



December 2024

TRUSTWORTHY

RESPONSIVE

UNITY

SERVICE

THRIVING



Holiday Greetings!

We are excited to celebrate throughout the entire month with choruses, choirs, holiday baking and decorating! We are especially looking forward to seeing the Holiday Trees in our courtyard decorated for the season and illuminating these dark evenings. Thank you to all who have donated a Tree this year!

Your opinion matters! Nursing Center Families will be receiving a Satisfaction Survey from a company called ServiceTrac sometime this month. Please take the time to let us know how we are doing. Our Customer Excellence Team uses these surveys to develop goals for the year and to measure how we have been doing with current goals. They are very important to us!

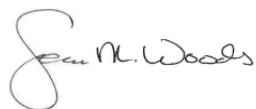
Thank you to the Residents of our apartment community and our Staff who took the time to complete a survey last month.

Please be reminded that our Compliance and Integrity policies do not allow for individual gifts for staff. I realize that this is a wonderful time to express gratitude with a gift, but our employees are not permitted to accept gifts of any kind. Please do not put them in a position of having to refuse! A gift for all staff would be greatly appreciated, however! Each person employed at John Clarke is integral to the care we give. You may not see the cook who is preparing delicious meals or the housekeeper and laundry workers every day, but each is working hard on behalf of our residents. Suggestions include cookies, or other baked goods, pizzas or a donation for an employee luncheon.

We are grateful to everyone who has received their annual COVID and Flu vaccines. You are truly helping to keep our residents safe. We still have residents and staff testing positive for COVID this season so please wear your masks while visiting to protect yourself and others.

On behalf of our entire community, Thank You to all who have donated their time, funds and expertise to allow us to continue to provide the best services, and care possible.

Warm Regards,



Joan M. Woods, CEO

Chaplain's Corner

Let Heaven and Nature Sing

As I contemplated writing about the evergreen tree or a star, I realized the different symbols related to nature. A verse came to mind that God wants us to know Him. Romans 1:20 For since the creation of the world God's invisible qualities—his eternal power and divine nature—have been clearly seen, being understood from what has been made, so that people are without excuse.

God created the heavens and earth to help us know Him. The shepherds were out in fields, the wise men were guided by a star and Jesus was placed in a feeding trough at birth.

The Christmas season is filled with many wonderful things for us to enjoy. My prayer is that we all will slow down just a little to understand that God loves us and came to us in human form so we can know Him.

May this season bring peace and joy to each of you.

Jim Davis
Chaplain JCSL





Meet Charlene Eggeman, Senior Living's new "Senior Living Program Coordinator.

After retiring from a distinguished career as a Registered Nurse at various Rhode Island venues, Charlene has found at John Clarke an opportunity to focus full time on her long term interest in celebrating and enhancing the lives of the elderly. On the personal side, Charlene is a lifelong Islander having grown up in Middletown and ended up in Portsmouth. She and her retired firefighter husband have two grown daughters, one grandson and a grand baby expected in April. Her mother Shirley Viveiros moved to Senior Living in 2023. We look forward to Charlene's vision "to enhance the lives of the Independent residents." Welcome aboard.

VL Butterworth 10/30/2024

We are grateful that John Clarke Senior Living is a **nonprofit organization** and can accept donations and grants to fund projects and programs. We are especially thankful for the donations we received in November:

NOVEMBER DONATIONS

John Clarke Senior Living received the following grants:

\$12,000 from **Bank Newport**
Support the purchase of a handicap accessible van

\$3,000 from **Ida Ballous Littlefield Memorial Trust**
Funds will be used to buy vital sign monitors

\$1,000 from the **Grant Sherburne Fund**
General operating support

Resident Activity Fund Donations In Memory of **Arthur Plymesser**

Barbara Dietz
Cheryl Michaud
Merelyn Vanancio

People-safe Grounds fund In Memory of **William Horace Brown**

David Brown

In Honor of the **John Clarke Community**

Doreen LePage

In Honor of **Cindy Macioci**

Colleen McGrath

Chef's Corner
Italian Christmas Cookies



Ingredients:

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 1/4 cups granulated sugar
1/2 cup butter, softened
1/3 cup whole milk ricotta cheese (from 15-oz container)
2 teaspoons grated lemon peel
2 eggs
1 teaspoon vanilla

Frosting

2 1/4 cups powdered sugar
3 to 4 tablespoons lemon juice
food coloring and sprinkles as desired

Heat oven to 350°F. In small bowl, stir flour, baking powder and salt.

