

September 2022



COOPERSVILLE.....(616) 997-9253 www.coopersvillefountainview.org

Celebrating September

Classical Music Month

Hispanic Heritage Month

September 15–October 15

World Letter Writing Day

September 1

Labor Day (U.S.)

September 5

Grandparents' Day

Patriot Day

September 11

International Talk Like a

Pirate Day

September 19

World Alzheimer's Day

September 21

Rosh Hashanah Begins

September 25

Fall Foliage Week

September 25–October 1

Ancestor Appreciation Day

September 27

Dates to Remember

Baruch Senior Ministries 25th

Anniversary Celebration!

Wed., Sept. 28 1:30-5p

Can Drive Fundraiser

Oct. 3-23

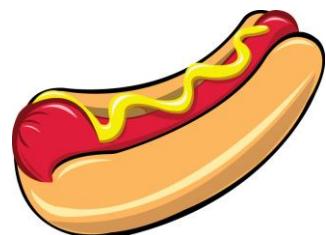
Outback in Trailer

Yardsale: Early Bird Bash

Music, Food, Sale, & beautiful evening!



The Vineckis



Race to the Finish

Each Labor Day, 20,000 visitors swarm the ranch of Dan and Peggy Eoff in Clinton, Arkansas, for the annual National Championship Chuckwagon Races. The idea started off simple enough in 1986. Dan and Peggy wanted to throw a party over Labor Day weekend. To make it interesting, Dan suggested racing chuckwagons. Eight drivers took part in that first chuckwagon race. Today, 150 teams compete in five divisions to take home the title of national champion.



The race has few rules, but following those rules is often the key to victory. Each team consists of three people: a driver, a cook, and an outrider who rides a horse alongside the chuckwagon. At the start of the race, the cook and outrider stand outside the chuckwagon on the ground. At the judge's signal, the cook loads the stove into the wagon and climbs aboard. When the starting pistol is fired, the outrider loads a tent into the wagon, climbs into the saddle, and must race the chuckwagon to the finish line. The outrider must pass the finish line before the chuckwagon, and the chuckwagon must pass the finish line with the cook, driver, tent, and stove intact. With four teams, several animals, and 20,000 roaring fans, the race is far from easy.

The chuckwagon was invented by a Texas rancher named Charles Goodnight around 1866. Faced with the prospect of driving 2,000 longhorn cattle from Texas to Colorado, Goodnight proposed retrofitting an Army surplus wagon with cabinets, shelves, drawers, a durable worktop, a barrel for holding water, and plenty of space for storing cowboys' bedrolls and blankets. Since cowboys called their meals *chuck*, it made perfect sense to call this wagon the *chuckwagon*.

Of course, chuckwagons weren't made for racing. Old cowboy legends tell of how, at the end of a cattle drive, cowboys would race into town to spend their pay, and the last one in had to buy drinks for all. Cooks would race in on their chuckwagons. Chuckwagon racing as a spectator sport originated at the 1923 Calgary's Stampede.

Happy
Birthday

Agnes Cheyne.....	5
Shirley Heyt.....	6
Amy Whiteman.....	13
Julianne Richards.....	23
Carl Zimmer.....	27
PJ Jones.....	28

WELCOME

Richard Ponshair, Bonnie Bonnema, Vera Czuhai, James Riplo and Keith Beuschel to Fountain View! We are so glad that you are here.



Dancing Through History



Waltzes. Foxtrots. Tangos. Quicksteps. Rhumbas and mambos. Ballroom dancing takes many forms, which should make it easy to find a style that suits your tastes during Ballroom Dancing Week from September 16–25.

Just as the Renaissance brought many important milestones in the fields of art and science, so too did the era leave its mark on dancing. Dance had long been separated into two different forms or styles. One type of dance was practiced openly and in public, while another type was practiced by the aristocracy and royalty behind closed doors during special occasions. This type of formal dancing was first recorded in 1588 by the French cleric Jehan Tabourot, writing under the pen name Thoinot-Arbeau.

