



Heatherwood Leadership Team
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heatherwoodal.com

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Life Enrichment Coordinator

Jenny Hall
Dining Service Director

Noel Larson
Maintenance Director

Resident Birthdays

Carol L.- December 19
Jean H.- December 23

Guided by goodness, loyalty, faith, and fun

Resident Journey

Ronald Rud

Ronald Rud was born on October 26th, 1937 to Mildred and Arnold Rud in Eau Claire, Wisconsin. He would become a world traveler in his adulthood, but has always had a special place in his heart for Wisconsin. After graduating high school, he joined the US Coast Guard and served for over 20 years.

Ron has traveled to all 7 continents, 48 states and over 30 countries. His favorite trips were the 3 or 4 he made to the Arctic and Antarctic. He fondly recalls stopping in South Africa, London or Copenhagen on the way to and from each. "I am very thankful for my time with the US Coast Guard because it would have cost a lot as a civilian," he reflected.

He lived in New York City for ten years. While in NYC, he frequented many Broadway shows, restaurants and Radio City where he saw the Rockettes perform. *West Side Story*, *Fiddler on the Roof*, *Superman* and *Les Misérables* are among his favorite musicals. Ron loves seafood and Lundy Brothers in Sheepshead Bay in Brooklyn was one of his favorite restaurants when he lived there. He also loved Rosoff's in Times Square at 53rd Street and 8th Avenue.

In his free time, Ron enjoyed stamp and coin collecting, playing cards, bowling and taking care of old cars. Over the years, he had a Model A, Plymouth, Cadillac, Buick and more! He loves dogs and has a rat terrier named Shelley.

The great adventurer, Ron, is glad he was able to travel so much in his lifetime, but still hopes to be able to check Hawaii and Colorado off his list so he can say he has been to all 50 states.



December Life Enrichment Events

Please join us!

Lunch Outing
Happy Hour
Birthday Bash
Manicures
Chapel
Bible Study
Sittercise
Bingo
Word Games
Board Games
Card Games
Shopping
Crafts
Therapy Dogs
Musical Jam Sessions
Tree Trimming with Mr. &
Mrs. Claus
Caroling
And More!

Monthly Community Event

Jingle & Mingle Wednesday,
December 13th 2:00-4:00 pm

See the Life Enrichment
calendar for dates and times.

From the Kitchen

Warmest season greetings! We are busy making all of our favorite holiday treats here at HeatherWood and we would like to share a new Pecan Pie cheesecake recipe with you. Happy Holidays from our Kitchen to yours!!

Pecan Pie Cheesecake

Ingredients:

For the cheesecake:

- Cooking spray, for pan
- 3 8-oz bars cream cheese, softened
- 1 c. brown sugar
- 3 large eggs
- 1/4 c. sour cream
- 2 tbsp. flour
- 1 tsp. pure vanilla extract
- 1/4 tsp. kosher salt

For the crust:

- 1 sleeve graham crackers, crushed
- 5 tbsp. melted butter
- 1/4 c. brown sugar
- pinch of kosher salt

For the pecan pie topping:

- 4 tbsp. butter
- 1/2 c. brown sugar
- 1/2 tsp. cinnamon
- 1/4 c. heavy cream
- 1 3/4 c. whole pecans

Directions

1. Preheat oven to 325° and spray an 8" or 9" springform pan with cooking spray. **Make cheesecake filling:** In a large bowl using a hand mixer or in a stand mixer using the paddle attachment, beat cream cheese and brown sugar. Add eggs, one at a time, then sour cream, flour, vanilla, and salt.
2. **Make crust:** In a large bowl, mix together graham cracker crumbs, melted butter, brown sugar, and salt. Press mixture into pan.
3. Pour filling over crust. Wrap pan in aluminum foil and place on a baking sheet. Bake until center of cheesecake only slightly jiggles, about 1 hour 30 minutes. Turn off heat, prop open oven door, and let cheesecake cool in oven, 1 hour, then refrigerate cheesecake until firm, at least 5 hours and up to overnight.
4. **Make pecan pie topping:** In a nonstick skillet over medium-low heat, melt butter and brown sugar until bubbly. Stir in cinnamon, heavy cream, and pecans until coated, then let cool.
5. Release springform pan from cheesecake and spoon over cooled pecan pie topping. Serve and enjoy!



Highlights From Oktoberfest, Halloween & Feed My People Fundraiser!



HeatherWood

Assisted Living and Memory Care

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HeatherWood

Assisted Living and Memory Care

FREE EVENT

RSVP to 715.552.5511 or
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Register to
Win Our
Door Prize



Christmas Jingle *and* Mingle



Wednesday, December 13
1:30-3pm

Durand High School
Show Choir will
perform and sing
Christmas songs.

Enjoy Hot Cocoa
and Cookies

