

# Health & Life Gardenside News

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### Bus rides, Husker games popular in October

### By Nate Behrends **Evening Activity Coordinator**

October is over—wow! Football and volleyball in full swing has kept the place jumping as the games are very intently watched here by all Husker fans. We took a few bus rides while the weather remained calm—leading us to pumpkin patches, watching harvest, the Steele City Canyons, and of course Crystal Springs ot try to catch the migratory birds.

Entertainment brough Tim Javorsky back from a long hiatus, with his singing and horn-playing he kept everyone tapping toes.

Miss Jefferson County Cambria Myers came and handed out candy at an early costume-wearing game playing get together. The residents really enjoyed the kids being here. Thank you Cambria!

Monday Movie Night has become a staple. We have watched a lot of Disney movies on the new TV. Right now Born Free and Living Free—stories of Elsa the Lion, are big hits.



Connie Mahlman looks on as Don Mahlman works on a craft project.

Bingo, tailgates and cooking class fill the days, and also the monthly birthday party was held with 2 celebrating this month. Rhonda McDaniel has been a big help with Fancy Nails and also was the brains behind Pumpkin Latte Day. It was a very good recipe! Thanks, Rhonda. Thanks, too, to the St. Michael's ladies for your work with Bingo and treats!

As of press time, we are looking forward to Halloween. We know it will be a blast as all the little ghouls and boys will come through to show off their costumes and get a treat. The residents really enjoy watching and handing out treats. Thank you to all who attended and helped!

November brings the finish of harvest and Thanksgiving. We are getting to the favorite time of year for families to get together and be thankful. We encourage you to visit during the holidays!

November brings the return of Billy Troy and Paul Seifert to entertain, as well as a Veteran's Day program. Thank you to our veterans for your service and dedication to our country.

Thank you for your continuing support!

### Horsing Around



Dennis Kenning and his granddaughter Ibry Mitchell brought Ibry's mare and foal for a visit, and told their story.

### **Admissions**

June Weichel, Sept. 26

### Birthdays

Margaret "Ann" Jones, Nov. 23

#### **Deaths**

Gardenside was saddened by the death of 3 residents in the past month. Our sympathy is with the families of:

- Richard Lautenschlager, Sept. 30
- Joan Mckenzie, Oct. 24
- Fern Sell, Oct. 27

Facetime and Skype are available. Please schedule calls ahead of time to ensure staff availability to assist. To schedule a time, call (402) 729–5220 (press 1)

#### **Our Team to Serve You**

Chief Executive Officer & Administrator Holly Wolff, MHA Director of Nursing—Laura DeBoer RN Assistant DON-Heather Kracht, RN Infection Preventionist — Savannah Boomgaarn RN Social Services Coordinators— Amanda Lewis, Krystal Ward **Activities Coordinators** Wayne Franzen, Nate Behrends Rehabilitation Aide Mary Feldkamp **Dietitian** Lisa Edeal, Cassie Whitmore **Pharmacy Director** Brandon Bleich, PharmD <u>Facilities Director</u>—Patrick Hoins Facilities Supervisor—Mick Bruce Director of Envir. Services - Steph McDaniel, Housekeeping/laundry supervisor — Melissa McBride **Director of Purchasing** Jennifer Jung **Director of Public Relations** 

### Most recent state survey: In a folder on east side of the wall by the Activity Room.

Lana Likens

E-mail: wayne.franzen@JCHealthandLife.org Website: JCHealthandLife.org

Gardenside News is a monthly publication of Jefferson Community Health & Life. Subscriptions are free. To subscribe or unsubscribe, write: Gardenside News, P.O. Box 277, Fairbury, NE 68352, call Lana Likens at 402-729-6855, or email lana.likens@jchealthandlife.org.

### Followup to Survey

Thank you to our residents and their families for participating in our survey. We got a good response—including many kind words, and some things we can improve.

We are working to implement some suggestions for activities. You asked for more hands-on cooking classes—so we are working on giving the residents opportunities to take part in cooking and creating some yummy things to eat. We are also striving to keep our activity schedule posted ahead of time, allowing residents to look forward to specific activities they enjoy. We are also prioritizing more evening activities. Last, but not least, we continue to keep watching for some new and fun activities that our residents will enjoy.

