

The Villa Grapevine

Villa Maria Nursing and Rehabilitation Community, Plainfield, CT

The mission of the Villa Maria is to provide outstanding care and support to our residents and their families in an environment that promotes their individuality.

To all our residents, family members, staff, and friends. . . .



Family Thanksgiving Dinner



We cordially invite family members to our annual Thanksgiving Dinner.

Thursday, Nov. 22

12 Noon

WE REGRETFULLY MUST LIMIT THE # OF GUESTS PER RESIDENT TO 2! PLEASE RESERVE YOUR SEAT(S) BY SIGNING THE POSTER BY THE NURSES' STATION. THANK YOU.



Daylight Savings Time

Don't forget to turn your clocks **BACK** one hour on **NOVEMBER 4!**



ALL GENERAL MANDATED INSERVICES FOR STAFF MUST BE COMPLETED BY 12/31. THIS INCLUDES 4 HOURS OF DEMENTIA TRAINING.

Thank you to all our Villa Maria veterans as we honor you on Veteran's Day. We truly appreciate your service to this country!!

NOV. 11



The Villa Maria



Medicare 5-Star Facility



The proud recipient of the "Quality of Care Award"

Did You Know???

- *At the original Thanksgiving, there was no milk, cheese, bread, butter, mashed potatoes, corn, or pumpkin pie.
- *According to Guinness World Records, the largest pumpkin pie ever baked was 12 feet in diameter and weighed 2,020 pounds.
- *The state of California consumes the most amount of turkey.
- *It has been estimated that 88% of Americans eat turkey on Thanksgiving.

Welcome to our new Recreation Director, Genevieve S. Please stop in at her office anytime to introduce yourself and say Hello!



Resident, Charlotte B. gets into the Oktoberfest spirit with "oom-pah" tuba during our celebration.

Goodbye. . . .



We extend our best to Recreation Director, Claudia B., as she embarks on her retirement. We wish her many adventures, good books to read, and cups of steaming tea! Thank you, Claudia, for your dedication, compassion, and friendship!! We will miss you!

HAPPY THANKSGIVING!

- APPLE PIE
- BEANS
- BREAD
- CORN
- CRANBERRY SAUCE
- GRAVY
- HAM
- MASHED POTATOES
- MILK
- PUMPKIN PIE
- ROLLS
- SQUASH
- STUFFING
- SWEET POTATOES
- TURKEY



N S T U F F I N G I R L U N Y
 F G K D A E R B V G C A D Q E
 A B E A N S I L S O R Q G S K
 O G K E I P E L P P A P A E R
 N R O C M L W U Q D N G O O U
 U E J L X E S M S Y B Z O T T
 Z P U M P K I N P I E V N A Z
 H B O J I L C F A G R Y F T V
 N E M Y K U S L L O R Q K O X
 K S A B Y Q T Z H W Y P S P K
 T G H S A U Q S O R S J L T A
 G M A S H E D P O T A T O E S
 Z D L U C W F Z L M U K S E K
 C A K C G T H T T I C R N W B
 G J X S G R A V Y I E Q I S T

Meetings & Inservices

- 11/6- Dietary Inservice- 1pm
- 11/7- Environmental Services Inservice- 1pm
- 11/13- Mandatory Inservices- 7:30am to 2pm

- 11/13- Dementia/Alzheimer's Training
 Mod. 3@ 2:15pm
 Mod. 4@ 3:15pm

Any additional Inservices will be added to this schedule at a later date.

STAFF TRAINING



Leah's Ala Carte

Pumpkin Bars

- | | |
|---------------------------|-----------------------------|
| 2 cups Bisquik mix | 1 teaspoon baking soda |
| 2 cups granulated sugar | 4 eggs, beaten |
| ½ cup vegetable oil | 1 can pumpkin (not pie mix) |
| ½ cups raisins (optional) | 2 teaspoons cinnamon |

Frosting

- 3 oz. cream cheese, softened
- 1 teaspoon vanilla
- 1/3 cup butter, softened
- 2 cups confectioner's sugar
- 1 tablespoon milk

Preheat oven to 350 degrees. Grease bottom and sides of 15x10x1" pan. In large bowl, beat all bar ingredients on low speed for 30 seconds then 2 additional minutes. Stir in raisins. Bake 25-30 minutes until toothpick inserted comes out clean. In medium bowl beat cream cheese, butter, milk, and vanilla until smooth. Gradually add confectioner's sugar and beat until smooth. Spread over bars. Store, covered, in refrigerator.

