Welcome!

Dates to Remember:
December 10th – Start of Hanukkah
December 25th – Christmas Day
December 26th – Start of Kwanzaa
December 31st – New Year’s Eve

A warm welcome from Georgia War Veterans Nursing Home to the following new Residents:

James Barber
Amory Parker Jr.
Thomas Perry
James Smith
Robert Smith
Dennis Venson
Stuart Word

Pinnacle Honorable Mentions

Lynnette Dillingham-Taylor
Amy Green

Dr. Nidhi Gulati
Lisa Hadden

Tiffany Johnson
Constance Jones

Cheryl Meyers
Sharon Neely

Holidays at Georgia War

Due to the Governor’s executive order to shelter in place, this year we must forego the traditional Holiday family luncheon at Georgia War. A special meal will be prepared and served to our residents. Since the holidays are here, we will be offering optional compassionate outdoor visits on an appointment only basis through the holidays, weather permitting. Someone from our team will be contacting you to explain the process and schedule this optional, brief visit.
Georgia War COVID-19 Update

As we enter the 10th month of our efforts to reduce the risk of exposure to COVID-19 in our facility, our goal today remains the same: continue to do all that we can to ensure the safety of all residents and staff. The ongoing restrictions in place have been challenging and we could not have gotten this far without your commitment and cooperation. As we continue to navigate through this ever-changing environment at home, work, and in our communities, we know that none of the freedoms we have today would be possible without the valor and courage of those who chose to defend this great nation. These are the veteran residents that reside in our facility and our community today.

Currently, we have one resident COVID case and two staff cases at GWVNH. All cases have been quarantined and surveillance testing will continue for all COVID negative residents and staff. As we continue to fight this pandemic, I am proud to say that all of our departments continue to step up to ensure that medical care, therapies, and ancillary support services continue in safe and effective manner. Volunteering to help in ways we never imagined, staff continue to work beyond their role or job title which confirms a true commitment to our mission. Everyone should be commended for their continued efforts.

As mentioned in previous communications, this pandemic has led to new medical challenges, policies, and procedures, and we want to remain vigilant in an effort to maintain a safe and healthy environment for residents and staff. Please know that our leadership team continues working with federal, state, and local government agencies in support of our mission. We continue to experience an amazing outpouring of support from individuals and community partners. On the next page, there is another list of those who have provided Georgia war with PPE, refreshments, and other support during this time. These groups remain committed and will continue to support Georgia War through this public health emergency. We are very fortunate and thankful for their partnership.

Lastly, we want you to be aware that Georgia War restrictions are anticipated to extend at least through December. Please be assured that our approach to reopening will be deliberate and systematic. Thank you to all of our residents, staff, and families for your continued efforts and flexibility in this ever changing environment. We hope that you and your family will continue to remain safe at through the holidays at home and in your community as we continue to fight this pandemic.

Any questions or concerns can be directed to Administration. Thank you for your continued support of our efforts in caring for the veterans at Georgia War Veterans Nursing Home.

Carlton Deese, MHA, LNHA
Executive Director
Donations and Contributions

The following individuals/organizations donated COVID-19 items to GWVNH:

Kathleen Sihler, on behalf of Cedar Falls High School Community

PPE Gowns

The following individuals/organizations contributed their time and/or services to GWVNH:

Marie Winston at Verizon Media

Thank You for Your Service notecards

Ruben Quintero Borjas

Thank You for Your Service coloring page

Pooler Lyons Club and US Flag Company

100 Flags with Stands

Major Dustin M. Doyle, USAF Band of the West

75th Anniversary DVD

Target

Snacks, water, bingo prizes, notebooks, markers

American Legion Department of Georgia

Popcorn, popcorn oil, body wash, deodorant, puzzle books

VFW

Toiletries, Fixodent, body spray, monthly birthday party

Elks Lodge

Sub Sandwich Party

The following individuals/organizations made contributions to our Resident Benefit Fund:

Susan Sasser

Paulding County Post 111
Thanksgiving 2020

The Georgia Department of Veteran Services Board and Green Veterans generously provided lunch to residents and staff from the Cracker Barrel. Thanksgiving Cookies brought by Amy, Nico, and Halei.
Thanksgiving Virtual Chats
AU Days of Service & Veteran’s Day
AU Days of Service & Veteran’s Day
Mr. Gardiner’s 102nd Birthday!

