



From the Desk of Michael Flaherty



Let me begin by taking the time to say thank you to all of you who have made my first few weeks here at Taylor Community such a welcoming experience. The outpouring of appreciation for my arrival by so many residents and staff has truly energized me and has me feeling very enthusiastic about helping to make Taylor an even better place to live and work. I've met some fantastic people in the short time I've been on board

and plan on making it a priority to connect with as many people as I can going forward.

With each day that goes by I am gaining a greater appreciation for what this remarkable community is all about, and learning new and wonderful things about the people who live and work here. At the same time, with your help, I am also learning about and discovering new opportunities for this to be an even better community.

Together we will make Taylor Community second to none. As we work and grow together I plan to be as visible as possible, and to acquire knowledge and background about our community from as many people as I can. Your insight and experience are very important to me. And as we learn more about each other, you will find that I believe communication is a key ingredient to a successful enterprise. Using this Newsletter will be but one way that I will share information. However, equally as important will be the more intimate individual and small group discussions we will have. These discussions will help me gain vital insight to Taylor Community and to what is happening in your lives.

I also plan to continue the regularly scheduled forums with our residents, where I can meet with you to have open conversations about ideas, issues and concerns. Taylor's Senior Leadership team will join me each month at these forums to address any concerns you may have, and to help solve them.

Several members of our staff have suggested clever names for these forums. I would like to call them Resident Town Halls. However, I am open to suggestions and would like for you to officially recognize these forums as your own by providing a name for me. Perhaps at our next meeting we will come up with a name we can use.

These forums will take place the second Monday of each month at 2:00 p.m. at Woodside. We will plan on regularly scheduled forums at our two satellite campuses as well, times to be scheduled soon. Please join me at our next scheduled monthly forum taking place next Monday, November 9.

I hope to see you there.

Thank You Veterans!

Whereas the 11th of November 1918, marked the cessation of the most destructive, sanguinary, and far reaching war in human annals and the resumption by the people of the United States of peaceful relations with other nations, which we hope may never again be severed, and

Whereas it is fitting that the recurring anniversary of this date should be commemorated with thanksgiving and prayer and exercises designed to perpetuate peace through good will and mutual understanding between nations; and

Whereas the legislatures of twenty-seven of our States have already declared November 11 to be a legal holiday: Therefore be it Resolved by the Senate (the House of Representatives concurring), that the President of the United States is requested to issue a proclamation calling upon the officials to display the flag of the United States on all Government buildings on November 11 and inviting the people of the United States to observe the day in schools and churches, or other suitable places, with appropriate ceremonies of friendly relations with all other peoples.

Concurrent Resolution, June 4, 1926

Taylor Community 2015 Music Series

**Camerata New England
Sunday, November 8 at 3:00 p.m.**



Camerata New England includes Omar Chen Güey (left) on violin; Evelyn Zuckerman (center) on piano; and Linda Galvan (right) on cello. The Trio will celebrate

Great Women Composers Rebecca Clarke, Clara Wieck Schumann and Fanny Mendelssohn Hensel.

This event is generously sponsored by Taylor Residents Bev Martin, Harriett Morse and Carolyn Parker.

Music Series performances are free and open to the public with no reservations required.

Kudos, Laconia, for a Pumpkin Festival Well Done!



Perhaps we didn't set a new record, but there's always next year! All reports indicate a spooky good time was had by all. One Festival official, wanting to

recognize the pumpkin-carving prowess of Taylor resident Russ Orton (who'd provided a fantastic carved and painted pumpkin in conjunction with his helper, Susanne), was having a bit of difficulty; he displayed the pumpkin, but had lost the piece of paper with Russ' name on it. Struggling, he described Russ as a 93-year-old WWII hero from Taylor Community. Coincidentally, resident Ken Haley's daughter, Sharon, was passing by at that moment and was able to supply Mr. Orton's name, which was met with tremendous applause. Thank you Russ, for representing Taylor Community so well!



