



September 2021

Flu Season

Flu season is just around the corner and CCRC is preparing for our vaccination order. Flu is very serious for our elders. They usually have a much harder time recovering from any illness especially the flu. We will be giving the flu vaccine to our residents on the 28th of October. TwelveStone pharmacy will be giving the vaccination this year on this date. Those choosing for their loved ones to NOT receive the vaccination will need to notify the Infection Control Nurse via email or phone call. Also if you have any questions or concerns about the flu vaccine, please call our Infection Control Nurse any time.

EMPLOYEE SPOTLIGHT

Elizabeth Cheers

Elizabeth has been at CCRC since October 2020. She has worked in Dietary and Housekeeping. She chose long term care because she has been in this field for 30 years. She worked at Central State Hospital for 15 years caring for people and she also worked at TRC in Smyrna for 18 years. Miss Liz stated, "I love to work and love my job caring for others."

Hospitality House

CCRC is happy to announce that we have now opened up the farmhouse onsite as a hospitality house for our residents and their families to use for private parties. The farmhouse has been used in the past as a home to house employees and their families. The house holds lots of historical charm and has been a staple here at the farm for over a century. Families will be able to reserve the house for special dinners, birthday parties, anniversary parties, ect. The house comes equipped with a fully functioning kitchen, dining room, bathroom and living room. There will be a check off list that families fill out upon leaving the house to insure it is left in the manner it was found. This will be an ongoing work in progress to get it decorated and equipped with items one might need while there. Please contact Shannon Storey for reservations or questions.



CCRC PRESENTS
**EMPLOYEE
OF THE MONTH**



Jamie Smith

RESTORATIVE TECH

Jamie has been apart of our team for since 2014. Jamie is an excellent CNT and Restorative tech. Jamie has a special place for the F/G unit and it truely shows through all the work she does for CCRC. She always goes above and beyond to make sure residents needs are met. Jamie really enjoys making residents laugh and smile. Jamie is dependable and dedicated to CCRC.



The students have loved learning about camping and summer treats! We have taken time to make homemade ice cream, s'mores, cookies, play in water and so much more to enjoy the end of our summer. In September, we will be learning about friends and feelings to begin our fall curriculum.

Dates to Remember

- Wednesday 9/1- last water day
- Monday 9/6 Closed for Labor Day
- Wednesday 9/8 International Literacy Day
- Monday 9/27 Johnny Appleseed day
- Thursday 9/30 Pajama Day

Health and Safety

Keep Germs At Bay Practice these steps with your child to help promote healthy individuals.

6 step hand washing guide

1. Wet hand with warm water
2. Apply soap
3. Lather soap until sudsy for greater than 20 seconds
4. Rinse hands under clean running water
5. Dry hands with clean towel
6. Turn off water with towel and dispose.

Take time and practice with older children not to touch hands to eyes, mouth, nose or ears before washing hands.

Tips to prevent germs For Parents with infants

1. Before breastfeeding or eating wash hands for at least 20 seconds
 2. Use clean and sanitized items every time.
 3. Wash hands After changing babies diaper.
 4. Wash hands Before close contact and/or rocking.
- Infants that have strong control of neck and head muscles can be assisted in washing hands with soap and water or with a clean wet cloth.

**COMMUNITY LIFE
ENRICHMENT
DIRECTOR**

Shannon has worked in the long term care since 1996, and has worked at CCRC in the past for 12 consecutive years. Shannon worked in several departments in the past one of which included Activities, and she is now the Director of the department. Shannon has a heart for helping others, and carries a positive attitude and smile to whoever she is around.



MEET

Shannon Storey

“ I am excited to bring some positive changes to CCRC to better the enviorment for the whole community. ”

WELCOME

Rachel Arnette
 Tonya Harris
 Thomas Swain
 Martha Pagan
 William Schultz
 Jean Patterson

Resident Birthdays

Barbara Mauss9/2
 Johnetta Clardy9/3
 Lynda Shapcott9/4
 Marissa Sica9/4
 Newton Ross9/7
 Luella McCullough9/8
 Betty Sneed9/8
 Robert Russel9/10
 Donna Keene9/12
 Sheila Nance9/17
 James Lester9/20
 James Moore9/24
 Ruth Jackson9/30

Staff Birthdays

Melissa Arturi9/1
 Kristy Houghlum9/4
 Kaya Kelly9/7
 Renita King9/13
 Garrett Yurina9/13
 Jessica Haney9/15
 Regina Malstrom9/20
 Chrissy Weitzel9/20
 Nathan Reed9/24
 Porcia Haynes9/25
 Shawana Ivie9/25



Celebration of Life is a memorial service for family, residents, and staff to mourn the loss of their loved ones who have lived here. The next Celebration of Life will be held on September 29th at 2:00 in the Route 87 Dining Room. This month we will be celebrating the life of:

Annie Chaney
 Roland Youngs

SEPTEMBER 2021

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		<div style="border: 1px solid black; padding: 5px; text-align: center;"> Events on this calendar are subject to change. </div>				
			1 Welcome Fall Decorating for Fall Leaf Art	2 Tea Time Make Your Own Golf Socks Golf in the Courtyard	3 Bonnaroo Bash Music on Units Air Band Best Band Tee Shirt Concert	4 Share Your First Concert or Music Experience Bingo on F and G
			8 Brew Club Trip to the Body Shop Drive in Movie	9 Design Your Own Bowling Shirt Bowling League Alley Snacks	10 Freaky Friday Popcorn and Movie on the Units Best "Swap" Contest	11 Reminisce Fall Memories Bingo on H and I
5 Church on TV in the Dayrooms Communion Laughter Club	6 Labor Day	7 Taco Tuesday in the Activity Kitchen Afternoon Margherita				

