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## LUNCH AND LEARN

This October we are bringing back lunch and learns. We are partnering with Cochlear on October 4th from noon to 1:30 to bring the residents of Douglas County more information about Cochlear implants and how our office can assist with these devices. If you want to learn more please call our office at 303-663-2235 for more details and how you can reserve your space at this event.

## WALK IN WEDNESDAYS ARE BACK !

Starting August 23rd, Accent on Hearing will have walk-in Wednesdays with Shannon from 9am till noon. These appointments are designed to be quick so that we can accommodate our customers more efficiently. At this time only the following appointments are available for Walk-in Wednesday: clean and checks, supply pick up, Bluetooth issues, repairs, firmware updates and connectivity issues.

**Dropped off items are not guaranteed a same day turn around. Costs may apply.**

# VISIT US AT VINTAGE AND VIBRANT EVENT



**THURSDAY, SEPTEMBER 28, 2023**  
**8 A.M. TO 3:30 P.M.**  
**PARKER ARTS, CULTURE AND EVENTS CENTER (PACE)**  
**20000 PIKES PEAK AVE.**  
**PARKER, CO 80138**

This day-long experience is filled with learning, socializing, and plenty of fun. Accent on Hearing will have our own break out room showcasing the machine we use in our office to test our patients cognitive health. You can get more info about this event at [www.accentonhearing.net](http://www.accentonhearing.net)

This event is brought to you by:



## WE WILL BE EMPOWERING PATIENTS WITH KNOWLEDGE TO TAKE CONTROL OF THEIR COGNITIVE HEALTH.

Through routine screening, patients can improve their overall standard of care by eliminating uncertainty about cognitive function and brain health.

Cognitive impairment may occur as a result of a variety of causes and manageable underlying conditions related to but not limited to cardiovascular and/or metabolic conditions, sleep disorders, hormonal imbalances, depression, chronic pain, post-concussion, post-stroke, multiple sclerosis, epilepsy, Parkinson's disease, ADHD, autism, and neurological, focal, vision and hearing impairment, or chronic conditions such as type-2 diabetes. Cognitive impairment may also be a result of long-term poor lifestyle choices such as substance abuse, sedentarism, and unhealthy diets.

### Benefits for Patients

#### Early Detection

Early detection allows for early intervention and proper management.

#### Five or Ten Minute Test

This cognition test is rapid & objective. Results are consistent across all devices and locations.

#### Tests Key Cognitive Domains

A series of sub-tests used to measure motor control, visual processing, perception and memory.

#### Simple Overall Score

A scientific algorithm that automatically calculates a clinical score that's easy to interpret and understand.

#### Patient Administered

It's an easy test for staff to set up and patients to take and easily accommodates medical workflow.

#### Reimbursable

Accepted by Medicare and most insurance companies.

Cognitive testing is often performed too late. Through routine screening, you can improve your overall standard of care and eliminate uncertainty about your cognitive function.

Take charge of your cognitive health. Ask us about taking the Cognivue test today!

# A BIG CONGRATULATIONS TO SHANNON

Shannon, is now a licensed Hearing Instrument Specialist, is now equipped with the expertise to go beyond providing exceptional hearing healthcare. With her new qualifications, she can administer comprehensive hearing tests, prescribe and fit hearing aids, and verify the fitting accuracy using real ear measurements. Having obtained her license with the state of Colorado, she eagerly anticipates serving both the existing patient population and reaching out to assist new patients in their journey towards improved hearing health. Her commitment to excellence remains steadfast as she embraces this expanded role in the field of audiology.



## Audiology and Hearing Aids

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I	U	E	N	A	S	S	L	R	T	O	N	O	A
N	I	A	G	N	E	O	A	W	E	N	S	N	R
N	O	I	P	V	N	U	S	A	O	D	E	G	A
R	R	T	R	I	S	N	C	X	U	U	P	E	N
A	A	G	I	L	O	D	G	G	T	C	A	N	E
U	S	L	I	T	R	B	P	U	L	T	T	I	R
D	E	A	N	L	I	E	M	A	I	I	S	T	E
I	E	T	M	O	N	S	I	R	O	V	Z	A	N
O	D	I	A	D	E	T	X	D	C	E	T	L	N
G	N	G	L	O	U	A	E	R	E	N	R	T	I
R	O	I	U	M	R	T	D	I	L	R	E	S	M
A	P	D	A	E	A	M	N	A	E	U	H	L	I
M	S	S	N	S	L	T	T	N	T	N	A	D	V

DIGITAL  
WAXGUARD  
SENSORINEURAL  
STAPES  
CONDUCTIVE  
INNER  
PINNA  
BTE  
AUDIOGRAM  
MIXED  
OTITIS  
ANVIL  
DOMES  
CONGENITAL  
TELECOIL  
SPONDEE  
EAR  
GAIN  
SOUND  
HERTZ

# CARAMELIZED PEACHES WITH LEMON AND BLUEBERRIES



Do you find yourself with a lot of leftover peaches and not sure what to do with them. Or maybe you are just craving something sweet and fruity. This is one of Joanne's favorite peach recipes from her Weber grilling cookbook and we wanted to share it with all of you!

**SERVES:** 4 TO 6 | **PREP TIME:** 10 minutes

**GRILLING TIME:** 8 TO 12 minutes

**SPECIAL EQUIPMENT:** large disposable foil pan

- 4 large, firm but ripe peached, each cut lengthwise in half
- 3 tablespoons unsalted butter, cut into small pieces
- 2 tablespoons packed dark brown sugar
- 1/2 teaspoon pure vanilla extract
- 1/4 cup plus 2 tablespoons lemon curd
- 2-4 tablespoons heavy whipping cream
- 1 1/2 cups fresh, ripe blueberries

1. Prepare the grill for direct cooking over medium heat (35° to 450° F).
2. Arrange the peaches in a single layer, cut side down, in a large disposable foil pan. Scatter the butter and sugar between the peaches. Add the vanilla.
1. Whisk the lemon curd with enough cream to create a smooth, spoonable sauce.
2. Place the pan over direct medium heat, close the lid, and cook until the peaches are tender, warm, and glazed, 8 to 12 minutes (depending on the size and firmness of the peaches), rolling gently in the butter mixture once. Cut the peach halves into quarters.

Serve warm with the blueberries and the lemon curd spooned on top.

"Caramelized Peaches with Lemon and Blueberries." Recipe. Weber's All Time Best Grilling Recipes. Jan. 2014. Print.