Welcome New Staff

Diana Bailey, Alton, joins us as RN. She earned her Associates Degree from NHTI in Concord, and is currently taking online courses towards earning her BSN. She enjoys time spent with family, and her favorite hobby is shopping! She hopes to learn to quilt this winter.

Jessica Collette, Franklin, joins us as LNA, receiving her license through the American Red Cross. Jessica loves volleyball, spending time outdoors, drawing and dancing. She has two cats at home that she adores.

Trina Armstrong, LPN, hails from Wakefield, MA. She worked for 4 years as an LNA at Belknap County Nursing Home, graduated from NHTI in Dec. 2014, and passed her NCLEX exam in Feb. 2015. She has 2 children, Ethan, 12, and Samantha, 9.

Lauren Doucette, RN, hails from Reading, MA. She attained her Associates Degree in Nursing and Liberal Studies at Middlesex Community College.

Welcome to Taylor Community!

Important Safety Reminder



The safety of our residents and staff is top priority at Taylor Community. On October 19, Grounds staff working on removal of leaves were redirected to another location for safety reasons, due to multiple vehicles traveling at excessive speeds on Ledges Drive. Signage to alert motorists to work crews has been purchased, but we ask that all take care to observe the 19mph campus speed limit.

Thank you!

Please Note Time Correction!

The pick-up time for the **Gilford High School production of "A Chorus Line" on Nov. 13** was incorrectly listed in the November Trips Flier included in your last Bulletin. This is an evening program, and pick-up will begin at 6:00pm on the Laconia campus. Additionally, advance ticket purchase is not available; tickets will be only be sold at the door.

Back Bay Artists



The Wolfeboro Wakefield Plain Air Group has been painting in the Community House at Back Bay since last year. Taylor resident Marion Blomster (pictured at left) had hosted the group in her Brookfield home prior to moving to our Wolfeboro campus.



The seven group members paint every Wednesday out-of-doors, but retreat to Back Bay when they cannot.

Growing Up on the Big Lake



Photo Credit:
John Hession Photography

Wed., Nov. 9, 6:30pm
Woodside

Known as Captain Jim by residents and visitors alike, Jim Morash has been a fixture in the Lakes Region for well over 30 years. A rarity these days, Jim basically grew up with the Flagship Company. As a young boy growing up and spending his summers on Bear Island, he watched his brother and sister enjoy their summers working on the "Mount." Jim started with the Flagship Company in 1979 working as a deck-hand during his college

years. He joined on full time in 1982 and has risen through the ranks serving as a Deck Officer, Purser, Mailboat Skipper, Pilot, and Marketing Director. He was promoted to Captain and General Manager in 2000. In 2006 he became part of the ownership and Chief of Operations. In all his years of service, Jim's most proud of his involvement in two of the M/S Mount Washington's historic additions; lengthening the ship 24 feet in 1982 where he worked as a laborer and in 2010 as the Project Manager of replacing the ships two engines. "I've been very fortunate to have worked along side many of the men who brought this ship to the lake back in 1940. All, sadly, have passed on. Hearing all the stories they had to tell taught me much of the "Mount" history and allows me to pass it on to the next generation." Jim can add many other stories of the lake that he has heard from his relatives, as his family has been summering on Bear Island since the 1890s. The "Mount" continues to be a family affair for Jim. His wife Carol works as the company's accountant and HR Director. In addition, 10 of his nephews and one niece have worked on the boats throughout the years.

In his spare time, Jim stays actively involved with the state's tourism industry. In 2013 he was recognized for his many years in tourism with the prestigious "Dick Hamilton Lifetime Achievement Award" from the New Hampshire Travel Council. As busy as he may be in the summer, Jim still makes time to occasionally Skipper the U.S. Mailboat Sophie C. on Lake Winnepesaukee. He'll be the first to tell you; "I'm the luckiest man in the world. I love my job and the area I live in."

