

Guided by goodness, loyalty, faith, and fun

19/4

TRUE NORTH LIVING

The universe is made
of *Tiny Stories*TM



*"Every time an old person dies,
a library burns to the ground."*

Compliments of



JUNIPER SPRINGS
- SENIOR LIVING -

PLEASE TAKE ONE

~African Proverb



Will Forsyth,
Vice President and
General Counsel
Compass Senior Living

Our residents have many years to draw upon, and so many interesting experiences to recount . . .

The Power of Storytelling

One of the most enjoyable things in life is to hear someone tell a good story. It allows you to get to know the person in a unique and insightful way, sharing a window into an experience from their life. It could be about anything, really – an adventure, a family history, a recollection of daily life many years ago. It could be inspiring, heartbreaking, informative, or hilarious, and sometimes all of those things all in one story.

It doesn't take long in a senior living community to realize that these are places where stories are in great abundance. Our residents have many years to draw upon, and so many interesting experiences to recount . . . and they are typically very generous storytellers! In Compass communities, we embrace the telling of stories, since it is a key to our residents, families, and employees becoming well known to one another. People who know one another well are able to care for one another and make each other's lives more full – this is a simple, powerful truth.

One way we promote storytelling in Compass communities is through our *Tiny Stories*™ project, where residents are given the opportunity to share stories from their past that are recorded and provided to family members and shared in various ways. A number of *Tiny Stories*™ clips are available on our website at www.compass-living.com/tinystories. If you have a few minutes, I encourage you to listen to a few of them – it'll brighten your day, as they are reflective of the stories you'll hear every day throughout our Compass communities. If you'd like to participate in the *Tiny Stories*™ project, please contact your community's Administrator or Life Enrichment Director, as we'd love to help residents preserve and share their stories. In closing, I'd like to extend a heartfelt "thanks" to all of our residents for providing countless stories about their rich and varied experiences – and encourage them all to continue doing this, as it is an important part of what makes our communities enjoyable places to be.

Thanks –
Will

Would you like a **FREE** subscription to *True North Living* Magazine?

Please email Jen at
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or call 541.526.1819 or stop by
590 NW 23rd St., Redmond, OR.

To learn more about True North
Elderhood, check out our website
at juniperspringssl.com or follow
our True North Elderhood blog
at [https://truenorthelderhood.
wordpress.com](https://truenorthelderhood.wordpress.com).



An Elder once told me...

"Spend your days looking for ways to give instead of what you can take; you'll be much happier in life."

No words were spoken truer.

Our elders teach us many lessons that we can carry for our entire lives, but it all starts with listening to the stories they share with us.

One such story happened right here in our memory care community. She was a lady that was well known for walking throughout the community every day and moving random objects while she roamed.

One day, as she walked down the wide hallway towards me, a stuffed animal in one hand and a box of tissues in the other, she stopped and turned her eyes towards me.

Helen is a hugger. So, when she made eye contact, I knew exactly what I was in for.

We both smiled as we walked closer to our inevitable embrace, but this time was different. She stopped, inches from our practiced routine and asked. . ."why do you want my hug?"

I embarrass easily, so my face began to turn red as my mind scrambled for an answer to this question.

"I want a hug because it makes me feel good", I said.

She shook her head.

"My dear, you should look for hugs that make others feel good. . .you'll understand that one day."

Thank you, Helen, you've taught me well.

(*Tiny Story*™ from Zeth Owen, Community Relations Director, Regent Court, Corvallis, Oregon.)



The universe is ma



"If history were taught in the form of stories, it would never be forgotten." Rudyard Kipling

The Power to Transform

Stories have power. They delight, enchant, touch, teach, recall, inspire, motivate, and challenge. They help us understand. They imprint a picture on our minds. Our story-telling ability, a uniquely human trait, has been with us as long as we've been able to speak and listen. Not only do people love to tell stories, people love to hear stories!

Elder Storytellers

We have a unique opportunity to harvest the wisdom, the humor, and memories we hear every day. We live and work alongside elders who have journeyed almost a full century on this planet. Through their stories, we connect with one another while giving our elder storytellers the

opportunity to reconnect with what was once taken for granted. We give them the opportunity to share their memories for generations to come.

Legacy Preserved

Through the simple process of capturing these memories - these tiny stories - we create a profoundly enriching experience for both the storyteller and the recorder. Elders tell their stories of adventures, challenges, and wisdom acquired along their life journey. Deeper connections are made, and their legacy preserved!