In large bowl, beat granulated sugar, softened butter, ricotta cheese and lemon peel with electric mixer on medium speed about 1 minute or until fluffy; scrape side of bowl. Beat in eggs, one at a time, just until smooth. Stir in vanilla. On low speed, beat flour mixture into sugar mixture until well blended. Cover and refrigerate 30 minutes.

Using floured fingers, shape dough into 54 (1-inch) balls; place 2 inches apart on ungreased cookie sheets. Bake 9 to 11 minutes or until set but not brown. Cool 2 minutes; remove from cookie sheets to cooling rack. Cool completely, about 15 minutes.

In small bowl, beat powdered sugar and 3 tablespoons lemon juice with spoon until smooth and spreadable. If frosting is too stiff to spread, add additional lemon juice, 1 teaspoon at a time. Tint with food color. Using knife, spread 1/2 teaspoon frosting on each cooled cookie: immediately top with sprinkles. Let stand about 30 minutes or until frosting is set. Store covered in airtight container at room temperature.

Merry Christmas, Enjoy!
Chef Scott, Food Service Director



*Welcome December
New month, new chapter,
new page & new wishes.*

*May the month give you courage, strength, confidence,
patience, self-love & inner peace.*

*May every day in December fill your days with hope, love,
sunshine and energy.*

Let there be joy, fun and laughter.

~Naija Gists



Helen Clark, Richard Cooper and Isabella Forsyth December 7th

Carol Silverbush, December 8th

Brianna Medeiros and Lisa Loyola, December 9th

Claire Hosch, December 10th

Marilyn Timperley, December 16th

Jean Handleman and Dulce DeMedeiros, December 18th

Dionne Williams-Rossi, December 20th

Carole, OHanley, December 21st

Our Fabulous Volunteer Sherry Fortin, December 22nd

Jamie Wade, December 24th

Michael Kane, December 27th

Joan Parvo, December 29th

Elaisa Yu, December 30th

This day is just as special as you are special to us. Wishing you a great birthday to remember for the coming year!





**CHRISTMAS MENU
WEDNESDAY, DECEMBER 25TH!**

**POT ROAST WITH ROASTED VEGETABLES
OR
BAKED HAM WITH PINEAPPLE**

SIDES

**HERB ROASTED POTATO
SWEET POTATO
GREEN BEANS
CORN**

DESSERT

**CHOCOLATE CAKE WITH ICING
LOW CALORIE ANGEL CAKE**

BEVERAGES

**COFFEE, TEA, EGG NOG, MILK, GINGER ALE, COLA, DIET
COLA, ORANGE JUICE, CRANBERRY JUICE AND APPLE JUICE**

**Please R.S.V.P. AND purchase your ticket for Christmas
Dinner before 12/20/24 at the front desk. COST \$20.00**

Christmas Word Search

G Q C E L V E S Z L I G H T S
D C Z L F J S R V N U L B Z B
C E L E B R A T E W M J E Y F
Q F D C W G N R E I N D E E R
P F Z E H J T G C O O K I E S
G R A N C R A I R I W B I H C
O M E M N O I U K S F V A Z A
R I I S I N R S N D O H J D N
N M M S E L E A T E C Q B W D
A G Z D T N Y C T M J C P R Y
M I I I U L T T W I A B T E C
E V H N Z W E S S Q O S B A A
N I E N A Q Q T F T P N J T N
T N G E P Q I C O P Y Z S H E
D G A R J W D E Q E Y P E B S

Decorations

Celebrate

Lights

Giving

Candy Canes

Ornament

Presents

Dinner

Christmas

Reindeer

Family

Wreath

Mistletoe

Cookies

Elves

Santa

