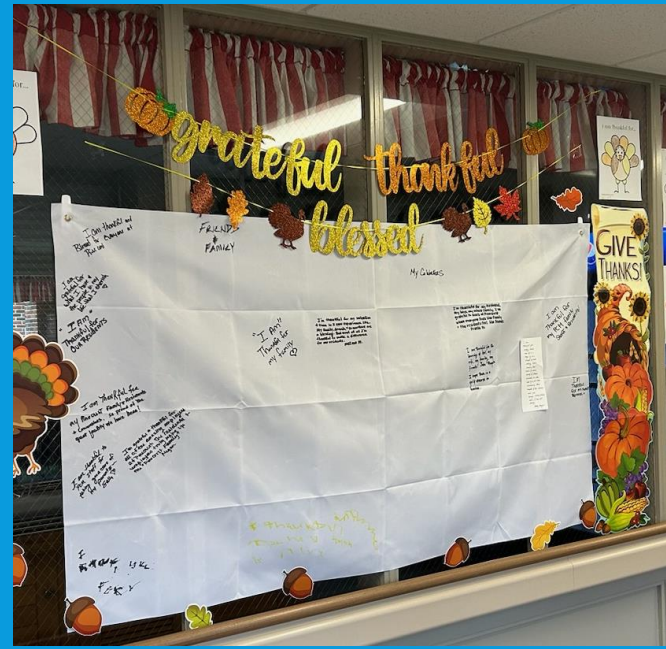


PENN HIGHLANDS
POST-ACUTE
NOVEMBER 2024 REWARDS AND RECOGNITION
THANKFUL FOR YOU
NOVEMBER 18-22, 2024

Thankful For our Staff

Baked Potato Bar



Grab-N-Go Bags



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NOVEMBER 2024 REWARDS AND RECOGNITION
THANKFUL FOR YOU
NOVEMBER 18-22, 2024

Thankful for our Residents



Post-Acute Angel Trees.
Families choose from the trees each year
to donate a gift to a resident for
Christmas.

Thankful for our Community-Jared Boxes



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NOVEMBER 2024 REWARDS AND RECOGNITION
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NOVEMBER 18-22, 2024

Game Winners!
Winners received a
\$25.00 Sheetz gift card!

CONGRATULATIONS TO THE BELOW WINNERS!

Sheetz gift cards will be available for pick-up with you manager on
Monday!

TURKEY SCAVANGER HUNT

Heidi Smith- Laurelbrooke

Christina Rossey- Highland Oaks

Charlotte Hammer- McKinley

Jalynn Felts- Edgewood

Sarah Hinton- Jefferson Manor

Charalee Huber- Jefferson Court



THANKSGIVING WORD SEARCH

Madison Watkins- Laurelbrooke

Lucy Kline- Highland Oaks

Mary Toy- McKinley

Kathy Johnston- Edgewood

Chloe Tomko- Jefferson Manor

Carol Mitchell- Jefferson Court


PENN HIGHLANDS POST-ACUTE NOVEMBER 2024 REWARDS AND RECOGNITION THANKFUL FOR YOU NOVEMBER 18-22, 2024

Free Thanksgiving Meal Winners
 Kristi Gillung-McKinley Health Center
 Gwen McDaniel-WRC/PHJC Personal Care Homes
 Tiffany Divins-Jefferson Manor

Jefferson Manor Thanksgiving Raffle Basket Winner:
 Frankie Frederick

RECIPE: Crock Pot Pierogi Casserole with Kielbase
NAME: Kristi Gillung


1 lb Kielbase Sausage sliced, 1 3/2oz Frozen pierogies
 3 cups Chicken Broth, 1 cup Sour cream, 1 cup shredded
 cheddar cheese, 1/2 teaspoon black Pepper
 combine ingredients in a (6 quart) slow cooker
 Cover and cook on low for 6-8 hours or on High for
 3-4 hours. Serve hot
 for a creamier sauce, you can add a block of
 cream cheese. You can also customize the dish by
 adding different vegetables, such as brussels or
 spinach. Serve with side salad or a crusty bread.



RECIPE: Chicken Noodle Casserole
NAME: Gwen McDaniel, Edgewood Heights

3 lbs. Chicken Parts
 8 oz. Noodles
 1 can Cream of Chicken Soup
 1 package Stuffing Mix


Cook Chicken and take meat off the bone.
 In the chicken broth cook the noodles.
 Add meat and chicken soup to the broth
 and noodles.
 Mix well and pour in a 9x13 inch pan or
 baking dish.
 Prepare Stuffing mix as directed on package.
 Spread Stuffing on top of 9x13 pan.
 Bake uncovered at 350° for 30 minutes



RECIPE: ~~Best~~ Home Made Cranberry Sauce
NAME: Tiffany Divins

1 1/2oz Fresh or frozen cranberries
 1/2 Cup honey
 1/2 Cup fresh orange juice
 1/2 Cup Water
 Zest of orange used for Juice

Zest orange in Sauce pan over med-high heat
 Add all ingredients except cranberries
 bring to a boil add cranberries stir together
 bring back to a boil Simmer 5-10 minutes
 Stir occasionally until cranberries burst
 and sauce thickens let it cool 15
 minutes in pan add to container
 Chill in fridge to thicken up Serve and
 enjoy - May add more honey to taste
 if you would like a sweeter.




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Healthcare Hero: Flannel Friday!