In the 143 year history of Mount Washington Cruises there have been less than 20 men that have captained the Mount Washington, be it the sidewheeler or the present day motorship. Today, there are six official Captains of the M/S Mount Washington with a combined experience of over 100 years at the wheel of the grand 'ol lady of the lake.

Please RSVP at 524-5600.

Recent Additions to the Woodside Library

Non-Fiction:

A Covert Affair, by Jennet Conant

George Washington's Secret Six, by Brian Kilmeade and Dan Yeager

Things That Matter, by Charles Krauthammer

Story Collections:

The Best Short Stories of John Buchan, Vol. II, edited by David Daniell

The Complete Short Stories of Mark Twain, edited by Charles Neider

Tales of Old New England, compiled by Frank Oppel



Biography:

My Sergei, by Ekaterina Gordeeva

Happy Accidents, by Jane Lynch

The Wright Brothers, by David McCullough

New York Days, by Willie Morris

Book Discussion:

"The Devil's Playground, Trench Warfare on the Western Front during World War I"

Thursday, November 12th at 6:30pm
Laconia Rotary Hall

By using the words of the soldiers themselves, independent scholar Mike McKinley will bring to life the dangerous world of the front-line trenches. You will feel the nerve-tingling fear of carrying out night patrols in no-man's land; the adrenaline-pumping trench raids; the moment of panic when the gas alarm is sounded; and the bewilderment and fear of "going over the top" of your trench in a seemingly suicidal attack across to push the enemy back and out of his trenches. Admission is free.

It's a Scam!

We've received multiple reports of telephone scams lately. Beware!

If "The IRS" calls telling you that you owe back taxes and must pay immediately via a pre-paid debit card to avoid prosecution, **it's a scam**. The IRS will only contact you via US Mail.

If "your credit card company" calls telling you that your card has been compromised and they need personal information from you to reverse a bogus charge, **it's a scam**.

If "Adam" (or any other name) calls from "Windows" saying they've received reports your computer is "infected" and they need access to your computer, **it's a scam**.

Protect your identity! Never give out your personal information to an unsolicited caller.



101 Solutions for Easier Living, Learning and Working

This program, courtesy of the UNH Speakers Bureau, will provide participants with more than 100 tools, materials and gadgets that make living easier for all. Speaker Stacy Driscoll, assistive technology specialist and program coordinator for Assistive Technology in NH, guarantees an entertaining, interactive and informative session.

The session, scheduled for Tuesday, November 10 at 2:00pm, Woodside, will cover how to use everyday materials such as specialty tapes, plastic scrapes, magnets, green wire, PVC pipe and more to solve everyday life challenges in minutes. Solutions to be shared include: back saving solutions; solutions for gripping difficulty; solutions to improve memory; one handed solutions; solutions for low vision or hearing loss; solutions to reduce slips and falls; reaching solutions; and solutions for getting up, into and out of whatever is necessary!

This program is free and open to the public, but reservations are requested at 524-5600.



Jean Davis, You're a YouTube Star!

Wow! We already knew how wonderful you are, but who would have guessed that at ninety-one years old we'd find you on YouTube teaching a Jazzercise class?!!

Taylor Playreaders Ride Again!

On November 16 at 3:00pm, the Taylor Playreaders will present their 2015 production, *The Devil and Daniel Webster* by Steven Vincent Benet. "Staged" in Woodside, but set in Cross Corners, NH in 1841, the play, originally an opera, tells the story of Jabez Stone (Jim Brewer), a prosperous young farmer and State Senator, who has just married his childhood sweetheart, Mary (Doris Citron). It is fortunate that the principal guest, Secretary of State Daniel Webster (Allan Clemow), is present because the wedding reception is terrorized by the arrival of Scratch (Charlie Coulter), whose dastardly purpose is detected by the Fiddler (Peg Petrie). Scratch has come to collect Jabez's soul which he signed away in order to achieve his prosperity. Webster defends Jabez and calls for a trial, which is presided over by the fearsome Judge Hathorne (Barbara Harris) and his "ominous" clerk (Bev Martin, also "the Voice of the Moth") whom Scratch has summoned from hell along with a bloodthirsty jury. Webster, the granite-spined, stands alone against this evil array.



