



THE BRIDGE

Connecting People and Communities



Scott L. Swanson
President/CEO

To family and friends of The Danish Home

We are doing everything right. If you research how to extend your life expectancy, we can confidently put a check mark next to all of the important factors leading to a long, healthy and independent life.

- ✓ Exercise regularly – At the Danish Home, we offer daily exercise classes including stretch and strength, swing and sway and more.
- ✓ Keep your mind engaged – Trivia, news and reviews, Scrabble and other word games...all are part of our weekly schedules.
- ✓ Maintain a healthy diet – Chef Roger provides fresh and healthy meals three times daily.
- ✓ Spend time with friends – Our many activities and events encourage social engagement.

Our residents are living longer, and even more importantly, healthier lives. Therein lies

the challenge. It is increasingly common for even those who have planned carefully to outlive their financial resources. And then what?

We are grateful for all of the ways in which The Danish Home Foundation is supported... through donations, matching gifts, appreciated securities and more. We are especially proud of the fact that residents, family members and friends have thought to include The Danish Home in their estate planning. They know that in making our Foundation a beneficiary, they are helping to ensure the continued care of residents who outlive their financial resources.

In fiscal year 2014, The Danish Home Foundation paid in excess of \$640,000 in charitable care for our residents. This is made possible through the benevolence of our friends who support The Danish Home Foundation.

Scott L. Swanson, President/CEO

LIFE AT THE DANISH HOME

Technology Brings the World Closer to The Danish Home

The wonders of modern technology allowed residents of The Danish Home to visit streets in Copenhagen, which they haven't walked on for decades. Earlier this year, Robin Decker, life enrichment director at The Danish Home purchased *It's Never 2 Late* (IN2L), a technology system that allows seniors, regardless of experience or abilities to use the computer and Internet, easily and engagingly. "I like everything about this system. Everything," said Robin. Created specifically for seniors, IN2L utilizes touchscreen technology, can be projected on large screens for easy viewing, and is mobile.



One of her favorite features is IN2L's ability to make Google Earth accessible to the residents. "We've 'gone' to Denmark on Google Earth. We 'went' to a street in Copenhagen where one of the residents lived 40 years ago.

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**Important Note
from Scott**

Too often I meet seniors who have not made their wishes known through a will or Power of Attorney for Property or Health Care. No one wants to think about estate planning but everyone should. You've worked hard and saved carefully. The next thing you need to do is determine what will happen to your property in the event of your incapacity or upon death. It is critical to document your wishes while you are able to do so. Regardless of the size of your estate, nor the state of your health, this planning is vital.

If you do not make your wishes known, decisions will be made for you, and not necessarily in the way that you might have wished. Do not let the courts determine where your property goes.

While contemplating your estate planning, please keep The Danish Home Foundation in mind. By naming us to benefit from your estate, you are creating a legacy which will help ensure the continued care of residents who have outlived their own financial resources. This is a tremendous gift.

We are pleased to work with Lindsay Paige Markus, principal with Chuhak and Tecson attorneys at law. She is available to answer your questions or help draw up documents to assist in your estate planning, whether or not it involves The Danish Home.

Scott L. Swanson
President/CEO

Women's Auxiliary of The Danish Home

Like many of her fellow members of the Woman's Auxiliary of The Danish Home, president Karen Vig-Keathley was drawn to the organization by her family's experience. "My grandmother was a resident at The Danish Home many years ago. I grew up with her living there and me going to visit," said Karen. "My grandmother was unable to attend my wedding. So on my wedding day, my bridal party and I stopped to see her between the service and the reception." Karen remembers fondly, the wonderful care that her grandmother received at The Danish Home. "My parents didn't have to worry about her one single day that she was there," she said.

Karen explained that The Women's Auxiliary volunteers on-site at The Danish Home, and also holds fundraising initiatives.

A project that is new this year, is the creation of a cookbook featuring Danish and Scandinavian-inspired recipes. The Auxiliary is currently collecting recipes for the book, which will then be sold to raise funds for The Danish Home. Recipes can be submitted by email to danishomerecipes@gmail.com or



mail to Jean Jackson, 814 47th St., Western Springs, Illinois, 60558.