Happy Birthday to you!
Bingo
On Thursday, November 12, 2020 Georgia War celebrated the Pinnacle Quality Insight results for 2020. Georgia War scored best in class in 10 out of 16 categories for 2020. Also, the 2020 results showed that Georgia War results trended up in 15 out of 16 categories, when compared to the previous year. Such outstanding results can only be achieved by having an incredible team dedicated to the achievement of Georgia War’s mission of improving health and reducing the burden of illness to our residents by providing excellent long term care. We thank our Georgia War team for their hard work. We also want to thank our Residents and Families for your honest support of our endeavors.
December Word Search
Solutions on pg. 31

Buche De Noel  Candy Cane  Chocolate  Cloves  Cookies
Cranberries  Eggnog  Flat Bread  Fruitcake  Fudge
Gingerbread  Goose  Gravy  Ham  Mincemeat
Nuts  Oranges  Pumpkin Pie  Scrumptious  Stuffing
Sugarplums  Sweet Potatoes  Turkey
December Crossword

Solutions on pg. 32
December Crossword Clues
Solutions on pg. 32

Across
1 Across 28 Container top made of pottery 73 Get together
5 Meat alternative 29 Head coverings 51 Flightless bird
9 Many times 31 Energy unit 52 Constructs
14 Afloat 34 Code 56 Baseball player Ty
15 Mined metals 37 Spring flower 59 Nuzzle
16 Make a letter 39 Greek god of war 63 Cause of sickness
18 Evaluate 40 Alternative (abbr.) 64 Blend of metals
19 Place 41 Phoenix’s Basketball team 66 Troops
20 Pouch 42 Fermented juice of the apple 67 Stake
21 Hit the water 44 List of definitions 68 Weighted fishnet
23 Runners used to travel over snow 47 Self-esteem 69 Capital of Italy
24 Tapered spike of frozen water 48 Quarry 70 Hand outs
26 Feign 50 Heavy drinking cup 71 Frozen pizza brand
51 Flightless bird 52 Constructs 66 Troops
56 Baseball player Ty 59 Nuzzle 63 Cause of sickness
64 Blend of metals 67 Stake 68 Weighted fishnet
69 Capital of Italy 70 Hand outs 71 Frozen pizza brand
72 Payable

Down
1 Jewish religious leader 12 Decorative needle case 35 Make over
2 Abraham’s son 13 Loch __ monster 36 Animal house
3 British princess 21 Cut open 38 Utilization
4 Convert into leather 22 Beret 39 Expert
5 Sub’s weapon 25 Shut down 43 Revolutions per minute
6 Voiced 27 Clock time 45 Melted ore
7 Soft cheese from Greece 29 Plant with shiny leaves, red berries and prickly edges 46 Certain
8 Wields 30 Singing voice 49 Operate
9 Night bird 31 Make unclear 51 Type of wood
10 First processes in the freezing of water 32 Petite 53 Long, skinny boat
11 Clock sound 33 Delivery Service 54 Rank
12 Decorative needle case 34 Snob 55 Freezing rain
13 Loch __ monster 21 Cut open 56 Throw off
14 Afloat 34 Code 56 Baseball player Ty
15 Mined metals 37 Spring flower 59 Nuzzle
16 Make a letter 39 Greek god of war 63 Cause of sickness
18 Evaluate 40 Alternative (abbr.) 64 Blend of metals
19 Place 41 Phoenix’s Basketball team 66 Troops
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51 Flightless bird 52 Constructs 66 Troops
56 Baseball player Ty 59 Nuzzle 63 Cause of sickness
64 Blend of metals 67 Stake 68 Weighted fishnet
69 Capital of Italy 70 Hand outs 71 Frozen pizza brand
72 Payable