Carolyn Parker maintains the narrative while Lois Lunetta prompts and understudies all parts. Harking back to its operatic past, *The Devil and Daniel Webster* could use a huge cast. Hence the eight Playreaders do triple duty: handling their own roles, speaking in a variety of anonymous voices and joining in a chorus that is first citizens and later a jury. Come and be entertained while finding out why New Hampshire is really such a good place to live.

You won't want to miss this!



What Brings You Joy?

Grandchildren, of course!

Congratulations to the residents of Opechee Harbor for creating the winning entry (pictured at left) for the Scarecrow Contest themed "What Brings you Joy?" Second place went to 'Salon Diva' (below, left) created by Ledgeview Assisted Living residents, and third to 'Bathing Beauty' (below, right) created by Woodside residents and staff.



Special thanks to our Wellness and Activities Staff for such a fun event!

Join Us at Ledgeview or Taylor Home for Thanksgiving Dinner

Appetizers

- Shrimp Cocktail
- Cheese and Cracker Display
- Fruits and Vegetables
- Mini Quiche

Entrée Selections

- Traditional Roast Turkey with Apple Stuffing and Cranberry Marmalade
- or
- Baked Ham with Cider Glaze

Side Choices

- Seasoned Squash
- Candied Yams
- Green Bean Casserole
- Mashed Potatoes

Dessert Selections

- Pumpkin Pie
- Pecan Pie
- Apple Pie
- Pumpkin Mousse
- Mini Cupcakes

\$16 per person

Please RSVP at 366-1231 by Friday, November 20.

Happy Thanksgiving!

The following offices will be closed for the holiday on Thursday, November 26: Taylor Home Administrative Offices, Business Office, Facilities Office, Dial-A-Ride, Sales & Marketing, Care Management.



Trash pick-up on the Laconia campus will be delayed one day. Please put trash curbside Friday morning, November 27. It is possible that it may not be retrieved until Saturday, but it will be picked up.

Laconia Campus Residents

Please see the Taylor CARES flyer included with your Bulletin for information regarding our Food Drive to benefit the Carey House homeless shelter.

Please help us to help those less fortunate. Thank you in advance for your kindness and support of our greater community.



Two New Wellness Class Offerings

Taylor Residents and Employees Welcome!



Relaxation & Meditation for the Holidays

Feeling stressed, anxious or unfocused?
Worrying about family, health or finances?
This class is for you!

Come learn various combinations of short, simple exercise that will relax your muscles, quiet your mind and reduce stress. Reduced Stress means a happy healthier YOU!

Beginning Nov. 2, every Monday from 2:15-2:45pm.
December 21 will be the final class.
Optional: Bring a blanket and pillow.



Winter Conditioning Class

What will you gain by attending?

Increased leg strength for snowshoeing, skiing or hiking. Improved cardio endurance to strengthen the heart and lungs and new techniques to improve your balance.

Starting Nov. 4, every Wednesday from 2:15-3:00pm.
December 23 will be the final class.

Call Tammy at 366-1206 for more details.



DINING SERVICES

Dining Locations

Woodside Café
Lake Room at Ledgeview
Ledgeview Assisted Living
Taylor Home Assisted Living

Hours of Operation

Woodside
11am-2pm Monday thru Friday
9am-1pm Saturday
5pm-7pm Tuesday and Thursday

Lake Room, Ledgeview & Taylor Home
7:30am–9am Breakfast-\$6.50
Noon-1pm Dinner-\$10.00
5pm-6:30pm Supper-\$8.00
(No evening meal at Lake Room
on Tuesday & Thursday)

Meal Delivery

Noon meals can be ordered for delivery
from Ledgeview with advanced notice.
\$2 delivery charge applies
366-1202

Reservations

Reservations requested: Lake Room &
Ledgeview 366-1202, Taylor Home
366-1208. Woodside evening meals
Only, 366-1481.

