



April 2022

CCRC
EASTER
EGG HUNT
APRIL 16TH 2022
from 1pm - 3pm
Front Field of CCRC
Pictures with the Easter Bunny
and Egg Hunt at 2pm
901 EAST COUNTY FARM RD
FREE EVENT
AGES 2-12 YEARS OLD
BRING YOUR BASKET!



RESIDENT REPORTER

By Darrin Decker



Charlene White is our Resident Spotlight for the month of April. Charlene's hometown is England, AR. Her husband John is from Mississippi, which is where they met, when his job travelled to Tennessee, they loved it so much

they decided to stay permanently and later retire. Charlene and John met at the dental office where Charlene worked. John called the office and invited her to the movies to see "Silver Moon" at The Best Theatre. It took very little time to know they were meant to be. Sadly, John passed away in 1999 after 38 years of marriage. Charlene worked as a dental assistant after completing the schooling in Little Rock, AR; she then worked in several cities for 25 years. Those cities include north Little Rock, AR, Columbia, SC, Fayetteville, NC, Tucson, AZ, and Atlanta, GA. Charlene loved sewing anything and everything including clothing and stuffed animals. Gospel is her favorite genre of music with "How Great Thou Art" and "Amazing Grace" being just a few of her favorite songs. Charlene's advice to younger generations is this: "Go to church, have God in your marriage, with God everything is possible."



The students and staff at Generations Connected have had so much fun learning about the desert and have discovered all kinds of plants and animals that live there!

The students and staff enjoyed their St. Patrick's party by wearing lots of green, yummy snacks, and going on a treasure hunt.

Generations Connected would like to welcome Lindsey Smith as their new director. Lindsey has been with Generations Connected for four years and is very excited to take on this new role. Generations Connected would also like to welcome Avyanna Ferguson as a new teacher in their preschool classroom.

Birthdays

Gavin Reed 4/19

Dates to remember

4/8 Pancakes and PJs

4/12 Picture Day

4/18 Spring Party

Health and Safety

With warm weather approaching, sunburns can occur. Just a few serious sunburns can increase your child's risk of skin cancer later in life. Adults and children need protection from ultraviolet (UV) rays whenever they're outdoors. Learn how to protect your child from sun damage. Seek shade when necessary. UV rays are strongest and most harmful during midday, so it's best to plan indoor activities then. Use a sunscreen with at least SPF (sun protection factor) 15 every time your child goes outside. For best protection, apply sunscreen generously 30 minutes before going outdoors.

WELCOME

Joann Feris
 Margaret Clanton
 Gordon Koleznar
 Carolyn Prater
 Margaret Ivie
 Dorothy Greer
 Melody Jackson
 Lawanda Scroggins



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 April 27th at 2:00 in the Route 87 Dining Room. This month we will be celebrating the life of:

Lolita Landers
 Johnetta Clardy
 James King

Resident Birthdays


Clara Weaver 4/1
 Agnes McGill 4/5
 Ed Meadows 4/5
 Jean Patterson 4/6
 Esther Durham 4/12
 James Newton 4/12
 Helen McNeal 4/11
 Terry O’Bryan 4/17
 Rebecca Woods 4/17
 Norma Gardner 4/27

Staff Birthdays

Yeraldin Munoz 4/10
 Brent Mansfield 4/11
 Carlecia Rogers 4/11
 Claudia Sanchez-Muniz 4/11
 Rebecca McCandless 4/17
 Tonya White 4/20
 John Curtis 4/22
 Bethany Shoma 4/27
 Amy Curtis 4/29



APRIL 2022

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
		<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: 0 auto;"> Events on this calendar are subject to change. </div>			1 10:00 April Fool's Day Fun 1:00 Nerf Wars 3:00 Afternoon Pranks	2 10:00 Movie: "Peter Rabbit" in the J and K Dayroom 2:00 Easter Decor and More
3 8:00 Trip to the Zoo 10:00 Bellwood Baptist 1:30 Mars Hill Church of Christ 3:00 Snacks and Tea	4 10:00 Generations Connected in the H and I Dayroom 10:30 Barnabas Vision Bible Study 1:00 Nerf Wars 3:00 Reminisce 6:00 Jonathan James	5 7:00 Gone Fishing 10:00 Bingo on J and K 1:00 Resident Voting		6 10:00 Generations Connected in the F and G Dining Room 2:00 Jimmy Jones in Heritage Island	7 Alzheimer's Easter Basket Sale 10:00 Bingo on Route 87 1:00 Gardening 2:00 Movie Time	8 10:00 Cooking Class 1:00 Karaoke 3:00 Cookies and Coffee

