

# JANUARY 2012

Happy New Year  
2012



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“Deck the Halls” was the mission of many spirited helpers at Lions Center. Our home glistened and dripped of holiday cheer and beauty. As soon as you entered the front door you knew we love the holidays! Special thanks to Sherri Dehanen for the sparkling garland, she topped every residents door with and many thanks to the family, friends and staff for preparing our home for the holiday season. Everything was beautiful.



December was an eventful month at Lions Center. We started the holiday season with our traditional Christmas Tree Lighting Ceremony, on December 9th. The front dining room was beautifully decorated by Nancy Elefritz of the dietary department. The entertainment began with Deb Savage playing the guitar and singing with her daughter Jessica McClain several Christmas hymns and gave an encore performance at the end of the program. Mr. Cameron Clyde played the piano for our holiday sing-a-long and everyone enjoyed a delicious assortment of donuts from Martins Market. Our glorious tree illuminated the entire room and got us started on our holiday journey.

The festivities continued on December 16th with our Christmas Party. Dietary's Evelyn Car baked tons of different scrumptious cookies and even managed to bake a harvest cupcakes and pumpkin rolls. Santa's helpers passed them out to eager taste buds. The Seekers kept everyone tapping toes and singing along to the unforgettable tunes of yesterday and a few holiday songs too. The room was filled to the brim with song, food and laughter. Earlier that day Santa and Mrs. Clause (members of the American Legion Post #13) hand delivered a special treat and visited with every resident.

On December 29th Bessie McGruder leader of Girl Scout Troop 40076 held a Christmas Carol Sing-a-long. They were a delightful group of girls and brought big smiles to all the residents and family members faces.

On December 30th we said good bye to 2011 with our “end of the year” Blow Out Party. The fabulous party menu was a holiday gift from our dear friends Becky and Jim Weir. They provided meat and cheese platters, hot spinach dip with crackers. The meatballs were a major hit and the cake was a perfect dessert. The dietary staff did an outstanding job preparing and serving the splendid food. “Mallow and the Boys” kept things fun and lively all afternoon. From the best bluegrass tunes to the rockin' sounds of Jerry Lee Lewis the music was GREAT! The party was lots of fun and a huge success. Thanks to our staff and volunteers cooperation and help, it was an awesome team effort.

The Activities Department wishes everyone a Healthy and Happy New Year. We look forward to a fun and exciting calendar in 2012.

## *Global New Years Traditions*

With New Year's upon us, here's a look at some of the good luck rituals from around the world. They are believed to bring good fortune and prosperity in the coming year.

**AUSTRIA** - The suckling pig is the symbol for good luck for the new year. It's served on a table decorated with tiny edible pigs. Dessert often consists of green peppermint ice cream in the shape of a four-leaf clover.

**ENGLAND** - The British place their fortunes for the coming year in the hands of their first guest. They believe the first visitor of each year should be male and bearing gifts. Traditional gifts are coal for the fire, a loaf for the table and a drink for the master. For good luck, the guest should enter through the front door and leave through the back. Guests who are empty-handed or unwanted are not allowed to enter first.

**WALES** - At the first toll of midnight, the back door is opened and then shut to release the old year and lock out all of its bad luck. Then at the twelfth stroke of the clock, the front door is opened and the New Year is welcomed with all of its luck.

**HAITI** - In Haiti, New Year's Day is a sign of the year to come. Haitians wear new clothing and exchange gifts in the hope that it will bode well for the new year.

**SICILY** - An old Sicilian tradition says good luck will come to those who eat lasagna on New Year's Day, but woe if you dine on macaroni, for any other noodle will bring bad luck.

**SPAIN** - In Spain, when the clock strikes midnight, the Spanish eat 12 grapes, one with every toll, to bring good luck for the 12 months ahead.

**PERU** - The Peruvian New Year's custom is a spin on the Spanish tradition of eating 12 grapes at the turn of the year. But in Peru, a 13th grape must be eaten to assure good luck.

**GREECE** - A special New Year's bread is baked with a coin buried in the dough. The first slice is for the Christ child, the second for the father of the household and the third slice is for the house. If the third slice holds the coin, spring will come early that year.

**JAPAN** - The Japanese decorate their homes in tribute to lucky gods. One tradition, kadomatsu, consists of a pine branch symbolizing longevity, a bamboo stalk symbolizing prosperity, and a plum blossom showing nobility.

