

STONERIDGE *Living*

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This beautiful poplar tree sculpture was installed in the Main Street lobby at StoneRidge Poplar Run on August 2. It was crafted by William Johnson, owner and artist at Iron Nature in Annville, a company that creates unique metal sculptures that reflect the nature of our Creator and the beauty of our natural world. The tree is just over 12 feet tall and seven feet at its canopy. It contains 440 brass and copper leaves, which were all hand cut with a plasma torch and then stamped to create the

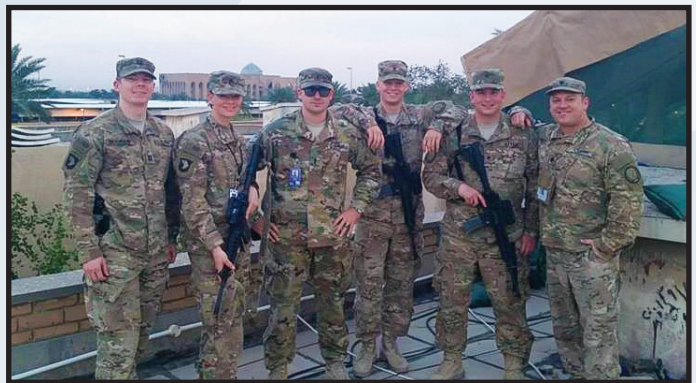
veins which gives each leaf its three-dimensional appearance. The trunk is made from steel which was heated and forged into the curvatures and textures needed to give the tree its realistic look. Bill has been doing this type of work for 15 years, and he focuses on themes of nature, sports and the Christian faith. Among his unique projects is a six foot in diameter crown of thorns which hangs in the lobby of a church in Jonestown.

Angel Bakers

Making Heavenly Treats

The residents at Church of God Home in Carlisle have been busy baking fun food and making our overseas soldiers very happy. About two years ago, they wanted a project that would show our military heroes just how often they are thought of and appreciated for all that they are doing for us back home and for the cause of freedom. That's when they learned about and joined the Angel Bakers team, which is part of Soldiers Angels. As part of this team, each month residents bake homemade treats and ship them to our deployed military heroes. To date, they have shipped many pounds of fresh goodies such as homemade Christmas cookies, candy, cakes and other delicious munchies. Each shipment always includes letters and notes of encouragement from the residents who helped bake that month's treats.

In July, the Church of God Angel Bakers received a special surprise when they were contacted by one of the soldiers stationed in the Middle East who received, among other goodies, a batch of delicious butterscotch Rice Krispie treats. Vic Vogel's letter



expressed how much he enjoyed getting a taste of something from home. "I am a U.S. soldier serving in Baghdad, Iraq right now, and I received a care package with some awesome butterscotch Rice Krispie treats with your name on the return address. Thank you so much for taking the time to send this to me and all of my office mates who were thrilled to dive into that box and take care of business in no more than 10 minutes! They were wonderful, and we really appreciate it. Hope all is well back in PA for you, and thanks again!" Vic was also kind enough to include a photo of himself and his other office mates to share with the residents. The Angel Bakers were thrilled that their efforts reached their destination and were well received. More information about Angel Bakers and other programs to help our troops can be found at www.SoldiersAngels.org. All of us at StoneRidge Retirement Living send a heartfelt thank you to all the Angel Bakers at Church of God Home!



GOING FOR THE GOLD

Church of God Home in Carlisle held its seventh annual Vacation Bible School for residents on four Monday afternoons in August. The theme this year tied into the Olympic games in Rio, and with each session, participants were encouraged to “Go for the gold!” Each week began with singing some favorite choruses, accompanied on the piano by Letort resident Katie Irwin.

Devotional thoughts focused on the theme were shared by Chaplain Bradley Moore (pictured below), who has been known to dress for the theme. This year was no exception. With each session, he dressed as a different Olympic athlete. Over the four weeks, participants learned a memory verse complete with motions to make it fun and easier to remember. The memory verse this year was Philippians 3:13b-14, “One thing I do: forgetting what lies behind and reaching forward to what lies ahead, I press on toward the goal for the prize of the heavenly calling of God in Christ Jesus.”

Each week was closed with special prayer for different nations. On the last day, medals were awarded to all the participants followed by an ice cream social. The offering from all four weeks was given to a mission project in Kenya which supports fish farming. Residents, team members and volunteers had a great time “Going for the gold”!



One Thousand and Counting



Doris was born on a farm outside of Rehrersburg, PA on what is now Airport Road. She and her late husband have five children, eight grandchildren and 13 great-grandchildren.

Doris Seiverling lives at StoneRidge Towne Centre in Myerstown, and she doesn't like just sitting around doing nothing. Four years ago, she joined a small group of “compassionate and caring friends” from Rehrersburg, PA who attend Little Swatara Church of the Brethren.

