



BROWNING Masonic Community

COMING SOON!
New Pavilion
Check out
Page 6
to learn
more!

WHERE LIFESTYLE SPARKS NEW BEGINNINGS

A newsletter brought to you by Browning Masonic Community

JANUARY | FEBRUARY 2021

EXECUTIVE DIRECTOR'S CORNER



By Tara Lloyd,
Executive Director

Who's excited for 2021? Did I hear an AMEN? It has been a difficult year for everyone and we are ready to see it in a rear view mirror. I've appreciated that saying "We are in this together" because at some level or another the entire world has walked through this as one together. As a people we have shown our resilience as we changed our routines and found new ways to connect with each other. Today, I know Zoom, I can start a Zoom meeting and I can even change the background to make you think I am on a beach while meeting with me.

I have been a part of groups that have helped provide food for those in need. I have also donated supplies for people who work with organizations that have given technology to help homebound people see their loved ones. I've developed a higher awareness to the blessings that are around me even in difficult times. I hope you have been able to see the good even in the hard times of 2020.

Our community members and staff here at Browning Masonic Community have stories to tell about parades that we put on to lift our spirits. We have learned new games to play together online, as well as hosting trivia remotely. We even have happy hours that get drinks delivered to your door. While I know we will remember these unique days, we are also looking forward to safely having everyone back in person again.

The months ahead are looking bright. Construction has begun on a new elevator in our four-story assisted living building. We have an outdoor pavilion with entertainment space under construction. Plans are now underway for 8 more villas to begin next spring. While the last several months felt bleak, this coming year is already offering so much.

I can speak for the rest of the Browning family, we'd love to meet you, and we'd like to share how this community can be your home. Drop us a note or give us a call. 2021, AMEN to your arrival! We can't wait to see all that is in store.

Do you know someone who would enjoy receiving this newsletter? Or would you like to be removed from our mailing list? Contact Molly Good at (419) 909-3829 or mgood@ohiomasonichome.org. www.bmcohoio.org

LET'S GET SOCIAL!



Join Us on Facebook at www.facebook.com/BrowningMasonicCommunity.

**TAKE A LOOK AT THE
BACK PAGE FOR OUR BEST
FINANCIAL ADVANTAGE
EVER!**



Coming in 2021: New Villas! Call today for more information on your new custom home at Browning!



COME JOIN US!

Check out interesting facts about Browning Masonic Community in the boxes like this throughout the newsletter.



New Home – New Adventures – New Memories

What other communities spend time emphasizing, Browning has made standard? Enjoy luxurious amenities from the comfort of your farm or garden view apartment while receiving what you need. Maintain your independence while taking advantage of once weekly housekeeping, laundry services, linen services, three home cooked meals a day, and assistance at the push of a button. At Browning, luxury comes standard!

**Contact Molly Good today for more information or a personalized tour!
(419) 909-3829 | mgood@ohiomasonichome.org**



ON THE Chopping Block

DELECTABLE RECIPES
FROM OUR EXPERT STAFF!

Did you know Browning's campus was lit with 600 luminaries at the Old Fashioned Christmas Event?



Chef Gary's Carne Asada

- Ingredients:
 - 1/2 cup freshly chopped cilantro leaves
 - 1/3 cup olive oil
 - 1/4 cup reduced sodium soy sauce
 - Juice of 1 orange
 - Juice of 1 lime
 - 4 cloves garlic, minced
 - 1 jalapeno, seeded and diced
 - 1 teaspoon ground cumin
 - Kosher salt and freshly ground black pepper to taste
 - 1 1/2 pounds flank steak
1. In a medium bowl, combine cilantro, olive oil, soy sauce, orange juice, lime juice, garlic, jalapeno, cumin and 1 teaspoon pepper; set aside 1/2 cup of the mixture in the refrigerator until ready to serve.
 2. In a gallon size Ziploc bag or large bowl, combine steak and remaining cilantro mixture; marinate for at least 4 hours to overnight, turning the bag occasionally. Drain the steak from the marinade. Preheat grill to medium high heat. Pat steak dry and season to taste with salt and pepper.
 3. Add steak to grill, and cook, flipping once, until desired doneness, about 6 minutes per side for medium rare. Let rest 5 minutes.
 4. Thinly slice steak against the grain and serve with reserved 1/2 cup cilantro mixture.

