



## December Birthdays

12-01 Sandra  
12-13 Donn & George  
12-18 Anna  
12-21 Sue  
12-25 Carol P  
12-28 Joan F

Wishing you a  
wonderful birthday  
filled with  
Love & Laughter!!

## SAFETY FIRST



Face coverings are required  
in our community.

Please see the Executive Director  
if you need a mask.



## CHEF'S SIGNATURE RECIPE - Classic Latkes

### Classic Latkes: The Easiest, Simplest Method

Yields – 12 latkes

Author theKitchn.com

#### INGREDIENTS:

1-1/2 pounds baking potatoes (3 to 4 potatoes)  
1 large egg  
1/2 medium yellow onion, peeled and quartered  
2 tablespoons matzo meal or unseasoned dry breadcrumbs  
1/8 teaspoon freshly ground black pepper  
1 teaspoon salt  
1 cup canola oil or chicken schmaltz, or a combination of both  
Applesauce and sour cream, for serving

#### INSTRUCTIONS

1. **Heat the oven and fit one baking sheet with paper towels and another with a cooling rack.** Arrange a rack in the middle of the oven and heat to 200°F. Line 1 rimmed baking sheet with a double layer of paper towels. Fit a wire cooling rack into another baking sheet. Set both aside.
2. **Prepare the potatoes.** Scrub the potatoes well, but do not peel. Cut each potato in half crosswise.
3. **Grate potatoes and onion with a food processor.** Grate the potatoes and onion using the shredding disk of a food processor.
4. **Make a cheesecloth tourniquet and squeeze liquid from potato and onion.** Transfer the grated potato and onion onto a large triple layer of cheesecloth. Gather the corners and tie around the handle of a wooden spoon. Dangle the bundle over a large bowl, then twist and squeeze the potatoes and onion as hard as you can until no more liquid comes out of the potatoes and onion shreds.
5. **Pour off the liquid, but keep the potato starch.** Give the liquid a few minutes to allow the potato starch to settle and then pour off and discard the liquid but leave the potato starch.
6. **Toss the latke ingredients together with your fingers.** Add the potatoes, onion, eggs, matzo meal or breadcrumbs, salt, and pepper to the bowl of starch. Mix with your fingers, making sure that the potato starch breaks up and is evenly distributed with the rest of the ingredients. Set batter aside for 10 minutes.
7. **Heat the oil.** Place the oil or schmaltz (or a combination of the two) in a large skillet so that when melted there is a depth of 1/4 inch (for a 10-inch skillet you'll need 1 cup of melted oil/schmaltz). Heat over medium-high heat until a piece of the latke mixture sizzles immediately.
8. **Form latkes one at a time.** Scoop 1/4 cup of the mixture onto a fish or flat spatula. Flatten with your fingers to a 4-patty.
9. **Fry the latkes until golden on both sides.** Slide the latke into the hot oil, using a fork to nudge the latke into the pan. Repeat until the pan is full but the latkes aren't crowded. Cook until deeply golden-brown, 4 to 5 minutes per side, adjusting the heat if necessary.
10. **Drain the latkes.** Transfer the latkes to a paper towel-lined baking sheet to drain for 2 minutes.
11. **Serve with applesauce and sour cream or keep warm in the oven.**

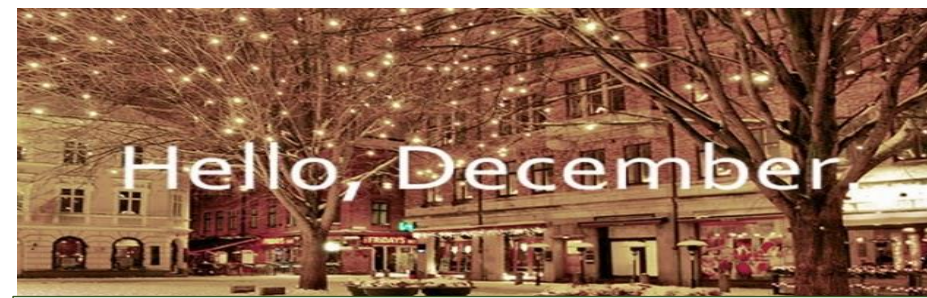
## \$3,500 RESIDENT REFERRAL BONUS

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!

# TWELVE OAKS CONNECT



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[www.waltonwood.com](http://www.waltonwood.com) | 248-735-1030  
Facebook: /WaltonwoodTwelveOaks



December may be a cold, dark month outside our walls but inside our halls we will stay warm and toasty as we prepare for the Holidays. This month is loaded with the classic **Holiday Movies** that fill our hearts with love, laughter and hope. But, if the movies don't manage to warm us up then surely our **Cocoa & Caroling** will do the trick.

For those less fortunate who need some help staying warm on the cold streets of Detroit, we will continue to collect donations. So, stop on by the GivingTree, grab a mitten and satisfy the request to help the **Homeless in Detroit**. Then, join us on December 17<sup>th</sup> as we put our **Helping Hands** together to prepare the Peanut Butter and Jelly Sandwiches and assemble the care packages from all the donations.

**“If you want  
to experience  
the true  
meaning of  
Christmas, give  
something to  
someone who  
can offer  
nothing in  
return.”**  
— Toni Sorenson

We have so much to celebrate this month.... Join us for **Hanukkah**,  
**Christmas**, **Kwanza** and **New Year's Eve** covid style.