57 Tub spread 58 Singular form of name for Russian pancakes served with sour cream
60 European monetary unit 61 Frozen form of precipitation that falls as ice crystals
62 What a clock tells 65 Affirmative
67 High naval rank (abbr.)
1. What was the first company that used Santa Claus in advertising?
2. In Charles Dickens’ “A Christmas Carol,” what was the first name of Scrooge?
3. Which country did eggnog come from?
4. Which real life person is Santa Claus based on?
5. What is Ralphie’s little brother’s name in the movie “A Christmas Story?”
6. Which country started the tradition of putting up a Christmas tree?
7. How many ghosts show up in “A Christmas Carol?”
8. What is the name of the last ghost that visits Scrooge in “A Christmas Carol?”
9. Visions of which food danced in children’s heads as they slept in the poem “Twas The Night Before Christmas?”
10. What was the real name of the character Tim Allen plays in the movie “The Santa Clause?”
11. What department store was featured in the movie “Miracle on 34th Street?”
12. What are the two other most popular names for Santa Claus?
13. In “Home Alone,” where are the McCaffertys going on vacation when they leave Kevin behind?
14. With what three words was the Grinch described in “How the Grinch Stole Christmas?”
15. In the movie “It’s A Wonderful Life,” what happened every time a bell rang?
16. What Christmas decoration was originally made from strands of silver?
17. Who played George Bailey in the Christmas classic “It’s a Wonderful Life?”
18. What was the name of the animatronic cassette-playing bear toy that every kid wanted for Christmas in the mid-80s?
20. Per a recent holiday fad, what “spy” hides around the house, reporting back to Santa on who has been naughty and nice?
Milk Chocolate Chip-Pecan Cookies

**Ingredients:**
- 1 stick (8 tbsp) unsalted butter, at room temperature
- 1/3 cup packed light brown sugar
- 1/3 cup granulated sugar
- 1 1/4 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/2 teaspoon fine salt
- 1 cup milk chocolate chips
- 1/2 cup roughly chopped pecans
- 1 teaspoon pure vanilla extract
- 1 large egg

**Directions:**
1. Line 2 backing sheets with parchment paper.
2. Position oven racks in the top and bottom thirds of the oven and preheat the oven to 350°F.
3. Beat the butter, brown sugar, and granulated sugar with an electric mixer in a large bowl until fluffy. Add the vanilla and egg and beat to combine.
4. Whisk together the flour, baking soda, and salt in a medium bowl. Add the flour mixture to the butter mixture and beat until just combined. Stir in the milk chocolate chips and pecans.
5. Scoop slightly mounded tablespoons of the dough and roll into balls. Arrange about 2 inches apart on the prepared baking sheets and refrigerate for 30 minutes.
6. Bake until the cookies are set and golden on the bottom, 12-15 minutes. Let cool on the baking sheets for 10 minutes, then transfer to racks to cool completely.

Peanut Butter Blossom Cookies

**Directions:**
1. Combine 1/2 cup sugar, brown sugar, butter, and peanut butter in bowl. Beat at medium speed until light and fluffy. Add egg, vanilla, and salt; continue beating until well mixed. Add flour and baking soda; beat at low speed, scraping bowl often, until well mixed. Cover with plastic food wrap; refrigerate 30 minutes.
2. Heat oven to 375°F.
3. Shape dough into 1 1/4-inch balls. Roll balls in 1/4 cup sugar. Place 2 inches apart onto ungreased cookie sheets.
4. Bake 8-10 minutes or until very lightly golden brown. Immediately press one chocolate kiss in center of each cookie. Remove to cooling racks.

**Ingredients:**
- 1/2 cup sugar
- 1/2 cup firmly packed brown sugar
- 1/2 cup butter, softened
- 1 large egg
- 1 teaspoon vanilla extract
- 1/4 teaspoon salt
- 1 3/4 cups all-purpose flour
- 1 teaspoon baking soda
- 1/4 cup sugar


Staff Picks: Holiday Cookie Recipe Swap, con’t.

