

# MCC Community MATTERS

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

A publication of  
**Memorial**  
COMMUNITY CARE



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## MCC Happenings

Volume 10, Issue 11 November 2025

## Holiday Reminder

Join us for Thanksgiving Dinner served at lunchtime on Thanksgiving Day! The cost for guests is \$10 per person.

If you'd like to attend, please RSVP at the front desk **by November 21**, letting us know how many will be in your party.

Seating is limited in our gathering spaces, so be sure to reserve your spot by calling: **402-694-8230**.



## Merrymakers

Presents Tim Javorsky  
November 19th at 2:00pm



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Memorial  
Community Care  
1423 Seventh St.  
Aurora, NE 68818  
402-694-8230

## REMINDER!!

The holiday season is quickly approaching, and soon the countdown to Christmas will begin! We'd like to share a few important reminders about holiday decorations for our residents and families.

- **Christmas lights:** Only battery-operated lights or those with double-insulated plugs are allowed. All lights must be inspected and tagged by maintenance before being installed.
- **Door decorations:** These are always welcome and will be sprayed with fire retardant for safety.
- **Faux Christmas trees:** Fire-resistant trees are permitted. Many trees now come pre-certified as fire-resistant—please keep the box or documentation as proof. These items do not need to remain in the resident's room and can be taken home. Additionally, all trees must be at least 18 inches away from the ceiling.

We look forward to seeing your festive decorations! If you have any questions, please don't hesitate to reach out.



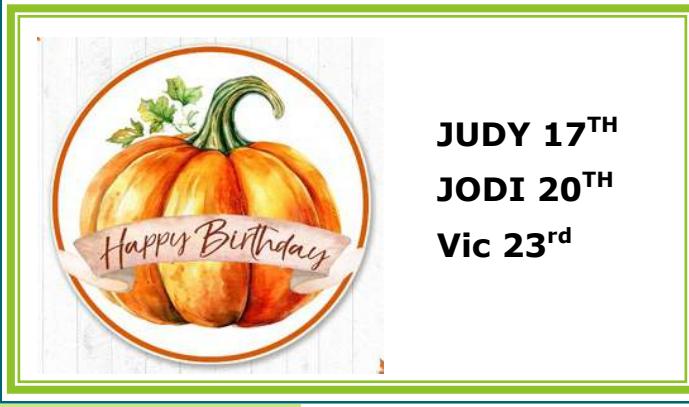
Waiting to see her great-granddaughter in the parade!



Donuts!!



Didn't win until she won BIG!  
Thankful for Mary who contributes to bingo often!!



JUDY 17<sup>TH</sup>  
JODI 20<sup>TH</sup>  
Vic 23<sup>rd</sup>



Vic  
Kathy  
Naomi

## Congratulations to Becky Prieto

She is a 2025 recipient of the National Hospital Associations Caring Kind Award!

Recipients of this prestigious award have gone above and beyond the call of duty to demonstrate compassion for patients, cooperation with co-workers and dedication to excellence in their job responsibilities



Fall Pumpkins!



Paul Siebert always puts on an amazing show!!

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

**Carol H  
Jayne**

Your loved ones will  
be dearly missed  
and not forgotten.

## Memorial Community Care

**Katelyn Honas**  
MCC Administrator  
402-694-8228

**Lindy Flynn, RN**  
COO, Interim Director of Nursing  
and Staff Development  
402-694-8288

**Melanie Hansen, RN**  
MDS Coordinator  
402-694-8286

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**Tina Warner**  
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402-694-8260

**Jessie Morales, AD**  
Activities Coordinator  
402-694-8229

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Unit Secretary  
402-694-8230

**Trina Sommerfeld**  
Dietary Manager  
402-694-8216

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## Morsels N' More... Crock-Pot Cinnamon Roll Casserole

### Ingredients:

2 tubes refrigerated cinnamon rolls with icing, cut into quarters  
1/2 cup chopped toasted pecans, divided  
1/2 cup mini semisweet chocolate chips, divided  
1/2 cup evaporated milk  
3 tablespoons maple syrup  
2 teaspoons vanilla extract  
1 teaspoon ground cinnamon  
1/2 cup all-purpose flour  
1/2 cup packed brown sugar  
1/4 teaspoon pumpkin pie spice  
1/2 cup cold butter, cubed



### Instructions:

- Place half the cinnamon roll pieces in a greased slow cooker. Sprinkle with 1/4 c. pecans and 1/4 c. chocolate chips.
- In a small bowl, whisk the milk, syrup, vanilla and cinnamon until blended; pour over rolls. Top with remaining cinnamon roll pieces and chocolate chips. Top with 1 packet of icing.
- For topping, mix flour, brown sugar and pie spice; cut in butter until crumbly. Stir in remaining pecans. Sprinkle over icing.
- Cook, covered, on low for 2.5 to 3 hours or until rolls are set. Remove insert to a cooling rack and top with remaining icing. Serve warm.

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).

Visit us online at:  
[MemorialCommunityHealth.org](http://MemorialCommunityHealth.org)

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