<p>10 10:00 Bellwood Baptist 1:30 Roger King 3:00 Fellowship and Friends</p>	<p>11 10:00 Generations Connected in the H and I Dayroom 1:00 Wheel of Fortune 6:00 Visits with Jonathan James</p>	<p>12 10:00 Bingo in J&K Dining Room 1:00 Cornhole on the Patio 3:00 Word Games</p>	<p>13 Bible Study with Pat 10:00 Generations Connected in the F and G Dining Room 1:00 Easter Bonnets 6:30 Patio Punch</p>	<p>14 10:00 Bingo on Route 87 1:00 Nash Family Creamery 3:00 Word Games</p>	<p>15 10:00 Coloring Easter Eggs 1:00 Easter Peeps 3:00 Passover Story</p>	<p>16 10:00 Egg Toss 2:00 Community Egg Hunt with Peter Cottontail</p>
<p>17 10:00 Bellwood Baptist 1:30 Mt. Zion Church of Christ 3:00 Reminisce</p>	<p>18 10:00 Generations Connected in the H and I Dayroom 10:30 Barnabas Vision Bible Study 1:00 Front Porch Sittin' and Tea Sippin'</p>	<p>19 10:00 Bingo in J&K Dining Room 11:30 Beers, Burgers, Bros 1:00 Red Hatter's</p>	<p>20 Bible Study with Pat 10:00 Generations Connected in the F and G Dining Room 2:00 Jimmy Jones and Friends in Heritage Island</p>	<p>21 10:00 Bingo on Route 87 1:00 Movie Time 3:00 Outdoor Fun</p>	<p>22 10:00 Gardening 12:00 Volunteer Luncheon at Cracker Barrel 3:00 Earth Day Trivia</p>	<p>23 10:00 Outdoor Fun 2:00 Afternoon Crafts: Making Bird Houses</p>
<p>24 9:45 Bellwood Baptist 1:30 Christiana Church of Christ 3:00 Story Time</p>	<p>25 10:00 Generations Connected in the H and I Dayroom 2:00 Resident Council 6:00 Visits with Jonathan James</p>	<p>26 10:00 Bingo in J&K Dining Room 1:00 Walmart Trip</p>	<p>27 Bible Study with Pat 10:00 Generations Connected in the F and G Dining Room 2:00 Celebration of Life in the F and G Dining Room</p>	<p>28 10:00 Bingo on Route 87 1:00 Pickin' and Grinnin' 3:00 IN2L</p>	<p>29 10:00 Cooking Class 2:00 Bingo Store</p>	<p>30 10:00 IN2L Fun 2:00 Patio Talk</p>

Alzheimer's Easter Basket Fundraiser

Happy Easter! We are reaching out in need either items donated to make Easter baskets or you are more than welcome to stuff your own basket and bring it in to be sold at auction with all proceeds going to the Alzheimer's Association. These baskets will be on display beginning April 4th through April 7th in the front lobby. The sale date will be April 7th starting at 6am until all are sold. We will also gladly accept donations to purchase the items ourselves to make the baskets. Please see Shannon Storey or a member of activities for more details.



From the Kitchen: The Best Carrot Cake

Prep Time 2 hours

Cook Time 35 minutes

Total Time 2 hours 35 minutes

Servings 10 slices

Ingredients

2 cups all-purpose flour 2 teaspoons
baking powder

1 teaspoon baking soda

1 and 1/2 teaspoons ground cinnamon

1/2 teaspoon ground ginger

1/4 teaspoon ground nutmeg

1/2 teaspoon salt

3/4 cup canola or vegetable oil

4 large eggs room temperature

1 and 1/2 cups light brown sugar

1/2 cup granulated sugar

1/2 cup unsweetened applesauce

1 teaspoon pure vanilla extract

3 cups grated carrots, lightly packed

For the cream cheese frosting:

1 (8-ounce) package brick style cream cheese,
softened to room temperature

1/2 cup unsalted butter, softened to room temperature

2 cups powdered sugar

1 teaspoon pure vanilla extract

Instructions

1. Preheat oven to 350°F. Spray two 9-inch round cake pans well with non stick cooking spray (you can also line the bottom of each pan with parchment paper for easier removal) and set aside.

2. In a large mixing bowl, whisk together the flour, baking powder, baking soda, cinnamon, ginger, nutmeg, and salt until well combined. Set aside.

3. In a separate large mixing bowl, whisk together the oil, eggs, brown sugar, granulated sugar, applesauce, and vanilla extract until fully combined. Add the grated carrots into the wet ingredients and mix until well combined.

4. Pour the wet ingredients into the dry ingredients and mix with a whisk or rubber spatula until just combined, making sure not to over mix the batter.

5. Pour the cake batter evenly between both prepared cake pans. Bake at 350°F for 30-35 minutes or until the tops of the cakes are set and a toothpick inserted into the center of each one comes out clean. Remove from the oven, transfer to a wire rack, and allow to cool in the pans for about 20-25 minutes. Once the cakes have cooled, remove from the pans and return the cakes to the wire rack to finish cooling.

To make the cream cheese frosting: In the bowl of a stand mixer fitted with the paddle attachment, or in a large mixing bowl using a hand-held mixer, beat the cream cheese until smooth. Add the butter and mix for about 30 seconds-1 minute until well combined and smooth. Add in the powdered sugar and vanilla extract and continue mixing until fully combined, scraping down the sides of the bowl as needed.

To assemble the cake: Level the tops of each cake with a knife or cake leveler. Place one of the cakes on a cake stand, top with a little over 1/2 cup of the frosting, and smooth it out into one even layer. Place the other cake on top and use the remaining frosting to frost the top and sides of the cake. Top with pecans or other toppings of choice if desired.



Our Management Team

Brenda Young, RN
DON

Megan Mooneyhan, RN
ADON

Charmaine Jones, RN
H and I Unit Manager

Becky Taylor, LPN
F and G Unit Manager

Brent Mansfield, LPN
J and K Unit Manager, Wound Care Nurse, and Restorative

Veronica Smith, LPN
Infection Control Nurse

Yolanda Marable, MSW
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

Vonda Jackson, LPN; Amy Curtis, RN, MSN
MDS Coordinators

Kay-Lonnie Barton, LPN;
Staff Development

Amanda Switalski, RD-LDN
Registered Dietician

David Brown;
Maintenance Supervisor

Lyndsey Smith
Childcare Director

Angela Pendegrass
Medical Records

Shannon Storey,
Community Life Enrichment Director

Nathan Reed, CNT; Christy Warren, CNT
Activity Directors

Tanner Foust, LMHA
Administrator

Office Hours: 8am-4:30pm Monday-Friday
CCRC is an EOE and Drug-Free Workplace