

Windows

November 2025

Vol. XXXVI No. 11 1330 India Hook Road, Rock Hill, South Carolina 29732
(803) 328-5000

ENTER INTO HIS GATES WITH
Thanksgiving
AND INTO HIS COURTS WITH
Praise,
BE THANKFUL TO HIM,
AND BLESS HIS NAME.

PSALM 100:4





November Church Schedule

**The 2nd and 4th Wednesdays at 3:00 pm
in Heritage Hall**

**11/12 Pastor Lisa Johnson, Bowling Green Presbyterian
11/26 Rev. Jon Oliphant, First ARP Church of Rock Hill**

**11/9 Catholic Mass and Communion Service at 2:45 pm in
Heritage Hall. All are welcome!**

*Note: The four weeks of Advent, in preparation for Christmas begins on Sunday,
November 30th. Each of the four Sundays leading up to the birth of Christ centers
on the themes of Hope - Peace - Joy and Love.*

**If you would like to suggest someone to conduct a Wednesday church
service, please contact Nancy Anderson, in apartment 214.
All Denominations are welcome!**

If you would like to submit an article or
pictures, please email them to:
camifreeman@westminstertowers.org
The deadline for the December' 25 edition
of Windows is Monday, November 10.

This Month's Contributors:

Alice Airth
Pat Cashion
Steve Cashion
Celeste Fatora
Pastor Lee Ferguson
Jody FitzGerald
Ed FitzGerald
Carolyn Hallman
Pauline Jellum
Eladio Wilkerson
Betty Wheatley

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Newsletter Committee Members:
Linda Lenz - Chairman
Lou Ardrey
Arlene Jenkins Blackwelder
Jody FitzGerald
Carole Partridge

Grammarian
Jody FitzGerald

Publisher
Cami Freeman

The next Newsletter Committee Meeting
will be on Monday, November 17, 2025,
at 2:00 pm, in the 2nd Floor Lounge.

A Towers' Romance

By Eladio Wilkerson

Everyone who knows Eladio knows that he cares deeply for the residents and community at the Towers, but did you know that it holds an extra special place in his heart. Westminster Towers is where he met the girl who would later become his wife!

Eladio and Amber worked as coworkers for over two years before ever even speaking on a more than professional basis, but once they had their first date, the rest was history. A special connection developed quickly. Friendship turned into something more and before long, love found its way in.

After two years of dating, on one of their many weekend trips down to visit Eladio's family in Hilton Head, they took a walk on the beach during sunset. Before Eladio's knee hit the sand, Amber cried "Yes!!!" Good thing he wasn't just tying his shoe!

They had been engaged for over a year and were continuously being asked, "Did you set a date yet?" so it was decided that... they probably should. Together they thought "9/6 sounds like it would be easy to remember". So, with a little over a week's notice, a wedding was on! After all, what's life without a little (last minute) excitement? They knew they didn't want anything extravagant, something intimate on the beach. Just the two of them, surrounded by their closest loved ones. Everything fell perfectly into place. Amber found a dress, there was a photographer available, Eladio's mom knew an officiant, obtaining the marriage license was a breeze. It all truly felt like it was just meant to be.



The 6th of September came, and it was a rainy day on Hilton Head Island! The ceremony would be held around 6:30 pm, and wouldn't you know, the rain stopped just in time! They both had similar experiences, from the moment they locked eyes when Amber came down the "aisle" everything became a blur. It felt like it was just the two of them on the beach. Their cheeks were so sore by the end of the day from smiling so much. Eladio and Amber continue to say that their wedding day was better than they could have ever imagined, it was perfect in every way.

Now settled into newlywed bliss, the happy couple is soaking up every moment of married life, savoring love, laughter, and life together. Still relishing in the honeymoon phase with no rush to trade the wedding bells for baby rattles!



OUT AND ABOUT

RESTAURANT REVIEW

by Alice Airth

It was a lovely fall morning, cool but not cold, with a clear sky and the promise of a day perfect for just about anything – especially a lunch of good, Southern home cooking at the Front Porch in Richburg, SC. The restaurant is located just off I-77, about 25 minutes away, so the Lunch Bunch left a little earlier than usual so we could beat the crowd. There were 10 of us on this outing, plus our excellent driver, Brent.

The restaurant opened in 1984, in an old farmhouse, and uses mainly local produce, preparing most dishes by hand. When we arrived, our table was all ready for us in a side room which had an old piano at one end. Ray Lautzenheiser couldn't resist checking it out and serenaded us with a couple of tunes...and the patrons in the other room were so jealous that they closed the connecting door!

Food was quickly ordered, most opting for the meat and two veggies. Since good food can't be rushed – especially Southern fried food – we did have a bit of a wait, even being the first ones there, but that just gave us a chance to visit and learn more about each other. Eventually all were served, and, strangely enough, the one who ordered the daily special was the last one to be served. Since there would be no Peach Stand to stop at, a couple of us got dessert – homemade pie...yum.

