will be hosting a Family and Friends Holiday luncheon on Wednesday from noon till 2:00.

We hope to see you all at there! Please RSVP for the luncheon by calling the Center at (908)725-0068 by Friday, December 9th.

- ♦ Bazaar will run during normal Center hours Weds.- Fri.
- ♦ If you have items you wish to donate to the bazaar, please call Maryann at the Center



Special Events

- Nov. 7th– Banjo Entertainers
Nov. 18th– Monthly Birthday Party
Nov. 21st– Gordon Wells Sings
Nov. 23rd– Thanksgiving Party & Girl Scouts visit
Nov. 29th– Hillsborough Rockettes dance
Dec. 7th– Member Chorus Holiday Concert
Dec. 14th-16th– Craft Bazaar
Dec. 14th– Holiday Luncheon
Dec. 16th– Monthly Birthday Party
Dec. 22nd– Santa comes to the Center!
Dec. 29th– New Years Party!

Important Reminders

- All coats, sweaters, hats, gloves, scarves must be labeled w/ Member's name
- The Center is open Tues. Nov. 8th but there is NO County Transportation
- The Center is closed 11/24, 11/25, 12/23, 12/26, 12/30 and 1/2/12 for the holidays.

Happy Holidays to All!

Support Group Reminder

Our caregiver support group continues to meet the second Saturday of the month. As always, caregivers are welcome to bring their loved ones. We open at 9:00 am and serve a light breakfast until 10:00. We begin the support group at 10:00 and activities continue for loved ones in our day room. The group runs until noon when we all get back together for a catered lunch.

Our next group is scheduled for Saturday, November 12th and we will be joined by Laurie Row from the Somerset County Office on Aging and Disabilities. Laurie will be presenting *5 Secrets to starting and finishing tough conversations*. On Dec. 10th Pastor Tom Dickerson will be speaking with the group regarding spirituality and coping. Our first speaker of 2012 will be an elder law attorney, Tom Murphy.

If you have any questions or would like more information about the group, please call Stacy or Diann at the Center.

Member Anniversaries

- On Nov. 4th Suzanne C. will have attended for 3 years!
On Nov. 20th Ann P. will have attended for 3 years!
On Dec. 7th Ermelinda G. will have attended for 3 years!
On Dec. 15th Gordon will have attended for 3 years!
And on Dec. 22nd Alfredo M. will have attended for 4 years!

Thanks for spending your time with us!

Staff Anniversaries

- On Dec. 15th Kathi Cavallero will have worked at ADC for 14 years!!!
On Dec. 21st Lee Watson will have worked for the Center for 29 years!!!
(Lee is the Center's longest employee after Jeff!!!)

Member Birthdays

11/3– Agnes Graebener
11/6– Muriel Voizard
11/7– George Cherniak
11/18– Theo Bladzinski
11/19– Vince Patullo
11/21– Fred Heller
11/24– Julia Dorf
12/3– Louis Dicosola
12/5– Alfredo Menendez
12/6– Viola Sabo
12/9– Jadwiga Terpilowski
12/23– Gordon Walck
12/30–Richie Wargacki
12/31– Carol Graves

**Happy Birthday
To All!**

Words of Thanks

*If the only prayer you said
in your life was, "thank
you", that would suffice.*
-Meister Eckart

*As we express our gratitude,
we must never forget that
the highest appreciation is
not to utter words, but to
live by them.*
-John F. Kennedy

*Let us remember that, as
much has been given us,
much will be expected from
us, and that true homage
comes from the heart as well
as from the lips, and shows
itself in deeds.*

-Theodore Roosevelt

*God gave you a gift of
86,400 seconds today. Have
you used one to say "Thank
You?"*

William A. Ward

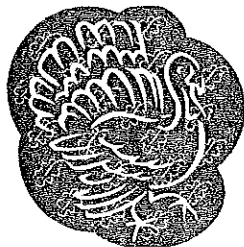
*Thanksgiving, after all, is a
word of action.*

W.J. Cameron

*And on a lighter note:
Thanksgiving is an emotion-
al holiday. People travel
thousands of miles to be with
people they only see once a
year. And then discover
once a year is way too often.*

-Johnny Carson

**Happy
Holidays From Everyone
At ADC!**



Recipe Corner With Debbie

Sweet Potato Casserole

Ingredients:

- 4 1/2 cups cooked and mashed sweet potatoes
- 1/2 cup melted butter
- 1/3 cup milk
- 1 cup white sugar
- 1/2 teaspoon vanilla extract
- 2 eggs, beaten
- 1 cup light brown sugar
- 1 cup chopped pecans
- 1/3 cup butter

Directions:

1- Preheat oven to 350 degrees. Grease 9x13 baking dish.

2- In a large bowl mix together sweet potatoes, 1/2 cup melted butter, milk, vanilla and eggs. Spread sweet potato mixture into prepared dish. In a small bowl mix together brown sugar and flour. Cut in 1/3 cup butter until mixture is crumbly, then stir in pecans.

3-Bake for 25 minutes or until golden brown.

Enjoy!