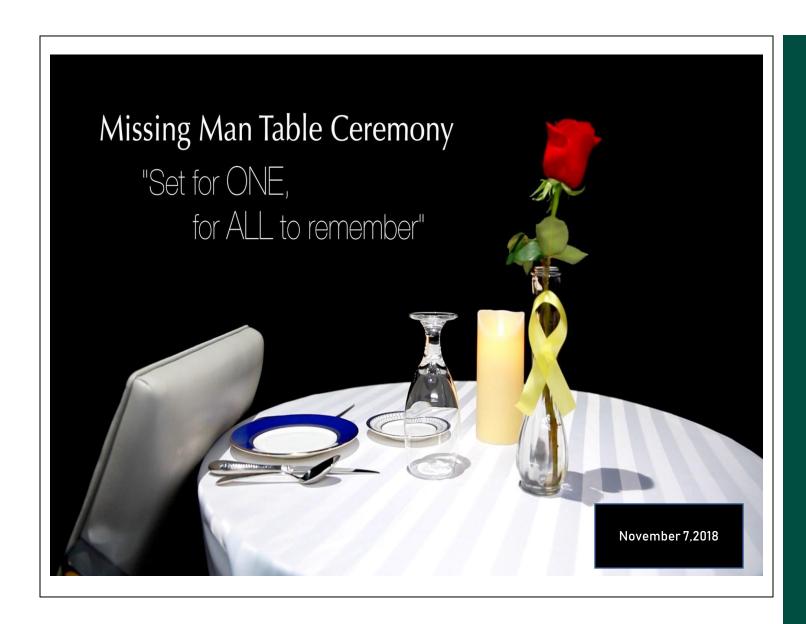
TWELVE OAKS CONNECT

NOVEMBER 2018



Redefining Retirement Living® SINGH.

27475 Huron Circle, Novi, MI 48377 www.waltonwood.com | 248-735-1030 Facebook: /WaltonwoodTwelveOaks



UPCOMING EVENT HIGHLIGHT

Veteran's Day Celebrations

Please join us as we celebrate our Veteran's on **November 7**th **at 3 pm** in the Piano area. We will unveiling our new Veteran's Wall and recognizing our Veterans followed by entertainment with Cheryl Beauchamp and light refreshments.

Many of our WTO Veteran's will be going to the Novi Civic Center on **November 8**th, where they will enjoy a wonderful recognition ceremony and brunch.

November 12th will complete our tribute to our Veterans with patriotic music performed by "Special Blend" in the Assisted Living Piano Area.

The Missing Man Table will be prominantly displayed outside the dining room from November 7-14th.

Please stop by and reflect on those who are not here but gave everything so we can have so many freedoms.

COMMUNITY MANAGEMENT

Alissa Gash Executive Director

Nicole McDonald Business Office Manager

Nicholas Lalios Culinary Services Manager

Alyssa Tobias Independent Living Manager

Stefanie Roland Life Enrichment Manager

Stephan Skidmore Environmental Services Manager

Heather Laskos Marketing Manager

Barb Excel
Resident Care Manager

Cindy Gillespie
Wellness Coordinator

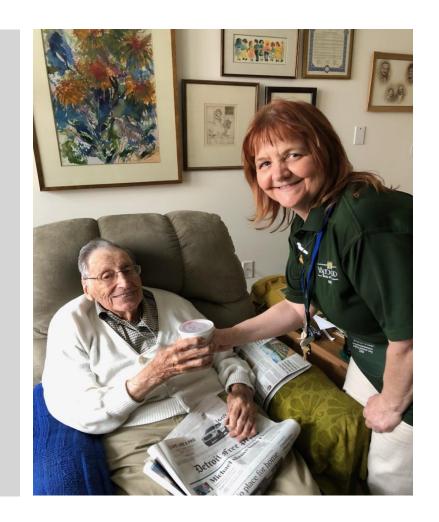
All are Welcome!

ASSOCIATE SPOTLIGHT

Jayne has been a caregiver at Waltonwood at 12 Oaks since January of 2011. She started in the position with no experience but it quickly became very clear that Jayne had the heart for the job.

Since starting at Waltonwood, Jayne has never missed a day of work! Jayne is kind, patient, compassionate, attentive and a joy to be around. She is exactly what you'd hope to find in every caregiver in your community.

