



**December 2020**

Our Management Team

**Community Manager:**

Heather Wiley

**Community Relations Coordinator:**

Karrie Jerdee

**Culinary Coordinator:**

Regina O'Malley

**Life Enrichment Coordinator:**

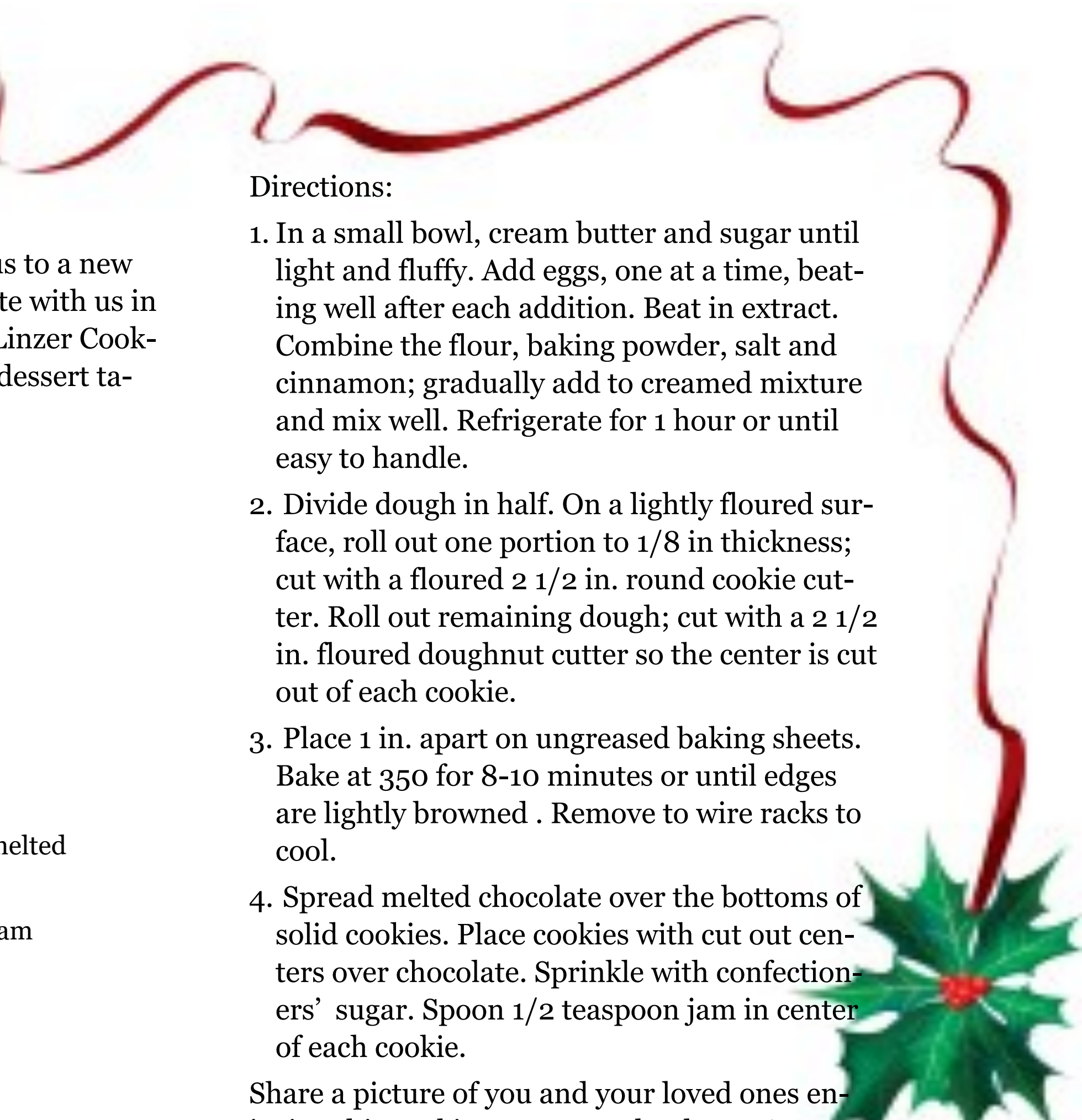
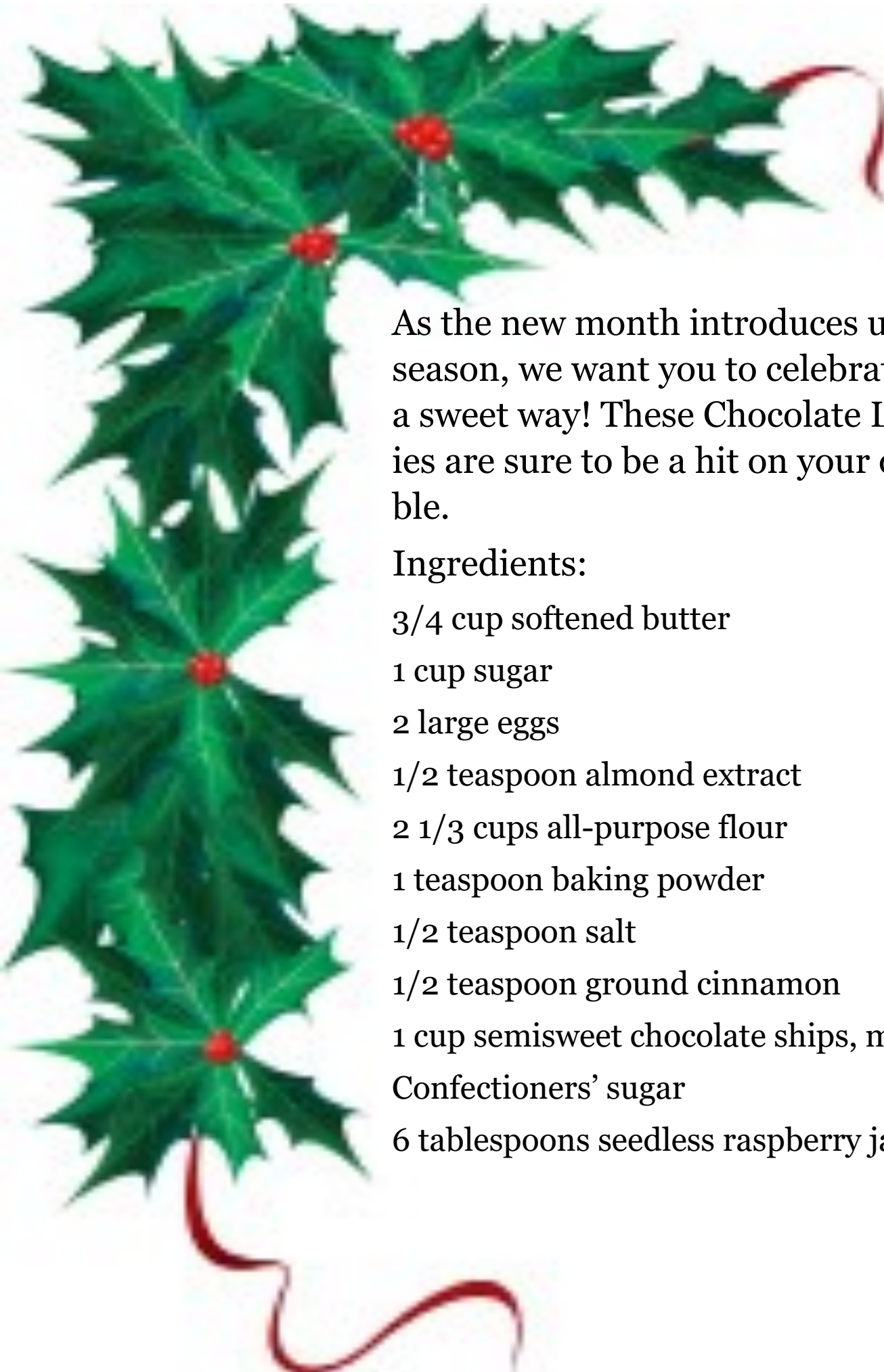
Terese Voll

December is bringing us a new month, a new season, and a new hope.

