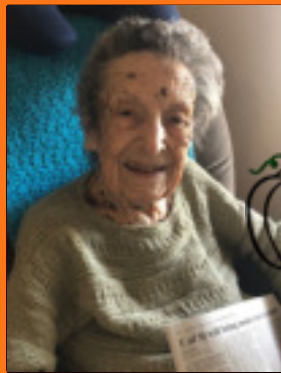




Meet Our New Residents



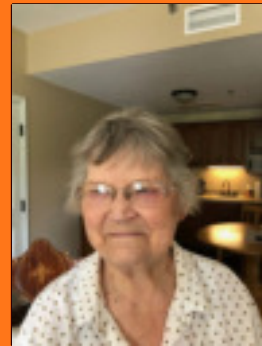
During the month of September we welcomed three residents into the Hearthside family!!! We're so excited so let's all make them feel welcomed as we pass them through the halls.



Elizabeth O.



Larry B.



Sandy B.



Hearthside Herald

OCTOBER 2020



I'm so glad I live in a world where there are Octobers. - Ann of Green Gables



Tim is back!!!

Set your watches and mark your calendars, Tim Stanek is back the last Friday of every month from 2-3p.m.



**601 Wolf River
Blvd
Collierville, TN
38017
901-854-6590**

Your Hearthside Staff

Community Director: Tammy Chappell

Maintenance Director: James Haley

Director of Health & Wellness: April Parsons, LPN

Activities Director: Amanda Burnett

Dietary Manager: LaKeisha Woodard

Transportation Director: Ray Johnson

Administrative Assistant: Ashley Johnson

Medical Secretary: Debbie Short





Dates to Remember

12th Local Wine Day
Wine and Cheese tasting@
2:00pm.

16th Bosses Day

22nd PINK OUT DAY
Pink Fashion show @ 2pm

23rd Voting Day
Voting in Parlor @10:30

30th Halloween Party

Last month we started a book club here and our reading ladies love it. We will meet every other Monday. The Book for the month of October is Winter Garden by Kristin Hannah. We invite you to read along if you have it and if not swing by the library and grab a copy today!!

October's Feature Recipe

Fiesta Chicken Casserole

Our monthly recipe this month is a little more hearty and filling than previous months. It would be great for a quick easy week-day meal. And most of the ingredients you probably have right in cabinet already!!!

Ingredients

- 4 cups of cubed or shredded chicken
- 10 oz.'s or 1 can of Rotel (undrained)
- 1 cup instant rice-**uncooked**
- 2cups of grated Colby Jack cheese
- 1 can of cream of chicken soup
- 2 tablespoons of taco seasoning
- 2 tablespoons of milk
- 1/2 cup of canned corn– drained
- Optional-black beans– drained



Instructions

Preheat the oven to 350°. Separate out a 1/2 cup of cheese and reserve for the top of the casserole. In a large bowl combine the all the ingredients and mix well. Pour the mixture into a lightly coated baking dish and add remaining 1/2 cup of cheese to top. Cover tightly with foil and bake for 30 min. Allow to cool for 5 min before serving. You can sprinkle with chopped parsley or cilantro to garnish and enjoy!!!!

October Birthdays

- Grace H. 3rd
- Faye M. 6th
- Krisiten C. 8th
- Commanda L. 8th
- Mary S. 13th
- Susie L. 23rd
- Marquita J. 25th
- Dominique J. 26th
- Oscar N. 31st