Christmas Sugar Cookies

Ingredients:
- 1 cup powdered sugar
- 1 cup granulated sugar
- 1 cup butter, softened
- 1 cup vegetable oil
- 2 eggs, beaten
- 2 teaspoons vanilla
- 1 teaspoon baking soda
- 1 teaspoon cream of tartar
- Pinch of salt
- 5 cups flour
- Sugar Sprinkles, red and green

Directions:
1. Heat oven to 350° F. Line baking sheets with parchment paper.
2. Cream butter, both sugars and mix well.
3. Blend in oil, eggs, vanilla, and dry ingredients in that order.
4. With the mixer running on low, mix until the dough comes together.
5. Roll dough into balls, about a tablespoon for each cookie, and place on prepared sheets.
6. With the tines of a fork dipped in flour, make cross-hatch marks and then sprinkle with some red/green sugar sprinkles.
7. Bake for 10 to 12 minutes or until lightly browned around the edges.
8. Remove from oven and allow to cool completely.

Classic Snickerdoodle Cookies

Ingredients:
- 1 ½ cups sugar
- ½ cup butter, softened
- ½ cup shortening
- 2 eggs
- 2 ¼ cups all-purpose or unbleached flour
- 2 teaspoons cream of tartar
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ¼ cup sugar
- 2 teaspoons ground cinnamon

Directions:
1. Heat oven to 400°F.
2. Mix 1 1/2 cups sugar, the butter, shortening and eggs in large bowl. Stir in flour, cream of tartar, baking soda and salt.
3. Shape dough into 1 1/4-inch balls. Mix 1/4 cup sugar and the cinnamon. Roll balls in cinnamon-sugar mixture. Place 2 inches apart on ungreased cookie sheet.
4. Bake 8 to 10 minutes or until set. Remove from cookie sheet to wire rack.

Sugar cookies: https://cakescottage.com/2016/11/20/christmas-sugar-cookies/
Classic Snickerdoodle Cookies: https://www.bettycrocker.com/recipes/classic-snickerdoodle-cookies/7ff6c92a9-d847-4869-9ecb-99de3b751b14
Ingredients:
1 ¾ cups sliced, blanched almonds (about 5 ounces)
3 tablespoons all-purpose flour
Finely grated zest of 1 orange (about 2 tablespoons)
¼ teaspoon fine salt
¾ cup sugar
2 tablespoons heavy cream
2 tablespoons light corn syrup
5 tablespoons unsalted butter

Chocolate Topping, Optional:
2-4 ounces semisweet chocolate, chopped

Directions:
1. Position a rack in the center of the oven and preheat to 350° F. Line a baking sheet with a silicone baking mat or parchment paper.

2. Pulse the almonds in a food processor until finely chopped, but not pasty. Stir together the nuts, flour, zest, and salt in a large bowl.

3. Put the sugar, cream, corn syrup, and butter in a small saucepan. Cook over medium heat, stirring occasionally, until mixture comes to a rolling boil and sugar is completely dissolved. Continue to boil for 1 minute. Remove from heat and stir in the vanilla, then pour mixture into almond mixture and stir just to combine. Set aside until cool enough to handle, 30 minutes.

4. Scoop rounded teaspoons (for 3-inch cookies) or rounded tablespoons (for 6-inch cookies) of batter and roll into balls. Place on prepared baking sheet, leaving about 3/4 inches between each cookie since they spread.

5. Bake one pan at a time, until the cookies are thin and an even gold brown color throughout, rotating pan halfway through baking time, about 10-11 minutes. Cool on a baking sheet for 5 minutes, then transfer to racks to cool. Repeat with remaining batter. Serve.

Optional chocolate topping: Put the chocolate in a medium heatproof bowl. Bring a saucepan filled with 1 inch or so of water to a very low simmer; set the bowl over, but not touching, the water. Stir the chocolate occasionally until melted and smooth. You can also microwave the chocolate to melt, if preferred.

For sandwiches: Drop about ½ teaspoon chocolate onto the flat side of half of the cookie and press together with remaining halves. Return to rack and let chocolate set.

For chocolate décor: Drizzle melted chocolate over Florentines as desired. Set aside at room temperature until chocolate is set.
Peanut Butter Cookies

**Ingredients:**
- 1 cup unsalted butter
- 1 cup crunchy peanut butter
- 1 cup white sugar
- 1 cup packed brown sugar
- 2 eggs
- 2 1/2 cups all-purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 teaspoons baking soda

**Directions:**
1. Cream butter, peanut butter, and sugars together in a bowl; beat in eggs.
2. In a separate bowl, sift flour, baking powder, baking soda, and salt; stir into butter mixture. Put dough in refrigerator for 1 hour.
3. Roll dough into 1 inch balls and put on baking sheets. Flatten each ball with a fork, making a crisscross pattern. Bake in a preheated 375°F oven for about 10 minutes or until cookies begin to brown.