<p>12</p> <p>Church on TV in the Dayrooms Communion Outdoor Fun</p>	<p>13</p> <p>Apple Harvest Days Apple Arts on Units They Tale of Johnny Apple Seed My My Apple Pie</p>	<p>14</p> <p>Making Apple Butter in Activity Kitchen Apple Trivia Biscuits and Apple Butter</p>	<p>15</p> <p>Indoor Apple Picking Apple Pie Tree Book Apple Stamping</p>	<p>16</p> <p>How to Make Apple Pie See the World Baked Apples in the Activity Kitchen Apple Cart Races</p>	<p>17</p> <p>Apple Toss Ten Apples on Top Relay Making Apple Friters</p>	<p>18</p> <p>Apple Trivia Bingo on J and K</p>
<p>19</p> <p>Church on TV in the Dayrooms Communion Name That Hymn</p>	<p>20</p> <p>Making Carnival Games Games Cotton Candy Art Decorating for Big Top</p>	<p>21</p> <p>Carnival World Games Guessing Booth Tame the Mane</p>	<p>22</p> <p>Working on Our Acts Popcorn Art Movie: "Water for Elephants"</p>	<p>23</p> <p>Red Nose Round Up Decorate a Clown Contest Setting the Stage</p>	<p>24</p> <p>CCRC's Big Top Circus Dress as a carney or circus act</p>	<p>25</p> <p>Arts and Crafts Games on Unit</p>
<p>26</p> <p>Church on TV in the Dayrooms Communion Fun Club</p>	<p>27</p> <p>Acorn Act Making Squirrel Feeders Nature Walk Resident Council</p>	<p>28</p> <p>September Birthday Baking Birthday Party on the Units</p>	<p>29</p> <p>Leaves of Change Fall Bingo Puzzle Pictures</p>	<p>30</p> <p>Bring on the Pumpkins Pumpkin Food Taste Testing Pumpkin Art</p>		



From the Kitchen: Apple Pie Bars

INGREDIENTS

FOR THE CRUST

Cooking spray
1 c. (2 sticks) butter, softened
1/2 c. granulated sugar
1/4 c. packed brown sugar
2 1/2 c. all-purpose flour
1/2 tsp. kosher salt

FOR THE FILLING

6 apples, peeled, cored, and sliced
Juice of 1/2 lemon
1/2 c. packed brown sugar
1 tsp. ground cinnamon
1 tsp. pure vanilla extract
1/2 tsp. kosher salt

FOR THE TOPPING

1 1/2 c. all-purpose flour
1 c. chopped pecans
1 c. packed brown sugar
1/2 tsp. kosher salt
3/4 c. (1 1/2 sticks) butter, melted
Caramel, for serving



Preheat oven to 350° and line a 9"-x-13" pan with parchment then grease with cooking spray. In a large bowl using a hand mixer, beat butter and sugars together until light and fluffy. Add flour and salt and mix until just combined.

Press into prepared pan about 1/2" up sides. Bake until lightly golden, 20 minutes.

In a large bowl, toss apples, lemon juice, brown sugar, cinnamon, vanilla, and salt together. Spread apples over crust.

In a medium bowl, whisk together flour, pecans, brown sugar, and salt. Stir in melted butter until coarse clumps form.

Sprinkle crumb topping over apples and bake until top is golden and apples are soft, about 1 hour.

Let cool at least 15 minutes then slice into squares and drizzle with caramel before serving.



Our Management Team

Brenda Young, RN
Interim DON

Megan Mooneyhan, RN
DON in Training

Amy Curtis, LPN
H and I Unit Manager

Becky Taylor, LPN
F and G Unit Manager

Veronica Smith, LPN
Infection Control Nurse

Brent Mansfield, LPN
Wound Care Nurse/Restorative

Belinda Skidmore, BSW, CNT;
Social Services Director

Victoria Johnson, CNT
Central Supply

Vickie Clay
Payroll Coordinator

Tammy McGonigal
Billing Specialist

Bobbie Benford, CNT
Administrative Asst./ Resident Trust

Jessie Kennedy, MS, CCC-SLP
Director of Rehab

Terry Davenport
Transportation

Jill Bryant, LPN;
Staffing Coordinator

Audrie Warren, LPN;
Admissions and Marketing

Pam Williamson, CNT
Accounts Payable

Charmaine Jones, RN
Weekend Supervisor

Janet Harris, RN, BSN; Vonda Jackson, LPN
MDS Coordinators

Kay-Lonnie Barton, LPN;
Staff Development

Amanda Switalski, RD-LDN
Registered Dietician

John Wayne Johnson
Maintenance Supervisor

Nikki Kinslow
Childcare Director

Brittney Vinson, LPN
Medical Records

Shannon Storey,
Director of Community Life

Nathan Reed, CNT; Christy Warren, CNT
Activity Directors

Tanner Foust, LMHA
Administrator

Office Hours: 8am-4:30pm Monday-Friday



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