

Seasons Greetings from all of us at Accent on Hearing !



IN THIS EDITION:

Our New Leasing
Program - 1

The LaPorta's Italian
adventure- 2

Hear for the
Holidays - 3

Meet Juanita - 4

OUR NEW HEARING AID LEASING PROGRAM

Everyone knows about leasing cars but did you know you can lease your hearing aids too?

Accent on Hearing is now able to offer a hearing aid Leasing Program! This new leasing program allows you to pay for the hearing aids monthly and at the end of the lease you can either purchase the existing hearing aids or trade them in for the latest and greatest new hearing aid technology. This is of course subject to credit approval. You can inquire in our office for all the details.

Schedule an appointment today and we will review your options and payment schedule. **You can drive off with new devices today!**

THE LAPORTA'S VACATION IN ITALY



THE LAPORTAS IN FRONT OF THE VATICAN

The LaPortas had a fabulous trip to Italy this fall. They traveled to Massa Lubrense near Sorrento where their son Sean was put in charge of supervising the gnocchi making in their cooking class.

They had a blast riding segways through the streets of Rome and exploring all the ancient ruins. They even explored the ancient city of Pompeii in Naples and marveled at the city captured in time.

Then John and Joanne looked into John's ancestry in a small quaint town in Sicily.



THE LAPORTAS ON A SEGWAY TOUR OF ROME

MEET OUR NEWEST MEMBER



You will see a new face around Accent on Hearing. Our new Office Manager, Juanita Beal. She loves being a part of the Accent on Hearing team. After serving for 51 1/2 years in the Navy and traveling for another 15 with her husband, who also served in the Navy, she was finally able to settle down in Castle Rock, Colorado. Her whole family, which consists of herself, her husband, their 3 children, her mother-in-law and their 3 pets, are quickly falling in love with all that Colorado has to offer and are glad to be a part of the Castle Rock community.

Christmas Sudoku

Directions: Each line must contain each of the letters from the word "MISTLETOE."

		O	S	T	I	E		
		E				T		
T								S
		E	T	T	S	I		
	S						M	
		I	O	L	M	E		
T								O
		T				M		
		S	E	E	T	L		



HEAR FOR THE HOLIDAYS



Accent on Hearing is once again giving the gift of hearing for the holidays

We will be giving away a set of reconditioned hearing devices to a deserving individual in our community. The recipient will receive one set of digital hearing aids and services associated with the initial fit at no charge.

Please help us choose the lucky recipient by submitting a one page narrative describing why we should choose you or your favorite candidate!

Accent on Hearing will select the winners from all submissions received by

December 15, 2022

Please submit via mail, e-mail, fax or hand deliver to:

1189 S. Perry Street, Suite 120
Castle Rock, CO 80104
303.663.2235
Fax 303.688.8968
ACCENTONHEARING@COMCAST.NET

Help us
celebrate the
essence of
the holiday
season with
our "Hear for
the Holidays"
program !



PUMPKIN COOKIES WITH CREAM CHEESE FROSTING

RECIPE BY: SABATTIS "AFTER GETTING THIS RECIPE FROM A FRIEND, I HAVE MADE THEM OVER 100 TIMES FOR FAMILY AND FRIENDS AND THEY ARE ALWAYS A HIT, ESPECIALLY AROUND HALLOWEEN AND THANKSGIVING! AS FAR AS THE SPICES GO, LESS IS MORE; THIS IS NOT A FULL-ON PUMPKIN PIE OR PUMPKIN BREAD/CAKE. THEY'RE LIGHT AND MOIST COOKIES WITH A TASTE OF FALL IN EVERY BITE!"

READY IN 1 H 10 M PREP 30 M COOK 10 M

2 cups all-purpose flour
1 teaspoon baking powder
1 teaspoon ground cinnamon
1/2 teaspoon baking soda
1/2 teaspoon ground nutmeg
1/2 teaspoon ground ginger
1 cup butter
3/4 cup white sugar
3/4 cup brown sugar
2 teaspoons vanilla extract
1 egg
1 (15 ounce) can pumpkin puree
1 (3 ounce) package cream cheese, softened
1/4 cup butter, softened
1 teaspoon vanilla extract
2 cups confectioners' sugar

Preheat oven to 350 degrees F (175 degrees C).

Lightly grease baking sheets.

Whisk flour, baking powder, cinnamon, baking soda, nutmeg, and ginger together in a bowl. Beat 1 cup butter, white sugar, brown sugar, 2 teaspoons vanilla extract, and egg with an electric mixer in a separate large bowl, beating until mixture is smooth. Beat in pumpkin puree. Gradually stir dry ingredients into pumpkin mixture. Batter will be moist.

Spoon batter by teaspoonfuls about 2 inches apart onto prepared baking sheets.

Bake in the preheated oven until cookies are lightly browned, 10 to 12 minutes. Let cookies cool for about 5 minutes on sheets before removing to finish cooling on waxed paper.

Beat cream cheese, 1/4 cup butter, and 1 teaspoon vanilla extract in a bowl with an electric mixer until soft and creamy. Beat in confectioners' sugar, about 1/2 cup at a time, until frosting is smooth and spreadable. Frost cooled cookies with cream cheese frosting.



"Best of the Best"
8 Years in a Row

