Family Spirit & CENTENNIAL HEALTHCARE & REHABILITATION CENTER

💿 4400 West Girard Avenue | Philadelphia, PA. 19104 🕓 (215)477.1170 | centennialhcc.com

WINTER 2018

Greetings Families & Friends,

Here at Centennial Healthcare & Rehabilitation Center, we pride ourselves on treating each resident, both short term and long term, like family. With a wide range of activities, accommodations, and personal touches of care and love, Centennial is more than a place to get healthier... Centennial is home!

We are excited about all the great things happening in our Centennial Community and invite you, via our newsletter, to stay connected & involved!

Warm Regards,

jreg Monroe

GREG MONROE, ADMINISTRATOR





Rooting for Our Team

SUPER BOWL 2018

This year's Super Bowl was a weekend-long event at Centennial with Eagles' pride taking center stage. The hoopla began with a pre-game Eagles' pep rally on Friday that had our staff and residents proudly sporting green attire in support of our hometown team. The drama culminated at our Sunday night Super Bowl Party, where everyone gathered to watch the closely fought game while enjoying the traditional fare of pizza and chicken wings. The Eagles' surprise victory left everyone euphoric!

DID YOU KNOW?

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The most popular foods eaten on Super Sunday include buffalo wings, chili, baby back ribs, dipping sauces, pizza, and potato chips. Roughly 28,000,000 pounds of chips, 1.25 billion chicken wings, and 8,000,000 pounds of guacamole are consumed during Super Sunday.

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IN CELEBRATION OF BLACK HISTORY MONTH

Meet Nathaniel West

U.S. Army Veteran & Resident at Centennial





As a young man in the early 1950's, Nathaniel enlisted in the army following in the footsteps of his father – a long-time serviceman – and joined the "Screaming Eagle" unit in Fort Campbell, Kentucky. After completing his training, he was shipped overseas to Bremerhaven, Germany in 1952. In this turbulent post World War II period, his squad was assigned to clean up the area and blow up German "pillboxes" (fortified bunkers) in the mountains. During one such mission, something exploded and Nathaniel and his squad

"I'm a regular army man... we all had to do what we had to do" says Nathaniel reflecting on his years in the military. were blown off the mountainside. Once he fully recuperated from his injuries, Nathaniel was stationed in Bordeaux, France. As part of the "TC" (Transportation Corp), his job was to transport troops all over France in GMC's, jeeps, trucks and weapon

carriers. A few years later he returned to Fort Bragg, North Carolina to get his discharge. His next move was to Northeast Philadelphia where he's lived ever since, working first for a pipe supply company and then Caledonian Dye Works.

We salute Nathaniel for serving with great valor and pay tribute to the important contributions he made on behalf of our country's safety.

In October 1951, the all-black 24th Infantry Regiment, which had served during the Spanish-American War, World War I, World War II and the beginning of the Korean War, was disbanded.

This eliminated the last lingering formal practice of segregation in the Army.

Black soldiers now served in all combat service units and were involved in all major combat operations.

'THE SOUNDS OF MOTOWN' COMES TO CENTENNIAL

A Night Out On The TOWN



Centennial's Annual Prom is the highlight of the year for residents, their families and our staff. Held on November 30, our guests went all out - getting their hair and makeup done and wearing elegant evening attire.

Popular entertainer "Smitty from the City" aka Dwight Smith got the crowd rocking while they enjoyed, a delectable spread of appetizers and pastries. The decor backdrop featured a "Wall of Fame".







FEBRUARY BIRTHDAYS

STAFF:

Derrick Aaron Artis Cameron Herma Campbell Jamilah Cann Lakisha Greene Sakeenah Haywood Ladeesa Lewis Leonna Lindsay James Shaw Patricia Weeks Dominic Winn

RESIDENTS:	
Cerita K.	2/01
Wilhelmina G.	2/03
Curtis M.	2/03
Charles N.	2/05
Vera C.	2/07
George S.	2/07
Curtis T.	2/08
Melvina W.	2/08
Richard K	2/11
Katie D.	2/12
Thomas Y.	2/12

William M.	2/14
Charles D.	2/14
Gladys G.	2/17
William J	2/18
Marion B.	2/18
Hattie S.	2/23
Arthur W.	2/24
Ruben G.	2/26

FAVORITE RECIPES

Sweet Southern Peach Cobbler

Enjoy this Southern delight shared by Edtwana Harris, a member of our **Dietary Team.**



Ingredients:

- · Sugar
- · Corn Starch
- Salt
- · Cloves
- · Water
- · Juice from Canned Peaches
- · Lemon Juice

Blend sugar, corn starch, salt and cloves together. Add cold water and juice.

Blend peaches and lemon juice & pour into pan. Cover pan with biscuit topping. Bake at 375° for 30 minutes .

FEB 2 Eagles Pep Rally
FEB 4 Super Bowl Party
FEB 7 Cooking Group
FEB 8 Black History Month
FEB 13 Mardi Gras Celebration
FEB 14 Valentine's Day Social
FEB 22 Cooking Group
FEB 23 Live Entertainment with Smitty from the City

FEB 28 | Pajama Party





 Peaches · Biscuit Mix