

January 2019

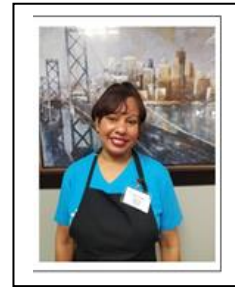
# Pioneer House

415 P Street Sacramento, CA 95814 \* (916) 442-4906

## Ring in the New Year Around the World

Though we often use fireworks to celebrate the new year, Puerto Rican children throw water out of the window at midnight to rid their homes of evil spirits. In France, a stack of pancakes is eaten for luck and good health. In Spain, it's traditional to eat 12 grapes at midnight—one for each strike of the clock and month of the year. What's your tradition?

### Employee of the Year 2018



Each month the managers and department heads at Pioneer House have the privilege of selecting an employee of the month. During that discussion, we recognize individuals who have served pioneer house in an exceptional manner by exemplifying outstanding service through his or her work while exhibiting a positive and supportive attitude.

In December, we come together again and select from the Employees of the Month, and select our Employee of the year. While all the nominations are excellent employees, as a group we chose our Dietary Aid, Mohini Jeet.

Mohini has been serving our residents at Pioneer House since July 2006. Her dedication to our food service department is appreciated. She's very flexible and will even volunteers to work extra shifts in needed. Our residents are valued by Mohini she takes no time to memorize all of their likes and dislikes to make their dining experience extra special and memorable.



**Robert Godfrey**  
Executive Director

**Jill Garcia**  
Director of Nursing

**Yolanda Wertman**  
Business Office Manager

**Stephanie Butler**  
Human Resources

**Amy Nash**  
Assisted Living Coordinator

**Sandhya Mala**  
Social Services Director

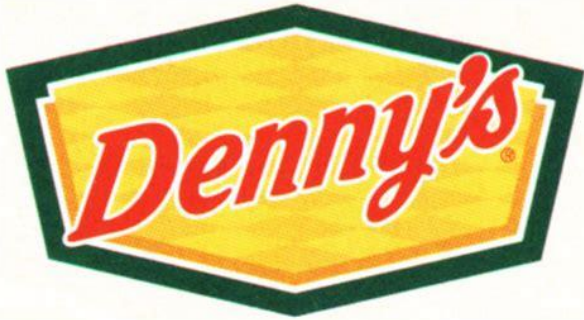
**Frances Santillan**  
Director of Marketing

**Candace Worthen**  
Director of Activities

**Shawana Brown**  
Food Service Director

**Lonnie Anderson**  
Environmental Services

**Roop Lal**  
Maintenance Supervisor



**Wednesday January 9, 2018**

**11:00am**

Come In and Find Out What's Cooking at **Denny's**. Denny's is known for always being open, serving breakfast, lunch, and dinner around the clock.



**Wednesday January 16, 2018**

**10:00am**

**Join us for a free factory tour!**

Factory tours are free to the public, and offered daily. Featuring:

\*Updated HD/4K quality videos to give you an up-close-and-personal look at our candy manufacturing

Interactive exhibits

\*A self-guided walk along the elevated, ¼ mile long tour lane to give you a bird's-eye view of the entire operation.

\*Free samples



*Shopping & Outings*

1/2	8:30 11:00 1:30	Safeway & Rite Aid Dollar Store Target
1/9	8:30 11:00	Trader Joe's Out to Lunch at Denny's
1/16	8:30 10:00	Raley's Jelly Belly Factory
1/23	8:30 11:00	Save Mart Out to Lunch at In and Out
1/30	11:00 1:30	99 Cent Store Wal-Mart




**Wednesday January 23, 2018**

**11:00**

From the first bite of your burger to your last French fry, quality is the most important ingredient at In-N-Out Burger. We don't freeze, pre-package or microwave our food. We make things the old-fashioned way.