Almond Sugar Cookies

**Ingredients:**
- 1 cup butter, softened
- 3/4 cup sugar
- 1 teaspoon almond extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- Additional sugar

**Glaze:**
- 1 cup confectioners' sugar
- 1 1/2 teaspoons almond extract
- 2 to 3 teaspoons water
- Green food coloring, optional
- Sliced almonds, toasted

**Directions:**
1. Preheat oven to 400°F. In a large bowl, cream butter and sugar until light and fluffy. Beat in almond extract. Combine the flour, baking powder and salt; gradually add to creamed mixture and mix well. Roll into 1 inch balls.
2. Place 2 inches apart on ungreased baking sheets. Coat bottom of a glass with cooking spray; dip in sugar. Flatten cookies with prepared glass, dipping glass in sugar again as needed.
3. Bake until edges are lightly browned, 7-9 minutes. Cool for one minute before removing to wire racks.
4. In a small bowl, whisk together the confectioners' sugar, almond extract, and enough water to achieve glaze consistency. Tint with food coloring if desired; drizzle over cookies. Sprinkle with almonds.
If you, or someone you know, is interested in submitting a recipe for a chance to be published in the Vet Com and win a prize, there are two methods:

**Send us a letter:**

Georgia War Veterans Nursing Home

ATTN: Business Services

1101 15th Street

Augusta, GA 30901

**Use this QR Code**

OR
Hidden Name Contest

Somewhere in this issue, we have hidden the names of one Georgia War Resident and one Staff Member.

If you find your name, please call the Activities Office to claim your prize.

Each month, we will randomly pick the name of one resident and one staff member. Be sure to carefully review each issue to see if your name is hidden somewhere within.

Good Luck!

Congratulations!

December 2020 Hidden Name Contest Winners

Staff

Resident

Fantasia Ramsey

Aaron Crafton
We have notecards for sale!

Over the past nine years, veterans at Georgia War have enjoyed expanding their artistic talents and compassionate spirit as they have put brush to paper and created watercolor masterpieces to publish as a yearly calendar with companion note cards. Some painters had experience in the medium, others were initiated into the difficulties and vagaries of watercolor, and all were pleased with the results, sharing calendars and note cards with staff, family and friends.

The final issue of the annual Georgia War Veterans Nursing Home note cards are available for sale through the Business Office. These notecards are not only great for personal use, but also make excellent gifts. If you have not already placed your order, be sure to do so quickly, as we have a limited quantity.

Each set of ten note cards are available for a $10 donation.

Please call the Business Office at 706-721-2386 to order your set today!
12 Days of Christmas

1st Day of Christmas
Let’s deck the halls with a coloring contest! Let your holiday creativity shine through your art!

2nd Day of Christmas
Wear Red

3rd Day of Christmas
Wear Green

4th Day of Christmas
Wear a Christmas Shirt

5th Day of Christmas
Holiday Hat Day!

6th Day of Christmas!
Holiday Caroling
12 Days of Christmas

7th Day of Christmas
Christmas Scavenger Hunt
Hunt for Christmas Clues

8th Day of Christmas
COOKIES WITH SANTA!

9th Day of Christmas
CHRISTMAS MOVIES

10th Day of Christmas
HOLIDAY SOCKS

11th Day of Christmas
Christmas Candy Bags!
Enjoy a sweet treat from the Georgia War Family!

12th Day of Christmas
JINGLE BELLS!
Tip to Toe arrive with Bells On!
Tis’ the season to be thankful!

This is the time of year when we tend to express our gratitude, love or appreciation with a gift. It is particularly beautiful when the joy of receiving a gift begins the moment your loved one sets eyes on the packaging. Contrary to common belief, gift wrapping does not have to be complicated and precise. Check out these easy and creative gift wrapping ideas!