### **Holiday Meals**

Family members are welcome to join our residents for holiday meals. Holiday meals are \$10 if purchased from the kitchen, or priced as marked when purchasing from the cafeteria. Please make reservations with Gardenside staff a few days in advance to help make sure we have appropriate seating and food.

Results of the most recent state survey are available on the east side of the wall by the Activity Room.

Nurse staffing hours are posted west of the nurses station.



# November 2025

| Menu                                                               |                                                                   |                                                           |                                                            |                                                                      |                                                     |                                                     |
|--------------------------------------------------------------------|-------------------------------------------------------------------|-----------------------------------------------------------|------------------------------------------------------------|----------------------------------------------------------------------|-----------------------------------------------------|-----------------------------------------------------|
| Sunday                                                             | Monday                                                            | Tuesday                                                   | Wednesday                                                  | Thursday                                                             | Friday                                              | Saturday                                            |
|                                                                    |                                                                   |                                                           |                                                            |                                                                      |                                                     | L: Chuckwagon<br>Steak<br>S: Hot turkey<br>sandwich |
| 2<br>L: Oven Fried<br>Chicken<br>S: Patty Melt                     | 3<br>L: Beef stew<br>S: Beer Batter<br>Fish                       | 4<br>L: Roast turkey<br>S: Lasagna, garlic<br>bread       | 5<br>L: Tacos<br>S: Creamy<br>chicken biscuit              | 6 L: Pork tenderloin, parmesan fried potatoes S: Chili, cinnamon rol | 7<br>L: Fried shrimp,<br>onion rings<br>S: Goulash  | &<br>L: Roast beef,<br>baked potato<br>S: Egg bake  |
| 9<br>L: BBQ Meatballs,<br>au gratin<br>hashbrowns<br>S: Chef salad | 10<br>L: Spagetti with<br>meat sauce<br>S: Fairbury Hot<br>Dog    | 11<br>L: Roast turkey<br>S: Hamemade<br>pizza             | 12<br>L: Beef broccoli<br>stir fry<br>S: Salmon loaf       | 13 L: Oven fried chicken S: BBQ Ribette                              | 14<br>L: Shepherd's<br>Pie<br>S: Pork roast         | 15 L: Breaded ranch chicken S: Sloppy Joe           |
| 16 L: Pot roast, mashed potatoes and gravy S: Chicken tenders      | 17<br>L: Smothered<br>Steak with orions<br>S: Chicken<br>Parmesan | 18<br>L: Liver and<br>onions<br>S: Smoked<br>Sausage      | 19 L: Beef stroganoff with noodles S: Chili, cinnamon roll | 20<br>L: Baked ham<br>S: Chicken fried<br>chicken                    | 21<br>L: Baked fish<br>S:Turkey<br>tetrazzini       | 22<br>L: Meatloaf<br>S: Reuben                      |
| 23 L: Chicken Fried Steak S: Chicken Tenders                       | 24 L: Ham loaf S: Egg bake, sausage link and french toast sticks  | 25<br>L: Pork roast and<br>kraut<br>S: Hamburger<br>pizza | 26 L: Tator Tot Casserole S: Pork fritter                  | 27 L: Chicken cordon bleu S: Lasagna                                 | 28<br>L: Hot turkey<br>sandwich<br>S: Steak fingers | 29 L: Oven fried chicken S: Bratwurst on bun        |
| 30<br>L: Mock Filet<br>Mignon<br>S: Fish sticks                    |                                                                   |                                                           |                                                            |                                                                      |                                                     |                                                     |

If you would like to join us for a meal, please let us know a few days in advance by calling 402-729-6849 so we can plan for food and space. Regular meals are \$5 (tax included) and holiday meals are \$10 (tax included.) You will pick up meals and pay for them in the JCH&L cafeteria.