We are excited to introduce socially distanced seasonal activities like cookie decorating and ornament making.

This year has been full of challenges and The Atrium has not been immune to the ever changing life we all live. We have adapted and held together. Our team is truly one of a kind and we appreciate each and every one of them!





As the new month introduces us to a new season, we want you to celebrate with us in a sweet way! These Chocolate Linzer Cookies are sure to be a hit on your dessert table.


**Ingredients:**

3/4 cup softened butter  
1 cup sugar  
2 large eggs  
1/2 teaspoon almond extract  
2 1/3 cups all-purpose flour  
1 teaspoon baking powder  
1/2 teaspoon salt  
1/2 teaspoon ground cinnamon  
1 cup semisweet chocolate chips, melted  
Confectioners' sugar  
6 tablespoons seedless raspberry jam

**Directions:**

1. In a small bowl, cream butter and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Beat in extract. Combine the flour, baking powder, salt and cinnamon; gradually add to creamed mixture and mix well. Refrigerate for 1 hour or until easy to handle.
2. Divide dough in half. On a lightly floured surface, roll out one portion to 1/8 in thickness; cut with a floured 2 1/2 in. round cookie cutter. Roll out remaining dough; cut with a 2 1/2 in. floured doughnut cutter so the center is cut out of each cookie.
3. Place 1 in. apart on ungreased baking sheets. Bake at 350 for 8-10 minutes or until edges are lightly browned. Remove to wire racks to cool.
4. Spread melted chocolate over the bottoms of solid cookies. Place cookies with cut out centers over chocolate. Sprinkle with confectioners' sugar. Spoon 1/2 teaspoon jam in center of each cookie.

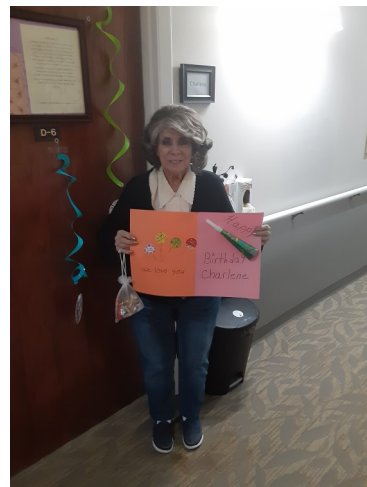
Share a picture of you and your loved ones enjoying this cookie on our Facebook page!





Life Enrichment Coordinator-Terese Voll

This month was a busy one. We celebrated our resident Charlene's birthday on November 23rd with singing, cake and a bag of goodies.



Ruth enjoyed her color therapy in the theme of Thanksgiving.



## Happy Birthday To:

Charlene	11/23
Calvin	11/15
Larry	11/18

Each time a resident adds another number to their years, we all celebrate! Our residents wake up with a decorated poster on their door along with a special dessert. We appreciate our amazing residents and look forward to celebrating



**Resident Spotlight: Meet Theresa!**

Theresa has a warm attitude and is always ready to share her stories and listen to yours.

When asked what Theresa is thankful for, she replied, “The Atrium because the people here are so nice.”

Theresa is excited about the holiday season and enjoying a roasted turkey along with her favorite cherry pie.

Theresa grew up on a farm in Wisconsin where she enjoyed sliding down the hay baled until her Mom hollered at her to come into the house.

Theresa was once a dog walker yet had cats at home. Her favorite cat,

Sofie, loved to cuddle with Theresa often,

We are grateful for Theresa and thankful that she is a part of our community.



**Staff Spotlight: Meet Lisa!**

Lisa has worked at The Atrium for 2 years and for Jaybird Senior Living for 16.

Lisa enjoys working with the elderly and her love for our residents is shown each time she enters the building. Lisa is never short of a kind word or a helpful hand; she is truly an amazing member of our team.

Outside of work, Lisa has 4 children and 5 grandchildren with 1 on the way. To say that Lisa is a busy woman is an understatement.

When asked what Lisa’s favorite part of the holiday season is she replied, “I enjoy being around family and reminiscing about the past and telling stories of the loved ones we have lost.

Lisa is an amazing member of our community and we are proud to call her our own.