One of the Auxiliary's annual fundraising events is the upcoming Fall Brunch, which will be held on Saturday, October 10 at The Danish Home. The event is open to the public. For additional information, call Lois Johnson at 847-692-3687.

Karen said that it is exciting to see the results of the Auxiliary's fundraising efforts. Most recently, she said, the Auxiliary helped to offset the cost of custom made tables from Denmark. The tables, which will be used in the Gathering Room for different events, are compatible for the unique needs of the residents of The Danish Home, including wheelchair accessibility.

Technology at The Danish Home

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They were amazed," Robin said.

She also loves the ability to enable residents to use Skype to stay in touch with their loved ones. "There's a resident whose daughter is moving to Arizona. We brought the system into her room so that she can Skype with her daughter. There are a lot of residents with families that live in other states and even in Denmark. We can set up the system so that they can all Skype. Previously they may have been connecting via letters or email. Now they can be face-to-face," Robin said.

Other popular uses of the system throughout The Danish Home include Trivia games, karaoke, vintage television shows and commercials, occupational and physical therapy, reminiscing activities and more. Robin added that all levels of care use IN2L and the residents and staff love it.

"I'm so happy we were able to get this. It's loaded with lots of programs and information and activities. It was pretty expensive, but is worth every penny," Robin said.

The Perfect Trifecta



The Perfect Trifecta, 4th Annual Benefit Brunch

On Saturday, September 26th, friends, families and supporters of The Danish Home are invited to attend the Perfect Trifecta, our 4th Annual Benefit Brunch. The event will be held at the beautiful Arlington Park Racetrack.

The Annual Benefit is our way of supporting current and future residents of The Danish Home, honor and perpetuate Danish traditions, and engage the entire family in a celebration of our Scandinavian culture.

We will present the Essence Award at the Benefit. This year, we will be honoring three couples: Herta and the late Al Iversen, Shirley and Jerry Andersen and Arleen and Robert Nielsen, for their time and volunteerism, serving on the board of directors, board of the women's auxiliary, and all of their countless acts of charity through the years to The Danish Home.

For additional information about the Perfect Trifecta, 4th Annual Benefit Brunch, call April at 773-775-7383, ext. 4.



Danish Blue Cheese Bread

- 2 cups whole-wheat flour
- 2 cups unbleached bread flour
- 3 tbls. instant dry yeast
- 1 cup crumbled Danish blue cheese
- 3 eggs
- 1 tblsp. brown sugar
- 1 cup water at room temperature
- ½ tsp. salt
- 1 egg, beaten

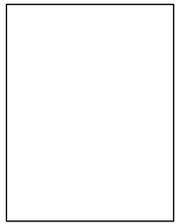


1. Mix both types of flour and yeast in a bowl. Combine blue cheese, 3 eggs, brown sugar, water and salt in mixing bowl and mix well. Add the dry ingredients and mix well. Knead on lightly floured surface until smooth and elastic.
2. Shape into ball and place in oiled bowl, turning to coat the surface. Cover with plastic wrap and let rise for 1-½ hours.
3. Shape into a loaf and place in a greased 5x9-inch loaf pan. Cover with plastic wrap and let rise at room temperature for 1 hour, Brush the top with beaten egg.
4. Bake at 350degrees for 40-45 minutes or until golden brown.

HOPE YOU WERE HERE

The Danish Home held Summerfest on June 28th. The annual event drew more than 500 residents, family members, community members and friends for great food and activities and live entertainment.





UPCOMING EVENTS



Saturday, September 26:
Danish Home Foundation
Benefit at Arlington Park
Racetrack

Saturday, October 10:
Fall Brunch and Women's
Auxiliary Annual Membership
Meeting

Sunday, November 1:
Annual Fall Festival and
Frikadeller Luncheon

For additional information
call 773-775-7383.



Sponsorship opportunities are available.
Please call Scott L. Swanson, President/CEO at 773-775-7383 for additional information.