



NOVEMBER

National Adoption Month
National Epilepsy Month
National Caregivers' Month
National Alzheimer's Month

11/1-12/6 DHS Christmas Drive

11/3 Daylight Savings Time Ends

11/11 Veteran's Day

11/28 Thanksgiving Day

DHS 4th Annual Children's Halloween Event

DHS held its 4th Annual Halloween Children's Event on Wednesday, October 30th. Guests included Bale Elementary Kindergarten and First grade students, preschoolers from local childcare centers, and Conway Human Development Center residents.

Team DDS once again demonstrated remarkable talent and enthusiasm and for the second year in a row claimed a trophy. A great set combined with music and an energetic cast of characters singing and dancing with the children earned DDS the 3rd place Bronze Pumpkin Trophy!!! Thanks to Terrlyn Scoggins and Raymond Donaldson for creating the awesome masks and back drops, Avis Lane for Rafiki/Pride Rock, all of the characters for the effort they put into such amazing costumes, and those who donated candy.

I want to thank Team DDS for always stepping up to the plate and delivering for others, whether it's the clients we serve or in this case; children. The energy you bring each and every time you are called upon is incomparable! Congratulations on a job well done!!! I enjoy serving with each of you.

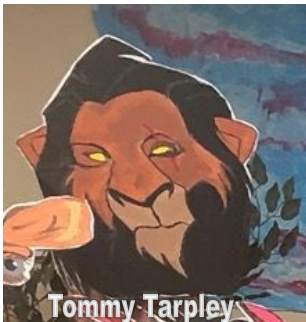
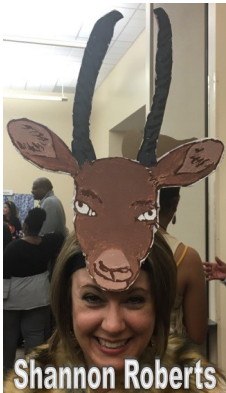
Yvette Swift, DDS Program Administrator, Community Outreach & Special Projects

November Birthdays

11/2 Gretchen Baggett
11/2 Terra Cobb
11/9 Benjamin Davis
11/11 Brandy Woods
11/12 Twyla Burnette
11/14 Phyllis Lenz
11/14 Nancy Holder
11/18 Jodie Woodberg
11/24 Dale Woodall
11/25 Crystal Triplett



4th Annual DHS Children's Halloween Event, cont'd





Annual Elks picnic held at SEAHDC

On September 21, 2019, the Annual Elks Picnic was held at Southeast Arkansas Human Development Center (SEAHDC). The Elks of Arkansas have chosen to adopt the clients of the 5 Human Development Centers as beneficiaries of their generous charity. Each year, the Elks organization holds fundraisers with the proceeds being distributed among the HDCs for purchases which will directly benefit the clients residing at each facility. An annual picnic is held at SEAHDC in which Elks members and representatives roll in with their grills and prepare a cookout meal for the clients and families, as well as, facility staff and families. The Elks furnish the burgers, hot dogs, buns, condiments, fixings, chips, and drinks for those attending. This is a wonderful time of fellowship for all involved. This year, the Elks organization presented the facility with a check for \$4,200. Pictured, from left to right, are SEAHDC Superintendent Mark Wargo; Assistant Superintendent Dana Harvey; Elks Representative Mike Richard; Business Manager Katherine Harris; and Elks representative Kelly Bennett. SEAHDC sincerely appreciates the Elks organization and their commitment to enriching the lives of the clients who live at this facility.

Submitted by Dana Harvey, SEAHDC Assistant Superintendent



Conway Human Development Center Fall Festival 2019

The staff and residents participated in CHDC's Fall Festival on Thursday, October 31st. Events included a center wide costume contest and a dance. The Total Care Team won the Costume Contest as Snow White and the Seven Dwarfs!!!