DID YOU MAKE IT? POST A PICTURE OF YOUR CREATION AND TAG US ON FACEBOOK FOR A CHANCE TO WIN A GIFT CARD!

NEW BEGINNINGS ACADEMY

Learn a new skill. Start a new hobby. Spark a new interest.

Nurture your intellectual health with our fun and engaging New Beginnings Academy Classes. Get started on your new beginning today.

Visit us at www.omhacademy.org.



Welcome to:
Social Media
for Seniors



How to Buy Red Wine
In a sea of wine

Lifestyle

at
Browning Masonic Community

Apart Together

Did you know an outdoor gathering space, Hartzell Pavilion, is under construction at the Water's Edge Villas!



Resident Shirley P. worked hard with Chef Gary Lay to create over 100 containers of apple butter to give out at November's Farmers Market.



Christmas time is one of our favorite times of the year at BMC! Our Old Fashioned Christmas event is a great way to check out the lights on campus. With car turnouts of 140+ annually, we have been thrilled to provide a local tradition to Waterville and the surrounding areas.

Did you know Browning's 2020 Trick or Treat event had nearly 125 costumed guests?

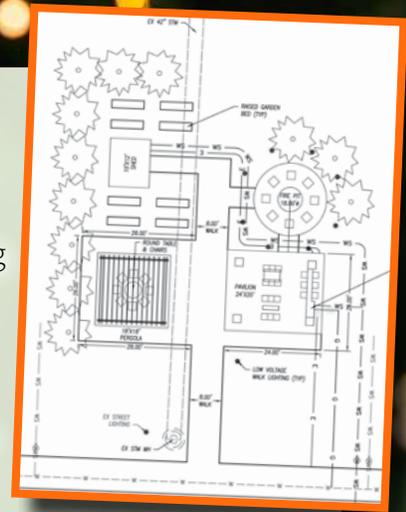
I'M LOOKING FORWARD TO...

Community members at Browning Masonic Community (BMC) are excited for the construction to begin on their new outdoor relaxation area. It will be an A-Frame pavilion with an outdoor kitchen, pergola, fire pit, raised gardens and a shed. This new area will be a gathering place for those living at BMC. People wishing to plant and maintain a garden will be able to do so. Gardening tools and planting areas and boxes will be provided to ensure all who wish to participate have the opportunity.

This project will build upon the relaxing, social atmosphere at BMC and will add to the natural beauty of the campus. This will be the perfect place to hold parties and picnics in the spring, summer and fall.

The pavilion will be named the "Jack Hartzell" Pavilion in honor of the outstanding work that he has done as the Chairman of the Board for BMC.

Browning Masonic Community appreciates the generous donations made through The Ohio Masonic Home Foundation that is making this project possible.



THE OHIO MASONIC HOME FOUNDATION

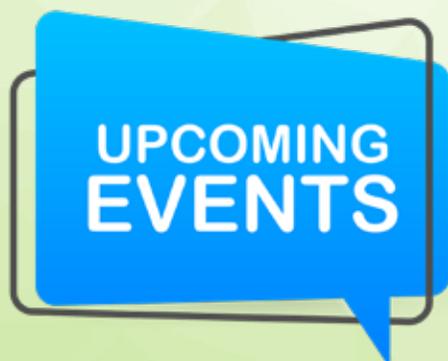
Keeping Life in Balance

The words SOCIAL WELLNESS seem a bit laughable these days. Staying social during these times has certainly been a challenge. As we look forward to the year ahead, there is a lot of uncertainty that either puts our social lives on hold or make it simply nonexistent. Social wellness is a crucial component to overall health. Studies show that 60-year-olds who visited with friends almost daily were 12 percent less likely to develop dementia than those who only saw one or two friends every few months. While planning for the New Year, be sure to "Take a look" at your social calendar and give a few of these tips a try in order to keep your social wellness in balance.