## COMMUNITY MANAGEMENT

Richard Mabe  
Regional Executive Director

Gina Steigerwald Conway  
Executive Director

Deanna Hite  
Business Office Manager

Randi Furniss  
Housekeeping Supervisor

Alyssa “Lee” Tobias  
Independent Living  
Manager

Stefanie Roland  
Life Enrichment Manager

Heather Laskos  
Marketing Manager

Betsy Weakland  
Marketing Manager

Binita Patel  
Resident Care Manager

Arthur Crews  
Wellness Coordinator

ASSOCIATE SPOTLIGHT – Marcia Combs

Marcia Combs is the newest additions to the AL Life Enrichment Team. She is a familiar face in AL as she previously worked as a CNA and private caregiver for 3 years for an AL resident. She also works as an IL receptionist.

Marcia grew up in Detroit. She is a very busy, single mom of 4 kids. She has 3 boys and a girl. Joshua is 17, Malachi is 12, Carlito is 9 and Mariah is 5. Marcia doesn't really have a lot of spare time between working and being a busy single mom, but if she does, she enjoys working out. Marcia is 3 credits away from having her degree in education and worked as a Teaching Assistant for 2 years, so she has a lot of experience multi-tasking. She is thankful for having her mom and they help each other out.

Marcia has a big, loving, charitable heart and for the past 3 years has started a charity for the homeless of Detroit. This wonderful idea came to light when Marcia was in Hart Plaza and went under the bridge there and saw that there was great need. Waltonwood is thrilled to team up with her for a second year to help this worthy cause. The need is very real and sadly growing all of the time and we are so grateful for those that have such a charitable heart as Marcia. Please visit the Giving Trees to see the many items that are still needed.



NOVEMBER HIGHLIGHTS

6<sup>th</sup>

**The Hands on Homemade Pickles Demo** was well attended and enjoyed. But, instant pickles just aren't the same as the version we had to wait patiently for.

11<sup>th</sup>

**“Veteran’s Day” Covid Style.** The day’s festivities were toned down in comparison but our Veteran’s were recognized and appreciated just the same! *Thank you for your service!*



13<sup>th</sup>

We reminisced during our **Chicken Soup for the Soul – making Homemade Noodles Hands on Demo.** Ahh...just like Mom’s!

17<sup>th</sup>

**Game Show Month** provided lots of fun and friendly competition. If only the prizes were paid out in real money!



FOREVER FIT – Morning Meditation

This holiday season certainly feels much different than the annual traditions we typically celebrate every December. If you're like many of us, the gatherings and celebrations with friends and family have been replaced with feelings of frustration and confusion. We find ourselves stressed in ways far greater than we've ever experienced before. I'm also here to remind you that that feeling, the one of stress and strain is OK in fact under the current conditions is totally to be expected. How we manage that stress however will directly impact how our bodies and minds feel in the weeks to come. This December try adding a morning meditation to your daily routine. Each morning take some quiet time for yourself to slow the body, calm the mind and allow yourself to connect with how you feel. It could be something as simple as a 5-minute gratitude meditation giving thanks for what you have in your life or something longer like a 10-minute body scan allowing yourself to acknowledge how you physically feel today. No matter the time or type this daily practice of mindfulness is the perfect was to quiet the stress and connect to the world around you.

TRANSPORTATION INFORMATION

Transportation is available *Thursday* only for Doctor’s Appointment after December 20th

Reservations are required at least 72 hours in advance and are scheduled based on availability. Please complete the request form located at the Concierge Desk.

Thank you for practicing social distancing



DECEMBER HIGHLIGHTS

4<sup>th</sup>

Today is **National Cookie Day** and the perfect way to start our **“Cookies from Around the World” Hands on Demo.** Join us today as we venture to Austria. We will also travel to France & Italy. Yum!

13-18<sup>th</sup>

**“Santa’s Workshop”** will be set up with daily activities for you to create keepsakes that you may wish to keep or share during this holiday season.

11<sup>th</sup>

Join us for another wonderful presentation by our Frank K. This month he will share with us the various looks of **“Santa through the Years”.**

17<sup>th</sup>

Today our **Helping Hands** group will be preparing the PB&J sandwiches along with assembling the care packages for the **Homeless in Detroit** from all the donations that have been collected. *Many Hands Make Light Work!*



FROM THE DESK OF THE EXECUTIVE DIRECTOR

On behalf of our entire Waltonwood Twelve Oaks family, we want to wish you all a very happy Holiday season. As we reflect on the events of 2020, we are so appreciative of the incredible efforts made by our residents and staff members to stay safe amidst the always evolving Pandemic. Life at Waltonwood certainly was not the same this year, and for those of you that chose to call Twelve Oaks your home for the first time, we are excited for you to have the opportunity to experience all the benefits the community has to offer. For those that continue to call Twelve Oaks your home, we thank you! Merry and bright days lie ahead, when we can return to enjoying fabulous meals in the dining room, outings with friends and family and celebrations galore. Until then, we hope you all find many opportunities to make the unusual Holiday season festive and joyous.

Gina Steigerwald Conway, CALD, CDP – Executive Director