Most of what we know of the origins of ballroom dancing comes from Thoinot-Arbeau's *Orchesographie*, a study of the social dances of the French aristocracy. The book presents a description of the popular dances of the day, information on how one should behave in the ballrooms of the rich and powerful, and the interactions between dancers and musicians. Shakespeare depicted many of these dances in his stage plays, which popularized them beyond the private manors of France.

Two dances helped propel ballroom dancing into a worldwide phenomenon. In 1650, the French King Louis XIV took up dancing the minuet. For the next 200 years, the minuet would spread to ballrooms in every corner of France and solidify ballroom dance as a social practice. As the minuet faded, the waltz took hold. At first, many balked at the scandalous way partners dancing the waltz held each other close. Soon, however, everyone was waltzing. Those craving new dances invented the polka, mazurka, and schottische. To accommodate the dance craze, new ballrooms were built in cities and hotels. Dancing was no longer just for the rich but a pursuit for anyone willing to give it a try.



Blessed to have had the Anthony family work at Fountain View this summer! (L) Mom, Tiffany, continues to work on-call after returning to employment as a Coopersville Young Adult Services Instructor. (C) Son, Ty, a CHS senior, helped in the Life Enrichment Dept. (R) daughter, Tess, was a caregiver and is back at Albion College studying pre-med/ Bio Chemistry. All were a big asset to our facility with big hearts! Thank you, Anthony family.

Dining In



Something transformative happened on September 10, 1953. Swanson introduced the TV dinner, and it was an instant success. Swanson was a nationally known food brand famous for its poultry. After an abysmal Thanksgiving in 1952, Swanson found itself with 260 tons of leftover turkey. Swanson salesman Gerry Thomas sketched the idea of a three-sectioned tray, one that could act as both a cooking and serving tray. Savvy Swanson advertisers linked the new frozen food trays with the exciting new appliance of the era, the television, naming it the "TV dinner" and even designing the packaging to look like a tv. Swanson sold 10 million units in its first year, and cooking was transformed forever.

Living the Sweet Life

Milton Hershey, born on September 13, 1857, is remembered for giving the world its most famous chocolate bar. But Hershey was much more than a chocolatier. He was a passionate philanthropist who built an entire community for the benefit and well-being of his workforce.



Hershey failed at two confectionary businesses before finally moving to Lancaster, Pennsylvania, where he started making homemade caramels. He had learned the key to making delicious caramels in Denver, Colorado, and fresh milk was his secret ingredient. He also devised a plan to sell caramels in bulk. When he secured a huge order to sell his caramels in England, Hershey was able to pay off his debts, buy more equipment, and expand his business to chocolate.

Just as Hershey had perfected his own recipe for caramel, he concocted his own recipe for milk chocolate. In 1903, he built a factory that employed the latest technology and mass production techniques. He could now sell his chocolate bars nationally, and his Hershey bars became the first nationally marketed chocolate bars in America.

Just as Hershey understood the importance of developing his own recipes, he also understood the importance of nurturing his workforce. He established the Hershey Industrial School in 1909, a private boarding school that offered educational opportunities and work training for orphans. This was the first step in building an entire community around the factory that included housing, businesses, churches, and even a public trolley system. Buildings enjoyed the luxury of full electrification, indoor plumbing, and central heating. Hershey built a school to educate the children of his employees. He established a charitable foundation to provide educational and cultural opportunities for residents, including the construction of the Hershey Museum, Gardens, and Theater. Hershey gave America sweet treats, but he gave his employees something more: a sweet opportunity to live the American Dream.

Leadership Team

Connie Clauson

Chief Operating Officer

Kelly Smith

Regional Operations Director

Lindsey Braun

Administrator

Nancy Brewer

Business Manager

Andrea Steffes

Life Enrichment & Volunteer Director

Gary Lutz

Food Service Director

John Lutz

Maintenance Director

Tara Frazier

Staffing Director

We will sadly miss...

Doris Schilleman and Vera Czuhai who recently passed away. Our thoughts and prayers are with their families and friends!



Check out & Support our team:

BIKING FOR BARUCH
“Moving for Miles”