

MCC Community MATTERS

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

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MCC August Happenings

**AUGUST 4, 2026
@ 6PM**

Join us for treats, games and community fellowship with a visit from some of Aurora's first responders.



POLICE • COMMUNITY PARTNERSHIPS



Presents

Othy the Modern Kowboy



Breakfast for Lunch? Yes, Please!

Our Dietary and Activities staff have been teaming up to bring residents a delicious made-to-order lunch experience!

In July, everyone enjoyed fresh, made-to-order omelets with all their favorite fillings. The smiles around the tables said it all!

This August, we're keeping the fun going with made-from-scratch waffles. Residents will be able to customize their waffles with a variety of tasty toppings, creating a sweet lunch that's just the way they like it. We can't wait to see everyone enjoying another fun and flavorful meal together!



NOTES FROM SOCIAL SERVICES

We have completed another round of satisfaction surveys! We are thankful to those who took time to complete a survey knowing that it is an essential piece of providing quality service to both residents and families alike. We will be reviewing these results and implementing changes as needed. Please always remember that notifying the facility of any concerns or questions in a timely fashion helps us identify, problem solve, and find solutions quickly to resolve issues. Thank you again for choosing Memorial Community Care for you/your loved one's needs. We are humbled and appreciative of all who entrust us with providing care in their time of need.

- Jennifer Heiden, CSW, Social Worker



NURSING NEWS



As we welcome the month of August, the nursing team would like to thank our residents and their families for the trust you place in us each day. It is a privilege to care for your loved ones, and we remain committed to providing compassionate, person-centered care in a safe and supportive environment.

Summer is a wonderful time to enjoy visits, outdoor activities, and creating meaningful moments together. We encourage families to spend time with their loved ones whenever possible, whether it's sharing a favorite meal, taking a walk, or simply enjoying conversation. These connections play an important role in our residents' overall well-being.

As always, our nursing staff is here to answer questions, address concerns, and partner with families to ensure the best possible care. Open communication helps us meet each resident's unique needs and provide the highest quality of care.

Thank you for being an important part of our community. We wish everyone a safe, healthy, and happy August!

Welcome
Arlene
Terri
Violet

**We Extend Our Deepest
Sympathies to the family
of
Noni T.**

While losing a loved one 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 one, she
will be dearly
missed.*



A huge THANK YOU to all of the donors , volunteers, and staff members who helped make celebrating America's 250th birthday possible!



Residents had the opportunity to shop for treasures thanks to the Auxiliary Thrift Store and Memorial Foundation Director Taylor Willis, who set up a pop-up Bargain Boutique right here in the Four Seasons Room!



Aria and Creed came to help with Hula Hoop games and we ended with a dance party!



Morsels N' More: PEACH COBBLER COOKIES

Ingredients

2 cups all-purpose flour
½ tsp baking soda
½ tsp salt
½ cup unsalted butter, room temp.
½ cup granulated sugar
½ cup packed brown sugar
1 large egg
1 tsp vanilla extract
1 cup diced fresh peaches
1 tsp ground cinnamon
¼ cup granulated sugar



Instructions

- Preheat oven to 350°F . Line a baking sheet with parchment paper.
- Cream butter and sugars together in a large bowl until light and fluffy.
- Add the egg and vanilla, beating until fully combined.
- In a separate bowl, whisk together the flour, baking soda, and salt.
- Gradually mix the dry ingredients into the wet ingredients until a dough forms.
- Gently fold in the diced peaches and ½ tsp of the cinnamon.
- Combine the remaining cinnamon with ¼ cup sugar in a small bowl. Roll tablespoon-sized scoops of dough into balls and coat in cinnamon-sugar mixture.
- Place on baking sheet 2 inches apart and bake for 12–14 minutes, or until edges are golden.
- Cool for 5 minutes, then transfer to a rack.



The patio grill isn't just for MCC staff. Resident families are welcome to use it, too! Gather your loved ones, fire up the grill, and enjoy a special meal together. It's a great way to spend quality time and make the most of our shared outdoor space. Bon appétit!



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