

# Visiting Angels Newsletter

Dear Friends,

Happy Autumn! Autumn marks the transition from summer into winter and allows us to enjoy the last bit of sunlight in the evening before the nightfall arrives noticeably earlier.

Autumn is considered the most beautiful time of year for many people...especially those who live in the more Northern part of the country as we get to enjoy the wonderful many colors of the trees.

As the weather begins to change, we want to take the time to thank you for transitioning through the seasons with all of us here at Visiting Angels.

Sincerely,

Your Friends at Visiting Angels Plymouth



734.661.2850

Fall  
2013

Visiting Angels Plymouth



## Did You Know?

Autumn is often referred to as 'fall' because the leaves fall off of deciduous trees during the season.

Once the leaves have turned brown, they are considered dead and no longer receive any nutrients.



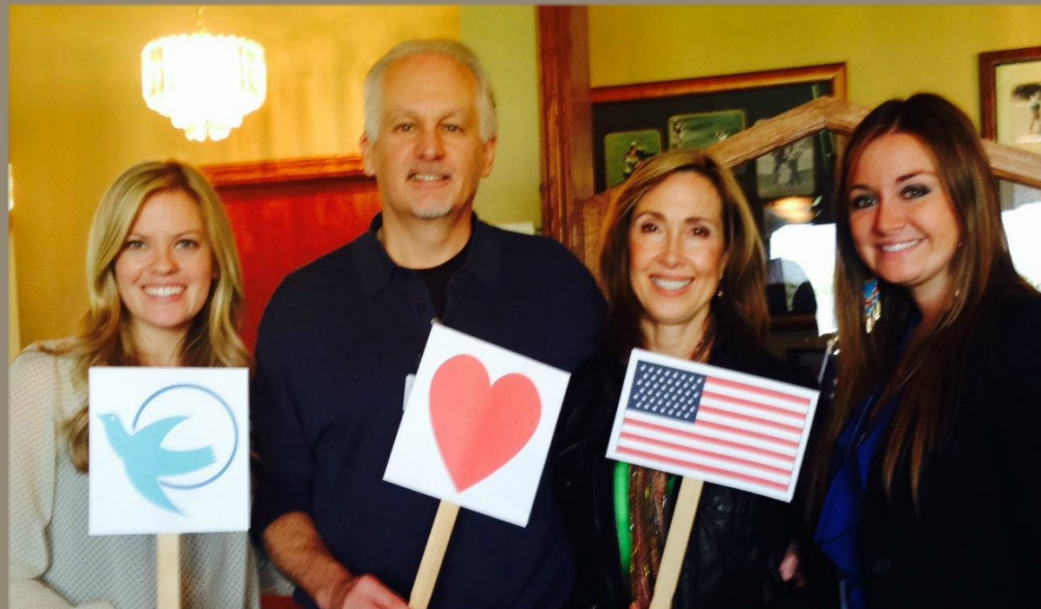
Fall 2013



40800 Five Mile Road, Suite C, Plymouth, MI 48170

## Veteran's Lunch

In honor of our wonderful veterans, we gathered for lunch in Plymouth to celebrate and salute their dedication to our country. We want to give a big thank you to all who have served America, the beautiful!



Visiting Angels Loves America



Thank You!



Respect and Honor



We Salute You

734.661.2850

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## Easy Pumpkin Pie

You need:

- 2 eggs
- 1 can (16 ounce) pumpkin puree
- 1 can (14 ounce) sweetened condensed milk
- 1 teaspoon pumpkin pie spice
- 1 (9 inch) unbaked pie crust

## Baking Directions

1. Preheat oven to 425 degrees F
2. Combine eggs, pumpkin puree, sweetened condensed milk, and pumpkin pie spice in a large bowl and mix until combined.
3. Fit pie crust into a 9-inch pie dish and pour pumpkin mixture into crust.
4. Place pie in the oven and bake for 15 minutes. Reduce heat to 350 degrees F and bake for 35-40 more minutes.



Enjoy!

## Joke Time



Knock-Knock!

Who's There?

Toby

Toby Who?

Toby or not to  
be...that is the question!

RECIPES BY

Angel's Kitchen