

**Annual Winter Extravaganza**  
**Saturday, December 14th**  
**The Fun Starts**  
**at Noon!**

**Please RSVP @ the Front Desk**  
**or call 859-624-002!**  
**Everyone is welcome!**



**Arcadian Cove is hosting a Christmas toy drive for the Richmond Fire Department. Toy donations are greatly appreciated through December 13<sup>th</sup>!**

### *December Birthdays*

Jeanna Gray, RA 12.1  
Mikaela Thomas, RA 12.3  
David VanWinkle, Resident 12.4  
Alva Peloquin, Resident 12.4  
Amanda Leger, RA 12.11  
Fred Cutlipp, Resident 12.14  
Robert Lyons, Resident 12.26  
Marla Campbell, RA 12.29

### *Anniversaries*

Marla Campbell, 12.1  
Hope McQuery 12.10

**Don't forget to decorate your loved one's doors for the Winter Extravaganza! Prizes for Most Original & Best Overall!**

# *December 2019* *Cove Connections*

Arcadian Cove \* 532 Cady Drive, 40475 \* 859-624-0022 \* [www.ArcadianCoveLiving.com](http://www.ArcadianCoveLiving.com)

*Harvest & Gather*

*10-Year Anniversary Celebration*



### **Management Team**

#### **Community Director**

Cris Sexton

#### **Health Care Coordinator**

Tausha Daniels

#### **Culinary Director**

Rebecca Ratliff

#### **Life Enrichment Coordinator**

Javonna Broadus

#### **Administrative Assistant**

Candi Alcorn

#### **Maintenance Coordinator**

Christopher Kuykendall

#### **Lead Resident Assistant**

LaDonna Harp

#### **Housekeeper**

Christa Jones



*Delicious Food  
Made By Our  
Culinary Crew*



Arcadian Cove celebrated its 10yrs of being in business with a Harvest and Gather. We laughed and enjoyed great food and reminisced about the great things about Arcadian Cove. We appreciate the support of the vendors that set up in each hallway with great treats. Our very own Ms. Sue Rhodus adored us with a great speech, recounting her memories with Arcadian Cove. The Richmond Chamber joined us in a ribbon cutting ceremony to commemorate such a momentous occasion. Everyone looked with amazement at the updates within the Cove Community. Thank you to everyone that came out and celebrated with us, it was truly a wonderful time.

Thank you to the supporting vendors who were present at our Harvest & Gather 10-Year Anniversary Celebration



**Berea Home Village**



**Berea Health & Rehab // The Terrace Nursing & Rehab**



**CareTenders Home Health**



**Commonwealth Home Health**

Not Pictured: Ol' KY Furniture

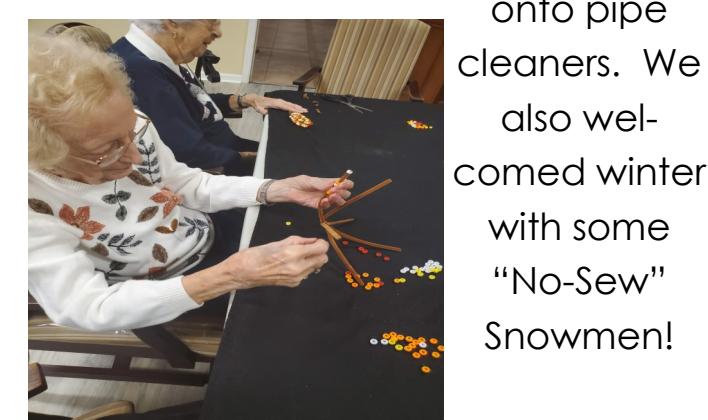
On Monday, November 11th, we celebrated the Veterans of Arcadian Cove and the Community with our annual luncheon & presentation of colors. Special thanks to Madison Central Air Force JROTC.

We thank each of you for your service to our country!



## Arts & Crafts

Arts & Crafts at the Cove are an essential part of our week! It allows the Residents to work on their dexterity skills and express their thoughts through art. This is a time to let all worries go & have some fun! In November, the Residents made Indian Corn, where small beads had to be strung



# Sweet Potato Pound Cake A New Holiday Favorite!

## Directions

- 1 Preheat oven to 350 degrees F (175 degrees C). Grease and flour a 10-inch tube pan. Sift together flour, baking powder, cinnamon, baking soda, nutmeg and salt. Set aside.
- 2 In large mixing bowl, cream butter and sugar until light and fluffy. Add mashed sweet potatoes and vanilla. Beat until well blended. Add eggs, one at a time (the batter will look curdled). Add flour mixture to potato mixture. Beat on low until combined.
- 3 Pour batter into 10 inch tube pan. Bake at 350 degrees F (175 degrees C) for about 1 hour and 20 minutes, or until a wooden toothpick inserted into cake comes out clean. Cool cake for 20 minutes in the pan, then invert onto serving plate.
- 4 To make the glaze: in a small bowl, combine confectioners sugar with 3 to 5 teaspoons orange juice to achieve drizzling consistency. Spoon over warm cake and sprinkle with orange zest if desired.

