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Arcadia Gardens Staff

Julie Chirikian Chief Executive Officer
David Chirikian Chief Operations Officer
Pamela Parsons Executive Director
Valentina Ashjian Business Director
Suzana Zadourian Wellness Director
Alice Masihi Office Manager
Bryan Taylor Culinary Service Director
Hiaira Miranda Activity Director
Rick Stubbs Activity Director/Arts/Music
Claudia Vasquez Marketing Director
Ramona Campos Housekeeping Supervisor
Jaqueline Escobar Community Care Director
Flor Deharo Memory Care Director

www.arcadiagardensretirement.com



WELCOME HOME!

Contact Numbers

| Continue I (minue) | - C |
|--------------------|----------------|
| Main Office | (626) 574-8571 |
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| Memory Lane Care | (626) 574-1500 |
| Beauty Shop | (626) 574-0469 |

November 2022



Word for November: Thankful

This Thanksgiving, at tables across the country, friends and families will sit down and enjoy a bountiful meal together. Yet the holiday means more than having a delicious dinner. It's also a day to express thanks—to be thankful for our freedom, our loved ones and our lives, as well as mindful of the ways we are blessed, not just on Thanksgiving, but each and every day of the year.



Julie and David Chirikian would like to give "Thanks" to all the residents and family. We are grateful for our staff as well, and plan to move ahead into the Holiday Season with positivity and thankfulness. We wish you all a Safe and Happy Thanksgiving.

RESIDENT BIRTHDAYS

- 11/6 Francesca Fagnani
- 11/6 Tu Van Tran
- 11/6 Lauri Feidler
- 11/6 Howard York
- 11/7 Rhonda Roberts
- 11/9 Dolores Contla
- 11/10 Patricia Hunter
- 11/20 John Hubbs
- 11/23 Helen Norine Snider
- 11/24 Goldie Scinta
- 11/24 Florence Kerechuk
- 11/26 Pauline Talley
- 11/26 Margaret Bradfute
- 11/26 Chiyoko Yamashiro
- 11/27 Nvair Gaboudian
- 11/28 Helen Sato

EMPLOYEE BIRTHDAYS

- 11/1 Steven Padilla
- 11/4 Vincent James Moreno
- 11/6 Jaqueline Escobar
- 11/8 Robert Likadinata
- 11/9 Bonnie Ormonde
- 11/15 Aizhen Li
- 11/26 Charmaine Sanchez
- 11/27 Nailing Wang
- 11/28 Gohar Srapyan
- 11/30 `Andrea Vasquez







Untying the History of Aprons

Many people's kitchen memories include tying on a much-loved apron before getting out the ingredients for a delicious home-cooked dish. This simple garment has served humankind for thousands of years.

The name "apron" evolved sometime in the 14th century from the French word *naperon*, meaning a small tablecloth. But humans had been wearing aprons long before that, whether for ceremonial purposes, to indicate status, or most commonly, to protect the body and other clothing from messy work.

Long associated with cooking and cleaning, as the uniforms of maids, butlers and chefs, the apron became a symbol of domestic bliss in the 1950s. Half-aprons were the fashionable choice, with a typical woman owning several to match different outfits. Switching from a working apron to a hostess apron was common, as was sewing seasonal aprons to wear for holiday dinners.

ARCADIA GARDENS TRANSPORTATION

Got somewhere to go?
Come and sign up with our helpful Concierge for your transportation needs.
Our two friendly drivers,
ROBERT LIKADINATA

$\frac{\underline{\&}}{\text{WILLY LAZO}},$

are here to make sure you get where and when you need to be. Please make sure you book your day and time 24 hours in advance.

Thank You!
Drivers Available
MONDAY -FRIDAY

7:00 am - 4:00 pm

CONCIERGE

Come talk to our helpful concierge team that is ready to help you 24 hours a day.







VOTE! - Exercise Your American Right - It MATTERS More Than Ever







God Bless America

The Eyes Have It



COLLIE-flower and Broc-COLLIE?



Found in Outer Space!: Ethyl Formate -The Chemical That Gives Raspberries Their Flavor!



Crafty Autumn Leaf



Sky Horse



Guess Who



Rick's Birthplace by the Monongahela River in Pittsburgh

Resident (Council

RESIDENT COUNCIL MEETING

is for ALL residents
and is a forum to
voice your opinions, questions
and comments.
The next meeting will be held in
the Dining Room
due to Coronavirus restrictions.
Thursday, November 10th,
2:30 pm,
Dining Room



Diane Klein Jeane Bernabei Silvia Gutierrez Frankie Mangels Eli Tseng



Time to Change Your Clocks

Daylight Saving Time ends at 2 a.m. on the first Sunday in November. This year is on Nov. 6th. Set your clocks back one hour.

WordPlay 2nd & 3rd Fridays, O/R 3:30



'40s Jazz Singer



After summer break, kids go...



Song about a sad girl



Someone who can't wake up (punctuation)





Bryan Taylor- Executive Chef

ARCADIA GARDENS FINE DINING

Breakfast 8:00 am - 9:00 am <u>LUNCH</u> 12:00 pm - 1:00 pm <u>DINNER</u> 5:00 pm - 6:00 pm

Thanksgiving Day A Delicious Bountiful Meal Thursday, Nov. 24th at 12:00 p.m.

Bryan Taylor, Head Chef, along with the dietary staff will be preparing a wonderful dinner for all of our residents this Thanksgiving. It will be a delicious feast.

HAPPY THANKSGIVING!