- **Velvet ribbon looks luxurious on plain white paper. Choose a red velvet ribbon to achieve the classic winter holiday aesthetic.**
- **White boxes plus colored tape equals instant wrapping.**
- **Craft-Store Project: Personalize wooden tags with stick-on letters.**
- **Think outside of the (gift) box when it comes to wrapping. Paper of any kind—wallpaper, old maps, Sunday comics—will do.**

For many of us the Holiday season means quality time with family, exchanging gifts and delicious holiday dinners! With all of the preparation for these special days packed into such little time preparing the family feast’s can be stressful, but keep calm! Courtesy of the Food Network, we have you covered with these quick hacks.

**Revive Dry Turkey with Chicken Stock**

Did you overcook the turkey? Instead of tearing the head off the first person to remark, "Turkey's a little dry this year, isn't it?" after you've spent days in the kitchen, instead try this brilliant tip: simply pour some chicken stock on the overcooked bird, which will add some much needed moisture and prevent a potential holiday meltdown.

**Crispy Roast Butterflied Turkey**

While traditionalists might balk, keep an open mind and imagine how much easier your holiday dinner will be if, instead of a typical roast turkey, you butterfly the bird instead. Not only will it require less cooking time, but the butterflied bird will be crispy on the outside, juicy on the inside and ultimately, cooked to holiday perfection.

**Pulverize Candy Canes for a Holiday Garnish**

Grab a fistful of candy canes, dump them in the food processor and grind them into a fine powder. Why? You now have a delightfully minty candy cane dust, perfect for sprinkling on hot chocolate, desserts, Christmas cocktails or whatever strikes your fancy.

**Add Baking Powder for Extra-Fluffy Mashed Potatoes**

Looking for creamy, lighter-than-air mashed potatoes that will make everyone "ooh" and "ahh" at their fluffiness? Try adding a pinch of baking powder: the heat from the potatoes mixes with the baking powder to create tiny air pockets. Yay science!
Hello Georgia War family!

Can you believe it? December is here, the last month of the calendar year. I'm wondering, is it time to break out our winter gear? Winter is the coldest season in polar and temperate zones, caused by the Earth’s axis in that hemisphere oriented away from the Sun. Have you noticed that temperatures are continuing to drop as we prepare to move into the year 2021?

During this time of the month, our Veterans look forward to the Christmas holiday. They enjoy the spirit of Christmas and the cheerful holiday spirit. One of our WWII Veterans recently celebrated 102 years young; he has seen many, many, many Christmas days in his lifetime. I enjoy spending time listening to our Veterans and hearing some of their amazing stories/tales, some true and some suspect.

I recently read an article in Time magazine titled ‘The Race to Get World War II Veterans Home in Time for Christmas.’ It was about American servicemen and women of World War II sharing a Christmas wish: to be "Home Alive by' 45." Matthew Litt shared about how Christmas in America had been anxious and somber during the four years of WWII. The peril and sacrifice of war were hard to reconcile with memories of the joyfulness of prewar holidays.

That year, as the war was coming to a close in both Europe and the Pacific, it looked as if their wish may possibly come true. But the war's end hardly meant that the 2,000,000 men and women eligible for separation—those who could be done with active duty – were home in their civvies [civilian clothes, as opposed to uniform] by the time the holiday rolled around. Having all resources dedicated to winning the war, neither the Army nor the Navy had spent much time thinking through the logistics of bringing everyone home until after the fighting was finished. In September 1945, they began Operation Magic Carpet to bring the troops back home to the United States without much preparation. As Christmas approached, the Army and Navy launched Operation Santa Claus to expedite Operation Magic Carpet, intending to rush as many eligible men and women home for the holidays as possible. But violent storms at sea and the volume of eligible service members conspired to thwart these operations' high ambition. And so throngs of American military personnel—some 250,000 in all, some with brand new discharge papers and some just a day or two away from separation found themselves back on American soil for Christmas 1945, but not quite home. Instead, they faced the worst air, rail, and automobile traffic jams in history.

