

OCTOBER 2019 SOMERSET STAFF

TRANSPORTATION

Tuesday & Thursday, 8:30 a.m.-4 p.m.: Medical
Tuesday, 1:20 p.m.: Walmart Shuttle
Wednesday, 9:30-11:30 a.m.: Fred Meyer

ALTERNATE TRANSPORT SERVICES

Tri-Met Lift: 503-802-8000
Med Transport: 503-802-8700
Metro West: 503-648-6656
TRP (Trans Reach People): 503-655-8208



Happy 100th Birthday, Mabel

On September 5th, we helped Mabel celebrate her 100th birthday. I asked Mabel what she wanted for her birthday, and she said, "100 balloons, and I would like to let them go outside." We all wished her a happy birthday in the Dining Room with her friends and family. Our Kitchen staff made an amazing cake for her. We are happy that we got to share this day with her.











Happy 100th Birthday, Mabel (Continued)





Resident of the Month

Our resident of the month for October is Dortha. Dortha always has a smile on her face, no matter what her day is like. She walks down the hallways smiling and saying hello to everyone. Her favorite game to play is bocce ball, and she loves listening to the entertainment. Everyone on the Management team wants to thank Dortha for always having a positive attitude and having a smile on her face all the time!





Please Join Us For Our Fall Festival

We will be having a Fall Festival on October 25th, and will be having hayrides and a live band. The hayrides will be from 3 to 4 p.m. We hope to see you there.





Liepold Farms Pumpkin Patch Festival

We will be going to Liepold Farms on October 5th. If you would like to go, there will be a sign-up sheet at the Front Desk. If you have any questions, you can ask Jennifer in the Activity Room.





Pumpkin Coffee Cake

How to make Pumpkin Coffee Cake:

- In a medium mixing bowl, combine and cream 1/4 cup softened butter and 3/4 cup brown sugar.
- 2. Add 1 cup pumpkin puree. 1/2 cup milk and 1 egg. Mix until well blended.
- 3. Add 2 cups flour, 2 1/2 teaspoon baking powder and 1 teaspoon pumpkin pie spice until blended.
- 4. Spread mixture into a greased 8x8-inch baking pan.
- 5. Prepare streusel toppings and sprinkle evenly over coffee cake.
- 6. Bake at 350 degrees for 60 minutes, until toothpick inserted in the center comes out clean.

How to make the streusel toppings:

- Combine 3/4 cup brown sugar,
 1/2 cup flour, 4 tablespoons butter
 (softened) and 1/2 teaspoon pumpkin pie spice.
- 2. Use a fork or pastry blender to mix ingredients together.
- Streusel is ready when mixture resembles coarse crumbs.





Painting Rocks

The residents got together with Patsy and painted rocks. After they were done, they took the rocks and placed them around town. The residents are wanting to go out and see if their rocks are still where they placed them.











OCTOBER 2019

Birthdays

Candace Blake, 3rd
Ann Kozma, 5th
Earl Goll, 7th
Robbie Winter, 12th
Jillian Meyers, 13th
Linda Stocket, 14th
George Wasch, 16th
Gerald Collins, 30th

Meal Times

Breakfast at 8 a.m., Dinner at 12:30 p.m., and Supper at 5:30 p.m.

Beauty Salon

Thursday and Friday, call Jane at 503-826-2548 or sign up at Front Desk for an appointment.

Nail Services with Shelley

Third Monday, 2-4 p.m. Sign up at the Front Desk for an appointment.

"Exploring the unknown requires tolerating uncertainty."