Transportation

Available 366-1234



- Delicious
- Nutritious
- Locally sourced foods
- Dine with friends
- Socials
- Buffets
- Cook-outs
- BYOB

New residents annual Meal Plan of \$750 per person is paid at time of move-in. Meal Plans can be used at any of the four locations and can include meals for family and friends when accompanied by the resident.

Annual enrollment/renewal for the following calendar year is done in December. Payments can be made in full or choose our Two-Payment Plan with half due in December and the remaining half at the six month mark.



WOODSIDE THEATER

Saturday Nights - 7:00 PM

Movie titles are posted outside the Theater, in the elevators, on the Information Board and on Touchtown

Sunday Matinees - 1:00 PM

No Sunday Matinees until December



Please extend a warm "Taylor Welcome" to the following new residents:

Jim Naughton	10/31	Ledgeview
Larry Mayo	11/1	Taylor Home

Welcome to the Community!

Foot Clinic

Steve Folsom, LPN, is the nurse from the LRGH Foot Clinic who comes to Woodside, Ledgeview and Taylor Home to provide nail care services to Taylor residents. Steve will be on leave from November 23, 2015 until January 11, 2016. If during this time residents would like to schedule nail care, they may call the LRGH Foot Clinic at 524-3211, ext. 6581 to make an appointment. All foot care will be provided at the hospital until Steve returns in January. Should you have questions, please contact Hank Offinger, Care Manager, at 366-1207.

It's closet cleaning time...

The closet in the Woodside Exercise Room is quite full of shoes! Could any belong to you? If so, please remove them at your earliest convenience, and before the first of December. At that time any unclaimed pairs will be donated to charity. **Thank you! ~ Chris**

Thank You for Shopping at the Woodside Store!

Do you know items are available for purchase in the refrigerator/freezer? We have cheese sticks, apple-sauce and ice cream cups, **and who doesn't want a Klondike Bar?!**



November Birthday Celebration for Independent Residents of the Laconia Campus

The November Birthday Celebration will be held Sunday, November 29 at Woodside in conjunction with the Sunday Nite Social, Social beginning at 4:30pm, Birthday Celebration at 5:30pm. Please feel free to bring along your favorite snack to add to the festivities. Hope to see you there!

~ Sharon Guild

Campus Happenings

Taylor Community 2015 Music Series
Camerata New England
 Sun., Nov. 8, 3:00pm, Woodside

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IRA Executive Committee Meeting
 Mon., Nov. 9 @ 9:30am, Woodside

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Playreaders Rehearsal
 Mon., Nov. 9 @ Noon, Woodside Elm Room

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Resident Town Hall Meeting with Executive Director Michael Flaherty
 Mon., Nov. 9 @ 2:00pm, Woodside

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Growing Up on the Big Lake, Jim Morash
 Wed., Nov. 9, 6:30pm, Woodside
 Please RSVP at 524-5600.
 (details page 3)

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Coffee Hour
 Tues., Nov. 10 @ 10:00am, Fireside Dining Room

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UNH Lecture Series:
101 Solutions for Easier Living, Learning & Working
 Tues., Nov. 10 @ 2:00pm, Woodside
 (details page 4)

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Veterans Day Reception and Luncheon
 Wed., Nov. 11, 10:45am, Woodside

The menu was posted in Volume 134, with reservations requested by November 6 at 366-1231.

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Community Social & Buffet
 Sat., Nov. 14, Woodside
 Social Hour @ 5pm, Buffet @ 6pm.
 Please RSVP to Barbara Miles @ 366-1449 by 11/11.

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Cat Faulkner Concert
 Sun., Nov. 15 @ 2:30pm, Woodside

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Taylor Playreaders Performance:
The Devil and Daniel Webster
 Mon., Nov. 16 @ 3:00pm, Woodside
 Don't miss this one!