This predicament was met with overwhelming understanding and good nature among the servicemen. An Army Private trying to get home to Texas was asked by a newspaper reporter what he thought about being among the 150,000 who found themselves stranded along the West Coast for Christmas. He responded that simply stepping on U.S. soil was "the best Christmas present a man could have."

This article encourages me to see how goodwill was everywhere, with civilians opening up their homes, gifting train tickets, and some even sacrificing their Christmas with their own families to get veterans home before the New Year.

"This is the Christmas that the war-weary world has prayed for ..." proclaimed President Truman at the National Tree lighting ceremony on Dec. 24, 1945 – and Americans did everything they could to give their service-men and women the holiday they deserved.

Through this holiday season, my prayer is that you find the joy of living and the peace that comes through your giving. I wish you all a Merry Christmas and a happy holiday!

- Chaplain Timothy E. Lark

We would like to thank the following individuals for their donations:

**In Memory of Richard Peyton**
Charles and Brenda Gantt

**Chaplain’s Corner is in Memory of:**
Thomas Bohler
Ralph Grooms
Lorenzo Howard

**Lights of Love**

_by Jacqueline Brown_

Can you see our candles
Burning in the night?
Lights of love we send you
Rays of purest white

People we remember
Though missing from our sight
In honor and remembrance
We light candles in the night

All across the big blue marble
Spinning out in space
Can you see the candles burning
From this human place?

Oh, angels gone before us
Who taught us perfect love
This night the world lights candles
That you may see them from above

Tonight the globe is lit by love
Of those who know great sorrow,
But as we remember our yesterdays
Let’s light one candle for tomorrow

We will not forget,
And every year in deep
December On Earth we will light candles
As...we remember
Happy Birthday

These wonderful people are the residents and staff who will be celebrating birthdays in December!

<table>
<thead>
<tr>
<th>Residents</th>
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<tbody>
<tr>
<td>Carol Black</td>
<td>12/1</td>
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<td>Henry Goldman</td>
<td>12/3</td>
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<tr>
<td>Joseph M. Thomas</td>
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<td>Rolland E. Grisco</td>
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<td>Herman L. Kersey</td>
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<td>David W. Buckner</td>
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<td>George E. McCoy</td>
<td>12/22</td>
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<td>Ronald I. Sanders</td>
<td>12/22</td>
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<tr>
<td>John B. Harper</td>
<td>12/23</td>
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<tr>
<td>Ronnie J. Harris</td>
<td>12/26</td>
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<td>Robert W. Lewis</td>
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<td>Miranda Crocker</td>
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<td>Dorothy Gilmore</td>
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<td>Elaine Ellerbee</td>
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<td>Lydia Lee</td>
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<td>Latoya Cottrell</td>
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<td>Karen Monaco</td>
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<td>Mary Walker</td>
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<td>Sharon Davis Martin</td>
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<td>Shaiana Hannah</td>
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<td>Shirley Hill</td>
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<td>Vita Crawford</td>
<td>12/20</td>
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<td>Lynnette</td>
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<td>Dillingham-Taylor</td>
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<td>Janesha Mason</td>
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<td>Jennifer Garcia</td>
<td>12/30</td>
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<tr>
<td>Shaneka Lowe</td>
<td>12/30</td>
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Happy Birthday!
Puzzle Page Solutions

Solution to puzzle page 12

Solution to puzzle page 13
Solution:

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1 R I F T  2 3 4 T O F U  5 6 7 O F T E N
14 A S E A  15 O R E S  16 W R I T E
17 B A R N  18 R A T E  19 L O C U S
20 B A G  21 S P L A S H  22 H S K I S
24 I C I L E  25 A C T
26 L I D  27 H A T S  28 B T U
29 P R O T O C O L  30 T U L I P
34 C I D E R  35 G L O S S A R Y
36 E G O  37 P R E Y  38 M U G
39 A R E S  40 A L T  41 S U N S
42 C I D E R  43 G L O S S A R Y
44 E M U  45 E R E C T S
47 E G O  48 P R E Y  49 M U G
50 C O B B E  51 N E S T L E  52 E R E C T S
53 A L L O Y  54 U N I T  55 A N T E
56 T O N Y S  57 S E I N E  58 R O M E
71 T O N Y S
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Solution to puzzle page 14
## December 2020

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