Fun, Fun!
Decorating Cupcakes







Religious Services

We also offer spiritual support weekly in the OVAL ROOM

Friday

9:00 am

Catholic Communion 2nd Friday of the Month

9:00 am

Catholic Mass

Saturday

10:00 am

Rosary w/ Gladys

Sunday

8:15 am

Transportation to local churches
Church Fellowship

9:30 am alternating Sundays
3:30 pm TBA
(see calendar)





Angel of Mercy

BINGO SCHEDULE

Monday - Saturday, 1:30 p.m.



EXERCISE CLASSES

Come and join us in staying fit and healthy with our daily classes in the OVAL ROOM 9:30 am, Mon.- Fri.

Tuesday/Thursday
Tai Chi Class with Instructor

Saturday
Stay Fit For Life





Music Programs

Our music program has still NOT RETURNED to its Pre-COVID Schedule, which is listed here. The Current Calendar will list what is up and coming.

Monday

10:30 am

Piano w/ Judith O/R

Nov. 7th & Nov. 21st

Thursday-Sunday

12:00 and 5:00 pm

Piano w/Rick D/R

Friday

6:30 pm

Twilight Guitar w/Rick O/R

Saturday

10:30 am

Sing-Along w/Rick O/R

3:30 pm

Our All-Resident Band

Open Rehearsal O/R



Norm & Robin Nov. 17th 12 p.m. Dining Room



Remember Me?

With her classic beauty, actress Grace Kelly reigned as Hollywood royalty, then became a real-life princess. Look back at her storybook life:

- She was born Nov. 12, 1929, in Philadelphia.
- After high school, Kelly moved to New York to study acting.
- She acted in stage plays, then moved to Hollywood, where she starred in numerous TV productions.
- A year after making her film debut, she was cast opposite Gary Cooper in the 1952 Western "High Noon."
- Kelly next co-starred with Clark Gable in "Mogambo." The role made her a star and earned her an Oscar nomination for best supporting actress.
- In 1954, she won the best actress Oscar for her role in the drama "The Country Girl."
- While appearing at the 1955 film festival in Cannes, on the French Riviera, she met Prince Rainier III of Monaco. Their courtship sparked a media frenzy.
- A year later, the couple married in a lavish multi-day event dubbed "the wedding of the century," with a star-studded guest list of 700.

Salute to Veterans

"Veterans Day gives all
Americans a special opportunity
to pay tribute to all those men
and women who, throughout
our history, have left their
homes and loved ones to serve
their country," declared
President Ronald Reagan in
1986. Salute the country's 20
million veterans on Nov. 11.



Plentiful Pumpkins

Carved, painted or simply sitting in decorative displays, pumpkins symbolize the fall season. From coast to coast, they're found in many sizes and colors, but the classic round, orange squash you'll find ripe for the picking at pumpkin patches and markets is the Connecticut field pumpkin.

Of the 2 billion pounds of pumpkins grown in the U.S., most are processed into food products.





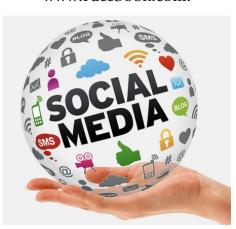
Friday, Nov. 11th at 5:00 p.m.

Celebration & Banquet in honor of our Arcadia Gardens veterans.



Friend Us on Facebook

Did you know our community has its own Facebook profile? It's true! And we want you to be our friend. To become our friend on Facebook, simply search for us on www.Facebook.com.



CRAFT TIME!









Pneumonia: Know the Facts

Pneumonia is an infection in one or both lungs in which the air sacs in the lungs become inflamed and fill with fluid, causing symptoms that are similar to the flu or a cold. Pneumonia is most commonly caused by a bacteria or virus.

Pneumonia often develops after someone has been sick with a cold or the flu, when the lungs are weakened and less able to fight infections. People with chronic conditions such as chronic obstructive pulmonary disease or asthma are more likely to get pneumonia.

Rest and fluids are predominantly used to treat this illness, along with antibiotics for a bacterial infection. With treatment, someone with a mild bout of pneumonia will recover in about two to three weeks. Older adults and people with health problems may take six weeks or longer to get better.

Pneumonia can be mild or very serious. Getting a flu vaccine, washing your hands frequently, and getting a pneumococcal vaccine— especially if you are over 65 or have a chronic illness—will reduce your risk of getting pneumonia.



Maple Breakfast Braid Ingredients:

- 1 package (16 ounces) breakfast sausage
- 1/4 cup maple syrup
- 2 eggs, beaten
- 1/2 cup green onions, sliced
- 2 Granny Smith apples, peeled and diced
- 1 1/2 cups dry herb stuffing mix
- 1 package (2 sheets) frozen puff pastry, thawed
- 2 egg whites
- 1 teaspoon water

Directions:

Preheat oven to 400° F. In a large bowl, combine sausage, syrup, beaten eggs, green onions, diced apples and stuffing mix.

Dust work surface with flour and roll out one pastry sheet to a 12-by-18-inch rectangle.

Transfer pastry to large baking sheet lined with parchment paper. Spoon half of sausage mixture down center of pastry.

Make 3-inch cuts down sides of pastry. Fold each strip in toward the center, alternating sides, to "braid" the dough. Fold both ends of the pastry in to seal the filling. In a bowl, beat egg whites and water; brush the egg wash over the pastry. Repeat steps with the second pastry sheet.

Bake 25 to 30 minutes or until brown, rotating pans after 15 minutes.

Find more recipes at Culinary.net.





