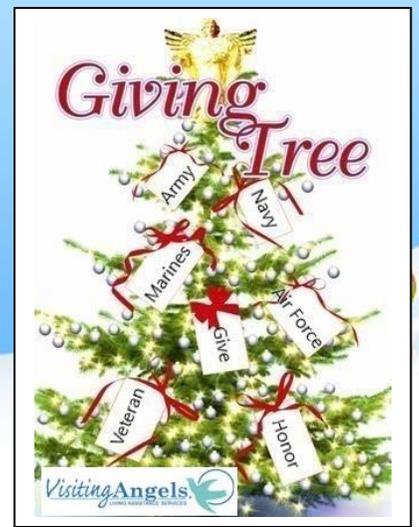




December 2019



VISITING ANGELS TIMES



I believe as we grow older our Christmas list gets smaller, and the things we really want for the holidays can't be bought.

CHRISTMAS PARTY

Our Visiting Angel Christmas Party will be held on Friday December 13th, 2019 from 11:30 am to 3:00 pm. at Romero's Café at 1323 Santa Fe Drive. Please join us for a wonderful get-together. Prizes will be given out. RSVP to the office 719.543.4220.



Caregiver Hot Chocolate Bar

Our office hosted a "Thank You" Hot chocolate bar for all of our staff on November 14th. It was a huge success. Thank you for your hard work this year



"The Giving Tree"

December 17th will be our annual "Giving Tree" at the Oakshire Veteran's Home.

We are still asking for gifts for our 27 Heroes. Bring gifts by the office at 418 W. 12th St. or we can pick up 719.543.4220 We need gifts by Dec. 13th. 2019



IN SERVICE

We will be holding an in-service for the caregivers for continuing education.

DATES:

December 3rd 9-10 am and 2-3 pm

December 5th 9-10 am and 2-3 pm

Watch your e-mail and RSVP to Deania.

These are mandatory in-services.

Janice December 2nd

Tori December 6th

Carol December 24th

Mary December 27th



GIVING
back.



Lisa Walked with Warriors in Denver on November 3rd supporting Veterans

Brian and Lisa Volunteer at Habitat for Humanity special committees



Visiting Angels Volunteered at the Veteran's Day Parade Nov. 9th

719-543-4220



Double Layer Pumpkin Cheesecake

Ingredients

- 2 (8 ounce) packages cream cheese, softened
- 1/2 cup white sugar
- 1/2 teaspoon vanilla extract
- 2 eggs
- 1 (9 inch) prepared graham cracker crust
- 1/2 cup pumpkin puree
- 1/2 teaspoon ground cinnamon
- 1 pinch ground cloves
- 1 pinch ground nutmeg
- 1/2 cup frozen whipped topping, thawed

1. Preheat oven to 325 degrees F (165 degrees C).
2. In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust; set aside.
3. Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.
4. Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving. 426 calories per serving

Client Highlight



We highlight **Blanche Springer** this month. Please look at her full story in our Client Highlight Edition. Miss Blanche is 101 years young and her story is amazing. She tells about the Depression Era.