**UNITED STATES** - The kiss shared at the stroke of midnight in the United States is derived from masked balls that have been common throughout history. As tradition has it, the masks symbolize evil spirits from the old year and the kiss is the purification into the new year.

**NORWAY** - Norwegians make rice pudding at New Year's and hide one whole almond within. Guaranteed wealth goes to the person whose serving holds the lucky almond.



# Roaring Red Hatters!!!

The Roaring Red Hatters and the Mens Club did not meet in the Month of December they will however begin their 2012 schedules with a joint meeting to be held January 27th at 2:30pm. WE hope to see you all there!

*The Activity Department would like to commend the Dietary Department for an outstanding job with the Breakfast and Lunch buffets in 2011. Everyone loves the menu's and look forward to more of the same in 2012. Special Thanks to the 7-11 Shift for their cooperation in insuring all residents were up and ready for our breakfast buffet. Many thanks to the GNA's and all department for making this a successful series of events.*



The Annual Lions Center Dog Show will be held on Saturday February 25. Everyone is invited for more information contact Linda Welsh or the Activities Department.



## January Birthdays Residents

Lenore Goller 01/10  
Mary McKee 01/14



Zelda Shearer 01/13  
Hazel Kolpack 01/14

Gloria Cartwright 01/02  
Natasha Patel 01/03  
Jacquie Crawford 01/04  
Brandi Snyder 01/07  
Richard Pratt 01/08  
Elizabeth Durst 01/10  
Brenda Bishop 01/12  
Hilda Gilmore 01/12

### EMPLOYEES

Nicole Dolly 01/19  
Adam Boyce 01/20

Carol Weddle 01/22  
Chari Michaels 01/24  
Kimberly Goodwin 01/25  
Mary Gibbner 01/27  
Evelyn Burkett 01/29  
Jennifer Shockey 01/29  
Nicholle Appel 01/30  
Tiffany Riggelman 01/31

### FAST FACTS

**BIRTHSTONE: Garnet, FLOWER: Narcissus, COLOR: Dark Blue**

## ***Strides in Therapy***

The Therapy Department has presented with The Stepping Stone Award for the month of December to Shirley Frankenberry

Shirley has shown exceptional progress and advancement in therapy.

Congratulations,

***Shirley Frankenberry***

## ***Complimentary Styling***

Michelle Readd, Hairstylist for The Lions Center has drawn the name of

Sara Myers

for one Free Hair Service in the Month of January!

Congratulations;

***Sara Myers***

## ***~News from Dietary~***

With the New Year comes the return of our Buffet Schedule. While all events are subject to change we would like to take a moment to remind you of what and when we will be having these special meals that have been a big hit with the residents, their families and staff alike.

January 4, 11, and 18 will be Breakfast Buffets and January 25 will be a Lunch Buffet.

***Breakfast Buffets will rotate through the following menus...***

*Eggs Made to Order, Home Fries, Creamed Chipped Beef, Biscuit, Fruit, Sausage, Toast and Danish.*

*Home Made Pancakes, Sausage Gravy, Biscuit, Fruit, Bacon, Toast, Danish*

*Omelet Bar, Creamed Chipped Beef, Biscuit, Fruit, Sausage, Toast, Danish*

*Home Made French Toast, Sausage Gravy, Biscuit, Fruit, Bacon, Toast, Danish*

*Belgium Waffles, Creamed Chipped Beef, Biscuit, Fruit, Sausage, Toast, Danish*



# January

## New Year Missing Word

**Instruction:**

Find out the missing words of this puzzle using the clues provided alongside.

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(Clue: Luck)

-----

(Clue: Festivity)

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(Clue: A Month)

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(Clue: Vacation)

-----

(Clue: A decision, a popular  
New Year custom)

-----

(Clue: An occasion for celebration)

-----

(Clue: Gift)

-----

(Clue: A ceremonial procession)

Answer Key on last Page.

# TRIVIA CHALLENGE

The Lions Center Chatter has brought back the monthly trivia challenge!!! Every Month there will be a new trivia question, the first person with the correct answer to the Business office, will receive a free lunch from the Lions Center Dietary Staff.

In December's Newsletter we asked you What Christmas Food is also known as "Marsh-Worts"

**In medieval times, Cranberries were known as marshworts.**

Congratulations to **Cindy Proud** for being the first person with the correct answer : Cindy won a free lunch from the Dietary Department!