If you want to learn more about this legacy collection project, contact us. We would love to hear your story and share ours too!

de of *Tiny Stories*TM



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~African Proverb

Irene: *I was born in a log cabin down there in the country. We had the old local doctor, Fred Murray, and he one time told me - He had a real cracky voice, and he said, "I had the choice to make whether you would live or die." And if my mom had been living now it would have been Caesarean, definitely. But, he said that, and he told me one time I was born in "tater diggin" time. [laughs] He was comical, he was a comical old guy. He had a real cracky voice. [laughs]*

Carrie: *You were born in what? What did he say?*

Irene: *Tater digging time! October.*

To read and hear more tiny stories go to: compass-living.com/tiny-stories.





Vanessa Hartman
Business Office Coordinator

Vanessa comes to us with almost 20 years of customer service experience and a background in business management. Most of her working years have been spent managing and running her family business, a local kettle corn company. “It was through my family business that I found my love for people and I truly try to put a smile on everyone’s face.” If you’ve gotten the chance to meet Vanessa, you know how true that statement is.

Vanessa started out at Juniper Springs as our main receptionist but quickly showed us she was willing to take on more. She now holds the position of Business Office Coordinator, and we couldn’t be happier to have such a hard-working, dedicated, and kind member on our team.

When not at work, at Juniper Springs or the kettle corn business, you can find Vanessa spending time with her husband and two children. Born and raised in Central Oregon, there’s nothing she enjoys more than spending time exploring and enjoying the beauty of the place she calls home. Some of her favorite family activities include camping, fishing, and hunting.

Josiah graduated from high school in 2003 and shortly after found his passion for creating food at Wild River Pizza, his first cooking job. He went on to obtain his Associate in Arts Degree, graduating in 2010. In 2012 he got his first taste of senior living working as a line cook for a reputable independent living in Bend, Whispering Winds. His hard work and love for creating exciting food with reliable quality payed off, and Josiah became their Executive Chef in 2015. "Elders will tell you when an entrée needs work. I'm always up for the feedback and I personally love the challenge of serving great food to the same audience day after day."

When not a work you can find Josiah playing soccer, snowboarding or spending quality time with his two children. He also enjoys watching football, playing video games, walking his two cockerspaniels, and writing. Not many know, but he's actually written 3 screenplays!



Josiah Eckersley
Executive Chef

Doug, a licensed administrator for the state of Oregon, started his senior living journey in 2015 with a strong background in health services and team management. He quickly found his passion for seniors working as the executive director of two different assisted living communities, one in Redmond and the other in Prineville. Doug is also board certified as a Fellow, by the American College of Medical Professional Executives, F.A.C.M.P.E. When asked what he enjoys most about his role here, Doug stated, "I enjoy working with families, demonstrating our passion, professionalism and care for their loved ones."

When not at work, you'll find Doug out in nature enjoying his favorite activity, camping! He is an outdoor enthusiast and a skilled camp chef. He enjoys using a Dutch Oven to make everything from upside down cake to elaborate breakfast casseroles.



Doug Van Gordon
Memory Care Administrator

Fur-ever friends

If we've heard one thing at Juniper Springs from prospective residents, it is that they cannot live without their four-legged friends! We understand the love and companionship that come with small pets—not to mention the health benefits. As one elder put it ...they are our kids! We can't live without them either, which is why Juniper Springs Senior Living is pet-friendly.

Things you should know to ensure you start your pet off on the right paw:

- All pets should be brought by the community prior to move-in to "shake" hands with our Administrator. For your pet's safety as well as others, we want to make sure we know each pet that is moving in.
- Ask your veterinarian for a copy of your pet's latest immunization records. We'll want to ensure we have their move-in paperwork too.
- Know that pets will not be allowed in the dining room or other food-

related areas.

- Budget for the pet fee. Ours is \$50/month per pet and helps ensure we can keep the community nice for humans and four-legged friends alike.
- Bring your leash. All pets must be kept on leash (yes, even cats) when not in your apartment.
- Bring your bags. As in any neighborhood, everyone appreciates when you scoop the poop. 🐾
- Ensure you can care for your pet's needs. As much as we want to, the Juniper Springs team will be working hard to care for our human friends. If you need assistance caring for your furry friend, talk with family, friends or hire a service to assist.

We want to make your pet's experience as enjoyable as yours, so this is one small way we intend to do that. Welcome to Juniper Springs!



