

MINERAL SPRINGS CENTER, INC

MSC HAPPENINGS

Merry Christmas and a Happy New Year

Love

To make your
Memories brighter.....

Peace

To make your
Heart at rest.....

Joy

To make your
Celebration

Friends



Tonya
 Stacey Nina
 Daniel
 Jason
 Kari
 Billy
 Daisy
 Pam
 Kelly
 Kathy
 Tim
 Barbara
 June
 Cristina
 Jessica
 Newt Shelly
 Joann
 Penny
 Angie
 CHRYSTAL
 LITA Rick
 Emily
 Conni
 Conni
 Kelli
 JUNE SCOTT
 Lawrence DeWayne
 Marlene
 Sharon
 Veronika
 David
 Tammy
 Robbie
 Carl
 Joyce
 Robin
 David
 Linda S
 Scott
 Joy
 Herbet
 Britany
 Sharon
 Robbie
 Rick

Thank You

- Thanks to the North Georgia Physical Therapy for the donation of a wheelchair
- Thank You to the Family of Dr. and Mrs. Bill Campbell for the monetary donation which was used for new chairs in the Pre Voc and Day Hab programs
- Thanks to Disc Jockey, James Hooper for the music at the Halloween Party
- Thank You to Mr. and Mrs. Mike Johnson for the Pizza Party held on November 13th in honor of their son's birthday
- Thanks to The Village Restaurant for catering our yearly Thanksgiving Lunch that had to be rescheduled due to bad weather
- Thank You to the Order of the Eastern Star for the yearly luncheon held on December 13th and for the gifts of three Kindle Fire Tablets



Upcoming Happenings

- JANUARY 2 & 3, 2014 MSC CLOSED FOR TRAINING
- JANUARY 6, 2014 MSC OPEN
- FEBRUARY 14, 2014 VALENTINE PARTY

Welcome New Staff

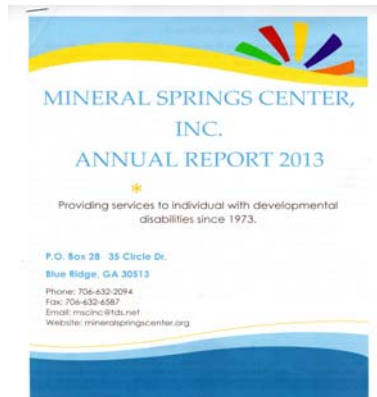
Annual Report 2013



Sharon Burke



Britany Green



To receive a copy of Mineral Springs Center Annual Report please call 796.632.2094 or email mscinc@tds.net.

Procedure When MSC Closes for Inclement Weather

When the county school system is closed due to inclement weather Mineral Springs Center will also close and an announcement is made on the local radio stations. Mineral Springs Center staff will call the consumers and advise them of the center being closed. Should it become necessary to close early due to weather conditions, staff will telephone each individual's home and let the family/caregiver know we are closing early and what time MATS is picking them up to bring them home.



Halloween Party



First Place, Billy
Fredie Cougar



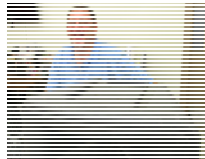
Second Place, Daisy
Cat Woman



Third Place, Steve
Papa Smurf



DJ, James Hooper



Eastern Star Lunch



Wish List

Our individuals can always use some help from generous people in our community who wish to donate items. Some of the items needed are: Cash donations, adult sweat pants size large & extra large, disinfectant wipes, adult wipes, scrapbooking supplies, craft foam craft foam stickers, board games, large piece puzzles, wooden knob puzzles, pre-school and school age books, information books, dry erase board with markers, Leap Pad, IPAD, Kindle Fire, Blue Ray player, and all kinds of Bingo prizes. Mineral Springs Center is a private, non-profit corporation under section 501 (C) (3). Donations are accepted and tax deductible donation letters given upon request.



MINERAL SPRINGS CENTER, INC

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Mineral Springs Center provides community integration, facility training and employment to adults with developmental disabilities who live in Fannin and Gilmer Counties to help them reach their highest potential of *independence and best quality of life*



Accredited by CARF

MSC Newsletter Volunteers

Robbie, James, June, Kari, Candi, Joy, & Lynn

Walnut Cake

In Memory of Artie Woodring
{David 's mother}

- | | |
|----------------------|-------------------------|
| 1 1/2 cups sugar | 1 1/2 tsp. salt |
| 1 cup shortening | 3/4 cup milk |
| 3 eggs | 1 tsp. orange flavoring |
| 2 1/2 cups flour | 1 tsp. almond flavoring |
| 2 tsp. baking powder | 1 cup walnuts |



Cream sugar and shortening, add eggs and beat until creamy. Stir flour and dry ingredients together, and add alternately with milk. Add flavoring and walnuts. Pour batter into a 9 x 13 pan or 2 round pans. Bake at 350 ° for 35 to 40 minutes.

Icing

- | | |
|---------------------------|-----------------------|
| 1/2 cup butter, softened | 1 tsp. vanilla |
| 8 oz. cream cheese | 1 cup chopped walnuts |
| 1 box confectioners sugar | |

Cream together butter and cream cheese. Mix sugar in butter mixture. Add vanilla. Stir in nuts. Spread over cake layers.