Our Residents had a great time picking apples at Barden’s Family Orchard in North Scituate. We enjoyed the wonderful weather and the homemade apple cider!

October is: Breast Cancer Awareness & Emotional Wellness Month
Please remember to take care of you!

UPCOMING EVENTS
October 7th: 1:00
Music with Luke Jackson

October 13th 2:00
Mad Science Show Marvels of Motion

October 14th 10:30
OUTING
Pumpkin Picking at Jaswell’s Farm

October 19th 2:00
Music w/ Bobby B.!

October 21st 11:45
OUTING
Texas Roadhouse

October 26th 2:00
Music with Frank P.!

Please join us for in-house activities!

CHOCOLATE CHIP PUMPKIN BREAD
2 cups granulated sugar
1/2 cup butter, softened
3 large eggs
2 teaspoons vanilla extract
15 ounces canned pumpkin
2 3/4 cups all-purpose flour
1/2 teaspoon baking powder
1 1/2 teaspoons baking soda
1 teaspoon salt
3/4 teaspoon ground cinnamon
1/4 teaspoon ground cloves
1/4 teaspoon ground nutmeg
1/2 cup milk
12 ounce package Chocolate chips

Instructions
Preheat oven to 350 degrees F.
Line the bottom of two 8.5 x 4.5 inch loaf pans* with a piece of parchment paper. Spray all over with cooking spray.
Add the sugar and butter to a mixing bowl and beat with an electric mixer until well combined. Add eggs, pumpkin and vanilla and mix to combine.
In a separate bowl mix together flour, baking powder, baking soda, salt, cinnamon, cloves, and nutmeg.
Alternately add flour mixture, then milk to pumpkin mixture, starting and ending with flour. Fold in chocolate chips at the end.
Pour the batter into prepared pans. Bake at 350 for 45-55 minutes or until a toothpick inserted comes out clean. Cool for a few minutes in the pan before inverting onto a wire rack to cool.
Mini loaves will bake for around 25-35 minutes.