JUNIPER SPRINGS
— SENIOR LIVING —



Roasted Pumpkin-Apple Soup

Apples add just a hint of sweetness to this velvety pumpkin soup. Try it as a delightful first course for a special meal.

Ingredients

- 4 pounds pie pumpkin or butternut squash, peeled, seeded and cut into 2-inch chunks (see Tip)
- 4 large sweet-tart apples, such as Empire, Cameo or Braeburn, unpeeled, cored and cut into eighths
- ¼ cup extra-virgin olive oil
- 1¼ teaspoons salt, divided
- ¼ teaspoon freshly ground pepper
- 1 tablespoon chopped fresh sage
- 6 cups reduced-sodium chicken broth or vegetable broth
- ⅓ cup chopped hazelnuts, toasted (see Tip)
- 2 tablespoons hazelnut oil



Preparation

Preheat oven to 450°F.

Toss pumpkin (or squash), apples, olive oil, 1 teaspoon salt and pepper in a large bowl. Spread evenly on a large rimmed baking sheet. Roast, stirring once, for 30 minutes. Stir in sage and continue roasting until very tender and starting to brown, 15 to 20 minutes more. Transfer about one-third of the pumpkin (or squash) and apples to a blender along with 2 cups broth. Puree until smooth. Transfer to a Dutch oven and repeat for two more batches. Season with the remaining ¼ teaspoon salt and heat through over medium-low heat, stirring constantly to prevent splattering, for about 6 minutes. Serve each portion topped with hazelnuts and a drizzle of hazelnut oil.

Make Ahead Tip: Cover and refrigerate for up to 3 days. Reheat in the microwave on High, covered, stirring frequently, or on the stovetop over medium heat.



Tips: Make it easier to cut a pumpkin, acorn squash or other winter squash: pierce in several places with a fork; microwave on High for 45 to 60 seconds. Use a large sharp knife to cut in half. Remove the seeds and stringy fibers with a spoon.

To toast chopped nuts, small nuts and seeds, place in a small dry skillet and cook over medium-low heat, stirring constantly, until fragrant and lightly browned, 2 to 4 minutes.

Cut Down on Dishes: A rimmed baking sheet is great for everything from roasting to catching accidental drips and spills. For effortless cleanup and to keep your baking sheets in tip-top shape, line them with a layer of foil before each use.

Pumpkin Custard with Hazel Nuts and Caramel

Ingredients

1 cup canned pumpkin puree
2 large eggs, lightly beaten
2 cups nonfat evaporated milk
1 teaspoon vanilla extract
 $\frac{3}{4}$ cup packed dark brown sugar
1 tablespoon cornstarch
1 teaspoon ground cinnamon
1 teaspoon ground ginger
 $\frac{1}{4}$ teaspoon freshly grated nutmeg
 $\frac{1}{4}$ teaspoon salt 10 hazelnuts,
($\frac{1}{2}$ ounce)
 $\frac{1}{2}$ cup granulated sugar
 $\frac{1}{4}$ cup water 4 ounces reduced-fat
cream cheese, (Neufchâtel)
2 tablespoons confectioners' sugar
 $\frac{1}{2}$ teaspoon Cognac, or vanilla
extract



Preparation

Preheat oven to 350°F.

Whisk together pumpkin, eggs, milk and vanilla in a medium bowl. Combine brown sugar, cornstarch, cinnamon, ginger, nutmeg and salt in a small bowl. Sift into the pumpkin mixture and whisk until incorporated.

Divide the mixture equally among six $\frac{3}{4}$ -cup custard cups. Set the cups in a baking dish and pour in boiling water to come halfway up the outsides of the cups. Bake until a knife inserted in the center comes out clean, 50 to 60 minutes. Remove the custards from the oven and cool them to room temperature. Chill for at least 2 hours before serving.

Meanwhile, spread hazelnuts on a pie plate and toast in a 350°F oven for 10 minutes to loosen the skins. Rub off skins and let cool. Chop finely and set aside. Line a baking sheet with foil.

Combine granulated sugar and water in a small, heavy saucepan. Bring to a simmer and cook, without stirring,

until the syrup is a deep amber color, 5 to 10 minutes. Do not let the syrup burn. Pour the hot syrup onto the prepared baking sheet. Quickly tilt to spread the caramel in a thin layer. Sprinkle on the toasted nuts. Let cool. When the caramel is hard, break into shards.