“Kirk” Kirkpatrick owned some property nearby, so after our tasty feast we boarded our chariot and Brent drove us by it, and then on to a tour of the city of Richburg, which took all of five minutes, and would have taken less but they were working on the road and we had to wait a bit. There were a few lovely old homes to see – the kind with front porches where people used to sit and visit with neighbors. It made for an interesting side trip.

We had taken I-77 on the way down, and the scenery was pretty bland, so Brent took us on the back roads going home. We passed a number of cotton fields, some with huge rolls of raw cotton ready for the mills, some with the cotton not yet picked. Brent said he knew where he was going, but sometimes I think he was lost and just didn't want to admit it; but he got us home eventually, all safe and sound.

And, for the record, the two gentlemen mentioned did have their wives with them, so they behaved.



What's Your Favorite Dish?

Family recipes are more than just instruction for preparing meals - they're cherished traditions passed down through generations, often carrying stories, memories, and cultural heritage. They connect us to our roots and loved ones. They bring comfort, spark nostalgia, and create opportunities to gather, share, and celebrate together around the table.



When Linda Lenz (Newsletter Committee Chairperson) suggested we ask residents to share their favorite dishes my mind didn't automatically go to recipes. Instead, I thought of all the lovely dishes my mother (Lou Whitfield, former Towers' resident) painted over the years. Here are a few of my favorites.



On the fine-china place settings, she designed a beautiful teardrop W in gold and on the back, she recorded key family moments and the years they occurred.

Cami Freeman



This crab dish is one of my favorites because I painted it!

Cranberry Apple Casserole

By Carolyn Hallman

3 cups apples, peeled and sliced
2 cups fresh cranberries, washed
1 small can crushed pineapple
 $\frac{1}{4}$ cup white sugar
 $\frac{1}{4}$ cup uncooked oatmeal
 $\frac{3}{4}$ stick margarine melted
 $\frac{1}{3}$ cup flour
1 cup brown sugar
1 cup chopped pecans

Directions

Cover bottom of a 9" x 12" casserole dish with cranberries.
Top with sliced apples and pineapple.
Top with white sugar.
Mix together the oatmeal, flour, and brown sugar and pour over.
Top with pecans and pour melted margarine over all.
Bake at 350° for about 30 minutes or until apples are tender.
Makes 8-10 servings.

Note: Fresh cranberries are usually only available around the Thanksgiving-Christmas holiday period. I buy extra bags and put them in the freezer. They can be frozen in the bag that they come in and will last a long time.



Sweet Potato Casserole

By Celeste Fatora

I've made this for neighbors and got nothing but compliments!

3 cups mashed sweet potatoes

½ cup brown sugar

2 eggs, beaten

½ tsp. salt

½ stick melted oleo

½ cup milk

1 ½ tsp. vanilla

Topping:

⅓ cup flour

½ cup brown sugar

1 cup chopped nuts

½ stick oleo



Directions:

Mix first 7 ingredients and pour into 1 ½ qt. baking dish. Mix remaining 4 ingredients.

Spread over sweet potatoes and bake at 350 degrees for 35 minutes.

Pineapple Pistachio Salad or Dessert

By Pauline Jellum

The family calls this dish "green stuff."

1 20 oz can crushed pineapple

1 box instant pistachio pudding

1 8 oz frozen Cool Whip, thawed

1 cup small marshmallows

Directions: Empty the whole can of pineapple into a mixing bowl.

Add the pistachio pudding mix.

Fold in Cool Whip, then fold in marshmallows.

Refrigerate.

Mom's Banana Split Cake

By Steve Cashion

2 cups graham cracker crumbs

¾ cup white sugar

½ cup melted butter

16 ounces cream cheese

1 ½ cups confectioner's sugar

4 bananas sliced

1 (15 ounce) can crushed pineapple

1 (16 ounce) Cool Whip

Pecans chopped

1 (16 ounce) jar Maraschino Cherries drained



Directions:

Combine graham cracker crumbs, white sugar, and melted butter in a large bowl; mix well. Press into a 9x13 inch cake pan; refrigerate until chilled, about 30 minutes.

Beat together cream cheese and confectioner's sugar in the large bowl until smooth; spread over chilled graham cracker crust.

Layer sliced bananas and crushed pineapple over cream cheese mixture; cover with Cool Whip. Top with cherries and nuts. Refrigerate for at least 1 hour and serve chilled.

Sausage Dressing

By Betty Wheatley

1 lb. Neese Sausage

½ cup chopped onions

½ cup chopped celery

½ cup Chicken broth (until moist)

1 package Pepperidge Farms herb stuffing mix

Directions

Brown and cook sausage, drain fat.

