

Windsor Manor

Windsor Manor Assisted Living 608 S 15th Street, Indianola, IA 50125

Phone # 515 961-8900



Employee Spotlight-Craig Vice

Craig is Windsor Manor's Maintenance Manager and we are so fortunate to have him on our team. He joined our team in April of 2015 and we hope he stays with us for a very long time.

He will be married to his lovely wife Cheryl, 40 years this December. They have one son and one daughter that passed at the age of 22. They have two grandchildren, age 5 and 3, which is why they moved to Indianola 4 years ago. Craig and his wife wanted to be involved in the everyday lives of their grandchildren.

When Craig isn't working, he enjoys remodeling his home, spending time with family, waterskiing (at age 62), church and playing Rook. Rook is a card game that his family plays when they get together for the holidays or family reunions. His family created their own version of the game and love to get together and play!

Craig is kind, patient and a very hard worker. The residents and staff know that they can always count on him to be there if they need him. He is a true gentleman and irreplaceable.

Birthdays in December

Robert Darrah "Coach" Dec. 9th
Leigh Heaverlo Dec. 17th
Neal Beery Dec. 27th



The Curse of the Bambino

The Curse of the Bambino may be one of the most legendary superstitions in all of sports. On December 26, 1919, 25-year-old Boston Red Sox star Babe Ruth—perhaps the most talented player baseball has ever known—was traded to the New York Yankees for \$125,000. With Ruth on the team, the Red Sox had won the World Series in 1915, 1916, and 1918. After acquiring Ruth, the Yankees won the World Series in 1923 and went on to win 26 more titles. The Red Sox endured a spectacular title drought that became known as the Curse of the Bambino. Perhaps it comes as no surprise that in order to win their first World Series in 86 years, the Red Sox had to beat the Yankees, which they did in seven games after losing the first three—at last lifting the dreaded Curse.



Celebrating December

Bingo's Birthday Month

Safe Toys and Gifts Month

Cookie Cutter Week

December 1-7

Miners' Day

December 6

Nobel Prize Day

December 10

Underdog Day

December 16

Hanukkah Begins

December 24

Christmas

December 25

Kwanzaa Begins

December 26

No Interruptions Day

December 30

In the Spirit of Giving

Leigh and I recently had the opportunity to be on the radio at a food bank event at our local Hy-Vee. When the radio interviewer asked us why we participate in the food drive, we told him it's because we have wonderful residents with loving, giving spirits. We just took 20 Christmas boxes to a local church to be sent to children in need around the world. Residents and staff contributed generously to this cause. For me, not knowing who will receive the box is part of the fun. I imagine a child in a third-world country who has nothing opening the box stuffed with candy, toys, school and grooming supplies, and it just makes me happy to have been a part of such a great cause. I don't need to see the face of the girl who receives her first sewing kit and fabric to make a dress to know that this project is a wonderful opportunity to share the love of God around the world.

There are boxes in the Windsor Manor lobby for food donations for the Warren County Food Bank. We are looking forward to our next radio remote in December, when we can reaffirm Windsor Manor's commitment to being a part of a community that wants to help those in need. If the box gets full, there are more where those came from. For those who can't get out and shop, there is always the option to provide a cash donation. Windsor Manor employees will do the shopping or the cash donation can go straight to the food bank.

I can't believe Christmas is just around the corner. We will be celebrating on December 22, after the noon meal. We hope all WM residents and their family members will join us for live music and Christmas goodies in the dining room. The WM staff would like to wish all residents and their families a very merry Christmas. God bless you and yours this holiday season!
Jenny Knust, ED



Mila loves helping others



Myrna enjoys tying the blankets



Margaret loves filling the boxes

Events and Outings in December:

December 1st at 1:00pm

Southridge Mall Shopping

December 2nd at 1:00pm

Bill Connor's Christmas Music

December 2nd at 2:30pm

Decorate for Christmas

December 6th at 10:00am

Bill Tillman's Music in Living Rm

December 9th at 11:00am

Potluck at Senior Center

December 13th at 2:30pm

Birthday Party for Coach and Neal

December 15th at 10:00am

Kids sing Carols

December 16th at 9:30am

Walmart Shopping

December 16th at 1:00pm

Naomi & Rex's Music

December 20th at 2:30pm

Snowball Fight w/Managers & Staff

December 22nd at 12:30pm

Gift Opening for Residents -

Families & Friends are invited.

Cheryl Vice's Piano Music; Sing A

Longs; Family Photos will be taken

December 26th at 10:00am

Jenny Knust's Flute Music

December 30th at 10:00am

Walgreens Shopping

At 2:30pm Phill Porter's Music



Christmas Jokes and Riddles

Q. What happened when the snowwomen got angry at the snowman?

A. She gave him the cold shoulder.

Q. How is the Christmas alphabet different from the ordinary alphabet?

A. The Christmas alphabet has NO EL.

Q. What do the elves sing to Santa Claus on his birthday?

A. Freeze a jolly good fellow....

Q. Why are Christmas trees such bad knitters?

A. They are always dropping their needles.

Q. Why did they let the turkey join the band?

A. Because he had the drum sticks.

Q. Why wasn't the turkey hungry at Christmas time?

A. He was stuffed!

Q. If athletes get athletes foot, what do astronauts get?

A. Missletoe!

Q. What do you call people who are afraid of Santa Claus?

A. Claustrophobic.



Old Fashioned Chocolate Fudge



"This fudge is easy to make and very delicious. Enjoy this with your loved ones. For best results be sure to use a candy thermometer."

Ingredients

- 2 cups white sugar
- 1/2 cup cocoa
- 1 cup milk
- 4 tablespoons butter
- 1 teaspoon vanilla extract

Directions

1. Grease an 8x8 inch square baking pan. Set aside.
2. Combine sugar, cocoa and milk in a medium saucepan. Stir to blend, then bring to a boil, stirring constantly. Reduce heat and simmer. Do not stir again.
3. Place candy thermometer in pan and cook until temperature reaches 238 degrees F (114 degrees C). If you are not using a thermometer, then cook until a drop of this mixture in a cup of cold water forms a soft ball. Feel the ball with your fingers to make sure it is the right consistency. It should flatten when pressed between your fingers.
4. Remove from heat. Add butter or margarine and vanilla extract. Beat with a wooden spoon until the fudge loses its sheen. Do not under beat.
5. Pour into prepared pan and let cool. Cut into about 60 squares.