

Hawley Senior Living

Offering Assistance With Daily Living

Issue 358

November 2023



Bill Langer
US Army



Chuck Halbakken
US Army



Larry Bratlien
US Army



Curt Anderson
US Air Force



Duane Raffeseth
US Army



Clint Sorenson
U.S. Army



Frank McDaniels
U.S. Marines

Find Us On Facebook or Visit Our Website

Go to www.facebook.com/HawleySeniorLiving. This is a great way to keep up with your family and friends at Hawley Senior Living. You can view photos and videos of many of our activities and events. If you are currently a facebook member, "like" us and receive updated posts. Visit our website at www.hawleyseniorliving.com to find information about services we offer in, view our newsletter and activity calendar, download admission information or complete and submit employment applications.

Friends & Family Soup Sandwich Luncheon

Tuesday
November 21, 2023
11:30 am - 1:00 pm

Please join us for delicious
soup and sandwiches.
We will be serving from
11:30 - 1:00 pm
so stop in when you are able.
Once again there is no charge.

Hawley Senior Living

Worship SCHEDULE

Every Thursday
1:45 Hymn Sing and 2:00 Worship

Thurs. Nov. 2, Hegland-Lysne-Solem
Pastor Micah Johnson

Thurs. Nov. 9 Rollag-Park-Gran
Pastor Jim Greene

Thurs. Nov. 16 Hawley Lutheran
Pastor Andrea Paulson

Thurs. Nov. 22 Hawley Alliance
Pastor Kyle Christopherson

Thurs. Nov. 30 Hawley Lutheran
Pastor Andrea Paulson

Once again we had a great time with our 2nd graders on Halloween! Costumes, games, prizes, treats and so much fun!





Oktoberfest, polka music, grilled brats, sauerkraut and apple kuchen! What a fun way to explore this German event!
Ain Prost!



Thanksgiving dinner

Hawley Senior Living will be serving our Thanksgiving dinner Thurs, Nov. 23, 12:15 pm. Resident families are welcome to join us. Please make your reservations to us by Wednesday, November 22th so we are able to accommodate you. Please call (218) 483-3337. *Holiday guest meals are \$10.00.*



In honor of National Coffee Day, we explored the world of coffee. We watched a video of how they make coffee from the coffee cherry to the cup. We talked about coffee as a social ritual, the reason behind "egg coffee" as well as the modern coffee shops and their many varieties. Then we taste tested a "Frosted Oatmeal Cookie" flavored coffee from our Keurig coffee maker, which by the way, was not as good as it sounds.



SunButter Cookies

Ingredients:

1 cup SunButter
1 cup butter
 $\frac{3}{4}$ cup packed brown sugar
 $\frac{3}{4}$ cup white sugar
2 eggs
 $\frac{1}{2}$ tsp baking soda
1 tsp vanilla
 $\frac{1}{2}$ tsp salt
2 $\frac{1}{2}$ cups flour
Extra sugar to roll dough in

Instructions:

1. In a stand mixer, mix SunButter and butter until creamy.
2. Add sugars and eggs and mix well
3. Add baking soda, vanilla and salt and mix well.
4. Add flour slowly while mixing.
5. Shape dough in to balls
6. In a bowl full of sugar, toss balls to coat
7. Place on baking sheet and flatten balls with a fork.
8. Bake at 375 degrees for about 10-12 minutes or until golden brown.

Have you ever tried SunButter? It's a product similar to peanut butter only it's made of sunflowers. We watched how the product is made, taste tested the regular sunbutter and the chocolate sunbutter. We also experimented making sunbutter cookies!



Hawley Senior Living celebrated World Smile Day last month. The well known yellow smiley face (not the emojis we use now) was created by Harvey Ball, a commercial artist from Worcester, MA in 1963. That image went on to become the most recognizable symbol of good will and good cheer on the planet. So why not celebrate!



Postseason Play-offs



The Minnesota Twins had a great season with a winning record and we were excited to cheer them on during the postseason. The season came to an end and we lost an avid fan as well. RIP Ruth. I hope they have baseball in heaven.