Mix onions, celery, and sausage with the stuffing mix.

Add chicken broth for moisture.

Stuff into a 10-12 lb. turkey.

Double for a larger turkey.

Mom's Coconut Pie

By Pat Cashion

- 1 ¼ cup sugar
- 3 eggs
- ½ stick melted butter
- 1 tsp vanilla
- 1 cup grated coconut
- ⅓ cup milk



Directions

Cream eggs, sugar, and melted butter together.

Add milk, vanilla, and coconut.

Pour mixture into a deep-dish pie pan.

Bake at 450° for 10 minutes.

Reduce heat to 350° and cook until set - about 20 minutes.

Edisto Tomato Pie

By Carolyn Hallman

1 (9") deep dish pie shell, pre-baked at 375° for 10 minutes.

½ tsp black pepper

3 tsp dried basil

5 large tomatoes, peeled and thickly sliced

Garlic powder to taste

¾ cup mayonnaise

½ tsp salt

1 ¼ cup grated cheddar cheese

Optional: 1 large onion, chopped

Directions

Layer tomatoes in pie shell, sprinkling each layer with combined salt, pepper, dried basil, and garlic powder.

Combine mayonnaise and cheese; spread over tomatoes.

Bake at 350° for 35 minutes, or until golden brown and bubbly.

Let stand 5 minutes before serving.

Yield: 6-8 servings.

Squash Pie

By Carolyn Hallman

- 1 pie crust
- 2 cups yellow squash
- 2 eggs
- 1 cup sugar
- ¼ stick margarine, melted
- ½ tsp lemon flavoring
- ½ tsp vanilla extract
- 1 Tbsp flour

Directions

Cook squash until tender and put into a blender.

Add the remaining ingredients to the blender and pulse until combined, but not liquid.

Put into a pie crust and bake at 350° for 30-45 minutes.

Refrigerator Pickles

By Carolyn Hallman

1 onion, sliced

1 green pepper, cut into strips

4 cucumbers, sliced 1/4" thick (don't peel)

Pack tightly in a clean and sterilized quart jar.

Mix together

1 cup water

1 Tbsp salt

¼ tsp turmeric

½ tsp celery seed

¼ tsp mustard seed

¾ cup white vinegar

1 cup sugar

Pour over cucumber mixture in the jar and refrigerate for at least 3 days. Keep refrigerated.



We Honor Our Heroes

By Lou Ardrey

Note: This is a reprint from May of 2023.

I was privileged recently to watch the National Vietnam War Veteran's program dedicated to the 6 million living veterans from the Vietnam war. It marked the 50th anniversary of the last U.S. combat troops departing Vietnam and the repatriation of our remaining prisoners of war. These veterans, many of whom had never received a hero's welcome, marched into the auditorium to the applause of the audience and the stirring music of a military band. It reminded us that we owe our appreciation to them and all other veterans for the sacrifices made by them.



Captain Charles Plumb

The keynote speaker for the event was Captain Charles Plumb, retired U.S. Navy Vietnam Veteran, who was a jet fighter pilot. He was stationed on the aircraft carrier, Kitty Hawk. After 74 successful missions just five days from the end of his tour, he was shot down over enemy territory, captured, tortured for 2 days and imprisoned in a cell 8 feet long and 8 feet wide.....just room enough to pace 3 steps one way. There were no books, no pencil, no paper.----just a bare cell. He was bleeding from 4 open wounds but received no medical care. He quickly realized that you learn a lot in a prison cell. You learn a lot about pain and you realize that it isn't the 8 feet of the cell that restricts you, it's the 8" between your ears. Your mental state is more restricting than the walls of stone. He knew he had to do something to keep his mind active so he constructed a deck of playing cards from 52 strips of toilet paper. He was feeling sorry for himself and had given up mentally when he heard a chirping sound in the corner of his cell. He noticed a small wire scratching back and forth on the concrete floor. For some time he ignored it, not knowing who was on the other end. He wondered if it was another American trying to communicate with him so, finally, he tugged on it and it disappeared. Soon the wire appeared again with a note written on a dirty piece of toilet paper which was attached to it. It read "Memorize this code and then eat the note." The code was a 5x5 box of the alphabet across the top and numbers down the side. He memorized it and began to communicate with the man next door, Lieutenant Bob Shumaker. Capt. Plumb was despondent and indicated his frustration and anger over being there. The message came back that all of the men in the prison were to keep one thing in mind.... "Return with honor." Those three words changed his attitude, and the wire became his lifeline to the other men in the prison. They were his support group, and the wire was instrumental in their survival. They communicated with each other that way during the duration of his stay as a prisoner of war....6 years.

One day a young sailor, Seaman Douglas Hegadahl, joined the men. He was there because he was knocked overboard from a blast from a 5' gun mount. He began to memorize all the names of the 254 men in the prison. But he didn't stop there. He also memorized their hometowns, their next of kin, and the telephone numbers of their relatives.

