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Craft a Cute Scarecrow

This friendly scarecrow will help you have a happy harvest.

Materials:

- Glass jar with lid
- Paintbrush
- Acrylic craft paint, tan and orange
- Black marker
- Glue stick and/or hot glue gun
- Two large identical buttons
- Scissors
- Burlap fabric
- Ribbon
- Natural raffia

Directions:

Remove lid from jar. Paint outside of jar with tan paint, applying multiple coats if necessary. Let dry.

About halfway down the jar, paint on an orange triangle for the scarecrow's nose and let dry. With a black marker, draw a smile beneath the nose. Add "stitch" marks to the mouth and all three sides of the nose.

Hot-glue the buttons above the nose as the scarecrow's eyes.

Cut a large circle out of the burlap that's about 4 inches wider than the lid of the jar. Center the circle on top of the lid and glue it in place. Screw the lid onto the jar. Wrap a piece of ribbon around the top of the jar to push the excess burlap down to resemble a hat's brim. Glue the ribbon to secure.

Tie some strips of raffia together and glue them to the jar, beneath the hat, to resemble the scarecrow's hair.

October 2024

Resident Birthdays

Alice Lee- 10/06/1940
Mable Jones- 10/18/1930
Mary Mattingly- 10/26/1923
Carol Carlo- 10/31/1941



Frankenstein Friday

The last Friday in October gives a spine-tingling tribute to the "mother" and "father" of Frankenstein: Mary Shelley, who wrote the novel in 1818, and Boris Karloff, who brought the iconic monster to life on screen in 1931.

Blueberry Cheesecake Rolls

Ingredients:

1 package crescent roll dough
8 oz. cream cheese, softened
1/2 cup granulated sugar
1 tsp. vanilla extract
1 cup blueberries (fresh or frozen)
1 tbsp. lemon zest
1/4 cup powdered sugar (for dusting)

Directions:

Preheat and Prep:

Heat oven to 375F (190C) and lightly grease a baking sheet.

Prepare Dough:

Unroll crescent dough and press seams to form a single sheet.

Prepare Filling:

Blend softened cream cheese,

sugar, and vanilla extract until smooth.

Spread Filling:

Evenly spread the cream cheese mixture on the dough.

Add Blueberries and Zest:

Scatter blueberries and sprinkle lemon zest over the cream cheese.

Roll Up:

Carefully roll the dough into a log.

Slice and Arrange:

Cut the log into 1-inch rounds and place them on the baking sheet.

Bake:

Bake for 15-20 minutes until golden brown and bubbly.

Dust with Powdered Sugar:

Cool slightly before dusting

with powdered sugar.

Serve and Enjoy:

Enjoy your rolls warm from the oven.

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Calories per Roll:

Approximately 200 kcal

Tips:

Thaw and drain blueberries to avoid excess moisture. Try different flavors like raspberry lemon or Nutella banana. Store leftovers in an airtight container for up to 3-4 days or freeze for 1-2 months. Reheat to enjoy. Enjoy these delightful treats with your favorite hot beverage.