On November 6th, Jayne is being honored as the recipient of the Alice B. Wallace Caregiver Award by the Michigan Center for Assisted Living. We are so lucky to have Jayne as part of the Waltonwood at 12 Oaks family.



OCTOBER HIGHLIGHTS

01

Our Oktoberfest Celebration kicked off this month. The dining room was transformed into a German Biergarten with entertainment provided by Helmut Kolke. A great time was enjoyed by all.

02

The wii bowling league is in full swing! Come cheer on team "Hot Shots" every Monday afternoon!



03

Assisted Living had a lovely visit from a local **Daisy Troop**. Our residents enjoyed making new friends while they sang and played Left-Right-Center.

04

You know our residents are playing **Balloon Volleyball** when you hear the community burst out in laughter. Who knew exercise could be so fun!





Multidimensional Wellness at Waltonwood

Waltonwood offers opportunities to engage in physical, cognitive, social, spiritual, occupational, emotional and environmental programs based upon your interests and aspirations. In short, the focus of our Life Enrichment program is creating a personalized, active lifestyle based upon a multidimensional wellness model. Our Life Enrichment team takes pride in organizing educational seminars, creative-expressive classes, cultural events, humanitarian and volunteer efforts, social gatherings and musical performances with your fulfillment as our priority.

With our Forever Fit program, you have the opportunity to stay physically active and motivated by participating in group and individual exercise programs. We specialize in supporting each resident's fitness journey, including perceived limitations.

We welcome you view the Life Enrichment & Forever Fit Calendars and join in the Waltonwood wellness experience!

TRANSPORTATION INFORMATION

We have 4 fun outings planned for November. We welcome families to join us on the outings with your loved one. If you have any questions or fun ideas for outings please call Stefanie at 248-735-1030.

- November 8th Veteran's Day Recognition and Brunch at the Novi Civic Center
- November 13th Tony Sacco Pizza Make your own Pizza Party
- November 20th BJ's Restaurant & Brewhouse followed by Movie at AMC 20
- November 27th Day in Chelsea Lunch & Jiffy Factory Tour

NOVEMBER SPECIAL EVENTS

09

Stu Johnson will round out our Veteran's presentations with his talk on "Music during the War Years".

27

Join us this evening as we kick off our holiday concert series with the *DTE Choir*.

15

Suzanne Bilek will be here with her talk on "Artists & Indians - Native Americans in Michigan".

29

Wayne County Parks & Rec will be here for an Interactive Educational Talk about "Edible Plants & Native American Games"



EXECUTIVE DIRECTOR CORNER

Back in September, all associates received a Waltonwood jacket. The residents loved them and in October we gifted each of them their very own jacket. We also received a brand-new Cadillac so the residents can travel in luxury to outings and appointments.

To kick start the holiday season, we are participating in Giving Tuesday! We are collecting hats, gloves and scarves for the students at Noble Elementary in Detroit. If you wish to participate please drop of your donation by November 20th.

We hope to see you all at the Resident and Family Thanksgiving Dinner on November 15th!



Celebrating Birthday's In **November**

- Margaret S 4th
- Lexi B 4th
- Hank R 17th
- Maurice 23rd

CHEF'S COOKING DEMONSTRATIONS

06 13

Pasta Primavera Station at Noon Quesadilla Station at Noon

28 21

Tomato Soup & Grilled Cheese Station Gyro Bowl Station at Noon

CHEF'S SIGNATURE RECIPE

Sweet Potato Pie

Ingredients 1(1 pound) sweet potato ½ cup butter, softened 1 cup white sugar

2 eggs ½ teaspoon ground cinnamon 1 teaspoon vanilla extract 1(9 inch) unbaked pie crust

Directions

½ cup milk

- 1. Boil sweet potato whole in skin for 40 to 50 minutes, or until done. Run cold water over the sweet potato, and remove the skin.
- 2. Break apart sweet potato in a bowl. Add butter, and mix well with mixer. Stir in sugar, milk, eggs, nutmeg, cinnamon and vanilla.
- 3. Beat on medium speed until mixture is smooth. Pour filling into an unbaked pie crust.
- 4. Bake at 350 degrees F (175 degrees C) for 55 to 60 minutes, or until knife inserted in center comes out clean. Pie will puff up like a souffle, and then will sink down as it cools.



Have you shared your love for Waltonwood lately? When you refer someone to a Waltonwood community, they'll thank you for it - and then we'll thank you for it too! Ask for details!