Lisa Summerville, CHDC Administrative Specialist III



Conway Human Development Center cont'd



Holiday recipes

Apple-Sage Roasted Turkey

Ingredients

1/2 cup apple cider or juice	2 tablespoons apple cider or juice
1/2 cup apple jelly	1-1/2 teaspoons salt
1/3 cup butter, cubed	1-1/2 teaspoons pepper
Turkey:	2 large apples, cut into wedges
1/3 cup minced fresh sage	1 large onion, cut in wedges
1/4 cup butter, softened	8 fresh sage leaves
1 turkey (14 to 16 pounds) cavity emptied and thoroughly washed	

Directions

1. Preheat oven to 325 degrees. In a small saucepan, combine apple cider, jelly and butter. Cook and stir until butter is melted. Remove from heat and set aside.
2. In a small bowl, combine minced sage and butter. With fingers, carefully loosen skin from turkey breast; rub butter mixture under skin. Brush turkey with apple cider. Sprinkle salt and pepper over turkey and inside cavity.
3. Place apples, onion, and sage leaves inside the cavity. Tuck wings under turkey; tie drumsticks together. Place breast side up on a rack in a roasting pan.
4. Bake, uncovered, 3-1/2 to 4 hours or until a meat thermometer inserted in thickest part of thigh reads 170-175 degrees, basting occasionally with cider mixture. Cover loosely with foil if turkey browns too quickly. Cover and let stand 20 minutes before slicing.



Maple-Glazed Green Beans

Ingredients

3 cups cut fresh green beans	1/4 cup maple syrup
1 large onion, chopped	1/4 teaspoon salt
4 bacon strips, cut into 1-inch pieces	1/4 pepper
1/2 cup dried cranberries	1 tablespoon bourbon, optional

Directions

1. In a large saucepan, place steamer basket over 1 inch of water. Place beans in basket. Bring water to a boil. Reduce heat to maintain a low boil; steam, covered, until crisp-tender, 4-5 minutes.
2. Meanwhile, in a large skillet, cook onion and bacon over medium heat until bacon is crisp; drain. Stir cranberries, syrup, salt, pepper and, if desired, bourbon into onion mixture. Add beans; heat through, tossing to combine.



Holiday recipes cont'd

Pumpkin Spice Muffins

Ingredients

1/2 cup canned pumpkin	1/2 teaspoon ground ginger
1/2 cup milk	1/4 teaspoon vanilla flavoring
1 large egg	Streusel Topping:
2 cups biscuit/baking mix	1 tablespoon biscuit/baking mix
1/4 cup sugar	2 tablespoons sugar
1/2 teaspoon ground nutmeg	1/4 teaspoon ground cinnamon
1/2 teaspoon ground cinnamon	2 teaspoons butter, softened

Directions

1. In a bowl, combine pumpkin, milk, and egg with a fork. Combine dry ingredients; add to bowl and stir just until moistened. Spoon into well-greased muffin cups. Combine streusel ingredients; sprinkle over muffins. Bake at 400 degrees for 15 minutes or until golden brown. Serve warm.



Spiced Cider Punch

Ingredients

1 cup sugar	1 an (12 ounces) frozen orange juice concentrate
1 teaspoon ground cinnamon	1 liter ginger ale, chilled
1 teaspoon ground allspice	orange slices, optional
1 bottled (64 ounces) apple cider or juice,	

Divided

Directions

1. Place sugar, spices and 1 cup cider in a saucepan; cook and stir over medium heat until sugar is dissolved. Remove from heat; stir in juice concentrate until melted.
2. Transfer to large pitcher. Stir in remaining cider. Refrigerate, covered, until cold.
3. To serve, pour cider mixture into a punch bowl. Stir in ginger ale. If desired, garnish with orange slices.



You're invited~

Shop us first this holiday season! The Blue Umbrella store, located in the central DHS lobby, is decorated and ready for the holidays with new artists and their products. Every small purchase makes a big difference to our artists!

Submitted by Erin Skrodenis, DDS Blue Umbrella Store Manager



Guest Writers



Have a story to share with your DDS family? If so, please submit your article for the newsletter to Yvette.swift@dhs.arkansas.gov by the 15th of the month.!

There is a lot coming up at DHS. Stay tuned!



DHS VETERANS WALL CEREMONY

DONAGHEY PLAZA SOUTH
CONFERENCE ROOM A&B
FRIDAY, NOVEMBER 8TH
STARTING AT 10 A.M.

Christmas News

DHS will host multiple collection drives starting **November 1st through December 6th.**

Recipients are:

- APS** (Adult in care)
- ASH** (State Hospital clients)
- DYS** (children in Youth Services)
- DCFS** teens (Teens in care)
- AHC** (Adult clients).

More details to come from DHS media!



DDS Holiday Party

Friday, December 13th
DDS Director's Conference Room
More details to come!



Comments, Suggestions, and Q&A

What would you like to learn more about or see featured? Please send all comments, suggestions, and Q&A to Yvette.swift@dhs.arkansas.gov by the 15th of each month.