# The Inegards

### CALIFORNIA ARMENIAN HOME

(559) 835-0801 • RCFE#10040070 • PCOA #319



Vineyards Market



We are overjoyed to announce the expansion of our Vineyards Market! Now, there's an even larger space for you to explore and enjoy. A heartfelt thank you to everyone who joined us for the grand opening; your presence made it truly special. Come on in and discover a delightful array of home essentials, signature Vineyards apparel, and fantastic gifts. We can't wait to welcome you into our extended space!

### January 2024

### **Upcoming Events**

01/02 IL Resident Council Meeting 01/20 Resident Forums



### **Employee of the Month**



Anna Young

Anna's dedication to cultivating a positive atmosphere goes beyond what we could have hoped for; she consistently exceeds expectations, spreading joy to both residents and teammates. Her unwavering compassion

and commitment to lifelong learning transform every residence into a loving, well-tended home, making Anna an invaluable and cherished member of our community.

#### **Brainteaser**

Q: What is harder to catch the faster you run?





# Explore Your Artistic Side Pick up a paintbrush, pencil or sewing needle and celebrate International Creativity Month in January.







### Farewell December, Hello New Year!

What a fun December it has been! We'd like to express our heartfelt gratitude to the Vineyards Choir for their invaluable assistance in spreading Christmas cheer. Thank you for being a part of all our large community events throughout December. Looking back at the month infused with the spirit of Christmas songs, there was no better way to conclude the year. This month is certainly one we'll cherish and mark in the books.

**Brainteaser Answer** A: Your breath!



### **Living Nativity Scene**

A heartfelt thank you to all the wonderful staff who dedicated their time and effort to bring the living nativity scene to life! Your commitment and enthusiasm truly made this special event a memorable experience for everyone. A special shout-out to Scott for his exceptional talent and dedication in building the entire set, turning his vision into a breathtaking reality. Your hard work and creativity have created a cherished first-time experience that will be remembered by our community for years to come. Thank you, each and every one of you, for contributing to the magic of the season!



### Roasted Butternut Squash



INGREDIENTS:
3 lbs whole
butternut squash,
halved lengthwise
and seeds

removed

2 carrots, peeled and diced 1/4 cup olive oil (for roasting option)

2 tsp salt

1 tsp cracked black pepper to taste

1 large onion cut into wedges 6 cloves garlic, minced or grated

3-4 cups low sodium chicken stock (or broth) -- use veggie broth or stock for a vegetarian option 2 beef or chicken bouillon cubes crumbled -- use vegetable stock powder for vegetarian option

1/2 cup half and half (or heavy cream)

**INSTRUCTIONS:** 

1. Preheat the oven to 400°F. Lightly grease a large baking pan.

2. Place squash on the pan, cut side up. Arrange onion, garlic and carrots around the pan.

3. Drizzle ingredients with the oil and season with salt and pepper. Rub seasonings all over each veggie and inside the squash.

- 4. Flip the squash cut-side down and rub any of the oil/seasonings left on the pan over the skin.
- 5. Roast until squash is fork tender and completely cooked through (about 50-55 minutes).
- 6. Allow to cool slightly (about 10 minutes). When cool enough to touch, peel off the outside skin of the squash.

BLENDER: Place roasted veggies, 3 cups of stock and bouillon cubes into a blender. Blend until smooth. Transfer soup into a pot and warm over medium heat to serve.





Happy 100 Birthday!



May this milestone be a celebration of a century filled with precious moments. Cheers to a remarkable century and to the continuing journey that lies ahead!

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### January 2024

Sunday	,	Monday	,	Tuesday	/	Wednesd	ay	Thursday	Friday		Saturda	У
		New Year's Day Happy Birthday Bret D. Jean W.	1		2		3	4	Happy Birthday Beverly F.	5		6
Happy Birthday Betty A.	7		8		9	Happy Birthday Chris W.	10	11		12	Happy Birthday Nancy R. Tarah N.	13
Happy Birthday Sharon K.	14	Martin Luther King Jr. Day	15	Happy 100th Birthday!! Manuel Dichner	16		17	18 Happy Birthday Virginia C.	Happy Birthday Lillian K.	19		20
	21	Happy Birthday Lucy G.	22		23	Happy Birthday Jeffery S.	24	25		26	Happy Birthday Dennis B. Gay B.	27
	28		29		30		31	Upcoming February E 2/02 Miriam K. 2/02 Janet L. 2/04 Joe R. 2/05 Billie M. 2/07 Billy B.	I Birthdays:			

	I'm thankful for
Monthly GRATITUDE	

