

Serenity Suites

SENIOR LIVING AT WABASSO



LET'S CELEBRATE

August 3rd, 2022 was National Watermelon Day! There is no better way to celebrate than with tasty watermelon.

DELICIOUS

A huge thanks to Chuck and Marilyn Daub for making funnel cakes for the staff and residents. The residents tried whipped cream, chocolate syrup, powdered sugar, cinnamon sugar, and sprinkles on the cakes.



SUNSHINE

Donna & Judy enjoyed spending some time in the sunshine and our memory care garden.

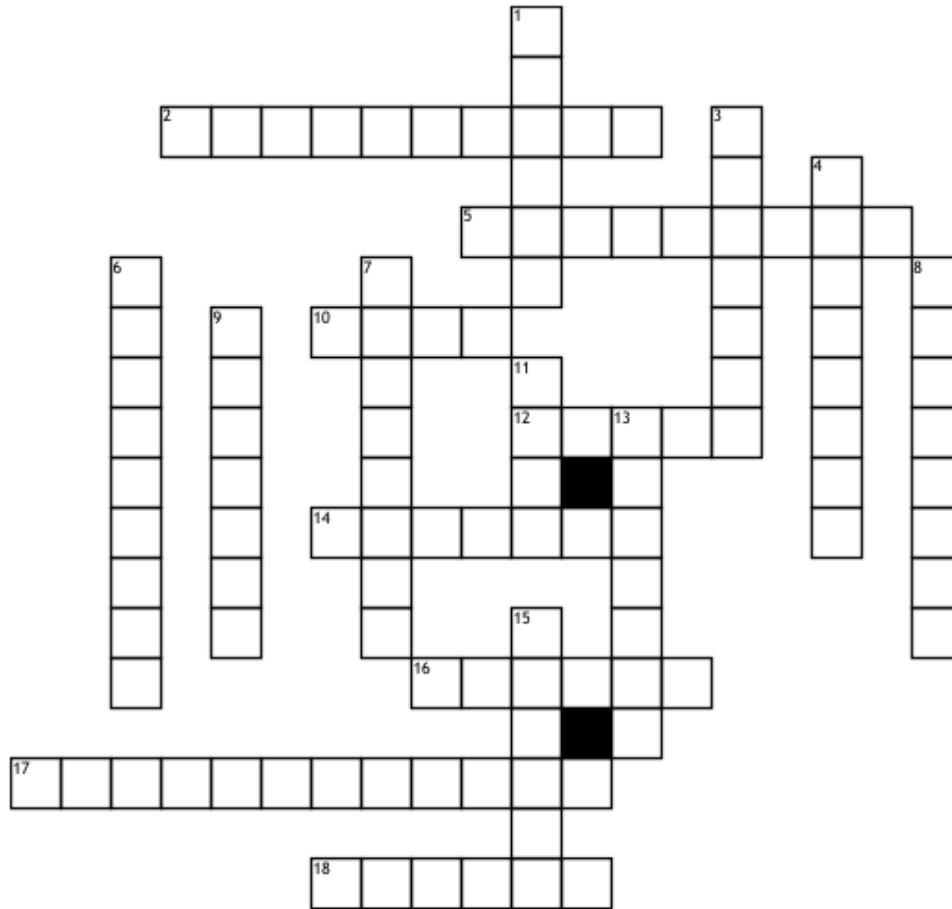
SUMMER BONFIRE FUN



The residents took advantage of the cooler weather earlier this summer and had a small bonfire. And what's a bonfire without S'Mores? They were delicious!



Fall Crossword Puzzle



Across

2. Horn of plenty
5. The month when Fall begins
10. Grows on tall stalks
12. Fruit of the oak tree
14. To gather; to reap
16. Traditional Thanksgiving bird
17. Holiday for giving thanks

18. They change colors in fall

Down

1. Honeycrisp
3. A large squash that people carve faces into
4. An organized day or period of celebration
6. Used to keep birds off of crops
7. A sport that starts in Fall

8. Month preceding December

9. Fall _____

11. Used to gather leaves

13. Month preceding November

15. One of the colors leaves turn in Fall

Word Bank

pumpkin	leaves	rake	acorn	cornucopia	November
corn	October	September	turkey	harvest	Thanksgiving
football	scarecrow	apples	orange	foliage	festival



NEWSLETTER

OCTOBER-DECEMBER 2022



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Serenity Suites
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OCTOBER-DECEMBER 2022

happy harvest



WANDA HELD THEIR CRACKER DAYS WITH A TRACTOR PARADE. THEY MADE THEIR WAY PAST SERENITY SUITES TO TREAT THE RESIDENTS. EVERYONE ENJOYED IT!



Karen's craft ideas are always creative and fun!! A few of our resident's made flowers out of left over supplies from other projects to hold on to summer a little longer.

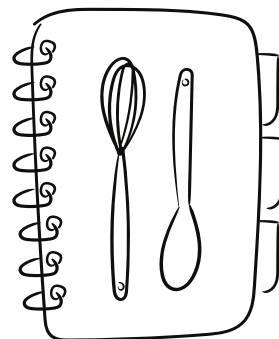
Easy Pumpkin Pie Bars for the crust and topping:

For the crust and topping:

- ☐ 1/2 c unsalted butter melted cooled to room temperature
- ☐ 1/2 c light brown sugar
- ☐ 1 and 1/2 c all-purpose flour
- ☐ 1/2 tsp baking soda
- ☐ 1/2 tsp baking powder
- ☐ 1/4 tsp salt
- ☐ 1 tsp ground cinnamon
- ☐ 1/4 tsp ground cloves

For the filling:

- ☐ 1 and 1/2 cups pumpkin pie mix from a can, not puree
- ☐ 1 large egg
- ☐ 1/2 tsp pure vanilla extract



- Prepare the 8" square pan by greasing the sides and the bottom. Line with parchment paper. Set aside.
- Preheat oven to 375 degrees F.
- In a medium mixing bowl, whisk together flour, brown sugar, soda, baking powder, cinnamon, cloves and salt.
- Add melted butter and mix until crumbly dough forms.
- Reserve about 3/4 c of the mixture for the topping.
- Press the remaining dough into prepared pan. Set aside.
- Place all filling ingredients in a large mixing bowl of a stand mixer and mix until all combined.
- Pour over crust.
- Sprinkle with the topping mixture.
- Bake for 28 to 32 minutes or until the topping is golden brown.
- Cool completely in pan. Cut into squares.