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Coffee Hour
 Tues., Nov. 20 @ 10:00am, Fireside Dining Room

Thank You So Very Much!



Taylor Community Residents:
 All staff extend their sincere thanks for your kind and generous outpouring of contributions to the Taylor Community Sunshine Fund.

WOODSIDE CAFÉ

Monday through Friday from 11am – 2pm and Saturday from 9am – 1pm.
Dinner is served Tuesdays and Thursdays from 5 – 7pm. **Reservations requested, but not required, by 4pm for Dinner so that we may better serve you** at 366-1481.

Menu for Week of November 9th

Mon., Nov. 9	Entrée: Shrimp Stir Fry Side: Steamed Rice
Tues., Nov. 10	Entrée: Salisbury Steak Sides: Mashed Potatoes, Broccoli
Tuesday Dinner Nov. 10	Sirloin Pepper Steak with Boursin Mustard Cream, Garlic Mashed Potatoes and Green & Yellow Beans (\$19) or Grilled New England Swordfish Steak with Lemon Herb Sauce, Maple Sweet Potatoes and Garlic Asparagus (\$20). Choice of Caesar Salad or Spinach Cheddar Soup Dessert: Chef's Choice, SF and GF Warm Peaches and Ice Cream
Wed., Nov. 11	Entrée: Chicken Piccata Sides: Pasta, Green Beans
Thurs., Nov. 12	Entrée: Baked Macaroni with Ham Side: Stewed Tomatoes
Thursday Dinner Nov. 12	Veal Bracirole, Cauliflower Au Gratin and Sautéed Zucchini (\$20) or Creamy Chicken & Broccoli Alfredo topped with Diced Tomato, Fresh Basil and Crispy Bacon, served with Garlic Breadstick(\$16). Choice of Spinach and Apple Salad or Maple Butternut Bisque Dessert: Chef's Choice, SF and GF Warm Peaches and Ice Cream
Fri., Nov. 13	Entrée: Fresh Catch of the Day Sides: Chef's Choice

Saturday, November 14 Community Social & Buffet

Hors d' Oeuvres: Flaky Cheese Spanakopita, Assorted Quiche, Selection of Fresh Cut Fruits
Tossed Salad

Entrées: Carved Breast of Roasted Turkey with Traditional Stuffing, Pan Gravy & Cranberry Sauce;
Steamed New England Salmon with Scallop and Shrimp Sauce

Sides: Mashed Sweet or Scalloped Potatoes; Green & Yellow Bean Casserole; Glazed Carrots

Dessert Bar: Pumpkin Pie; Apple Pie; Pecan Pie (SF/GF Baked Cinnamon Apples)

\$18 per person Please RSVP to Barbara Miles at 366-1449 by 11/11. **See you there!**



Menu for Week of November 16th

Mon., Nov. 16	Entrée: Spaghetti and Meat Sauce Side: Garlic Bread
Tues., Nov. 17	Entrée: Pan Seared Salmon with Pesto Sauce Sides: Rice Pilaf, Sautéed Zucchini with Red Pepper
Tuesday Dinner Nov. 17	Sliced Rosemary Mustard Pork Tenderloin, Mashed Sweet Potatoes, Broccoli with Pine Nuts (\$18) or Baked Stuffed Shells with Homemade Basil Marinara, Buttered Peas and Garlic Breadstick (\$13). Choice of Romaine Salad with Cranberries, Walnuts & Red Onion or Corn & Sweet Pepper Chowder Dessert: Chef's Choice, SF and GF Caramelized Pineapples and Yogurt
Wed., Nov. 18	Entrée: Beef Stew in Bread Bowl
Thurs., Nov. 19	Entrée: Taco Salad
Thursday Dinner Nov. 19	Chicken Marsala, Rice Pilaf and Grilled Eggplant with Tomatoes (\$16) or Shrimp and Scallop Alfredo over Linguini, Steamed Broccoli, Cauliflower and Carrot Blend (\$22). Choice of Spinach & Blue Cheese Salad or Split Pea and Ham Soup Dessert: Chef's Choice, SF and GF Caramelized Pineapples and Yogurt
Fri., Nov. 20	Entrée: Fresh Catch of the Day Side: Chef's Choice Sides

Menus subject to change without notice.