**6<sup>th</sup> Floor News**  
**Marshmallow- Monday**



**Tone it up –Tuesday**



**Tea & Chat –Wednesday**



**Project Hand –Thursdays**



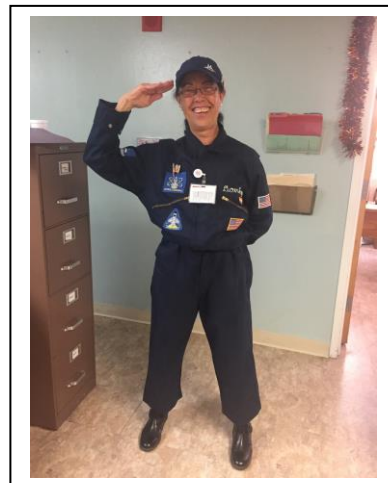
**Ice Cream social- Fridays**



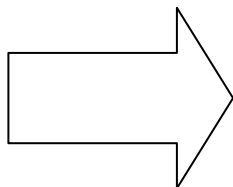
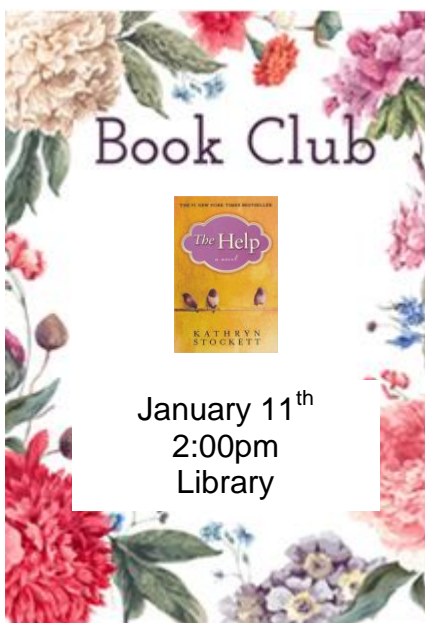
**Chair Zumba- Saturdays**



**Employee of the Month**  
**Lucia Domingues**



Lucia has worked at Pioneer House since 2013 as a LVN for the 6<sup>th</sup> floor. She will stop at nothing ( and I mean nothing) to ensure the wellbeing of each and every one of her patients. She is always very helpful, works with a smile on her face . Also, she is absolutely incapable of seeing a half empty glass.Thank you for all that you do Lucia!



**The Help**

The Help is set in the early 1960s in Jackson, Mississippi, and told primarily from the first-person perspectives of three women: Aibileen Clark, Minny Jackson, and Eugenia "Skeeter" Phelan. Aibileen is a maid who takes care of children and cleans. Her own 24-year-old son, Trelore, died from an accident on his job. In the story, she is tending the Leefolt household and caring for their toddler, Mae Mobley. Minny is Aibileen's friend who frequently tells her employers what she thinks of them, resulting in her having been fired from nineteen jobs. Minny's most recent employer was Mrs. Walters, mother of Hilly Holbrook.

In astrology, those born between January 1–19 are Capricorn's Goats. Goats are focused on lofty goals; these hardworking and determined souls will prevail with grit and resilience. Those born between January 20–31 are Water Bearers of Aquarius. Water Bearers are deep-thinking intellectuals, unafraid of exploring outlandish ideas. Their strong sense of community makes them good friends and valuable team members.

### Birthstone – Garnet

The birthstone for the month of January is the garnet. It's also the gem that denotes the second wedding anniversary.

The name *garnet* comes from the Latin word *granatum* (which means "pomegranate"), since the stone resembles the color and form of this fruit. Garnets actually come in a variety of colors, including green, clear, and even black. Green garnets are very rare and thus are the most highly prized. Use any color of this stone in January to celebrate your favorite January birth or anniversary.

## January Birthdays

Lynda Maloyed	1/2
Lilla Swafford	1/7
Suzanne Basile	1/9
Albert Evans	1/9
John Saville	1/10
Su Bun Chan	1/11
Ida Brown	1/13
John Plain	1/22
Lucile Whittier	1/24
Maureen Johnson	1/28

**Birthday Party**  
**Thursday January 24<sup>th</sup>**  
**3pm**  
**Activity Room**

## What's Cookin' in January? Coffee Cookies



### Ingredients:

- 1 tablespoon instant coffee
- 2 tablespoons boiling water
- 1 cup oil
- 1 cup brown sugar
- 1/2 cup sugar
- 1 teaspoon vanilla extract
- 1 teaspoon baking powder
- 2 eggs
- 2 2/3 cups flour
- 3/4 cup powdered sugar

### Directions

1. Preheat oven to 350°F. Line two baking sheets with parchment paper.
2. Dissolve coffee in the water in a small bowl.
3. Combine oil, brown sugar, and sugar in a medium bowl with a hand mixer until smooth. Stir in coffee mixture, vanilla, and baking soda.
4. Stir in eggs until creamy.
5. Stir in flour until just combined.
6. Roll dough into 1-inch balls and roll into powdered sugar, coating evenly. Place on the prepared baking sheet.
7. Bake 9–10 minutes.

*Makes 1 1/2 dozen*