

### Halloween fun around the communities...



Spider snacks at Homestead



Meadows were Ravens birds from  
Edgar Allen Poe



Ridge Overlook were traffic cones  
and crossing guards



Sun Valley was 101 Dalmatians



SV residents were  
the dalmatians



Gail was a bride,  
Pam her groom and  
Chrissy was their priest



*Welcome to Sun Valley Communities...*

*Shona, Gertrude, Jean, Helen and Margaret C.*



Happy Birthday to: Phyllis M., Normal D., Joey H., Margaret B.,  
Mary M., Barbara C., Jean L., Ethel C., Helen L., Lillian K.

## TINA CELEBRATES FOOTBALL FRIDAYS AT MEADOWS!



## Recipe Corner:

### South Carolina Chicken & Rice



**Total Time Prep: 10 min. Cook: 50 min.**

### Ingredients

- 2-1/2 pounds boneless skinless chicken thighs
- 8 cups chicken broth, divided
- 2 packages (13 to 14 ounces each ) smoked sausage, sliced
- 1 large onion, finely chopped
- 3 cups uncooked long grain rice
- Salt and pepper to taste

### Directions

1. In a 6-quart stockpot, cook chicken in 2 cups broth over medium heat until a thermometer reads 170°, turning halfway through cooking. Remove chicken; set aside to cool. Add sausage, onion and remaining 6 cups broth to stockpot; bring to a boil. Add rice. Reduce heat; simmer, uncovered, 15-18 minutes or until rice is almost tender (mixture may be soupy).
2. Shred chicken; add to rice. Cook, covered, until rice is tender. Season with salt and pepper to taste.

### *Thought for the day...*

"To care for those who once cared for us is one of life's highest honors."



*Remembering those we lost...*  
**Christel, Anita**