THE LAKE ROOM at LEDGEVIEW

Breakfast is served from 7:30 – 9:00am daily.
Lunch/Dinner from 12:00 noon – 1:00pm daily, and Supper from 5:00 – 6:30pm, Mon., Wed., Fri., Sat. and Sun.
(please join us at the Woodside Café Tuesday and Thursday nights). **Please RSVP at 366-1202.**

Dial-A-Ride operates for residents at the Laconia Campus Mon., Wed., and Fri. from 8am to 7pm, and on Tues. and Thurs. from 8am to 7:30pm. **Please call 366-1234 for a ride.**



Taylor Community, in conjunction with the Independent Resident Association and the Neighbor-to-Neighbor Association, is hosting a Food Drive to benefit the Carey House, our Union Avenue neighbor. A sober-living environment housing 20 singles and 3 families, the Carey House is the only homeless shelter in Belknap County.

Homelessness is a significant issue nationwide, and Laconia is not immune. In support of the Carey House and their efforts to help our homeless population, we are asking for your help. Would you please consider filling an extra bag next time you shop? We've included a bag with this flyer, generously provided to us by Hannaford's in Gilford, which we hope you will fill with some items from the list below. The list is not all-inclusive, and other items are also welcomed. It is important, however, that all donations are non-perishable and in-date. Amanda Lewis, Director of Carey House, has offered that items most needed at this time are cereal, juice, boxed milk and canned tuna or chicken.

Collection of bags from Ledges residents will be accomplished via golf cart on Friday afternoon, November 20, so that we can deliver them to the Carey House prior to the Thanksgiving holiday. Please leave them by your mailbox if possible; if you are unable, give Maureen a call at 366-1236 and we can surely help. Woodside residents may leave their bags at the Woodside Welcome Desk for collection (Helen will have a table set up).

Suggested Donations

Cereal*

Juice*

Boxed Milk*

Canned Tuna/Chicken*

Canned Fruits/Vegetables

Pasta

Peanut Butter/Jelly

**currently needed most*

Staff are also encouraged to participate (We know you care too!), and bags will be provided to all departments.




Let's show our community how big our "collective heart" is and that Taylor CARES! Thank you for your kindness.