Now... for this months question!

***What is the name of this Roman God?***



***Check The Lions Center Chatter next month, for the answer!!!***

# FAMILY COUNCIL NEWS

The winner of the drawing for the “Winter Snow Package” that was held on December 1st was George Burall. Family Council member Cherie DeHaven sold the winning ticket. Thank you all for your participation

The Family Council members distributed Christmas gifts to the residents on Thursday, December 22nd, accompanied by a man with a red suit and a white beard. The Council members enjoyed spreading Christmas cheer throughout The Lions Center, and wish everyone a Happy New Year.

The next Family Council meeting will be held on Monday, January 16th at 10:00am in the Conference Room. All family members are invited to attend to share your ideas with us.

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## Ingredients

- 4 (1.5-ounce) chocolate covered wafer candy bars (recommended: Kit Kat)
- 15 individually wrapped caramels
- 1 teaspoon butter
- 1/2 cup white chocolate chips
- 1/2 cup milk chocolate chips
- 3 teaspoons shortening, divided
- 3 cups caramel corn with peanuts (recommended: Cracker Jack)

## Directions

Unwrap candy bars and place face down on waxed or parchment paper; set aside.

In a microwave-safe bowl, combine caramels with butter. Heat in microwave on HIGH heat for about 2 minutes, stirring every 30 seconds until completely melted.

Combine white chocolate with 1 1/2 teaspoons shortening in a medium bowl and place over a pot of simmering water to form a double boiler. Repeat with chocolate chips and remaining shortening. Heat both chocolates until melted and smooth, making sure to stir frequently. Remove from heat and set aside. Drizzle half the melted caramel over the candy bars. Divide and mound caramel corn on top of each bar. Drizzle with half the melted milk chocolate and top with remaining caramel corn. Drizzle with remaining melted milk chocolate, white chocolate and remaining melted caramel. Place in refrigerator for 20 minutes to set.



# Chocolate Carmel-Corn Candy Cube



## ***Spotlight on our Residents***

The Lions Center Chatter would like to begin a series of Spotlights on our Residents in 2012. If you would be interested in being spotlighted or having your family member spotlighted please contact Jessica McClain at the following email address, [jmclain@twrwifi.net](mailto:jmclain@twrwifi.net); or you may leave a message for her in the Business Office.



Are there stories from your life you'd like to share? Are you an expert on something, do you continue to enjoy a favorite past time? Please let us know and we will gladly share your experiences with the rest of the readership of the Lions Center Chatter.

**THE LIONS CENTER FOR  
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THE LIONS CENTER IS A 101-BED NON-PROFIT SKILLED NURSING FACILITY THAT HAS BEEN PROVIDING QUALITY CARE TO THE RESIDENTS OF ALLEGANY COUNTY, AND SURROUNDING COMMUNITITES, SINCE 1969. OUR TRAINED PROFESSIONAL STAFF PROVIDE 24 HOUR SKILLED NURSING SERVICES, INCLUDING PERITONEAL DIALYSIS, IV THERAPY AND PAIN MANAGEMENT. THE LIONS CENTER IS COMMITTED TO PROVIDING THE BEST POSSIBLE CARE IN A FRIENDLY, LOVING WAY, THAT WILL INSURE MAINTAINING EACH RESIDENTS DIGNITY AND INDIVIDUALITY. WE PROVIDE SERVICES TO NOURISH THE WHOLE PERSON—BODY, MIND, AND SPIRIT. WE ENCOURAGE PARTICIPATION IN DAILY ACTIVITIES SUCH AS GAMES, CRAFTS, EXERCISE, MUSIC, AND BEDSIDE ACITIVITIES. PASTORAL SERVICES ALSO PROVIDED BY VARIOUS DENOMINATIONS TO MEET THE RESIDENT'S SPIRITUAL NEEDS.

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Answers from Page 5

Fortune  
Celebration  
January  
Holiday  
Resolution  
Festival  
Present  
Parade

## The Lions Center on the Web

The Lion's Center has an online presence and we are working hard to improve our digital footprint. Currently you can find our newsletter on Facebook as well as on our website;

[www.lionscenter.com](http://www.lionscenter.com)

Be sure you add The Lions Center to your favorites.