

## Friendly Reminders

### Halloween Party

Monday, October 31st

Costumes, Tricks, Treats, Fun and Games!

### Run for Robert

On November 5th, **Nicole Sheetz**, Joy's House VP of Community Engagement, will *Run for Robert* with our very own **Mr. Robert** in the **CNO Financial Indianapolis Monumental Marathon**. Please help us cheer them on and support their efforts! Learn more about the event and how you can help by going to the link below.

<http://www.monumentalmarathon.com/stories/18-Feel-the-Wind.php>

See more about their story—and more— by watching the Gala video: <https://youtu.be/-mUbMtcp4oo> )

## Week In Review

**Monday** we discussed our favorite donuts in honor of National Donut Day; played Floor Scrabble; and shared some Devotional time.

**Tuesday** we remembered the art of Pablo Picasso; played Pictionary and Wii games; and enjoyed a game of Jingo (picture Bingo).

**Wednesday** we made Apple Spice Sugar Scrub; decorated pumpkin cut-outs; and played Noodleball.

**Thursday** we made magazine collages: clipped coupons; and faced off in Bowling and Corn Hole.

**Friday** we stretched to Tai Chi with Sue; challenged each other with Trivia and Jeopardy; and closed out the week with a lively sing-along.

## Crispy S'mores Bars

### Ingredients:

- 1 stick unsalted butter, softened
- 1/3 cup sugar
- 1 egg
- 1/2 tsp vanilla extract
- 2 cups graham cracker crumbs (18 crackers, crushed)
- 1/3 cup all-purpose flour
- Pinch of salt
- 12 Reese's cups, quartered (2 cups.)
- 1 1/2 cups miniature marshmallows
- 1/2 cup semisweet chocolate chips

### Instructions:

- Cream butter, sugar, egg and vanilla in a bowl with a mixer.
- Stir in graham cracker crumbs, flour and salt. Reserve 2/3 cup for topping.
- Press remaining mixture into greased 9x13" pan. (Layer will be thin.)

- Bake in preheated 350° oven for 15 minutes, or until edges are golden.
- Top hot base with Reese's cups, marshmallows and chocolate chips; press lightly to adhere.
- Sprinkle reserved crumb mixture in clumps over the top and press lightly.
- Bake 18-20 minutes, or until marshmallows are puffed and just beginning to turn golden.
- Cool bars for at least 20 minutes before cutting. To prevent marshmallows from sticking, coat the blade of the knife with nonstick spray before and during cutting.
- Makes 24 3-inch bars. (Tip: Use any type of leftover Halloween candy bars— if you haven't eaten them all! —in place of Reese's cups.)

## Welcome to the World!

Joy's House Marketing Manager, **Joanna Lowe**, and family were blessed with a new baby girl! **Julia Anne Lowe** was born early Tuesday morning. Mom and daughter are healthy and beautiful and we are so happy to have a new member of our Joy's House family. **Congratulations to Joanna, Keith and Evelyn— and welcome to you, precious little Julia Anne!**

