



Reminders

Attendance Calendars

December is next week.

Please return your calendar now.

Thank you.

Thanksgiving Hours

We will be closed Thursday and Friday for Thanksgiving.

Have a wonderful holiday!

College Game Day

Tuesday, November 29th

Wear your favorite college hat, shirt, sweatshirt—anything you like to show your team spirit!

Caregiver Day Out

Saturday, December 3rd

Free to Joy's House Caregivers and Guests. *Sign up at front desk.*

Pecan Pie Granola

Ingredients:

1 purchased refrigerated pie crust
2 cups old-fashioned oats
2 cups chopped pecan halves
2/3 cup packed brown sugar
1 tsp kosher salt
1/2 tsp ground or powdered vanilla
1/2 tsp ground cinnamon
1/2 cup light corn syrup

Instructions:

-Unroll pie crust on baking sheet and bake according to package directions. When cool enough to handle, break into large pieces.
-Preheat oven to 375° with racks in upper and lower thirds.
-Toast oats and pecans on two separate baking sheets in the oven until golden and fragrant, about 6 minutes for pecans; 12 minutes for oats.

-Line a baking sheet with parchment paper or coat with nonstick spray.
-Combine brown sugar, salt, vanilla powder and cinnamon in a large bowl. Stir in pie crust pieces, oats and pecans.
-Stir in corn syrup to coat mixture, breaking up larger pieces of pie crust as you stir.
-Spread granola on prepared baking sheet; bake 15 minutes, stirring about halfway through baking. When cool, break into smaller pieces and store in an airtight container.
-Makes about 12 servings.
-Great for munching, crunching and sharing! Enjoy!
If unable to find ground vanilla, stir 1 tsp regular vanilla into corn syrup.

Happy Thanksgiving!

"Let us be grateful to people who make us happy; they are the charming gardeners who make our souls blossom." *Marcel Proust*

"When I started counting my blessings, my whole life turned around." *Willie Nelson*

"Nothing is more honorable than a grateful heart." *Seneca*

"There is always, always something to be thankful for." *Unknown*

"Each day is a gift from God. What you do with it is your gift to Him." *T.D. Jakes*

"No one diets on Thanksgiving." *Erma Bombeck*

