

NOVEMBER 2026

NEWSLETTER

UPCOMING EVENTS

FALL CRAFT MARKET

Saturday, November 14th,
10:00am-2:00pm

LIVE MUSIC

Sunday, November 1st, 1:00 pm
Robert Dahms

Thursday, November 5th, 1:30 pm
Nick Morrison (new performer)

Tuesday, November 17th, 1:30 pm
Terry Stone

Tuesday, November 24th, 1:30 pm
The Wiersons

Sunday, November 29th, 1:30 pm
Oscar Stricklin Jr. playing piano

BINGO

Thursday, November 19th, 5:00pm
Eldridge Lions Club

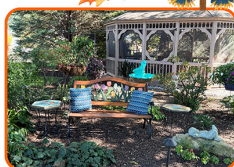
Sunday, November 22nd, 2:00pm
North Scott Clover Kids

Check out our Facebook page for updates on upcoming events that are open to the public!

"There is a calmness to a life lived in gratitude, a quiet joy."

- Ralph H. Blum

A special thank-you to Ken and Judy Klindt for welcoming our residents to your farm! This is always a favorite outing, and we look forward to visiting each year!



From the Desk of Happy Dan



As we welcome November, I'm looking back on another fun-filled October here at Grand Haven!

A special thank-you to Ken and Judy Klindt for inviting our residents to their farm! Everyone enjoyed the beautiful flower garden and getting pictures on the combine.

We also enjoyed great musical entertainment and Bingo with the QC Parrot Head Club and Eldridge Lions Club. Thank you to Martin Brothers for our Oktoberfest Happy Hour and to the Kiwanis and NSHS students for the delicious pumpkin pies!

November brings more excitement with our Veterans Day ceremonies, Fall Craft Market, music, and other fun activities. We'll also be busy decorating for Christmas and preparing our Thanksgiving meals!

I'm thankful for our wonderful residents, staff, families, and everyone who makes Grand Haven such a special place.

Wishing everyone a Happy Thanksgiving!

Warmly,
Happy Dan

November Birthdays!

Brady Determan	2nd
Theresa "Terry" Ruser	3rd
Donna Johnson	19th
Michaela Mink	19th
Debbie Frahm	20th
Jen Helean	23rd
Dean Tonkinson	24th
Barb Box	25th
Dan Collins	26th
Lois Czupka	26th
Paul Holzworth	26th
Lorena Whalen	27th
Ren Binns	29th

NEW RESIDENT

Herb Jones	307
Ronald & Terry Ruser	409
David Griffin	509 MC

STAFF ANNIVERSARIES

Simone Webster	4 years
Tiffany Warner	1 year

FALL CRAFT MARKET

NOVEMBER 14, 2026
10AM-2PM

201 E. FRANKLIN ST. | ELDRIDGE, IA

HOME DECOR | WINTER WEAR | BAGS & ACCESSORIES
BOOKS | GAMES | HANDMADE CRAFTS



MARINE CORPS RESERVE



Help Make the Holidays Brighter!

Grand Haven is accepting new, unwrapped toys for Toys for Tots now through the first week of December. Drop off your donation in our foyer and help bring joy to a child in need this Christmas!

Thank you to our resident Kathy Rhinehart for lovingly sewing teddy bears for our Moments Memory Care residents to stuff! Your kindness and talent brought plenty of smiles and laughter to our "Make a Bear" activity.



Thank you to Aimee from Visiting Angels for joining our residents for a fun pumpkin craft, tasty treats, and a game! We appreciate you bringing extra smiles to our day.



www.grandhavenretirement.com
563-285-4900
201 E. Franklin St. | Eldridge, IA 52748

NOVEMBER FUN FACTS

- Birthstones: Topaz & Citrine.
- Birth flower: Chrysanthemum.
- National Gratitude Month.
- Daylight Saving Time ends.
- Fall leaves continue to drop.
- Holiday shopping season begins.

JOKE of the month

Why did the cranberries turn red?
Because they saw the turkey dressing.



CANDIED YAMS

Prep Time: 15 mins Cook Time: 25 mins
Total Time: 40 mins Servings: 6

Ingredients

- 1 (29 ounce) can yams or sweet potatoes, drained well
- ½ cup butter, cut into pieces
- ½ cup brown sugar
- 1 ½ cups miniature marshmallows

Directions

- Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C).
- Arrange drained yams or sweet potatoes in an even layer in a medium baking dish. Dot evenly with butter.
- Sprinkle evenly with brown sugar, then cover with miniature marshmallows.
- Bake in the preheated oven until sweet potatoes are heated through and marshmallows are melted and golden brown, about 20 to 25 minutes, watching closely to prevent burning.