

# MCC Community MATTERS

News & happenings to keep you up-to-date.

A publication of  
**Memorial**  
COMMUNITY CARE



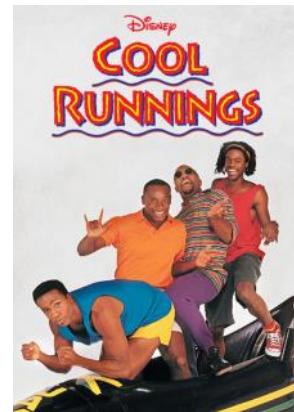
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## MCC Happenings

**MCC Movie Theater**  
**COOL RUNNINGS**  
**January 8<sup>th</sup>, 2 p.m.**



## Merrymakers

**Presents**  
**January 14<sup>th</sup>, 2 p.m.**

**Classic Country Cloggers**  
**January 23<sup>rd</sup>, 2 p.m.**



**Activity Professionals Week - January 26-30**  
**"Beyond the Ordinary: Everyday Superheroes"**

**Catch that Villain**  
**January 29<sup>th</sup>, 2 p.m.**



## Notes from Social Service

**Residents received many gifts over the holiday season...**

Please be sure to **label all clothing items** and **record any additional items on the resident inventory sheet**.

Inventory sheets are available at the front desk—**ask the charge nurse if you need assistance updating them.**

Thank you for helping us ensure all belongings are properly marked and tracked to help ensure resident property is where it belongs.

We hope the holiday season brought moments of comfort, connection, and joy for you and your family. Wishing you continued strength, good health, and support throughout 2026. — Jennifer Heiden, Social Work



Santa's Helper delivering gifts on Christmas Eve

We Extend Our **Deepest Sympathies** to the families of



**Elva  
Doug  
Naomi  
& Danny**

**Gayleen  
Dennis  
Bob**



**While losing our loved ones is difficult, find comfort in knowing that their lessons, love, and light carry forward into every moment.**

Thank you for allowing us to care for your loved ones, they will be dearly missed and not forgotten.



As 2025 came to a close and the holidays flew by in a whirl, our MCC community was filled with creativity, laughter, and moments of joy.

Beginning in November, a group of talented and crafty residents worked together to create beautiful seasonal décor. We hope you had a chance to admire their hard work and enjoy the festive atmosphere they brought to our home.

We bundled up for a Christmas light walking tour, celebrated Grinchmas (after a very official test—Jessie earned the title of “Grinchiest”), and enjoyed a classic movie-theater experience with Rudolph the Red-Nosed Reindeer. Laughter echoed through the halls during a spirited game of Pass the Present—even if a few participants were unlucky enough to unwrap coal!

Our community’s generosity shined brightly this season. We were visited by wonderful carolers and gifted with music from talented violinists. Treat bags, cookies, and countless thoughtful surprises added to the celebration.

On Christmas Eve, we gathered by the fireplace and read The Story of Jesus’s Birth and ’Twas the Night Before Christmas, sharing the warmth of tradition together. And on Christmas morning, residents awoke to gifts waiting under the tree—an unforgettable moment made possible by the kindness of those who donated.

Thank you to everyone who contributed to making this season brighter, warmer, and full of cheer.



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*MCC is a division of  
Memorial Community Health*

## Morsels N' More... Raspberry Buckle

### Ingredients:

- 1 cup flour
- 1/2 cup sugar
- 1 teaspoon baking powder
- Pinch of salt
- 1/2 cup milk
- 1/4 cup melted butter
- 1 cup fresh or frozen raspberries



**Instructions:** Preheat oven to 350°F. Grease an 8-inch square baking dish.

1. Combine flour, sugar, baking powder, and salt in a medium bowl.
2. Add milk and melted butter. Mix until just combined (batter will be thick).
3. Spread batter evenly in the prepared dish. Scatter raspberries over the top. Gently press them into the batter.
4. Bake 35–40 minutes, until golden and a toothpick inserted in the center comes out clean. Allow to cool slightly before serving.

If you no longer wish to receive this publication, please contact Jessie by phone at 402-694-8229 or by email at [jmorales@mchiaurora.org](mailto:jmorales@mchiaurora.org).

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