

Thankful Thoughts

The secret to having it all is knowing that you already do.

-Unknown

Happy are those who take life day by day, complain very little and are thankful for the little things.

-Unknown

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

Not what we say about our blessing but how we use them, is the true measure of our Thanksgiving.

-Unknown

Know that it's not happy people who are thankful but thankful people who are happy.

-Unknown

For each new morning with its light, for rest and shelter of the night, for health and food, for family and friends, for everything thy goodness sends.

-Ralph Waldo Emerson

Understand that gratitude is the inward feeling of kindness received. Thankfulness is the natural impulse to express that feeling. Thanksgiving is the following of that impulse.

-Henry Van Dyke

Life is full of give and take, give thanks and take nothing for granted.

-Unknown

Additional Reflection:

“It is easy to say I am thankful for the sweet and beautiful things in life, flower gardens, ice cream cones, dances under the moonlight, children’s laughter, birdsongs, and the like. The challenge is recognizing things of value in the dark, sour, uglier parts of life. But if you look hard enough, you will find that even tough times offer pearls worthy of gratitude.” -Richelle E. Goodrich

Announcements and Reminders Don't Miss Our Thanksgiving Family Dinner!

Thursday, November 15th

6:00-8:00pm

Regent Street Dining Room

You are cordially invited to join us for a delicious and festive Thanksgiving dinner with live entertainment.

Please RSVP to the front desk by

Friday, November 9th

Residents and 2 guests per resident are free of charge

Additional guests are \$5 a piece.

(248) 683-1010

Important Reminder

November 13th 1:30pm ~ Flu Shot Clinic & Music

Save the date - Holiday Family Dinner

Tuesday, December 18th from 6:00-8:00pm!

More information will follow.



Tuesday and Thursday night BINGO
Please call Melanie at (248) 683-1010.
Thanks in advance for your help!

Cranberry Chutney



Ingredients:

1 cup water

¾ cup white sugar

12 ounces fresh cranberries

1 cup peeled, cored and diced apples

½ cup cider vinegar

½ cup raisins

½ teaspoon ground cinnamon

¼ teaspoon ground ginger

¼ teaspoon ground allspice

¼ teaspoon ground cloves

Directions:

In a medium saucepan combine the water and sugar. Bring mixture to a boil over medium heat. Add the cranberries, apples, vinegar, raisins and spices. Bring to a boil, then simmer gently for 10 minutes stirring often.

Pour mixture into a mixing bowl. Place plastic wrap directly on the surface of the sauce. Cool to room temperature and serve or cover and refrigerate. Bring chutney to room temperature before serving with your yummy turkey!