Lake Room



Dining

WEEK 1

	SUNDAY NOVEMBER 8	MONDAY NOVEMBER 9	TUESDAY NOVEMBER 10	WEDNESDAY NOVEMBER 11	THURSDAY NOVEMBER 12	FRIDAY NOVEMBER 13	SATURDAY NOVEMBER 14
Breakfast 	Variety of Hot or Cold Cereal Breakfast Quiche Eggs Your Way Bacon/Sausage Egg Beaters ♥ Assorted Toast w/Jelly Pastry of the Day Coffee, Tea, Milk Assorted Juice	Variety of Hot or Cold Cereal Vegetable Omelet Eggs Your Way Bacon/Sausage Egg Beaters ♥ Assorted Toast w/Jelly Pastry of the Day Coffee, Tea, Milk Assorted Juice	Variety of Hot or Cold Cereal Blueberry Pancake Eggs Your Way Bacon/Sausage Egg Beaters ♥ Assorted Toast w/Jelly Pastry of the Day Coffee, Tea, Milk Assorted Juice	Variety of Hot or Cold Cereal Breakfast Sandwich Eggs Your Way Bacon/Sausage Egg Beaters ♥ Assorted Toast w/Jelly Pastry of the Day Coffee, Tea, Milk Assorted Juice	Variety of Hot or Cold Cereal Banana Pancake Eggs Your Way Bacon/Sausage Egg Beaters ♥ Assorted Toast w/Jelly Pastry of the Day Coffee, Tea, Milk Assorted Juice	Variety of Hot or Cold Cereal Yogurt and Fruit Plate Eggs Your Way Ham Steak Egg Beaters ♥ Assorted Toast w/Jelly Pastry of the Day Coffee, Tea, Milk Assorted Juice	Variety of Hot or Cold Cereal French Toast Eggs Your Way Bacon/Sausage Egg Beaters ♥ Assorted Toast w/Jelly Pastry of the Day Coffee, Tea, Milk Assorted Juice
Dinner 	Fresh Salad Bar Mushroom and Barley Soup Braised Pot Roast Butternut Squash Ravioli with Basil Cream Sauce Seasoned Spinach Pot Roast Onions and Carrots Boiled Potatoes Fresh Baked Roll Ice Cream Sundaes	Fresh Salad Bar Soup du Jour Cheddar and Apple Stuffed Pork Loin with Gravy Cod with Lemon and Caper Sauce Steamed Carrots Broccoli Baked Potato Fresh Baked Roll Peach Crisp SF Peach Crisp	Fresh Salad Bar Homemade Chicken Soup Marinated Sliced Beef Chicken Cordon Bleu Mixed Vegetables Peas Rice Pilaf Fresh Baked Roll Lemon Layer Cake SF Lemon Cake	Fresh Salad Bar Soup du Jour Veal with Gravy Grilled Cider Glazed Chicken Braised Swiss Chard Broccoli and Cauliflower Blend Baked Sweet Potato Fresh Baked Roll Maple Walnut Bread Pudding	Fresh Salad Bar Minestrone Soup Carolina BBQ Pulled Pork Pierogies with Lemon Parmesan Sauce Roasted Butternut and Mushrooms Brussels Sprout Roasted Red Potatoes Corn Muffin Ambrosia Salad with Coconut	Fresh Fruit Salad Soup Du Jour "Catch of The Day" Grilled Swordfish with Citrus Soy Glaze Macaroni and Cheese with Hot Dogs Roasted Turnips Asparagus Garlic Mashed Potato Fresh Baked Bread Pumpkin Pie	Fresh Salad Bar Tomato Soup Baked Stuffed Shells Marinated Grilled Italian Chicken Tomato Basil Green Beans Boiled Beets Spaghetti Garlic Breadstick Red Velvet cup Cake with Cream cheese Frosting
Supper 	Mushroom and Barley Soup Mixed Greens Salad BLT Chicken Salad Sandwich Potato Chips Butternut Ravioli with a Basil Cream Sauce Seasoned Spinach Coconut Cream Pie AF Coconut Cream Pie	Soup du Jour Tuna Noodle Casserole Zucchini and Apple Salad Shrimp Caesar Salad with Dressing Roasted Mushroom Cod with Lemon Caper Sauce Steamed Carrots Baked Potato Chocolate and Vanilla Pudding Parfait	Lake Room Closed Tuesday Night	Soup du Jour Chef Salad Cucumber Salad Egg Salad Sandwich Fresh Fruit Cup Grilled Cider Glazed Chicken Swiss Chard Baked Sweet Potato Sugar Cookies SF Chocolate Chip Cookies	Lake Room Closed Thursday Night	Soup du Jour Egg and Cheese on English Muffin Bacon/Sausage Strawberry French Toast Potato O'Brien Grilled Swordfish Asparagus Tips Mashed Potato Boston Cream Pie	Tomato Soup Grilled Cheese Sandwich Cheeseburger Sweet Potato Fries Red Potato Salad Spaghetti with Marinara Tomato Basil Green Beans Baked Apple Walnut Topping with Vanilla Ice Cream

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

Alternative menu always available. Coffee, tea, milk and fresh fruit are offered at each meal. **Menu subject to change without notice.**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

Please Call 366-1202 for Reservations