

September 2021

Windsor Manor

229 Pearl Street, Grinnell, IA 50112 (641) 236-8700 www.windsor-manor.com



Celebrating September Birthdays/Special Days

Martha Archer
September 1st

Intergeneration Month

Hispanic Heritage Month

Sewing Month

World Beard Day
September 4

Labor Day (U.S.)
September 6

Wonderful Weirdos Day
September 9

Patriot Day
September 11

Grandparents Day
September 12

National Assisted Living Week
September 12th-18th

International Country Music Day
September 17

Resident Spotlight **Richard Morris**



Richard Morris was born August 21st, 1940, to Viola and Francis Morris in Belmond, Iowa. He has two younger siblings: Dwight and Eilene. His mother was a homemaker, and his father was a farmer. Richard helped his father with farming and helped take care of the pigs, cows, sheep, horses, and ponies. His first job was walking beans.

Richard met his wife, Sherry, on a blind date. They married September 25th, 1965, and together they had three children: Robert, Sonya, and Jon. Sherry worked as an LPN and Richard spent his years farming and working a grain elevator. His family was very involved in 4H and he has enjoyed watching his family grow. Richard has 6 grandchildren and loves any time he gets to spend with them. Richard loves to go on rides and enjoys spending time with his family.

Employee Spotlight Emily Spidle



Emily has a dog named Stella, enjoys growing a little garden, and loves crafts. She describes her mom and sister as Dumb, Dumb, and Dumber and her dad is an old man with an old soul.

What brought Emily to work at Windsor is her sister, Amber Gunderson, and she enjoyed working here for about a year a couple years ago. She has been back at Windsor for a month. She has also worked at a gas station in her hometown.

Emily says she loves the connections between staff and residents here at Windsor and the home-like atmosphere. She defines success as knowing she did her best and had the best intentions while doing so. Something that might interest you about Emily is she absolutely loves things from the time of 1920's-1960's.

Emily's favorite quote is "Love what is lost and hope for what will be found."

Three things that describe Emily is caring, laid back, and a little wacky. She has many different interests outside of work, including records, vintage items, cooking, crafting, her dog, and rocks.

Information



Like us on
Facebook

At "WINDSOR MANOR GRINNELL"
Attention Friends & Family:
We purchased a portal and an IPAD to
video chat with your loved ones.
WindsorManorGrinnellPortal@gmail.com
OR
grinnellwindsormanorft@gmail.com

Be sure to Like us on Instagram:
[grinnellwindsormanor](https://www.instagram.com/grinnellwindsormanor)



We ask you to please continue wearing your mask when visiting. Stop inside front door to complete your health screening upon arrival. If you have any questions about our visitation policy call Windsor Manor at 641-236-8700



YOU ARE INVITED

Grandparent's Day BBQ
DATE: Sunday, September 12th
TIME: 4:30-6:30pm

Join your loved for some good food and
great music played by The County Line
Bluegrass Band!

*RSVP by calling (641)236-8700 by
September 8th



Green Castle Recreation Area Bison



State Fair Day Fun



We celebrated Watermelon Day during Bingo



We had a water balloon fight and residents really had fun spraying each other!



Took a trip to The Matchstick Marvel Museum in Gladbrook



Corn shucking is a favorite

Best Apple Crisp

Ingredients

Filling:

- 5 cups fresh apples, sliced
- 1/2 cup granulated white sugar
- 1/2 tsp cinnamon
- 1 teaspoon vanilla extract



Topping:

- 1/2 cup all-purpose flour
- 1/3 cup old fashioned oats
- 2/3 cup packed brown sugar
- 1/4 tsp salt
- 1/2 teaspoon cinnamon
- 1/4 cup (1/2 stick) butter, melted

Instructions

1. Preheat oven to 350 degrees. Grease a deep-dish pie plate or large baking dish with butter or cooking spray and set aside.
2. Combine the sliced apples with the sugar, cinnamon, and vanilla extract in a large bowl and mix until all of the apples are evenly coated. Pour into the prepared baking dish.
3. In a separate medium size bowl, combine the flour, oats, brown sugar, salt, and cinnamon. Pour in the melted butter and stir until well coated and crumbly. Sprinkle the crumb mixture evenly over the top of the apples.
4. Bake in the preheated oven for 45-60 minutes until fruit is soft and the topping is golden brown. Allow to cool slightly before serving. Serve warm with vanilla ice cream on top. Enjoy!

Nutrition Calories: 253kcal | Carbohydrates: 50g | Protein: 2g | Fat: 6g | Saturated Fat: 4g | Cholesterol: 15mg | Sodium: 130mg | Potassium: 129mg | Fiber: 3g | Sugar: 39g | Vitamin A: 219IU | Vitamin C: 4mg | Calcium: 25mg | Iron: 1mg

Hello fall...and the pumpkin spice, sweatshirts, and campfires. I hope this finds you all well. Can you believe that it is September already?

This month we will be celebrating Grandparents Day (Sept 12th 4:30-6:30pm) and Assisted Living week. I hope that you can come and help us celebrate. We have quite a line up for the week. The residents will be busy!

Unfortunately, we will be saying our goodbyes to Amber, our Activity Director. We wish her well in her new endeavor, but she will be greatly missed by us all. I am hoping to find a replacement that will be as bubbly and caring as Amber.

I ask that if you have been exposed to anyone with Covid or show any signs at all that you refrain from visiting your loved one. We do not want to go on lockdown again. I am hoping that we can keep our residents healthy again...we have made it this long, we need to continue our Covid free status!

Take Care and be safe,

Janee