Tips for staying socially well

- Schedule a daily call to friends and family
- Join online Lifelong Learning opportunities- Like those available in the OMH New Beginnings Academy!
- Virtual happy hour or card games with friends
- Avoid negative gossip- With so much weighing us down this past year, we can keep a positive mind when we remove the negativity in our conversations
- Volunteer virtually- With opportunities to read to children, or simply lend an open ear, there are plenty of ways that we can engage virtually to volunteer.



Pop on Over: Popcorn Drive Thru! **Thursday, January 14 - 2-4 PM**

Enjoy a variety of Rachel Michael's Gourmet Popcorn to go: Popped in Toledo!

Surprise your Sweetheart: Valentine's Day **Thursday, February 11 Delivery Date**

Call Browning to plan a complimentary surprise delivery to your loved one!

For more information contact Molly Good
at (419) 909-3829 or mgood@ohiomasonichome.org.

OMH RESOURCE CENTER: GOOD THINGS ARE HAPPENING...

The Resource Center works closely with the community members throughout all three of our campuses. Through Aging in Place we are able to identify life changing needs for our community members and communicate those needs throughout the various Interdisciplinary team members. At times the needs that we coordinate can change whether a resident can remain in our Villas and/or if additional support is needed through Assisted Living. Transitioning from Independent Living to Assisted Living is a major decision. Through our continued partnerships and communication we work to ease the burden and stress related to making that decision. Through regular communication with the campus and our Partners in Care we have community members that have the opportunity to experience a short-term stay in our Assisted Living to make a decision on what is best for them moving forward.



Marilyn Buehrer is a community member that has worked with the campus and Resource Center to assure that she continues to receive the services and resources needed to maintain her independence within BMC. Whereas there are opportunities for a respite stay at Browning Masonic Community there are also in-home services available and transportation through the Masonic Volunteer Program that can assure her needs are met whether in our main building and/or in our community.

If you or someone you know needs assistance call us toll free at 877-881-1623. We are here to help whether you live at Browning Masonic Community or elsewhere.

Did you know Browning is home to 37 villas and is actively expanding in 2021?



EMPLOYEE SPOTLIGHT

BRET MORRIS, WAIT STAFF, LPN

During high school 8 years ago, Bret put in an application at Browning Masonic Community to serve home cooked meals to those who live on campus. It didn't take long for Bret to fall in love with the community members and learn their favorite foods! During her time at BMC, Bret has explored different ways to utilize her talents both on the nursing team as a Resident Assistant and her continued employment in the kitchen. In November, Bret graduated from college (all while utilizing the tuition reduction program and being on the team at Browning) and received her nursing degree! Bret is excited to begin her career as a nurse at Browning and begin to serve those she loves from a clinical perspective. When asked about the great work Bret provides, her supervisor Chef Gary Lay stated, "The nursing team is very lucky to have a dedicated nurse like Bret". We love having Bret as a part of our Browning Masonic CommunityFamily!



Thanks to the OMH Print Shop for the design and printing of your newsletter.
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WE'RE EXCITED!

We also have an on-line version of our six times a year newsletter and calendar.

For more information contact Molly Good at (419) 909-3829 or mgood@ohiomasonichome.org.



TAKE ADVANTAGE NOW!

As we reflect on this past year and look forward to the year ahead, we recognize that the COVID-19 pandemic has touched all of our lives. While this has impacted how we interact with one another, it has not affected our commitment to enhancing the lives of all we serve. As part of that commitment we have created solutions to help make your move to our community a smooth and exciting one. "Take a look" at some of our best financial advantage packages we have ever offered!

For more information contact Molly Good at (419) 909-3829.

ADVANTAGES INCLUDE BUT NOT LIMITED TO

PAID PACK
AND MOVE
SERVICE

HOME
STAGING
FOR
PRE-SALE

HOME
FURNISHING
OPTIONS

TRAVEL
CREDITS TO
KEEP YOU
EXPLORING

UNIT
UPGRADES

RENT
CREDITS