-Brian Green

| | SUNDAY | MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY | SATURDAY |
|----|--|--|---|--|--|---|--|
| | | | 10:30 Bocce Ball 10:30 Music History 11:30 Chair Zumba 2:00 Game of Choice 2:00 Blackjack 3:00 Bingo with Jenn 4:00 Show and Tell | 9:30 Fred Meyer 10:30 Bocce Ball 11:30 Strength Training 2:00 Game of the Day 2:00 Baking Cookies 3:30 Get to Know You Social 4:00 Nail Care | 10:30 Bocce Ball 11:30 Go Chicken Fat Go 2:00 Game of the Day 2:00 Poker/Card Games 3:00 Bingo with Jenn 7:00 Pinochle | 9:00 Today in History 2:00 Game of the Day 2:00 Pinochle 3:00 Arts & Crafts | 9:00 Today in History 10:00 SDA Church 10:15 Gladstone Park SDA Church 11:00 Bocce Ball 2:00 Game of the Day 3:00 Ice Cream Social 4:00 Hangman |
| | 9:30 Church Runs 2:00 Game of Choice 2:00 Bocce Ball 3:00 Movie and Popcorn 4:00 Veterans' Social | 10:00 Mall 2:00 Game of the Day 2:00 Nail Care 3:00 Ice Cream Social 4:00 Word Challenge | YOM KIPPUR BEGINS AT SUNSET 10:30 Bocce Ball 11:30 Chair Zumba 2:00 Game of Choice 3:00 Bingo with Jenn 4:00 Show and Tell | 9:30 Fred Meyer 10:30 Bocce Ball 2:00 Game of the Day 2:30 Baking with Jenn 4:00 Nail Care | 10:30 Bocce Ball 11:30 Go Chicken Fat Go 2:00 Game of the Day 3:00 Bingo with Jenn 7:00 Pinochle | 9:00 Today in History 2:00 Game of the Day 2:00 Pinochle 3:00 Arts & Crafts | 9:00 Today in History 10:00 SDA Church 10:15 Gladstone Park SDA Church 11:00 Bocce Ball 2:00 Game of the Day 3:00 Ice Cream Social 4:00 Word Challenge 4:00 Hangman |
| n | 9:30 Church Runs 2:00 Game of Choice 2:00 Bocce Ball 3:00 Movie and Popcorn 4:00 Veterans' Social | 10:30 Bocce Ball 11:30 Chair Zumba 2:00 Game of the Day 2:00 Mall 4:00 Get to Know You Social | 10:30 Bocce Ball 10:30 Bocce Ball 11:30 Strength Training 2:00 Game of Choice 3:00 Bingo with Jenn 4:00 Show and Tell | 9:30 Fred Meyer 2:00 Game of the Day 2:00 Baking with Jenn 4:00 Nail Care | 11:30 Go Chicken Fat Go 2:00 Chef Education Series 2:30 Game of the Day 3:00 Bingo with Jenn 7:00 Pinochle | 9:00 Today in History 2:00 Game of the Day 2:00 Pinochle 3:00 Arts & Crafts | 9:00 Today in History 10:00 SDA Church 10:15 Gladstone Park SDA Church 11:00 Bocce Ball 2:00 Game of the Day 3:00 Ice Cream Social 4:00 SDA Family Singers 4:00 Hangman |
| S | 9:30 Church Runs 2:00 Game of Choice 2:00 Bocce Ball 3:00 Hangman 4:00 Veterans' Social | 10:30 Bocce Ball 11:30 Strength Training 2:00 Game of the Day 2:00 Ross 4:00 Musical ("Mamma Mia") | 10:30 Bocce Ball 11:30 Strength Training 2:00 Game of Choice 3:00 Bingo with Jenn 4:00 Show and Tell | 9:30 Fred Meyer 2:00 Game of the Day 4:00 Nail Care | 11:30 Go Chicken Fat Go 2:00 Game of the Day 3:00 Bingo with Jenn 7:00 Pinochle | 9:00 Today in History 2:00 Game of the Day 2:00 Pinochle 3:00 Arts & Crafts | 9:00 Today in History 10:00 SDA Church 10:15 Gladstone Park SDA Church 11:00 Bocce Ball 2:00 Game of the Day 3:00 Ice Cream Social 3:15 Birthday Celebration! 4:00 Word Challenge 4:00 Hangman |
| ne | 9:30 Church Runs 2:00 Game of Choice 2:00 Bocce Ball 2:00 Nail Care 3:00 Bingo 4:00 Veterans' Social | 10:30 Bocce Ball 11:30 Chair Zumba 2:00 Game of the Day 2:00 Hobby Lobby 3:00 Movie and Fall Snacks | 10:30 Bocce Ball 11:00 Thumper Therapy 2:00 Game of Choice 3:00 Bingo with Jenn 4:00 Show and Tell | 9:30 Fred Meyer 2:00 Game of the Day 4:00 Nail Care | 11:30 Go Chicken Fat Go 3:00 Bingo with Jenn 7:00 Pinochle | | |



Luau 2019

Our Luau Event was a success. The Kitchen staff was amazing and worked so hard to make everything perfect. We had Elvis come visit and put on a amazing show. We want to thank everyone who helped and made this possible, and we can't wait for next year.



















Caramel Apples

Ingredients:

- 8 large apples
- 8 wooden chopsticks for handles
- 1 cup butter
- 2 cups brown sugar
- 1 cup light corn syrup
- 1 (14-ounce) can sweetened condensed milk
- 2 teaspoons vanilla extract

Bring a large saucepan of water to a boil. Dip apples in boiling water for a few seconds, then dry with a paper towels to remove any wax from the peels. Set apples aside; when completely cool, insert a wooden chopstick firmly into the bottom of each apple for a handle.

Line a baking sheet with parchment paper.

Stir butter, brown sugar, corn syrup and sweetened condensed milk together in a saucepan over medium high heat, bring to a boil, stirring constantly, and reduce heat to medium. Cook until a candy thermometer reads 248 degrees F (120 degrees C), 25 to 30 minutes, stirring constantly to prevent burning. A teaspoon of the syrup, dropped in a glass of cold water, should make a firm ball. Remove caramel from heat and stir in vanilla extract.

Working quickly, dip each apple into the hot caramel to completely coat the apple and about 1/2 inch of the wooden handle. Sprinkle apples with any desired toppings while still hot. Let caramel apples cool on the parchment paper. Use caution, caramel is very hot.





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