

DECEMBER 2018

Willowood Whisperer

Willowood Care Center 1186 Hadcock Road Brunswick, Ohio 44212 (330)225-3156



Celebrating December

Resident Council/Tea Party

Resident Council ~ Dec. 4th

Food/Resident Council ~
Dec. 5th

Luncheons

Holiday Lunch ~ Dec. 12th

Chinese Dinner

Bunch ~ Dec. 19th

Outings

Therapy Lunch ~ Dec. 19th

Christmas Light

Outing~ Dec. 20th

Entertainment

Bill Newman ~ Dec. 1st

Music Party ~ Dec. 7th

Birthday Party with Miles

Boozer ~ Dec. 10th

Santa and

Mrs. Claus ~ Dec. 20th

Thomas Adams New Year

Eve Social~ Dec. 31st



Save the date!

Please Join us for
Willowood Care Centers
Holiday Lunch!

**** The date has changed. ****

When: Wednesday

December 12th

**Where: 1186 Hadcock Road
Brunswick, Ohio 44212**

Time: 11:30 A.M. Hors

D'oeuvres

12:00 P.M. Lunch Buffet

R.S.V.P. By Wednesday

December 5th

Ask for Sally (330)225-3156

**We are asking that you limit
your reservations to no more
than three (3) people
(not including resident)**



Resident of the Month Elizabeth Veite



Elizabeth was born January 20th, 1942 in Yugoslavia. She lived there with her family until the age of 2, then moved to Austria. At the age of 8 Elizabeth was taken by the church on a train to live with foster families in Belgium to be taken care of, fed and clothed. Elizabeth lived there until she was 12. From Austria she moved to the United States and lived in West Virginia for a few months until her family settled in Youngstown.

She married her Husband Harry on October 23rd, 1960. She flew out to Tacoma, Washington where he was stationed for the service. They had a small intimate wedding. Together Elizabeth and Harry had 2 wonderful children Mark and Michelle.

Elizabeth worked at a variety of different jobs, including a manager at greyhound, and she also worked for Sprint. Some of her hobbies include sewing, crocheting, and reading her favorite authors, Lisa Scottoline and James Patterson. Today Elizabeth enjoys attending outings, playing bingo, and reading.

Just a friendly reminder with holidays approaching if you wish to bring in any decorations for your loved one's room please remember no extension cords of any kind, no live Christmas trees, and please limit the size of tree to 3 ft. or less. If you have any questions please don't hesitate to ask.

Christmas Gift Ideas

- Shampoo & Conditioner
- Body Soap
- Deodorant
- Shaving Cream
- Cologne/Perfume
- Lotion
- Blankets
- Socks
- Slippers
- Candy
- Clothing
- Pens/Pencils
- Games/Cards
- Movies
- Costume Jewelry
- Gift Card for Beauty Shop
(See Activity Department)

If you bring in anything new please stop by laundry, they will be happy to label anything for you so nothing gets misplaced.



INGREDIENTS

- 2 cups salted butter, cold and cut into pieces
- 1 cup packed light brown sugar
- 4 1/2 cups all-purpose flour, divided
- Optional: Your favorite sprinkles

INSTRUCTIONS

1. Preheat oven to 325F, with rack on lower middle position. Line baking sheets with parchment paper or silicone mats; set aside.
2. In the bowl of a stand mixer, add butter and brown sugar. Using paddle attachment on medium-high speed, mix until fluffy and light, several minutes. Add 3 1/2 cups of the flour and mix on medium-low speed until combined.
3. On a large board, sprinkle 1/2 cup flour. Knead dough by hand for 5 minutes, adding as much of the remaining 1/2 cup flour as needed to make a soft dough. The dough should end up soft and pliable, similar to play-dough, not sticky. Work in desired amount of sprinkles, if using. (You may not end up using all the flour, depending on how your dough feels.)
4. Divide dough into thirds, wrap tightly, and chill for at least 30 minutes or until firm enough to roll and cut shapes. Roll one-third of the dough out to about 1/2-inch thickness (lightly flour board if needed.) Either cut into 3x1 rectangular strips, triangles, or use cookie cutter for shapes. Place each cookie 2 inches apart on baking sheet. Poke cookies with fork to design if not using sprinkles.
5. Bake 15-20 minutes, or until edges are golden brown. If your shapes are smaller, bake less time. Bake longer for bigger shapes. Repeat with the remaining dough, working in batches so dough stays chilled and workable.
6. Cool completely on wire rack before serving. Cookies keep when sealed airtight, at room temp.



1186 Hadcock Road
Brunswick, Ohio 44212



**Ohio Nursing Home Bill of Rights
The Residents' Right for this month
is:**

**22. Private spousal visits, and the
right to share a room with a spouse
living in the home.**

Follow Willowood on Twitter @Willowoodcare
Ohio Long Term Care Ombudsman Cleveland District:
216-696-2719



****Attention Families****

If you are interested in attending any of our picnics,
lunch bunches, or outings please inform our Activity
Department ahead of time so we can plan accordingly.
Thank You.

****After discharge date you will have 30 days to collect
family members belongings before the items will be
considered a donation.****

December Birthdays

In astrology, the Archers of Sagittarius are those born between December 1–21. These open-minded travelers are in constant motion, searching the globe for meaning. Curious, optimistic, and enthusiastic, they are not afraid of change and treasure freedom. Those born from December 22–31 are Capricorn's Goats. Goats are focused on lofty goals; these hardworking and determined souls will prevail with grit and resilience.

Resident Birthdays

- Emily O. ~ Dec. 1st
- Judy K. ~ Dec. 4th
- Gary R. ~ Dec. 16th
- Veronica J. ~ Dec. 17th
- Fred G. ~ Dec. 20th
- Donald P. ~ Dec. 27th
- Mary Lou V. ~ Dec. 31st
- Sharon B. ~ Dec. 31st