Process cream cheese, confectioners' sugar and Cognac (or vanilla) in a food processor or blender until smooth. Garnish the custards with a spoonful of the cream and shards of the hazelnut caramel.

Make Ahead Tip: Prepare the custards through Step 4; cover and refrigerate for up to 2 days. The caramel (Step 6) can be prepared up to a week ahead and stored in an airtight container.



Brain Games

1	2	3	4	5		6	7	8	9		10	11	12	13
14						15					16			
17						18					19			
20						21					22		23	
			24	25					26		27			
28	29	30						31						
32				33		34	35				36	37	38	39
40			41			42					43			
44					45				46	47		48		
			49	50					51		52			
53	54	55						56						
57				58		59	60				61	62	63	64
65			66		67						68			
69					70						71			
72					73						74			

ACROSS

- 1 Grazing area
- 6 Clothed
- 10 Floating ice
- 14 Pointed weapon
- 15 Healthy
- 16 False god graven image
- 17 View
- 18 Institution (abbr.)
- 19 After eight
- 20 Way
- 21 Unmakes
- 23 Those who make the food laws (abbr.)
- 24 Advance
- 26 Wax coloring device
- 28 Observe
- 31 Mix
- 32 Genius
- 33 Pedals
- 36 Detail
- 40 Cover a present
- 42 Vane direction
- 43 Adore
- 44 Exchange for money
- 45 Amends (2 wds.)
- 48 Second day of the wk.
- 49 Giant
- 51 Twerp
- 53 Rat
- 56 Appeal
- 57 Liberal (abbr.)
- 58 Beam
- 61 Post
- 65 Won
- 67 Oaths
- 68 Remain
- 69 College head
- 70 Rewrite
- 71 Throws
- 72 Writer Bombeck
- 73 TV rooms
- 74 Resources

DOWN

- 1 Invitation abbreviaton
- 2 Capital of Western Samoa
- 3 Bird's home
- 4 Bring together in one place
- 5 Epoch
- 6 Spine
- 7 Solid part of earth's surface
- 8 In addition
- 9 Notices
- 10 Container
- 11 Teach
- 12 Musical piece
- 13 Gather straw
- 21 Opp. of pretty
- 22 ___ Lanka
- 25 MD
- 27 Very dry
- 28 Animal feet
- 29 Unit of land measurement
- 30 Bluish green
- 31 Meets
- 34 Give
- 35 Acid drug
- 37 Dorothy's dog
- 38 Decorative needle case
- 39 Sports event
- 41 Farm tool for turning earth
- 45 Came
- 46 Prepare ground for planting
- 47 Lyric poem
- 50 Stiffen
- 52 Verse meter
- 53 Forest clearing
- 54 More friendly
- 55 Right angle to a ships length
- 56 Unwanted insects
- 59 What a leaf comes from
- 60 Matching
- 62 Ventilates
- 63 Lazy
- 64 For fear that
- 66 Genetic code
- 68 Expression of surprise

3	5	1			8	7		6
	4		7			1		
	7					9	5	4
8		4		2		6		
	3	2						
				1				3
7	1			4	6			5
		6		5	9		7	

HARVEST

Find the words in the grid. When you are done, the unused letters in the grid will spell out a hidden message. Pick them out from left to right, top line to bottom line. Words can go horizontally, vertically, and diagonally in all eight directions.



- Acre
- Arid
- Barn
- Cornucopia
- Crops
- Disk
- Gather
- Glean
- Granary
- Hybrid
- Land
- Mulch
- Packer
- Pests
- Picking
- Plow
- Reap
- Shock
- Till
- Tract
- Winnow



3	5	1	4	9	8	7	2	6
2	4	9	7	6	5	1	3	8
6	7	8	1	3	2	9	5	4
8	9	4	5	2	3	6	1	7
1	3	2	6	8	7	5	4	9
5	6	7	9	1	4	2	8	3
7	1	3	2	4	6	8	9	5
4	2	6	8	5	9	3	7	1
9	8	5	3	7	1	4	6	2

Resource Credits:
 Page 10 & 11: EatingWell.com
 Pages 12-15:
 Crossword & Word Search: purchased from Evelyn Johnson/gets.com;
 Sudoku - www.mathsphere.co.uk;
 coloring page: FaberCastell.com



Everyone has a story.

Continue yours at Juniper Springs.

Call, email, or stop by and join Jen
for lunch or a cup of coffee to learn more.



 a Compass
Senior Living community

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