

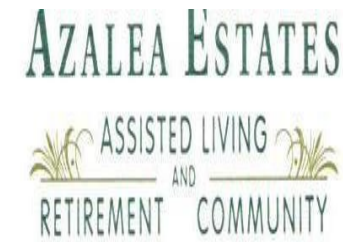


Go to Caring.com and read our great reviews

4380 Old Sterlington Road
Monroe, LA 71203



To Care For
Those Who
once Cared
For Us Is one
of The Highest
Honors.



4380 Old Sterlington Rd.
Monroe, LA 71203
Phone 318.343.1626
Fax 318.345.4825
E-mail:
azaleaestatesniki@gmail.com



Executive Director
Niki Frank
Executive Asst. Director
Leslie K. Bates 11yrs.
Resident Care Coor.
Rita Dispenza 2yr.
Activities Director
Annie James
Activities Assistant
Jane Menzie 3yrs.
Maintenance Manager
Paul Heads
Legacy Coordinators
Pam Robinson 17yrs
Bobbie Dawkins
Dietary Manager
Terri Smith 13yrs



Azalea Now

“An Assisted Living and Retirement Community”

Nov.– Dec., 2018

What? Wait a minute... How is it November already? As I write this there are only 9 more Friday's until Christmas. The thought of the Holidays so quickly approaching brings me thoughts of excitement accompanied with a small dose of STRESS! HA! HA!

I am really looking forward to my first Christmas at Azalea Estates. I feel like my “family” has tripled in size this year with all of you and I am anxiously awaiting this holiday season to get here to share your holiday traditions with you and making new memories with you, too. I hear that the building is really beautiful when it is decorated for Christmas and I am sure that Annie and her crew of Elves will make Azalea Estates look like a winter wonderland only rivaled by Santa's own Christmas Village. I have seen several of the ornaments that you all have been working so hard on and they are ADORABLE!! Leslie, Rita and I need to get in the activity room with you all so that we can make some ornaments for this year too! They are all so cute and special and will make our tree a personal reflection of all our residents here at Azalea Estates - Great job!

We have several Family Dinners and Christmas Parties scheduled throughout the season. Each packed with special entertainment, delicious holiday menus, interactive activities and so much more. We will definitely be “decking the halls” with LOTS of Christmas Cheer! So, spread the word and invite your friends and family over for a visit. There is always plenty of room for your guests and especially during the Holidays and we would love to have as many people to share in the celebration with us as possible.

Please, let us know if you have any special requests this Christmas. Anything from what music you would like to hear in the common areas to sharing your special holiday recipes with Miss Terri and the kitchen team. We want to make the Christmas season special to each and every one of our residents and we are dedicated to doing just that. So, share with us your ideas.... I happen to have a direct line to the North Pole, so you never know what can happen!

Happy Thanksgiving and Merry Christmas in advance. I am looking forward to sharing this special time of year with all of you.

Niki

If you wish to receive this
newsletter by email, please
give your email address to
Niki, Annie, or Leslie.

**Have a Group?
Need a place to meet?**

Azalea Estates has a special room available for receptions, card groups, club meetings, etc. Reservations for larger groups are necessary in advance. Please feel free to stop by or call 318-343-1626 for more Information.

Don't forget to LIKE us on Facebook so you can see pictures from all our activities and special events and activities!!



Please see your Calendar
for the times.

- Christmas Bazaar—Nov. 3rd
- Landry Vineyard—Nov. 10th
- Family Thanksgiving Dinner—Nov. 16th
- Holiday Express—Nov. 28th
- Tree Lighting—Nov. 30th
- Christmas Fireworks—Dec. 1st
- Family Christmas Dinner—Dec. 14th
- Christmas in the Park—Dec. 15th
- Pajama Party—Dec. 20th



Fall is in the air!

Place the potatoes in a medium-size pot & cover them with enough water to extend 2 inches above the surface of the potatoes. Salt the water & bring to a boil over medium heat. Continue cooking until tender, about 15-20 minutes. Drain & slice into 1/4 in rounds.

Cook the bacon in a lg skillet over medium-high heat. Once crisp, place on a paper towel-lined plate and crumble into small pieces. Pour off the rendered fat, reserving 1/4 cup in the pan. Turn the heat to medium & add the onion. Cook until translucent & just beginning to brown, about 4-5 minutes.

Whisk in the vinegar, sugar, mustard, and salt & stir until thick & bubbly. Add the sliced, cooked potatoes & toss to coat. Top with the crumbled bacon & garnish with the chives. Serve warm.

German Potato Salad

- 2lb Yukon Gold Potatoes
- 1/2lb Thick cut bacon
- 3/4 c. Finely chopped onion
- 1/3 c. White vinegar
- 1/4 c. Sugar
- 1Ts Dijon mustard
- 1Ts Salt
- 2Ts Minced chives, for garnish



Resident Birthdays



- Carol Ritter 11/01
- Joyce Shore 11/02
- Paula Duncan 11/10
- George McGuffee 11/28
- Mary Hughes 12/01
- Jean McQuiston 12/9
- Teresa Rodman 12/30

Employee Birthdays

- Shelby Bumgarden 11/13
- Evelyn Ruks 11/15
- Christina Puckett 11/25
- Raneiqua Bailey 11/27
- Bobbie Dawkins 12/10
- Shonta Brass 12/12
- Brittany Larkin 12/25



We are
beautiful
inside
and out!



FUNCTION



I am very blessed to have a job that I love. Not everyone can say that! I try to come every day with a new way to bless my residents with not only different things to do, but love and friendship. My hope is that I will inspire and bring them as much joy as they bring me. Life is too short and we are NEVER fun, be kind, loving, and helpful. My residents fill my life with joy, laughter, love, purpose, and friendship. We are all family and we love making memories together and living life to the fullest.



What a Blessing!

Boot Scootin' BBQ

Walk on
The Wild
Side!



Family



Cutting a Rug!!