They have been doing various sewing projects for newborns and others in need for several years. “I have to do something; I can’t just sit. I like to keep myself occupied,” she said. Since joining the group, her project has been the creation of knitted baby caps for newborns at Reading Hospital. And not just two, three or 100 newborns, but all of the newborns. She recently crossed a threshold which had been a personal goal she set for herself, that of creating 1000 baby caps! The hospital is so delighted to benefit from this, and the other special projects from this group of friends, that they began supplying the yarn for their work. While having just completed 1000 hats, Doris has no intention of stopping or even slowing down, but she will continue to bless others with her sewing talents. This is truly a labor of love.

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Doris has been doing sewing crafts for most of her life. As a 10 year old 4-H member, she learned how to sew on a peddle-driven, treadle sewing machine. Now at 81, she tells people that she has “71 years of experience!” Later, she became a 4-H leader and even taught sewing during her time with the organization. Over the years, she made clothes for herself and her family, including shirts for her husband who passed away six years ago, and draperies, comfort tops and shawls. Her work is lovely, and she has blessed many people throughout the years with her creative gifts. She continues to assist her group in making lap throws and shawls for people in wheelchairs who are shut-ins, caps for people undergoing chemotherapy and, of course, baby caps.



S'mores anyone? This summer the courtyard at StoneRidge Poplar Run opened. It has two fire pits for sitting around, telling stories, singing songs and, of course, for making s'mores. Yummy!





The courtyard at Poplar Run opened this summer to warm reviews. Nicely designed and beautifully landscaped, it features a waterfall and koi pond, a wide variety of flowering plants and ornamental grasses, a very nice putting green and two fire pits. An outdoor kitchen and a pergola with table seating complete the lovely setting. Residents enjoy having meals served in the courtyard, spending evenings talking with friends and making s'mores.



Dressing the **STARS**

British singer Petula Clark, whose 60's hits include "Downtown" and "Don't Sleep in the Subway," had just exited from the stage for a quick costume change before she had to return. Unexpectedly, the zipper on her dress broke! This was not a problem for her dresser, who knew just what to do. With just seconds to spare, the dress was swiftly repaired with safety pins, and Ms. Clark was ready to make her entrance without skipping a beat. And, more importantly, no one in the audience was any the wiser. This was just an everyday occurrence in the life of a professional dresser like Karen Hollinger.

Karen has worked as a dresser since 1990, and she continues to do her trade for Hershey Entertainment Company. As such, she works at various venues including Hershey Theatre, Giant Center, Hershey Stadium and Hershey Park. Through the years she has dressed many stars including Cher, Elton John, Cathy Rigby, Rod Stewart, Bette Midler, Barry Manilow, Eartha Kitt, Petula Clark, Aerosmith, Bon Jovi, Bruno Mars, Rihanna, Paul Simon, the Rolling Stones and many others. But for Karen, like many who work in the theatrical support professions, it's not about glamor and hobnobbing with stars; there is a job to be done, and it's just another day at work.



Professional dressers are responsible for the wardrobe and accessories for performers. This includes all the dresses, gowns, suits, pants, shirts, hats, gloves, jackets, coats, socks, shoes, jewelry and specialty costumes. Whether it is for a rock band or a traveling Broadway show, the essentials are the same. For large Broadway shows, the process begins with “load in day.” This is the day when the trucks arrive with all of the costumes and sets for the show. The dressers, which could include as many as 15 for a large show, are on hand to unload the gondolas which contain the costumes for the cast. The costumes are then placed on rolling racks and the smaller items are grouped in plastic bins, and everything is taken to the dressing rooms. Amazingly, Hershey Theatre has six floors filled with dressings rooms! Before and after each performance, dressers prepare the costumes by laundering, ironing, steaming, repairing, beading, sewing on sequins, doing shoe repairs and fixing and cleaning jewelry. Each dresser is also given tracts which tell them whom they are to dress, when and what attire to use. These instructions also include specific cues within the performance so that the dresser knows precisely when the performer will make their exit, and where and just how much time they have before their next entrance.

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DRESSING THE STARS, CONTINUED FROM PAGE 9

On show day, the dressers wear all black attire with no jewelry that can easily snag a costume and hold up a quick change. It is a highly stressful business, often allowing two minutes or less to make a change. The dresser waits in the wings and works nearly in the dark with just a small flashlight in their mouth to illuminate what they are doing. Then there is Disney on Ice where everything, including backstage and the wings, is also on the ice. Given this, it is not unusual for dressers and the other stage hands to slip and fall on the ice making their stressful jobs all the more difficult. One time a performer was just ready to make her entrance when the heel of her shoe broke off. With moments left before her cue, quick thinking led Karen to remedy the situation by simply breaking the heel off of the other shoe. That worked just fine, the show went on and no one knew the difference.

Another time, Elton John came to Hershey's Giant Center for a one-night performance. For that single performance, Karen had to steam 24 tuxedos, iron 36 shirts and polish 12 pairs of shoes. When he came to get dressed before the concert, he selected just one tuxedo, one shirt and one pair of shoes. The rest of the wardrobe was immediately repacked in the traveling gondola for the next engagement. A dresser never knows what to expect and has to be prepared for anything.