### Food Safety Tips for Families

#### **Food Safety Tips for Families**

- Bringing in a favorite meal or snack from home or a restaurant can brighten a
  resident's day and make them feel cared for. To keep everyone safe, please
  review these food safety reminders before bringing food for your loved one:
- Wash hands and surfaces often. Clean hands are one of the best ways to prevent illness. Wash with soap and water for at least 20 seconds before and after handling food.
- Avoid cross-contamination. Keep raw and cooked foods separate. Don't reuse plates, utensils, or cutting boards from raw meat for ready-to-eat foods.
- Cook foods to safe temperatures. Use a food thermometer when cooking at home.



Roasts: 145°F and hold for 4 minutes

Ground meats: 155°F for 15 seconds

• Poultry: 165°F for 15 seconds

Seafood: 145°F for 15 seconds

- Refrigerate promptly. Keep cold foods and leftovers in the refrigerator (40°F or lower) or freezer (0°F or lower).
- Remember the 2-hour rule. Don't leave food sitting out for more than 2 hours. The "danger zone" for bacteria growth is between 41°F–135°F. This also means no thawing meat on the counter.
- Cool leftovers safely. Divide large portions into shallow containers so they cool quickly in the refrigerator. It's safe to put hot foods directly in the fridge if stored this way.
- Label and date everything. Write the resident's name and the date food was made, brought in, or opened (whichever is first).
- Use the kitchenette. Refrigeration and freezer space are available for perishable items. Staff will assist with storage.
- 72-hour limit. Leftovers will be stored up to 72 hours, then discarded.
- Use disposable containers. Unless items are unopened and in their original packaging (like condiments), please bring food in disposable containers.
- Non-perishables. Items such as crackers, candy, or cookies must be stored in a sealed plastic container at bedside to stay fresh and prevent pests.
- Reheating is staff-only. Nursing staff will reheat food to at least 165°F to ensure it is safe.
- No raw meat. For safety reasons, raw meat cannot be stored for residents.



### Fresh popcorn is a tasty treat





Wayne Franzen, day activity coordinator, delivers fresh popcorn to Ervin Hennerberg and Mildred Butler.

### Making Snack Mix is a Cooperative Project





Wayne Franzen works with a group of residents to make a sweet and salty snack mix. Sharing in the project are:

At left, Janis Westerhoff and Bruce Grummert; at right, Joan McKenzie, Janis Westerhoff, Bruce Grummert, Dona Glenn and Keith Snyder.

### Reminder about Holiday Decorations

Reminder: all decorations must be approved, and no extension cords are allowed. Please ask the activities department if you have questions.

# Coffee with Kitty Features Costumes



Residents took a look at a wide variety of costumes during Coffee with Kitty. At left, Nate Behrends, evening activity coordinator, tries a pig hat on Bruce Grummert, with June Weichel and Virgil Wasserman checking it out.





Above, Dona Glenn, June Weichel, Bruce Grummert and Don Mahlman watch as Kitty DeBoer helps Jane Campbell put on a Christmas tree costume. Bottom, Beverly Leseberg, Keith Snyder, Mark Schmidt, Vivian Belding, Jack Westerhoff and Mildred Butler.



### Frog Pond Brings Some Friendly Competition



Competing at frog pond, from left, Beverly Leseberg, Faye Francis, Dona Glenn, Dorothy Reid, Vivian Belding, and Don Mahlman





# Residents get creative with arts and crafts











Joining in some crafting activities were—from top, left: Beverly Leseberg, Bruce Grummert, Dona Glenn.

Bottom, from left: Joan McKenzie, Janis Westerhoff.



# Penny Koss Honored for Retirement





Penny Koss was honored on Oct. 10 for her retirement, after nearly 32 years with JCH&L At left, she visits with staff member Deb Sutton, RN; at right she poses with Gardenside Director of Nursing Laura DeBoer.

# Residents and students enjoy Bingo



Enjoying Bingo with students are, top left, Joan McKenzie; top right, Idonna Gaston, Jack Westerhoff, Bruce Grummert. Bottom, Mike Slater.

We appreciate volunteer groups who come in to help with Bingo!







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### Photos Inside!

# Happy Birthday!



Happy October birthday to Mark Schmidt and Gerry Siemsen (not pictured.)