Most of the performers are there to do a job, and they keep everything on a professional level and typically do not engage in small talk. However, Karen fondly recalls one of the more memorable performers, Paul Simon. She explained how Paul Simon was "talkative, pleasant and personable with everyone involved with the show." Some of the other performers could be a bit condescending. But, Paul Simon stayed on, asked questions of everyone and showed interest in them and in the region. Then there was Barry Manilow. After his concert was over, he sent Karen a huge bouquet of flowers as a thank you for all of her good work. That was a kind gesture and a pleasant surprise!

Karen has been involved with theatre for most of her life, having been an actor in dinner and regular theatre venues. Prior to working as a dresser, Karen also worked as a travel agent. Her husband, Larry, worked as a theatrical stagehand and also as a dresser for 30 years. Actually it was he who got her involved with work as a dresser, a profession she truly enjoys. The theatre is a place filled with creativity and high energy, and it is easy to thrive on that energy. Karen and Larry live in a cottage at StoneRidge Poplar Run in Myerstown.



Pennsylvania Dutch Chicken Pot Pie



This is a family recipe from Schoolyard Square Head Cook, Cindy Martin. Most people think that chicken pot pie is a meal served in a pie shell with a crust on top. These are often called meat pies. Chicken pot pie is a Pennsylvania Dutch meal that resembles a stew. It is best served with a side of lettuce with hot bacon dressing. It will fill you with comfort and soothe your soul as the weather gets cooler. Serves 4.

INGREDIENTS

1 whole chicken, cooked and deboned, reserve the broth
 1 onion, chopped
 1 cup celery, chopped
 ½ cup carrots, chopped
 5 potatoes, peeled and cut into bite-size chunks
 5 chicken bouillon cubes
 6 cups water

Dough

3 cups all-purpose flour
 1 teaspoon salt
 2 teaspoons baking powder
 4 tablespoons butter
 2 eggs
 6-8 tablespoons cold water

Hot bacon dressing

3 eggs
 1 cup vinegar
 2 cups sugar
 4 cups water
 5 slices of cooked bacon, crumbled

PREPARATION

Dough: Stir together flour, salt and baking powder. Add butter and mix thoroughly by hand. Add eggs and enough water until dough is stiff. Roll out dough on a lightly floured surface to form a rectangle, rolling dough as thin as possible. Cut dough using a pizza cutter into 1 ½ inch squares.

Pot pie: Place onion, celery and carrots in chicken broth and add 6 cups of water and 5 chicken bouillon cubes. Cover and bring to a boil, cook until vegetables are soft. Add deboned chicken and return to boil. Drop dough a handful at a time into the boiling pot. Stir after adding each handful of squares to prevent them from sticking together. Add the diced potatoes and cover. Let cook for about 30-45 minutes until the dough squares are cooked thoroughly. Be sure to stir frequently as the dough may stick to the bottom of the pot.

Hot bacon dressing: Whisk together ingredients in a sauce pan and cook until hot. Thicken mixture with ¼ cup of flour and ¼ cup of cornstarch mixed with water. Add bacon when thickened. Serve over torn lettuce.

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StoneRidge Retirement Living is the parent company of four retirement communities in South Central Pennsylvania. These communities include StoneRidge Towne Centre (717.866.6541) and StoneRidge Poplar Run (717.866.3200), both in Myerstown, Church of God Home in Carlisle (717.249.5322) and Schoolyard Square in Pine Grove (570.345.4075). Visit us online at www.StoneRidgeRetirement.com.



This summer, StoneRidge Poplar Run was abuzz with activity. Among the major events were a Splash Party, with games in and around the pool, and Going Coastal, a week filled with entertainment and fun. Going Coastal highlighted several activities such as a Mermaids versus Pirates game, musical entertainment, a cruise on the Pride of the Susquehanna paddleboat in Harrisburg, a Gilligan's Island skit and a Beach Boys Surfin' Safari dance sketch featuring staff as the actors and dancers. The weeklong series culminated with a grand Hawaiian Luau, which included a whole roasted pig, coconut shrimp with sweet chili sauce, sweet potatoes with mango butter, fried rice, a Tahitian blend of vegetables, roast chicken and, of course, many luscious desserts. It was all wonderful and very tasty, too.

The Mermaids versus Pirates game was a favorite event. Teams of residents were dressed as (you guessed it) mermaids and pirates and answered questions about the beach for points. And did they all have a fun in their roles. Pictured is Merrill Kaufman playing his part to a tee. The pirates were sneering and shouting "Aaaarrrrggghhhh," "Ahoy, Matey" and other pirate expressions, while the mermaids showed off their tail fins. Frankly, it was hilarious! You should have been there. StoneRidge Retirement Living is all about just that - Living!