At some point in the war the wives of service men began getting in touch with other nations and our own government, urging them to put pressure on the North Vietnamese to ease the hardships. It had an effect. It was also decided that they would offer to let some of the men go home early. John McCain was the first one singled out because his father was an admiral ...as well as his grandfather.... but he refused. His response was "In your dreams. I could never leave my team. I would never embarrass my father and do that." Hegadahl was next. He also declined, but his senior officer and cell mate, Lieutenant Commander Richard Stratton, gave him a direct order to go, so he agreed. When he got home he traveled the country, going to each of those home

towns he had memorized and called the relatives of the men in prison and told them that their loved ones were alive.

After the war ended, Capt. Plumb called home to speak to his wife but she wasn't there. He called his parents, and his mother told him that his wife had recently filed for divorce and was engaged to someone else. He was devastated, but then remembered the lesson he had learned in that prison cell. "It's not what is around you...it's how you respond to what is around you." He has done just that. For 50 years he has toured the country sharing his message. He uses his experience to help others face their challenges.

There are many veterans here at Westminster Towers, whose pictures are on our Wall of Honor, who have experienced various challenges of war. They have served in all branches of the military. We pass these heroes in the lobby and halls every day. We talk with them, eat with them, and sit beside them at our activities. There are many stories that they could share. To each of them we say "We respect you. We honor you. Thank you for your service."

Looking Ahead to December!

Casting Call!

Helen Faile is looking for residents wishing to take part in the 2025 Christmas Pageant. If you are interested in being a wise man, Shepheard, or maybe even Mary or Joseph, please give Helen at call at 803-415-1410. The date for the program is Thursday, Dec. 11 at 3pm.



Duchess Raehn will be back at the Towers on December 13th for Lou Ardrey's Christmas Coffee.





Acknowledging Those Who Donate



In Remembrance/Honor

Jim Thomason
Jody & Ed FitzGerald

Mother's Day Fund
The wedding of Jennifer Williams,
weekend receptionist

Lois Kirkpatrick	Westminster Stitches for Employee Christmas Fund
Weldon Burns	Westminster Stitches for Employee Christmas Fund
Spencer Anderson	Westminster Stitches for Employee Christmas Fund
Kathy Garland	Westminster Stitches for Employee Christmas Fund
Doris Gardner	Westminster Stitches for Employee Christmas Fund
Molly Valerio	Westminster Stitches for Employee Christmas Fund

If you want to make a donation to any of our funds (Endowment, Employee Appreciation, or General Fund), please bring cash/check to Pam Engle in the business office. You can make checks out to Westminster Towers, and in the memo section, indicate the fund you are supporting.



Recycle Corner Flash! This is **NOT** Recycling



There can be no food in the recycle bins, nor can there be any STYROFOAM! If you have any questions about whether something is recyclable, ask Charles Ives.

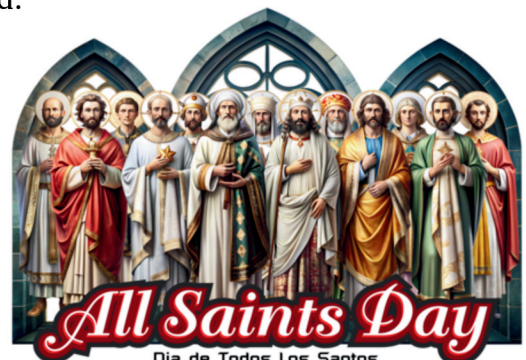


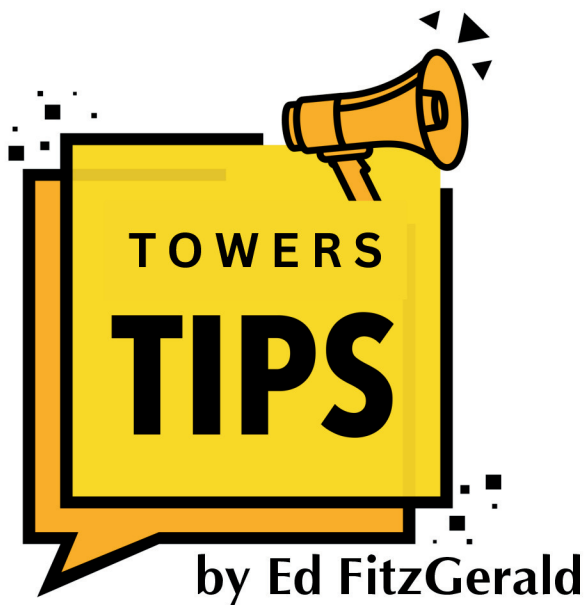
ALL SAINTS' DAY

by Pastor Lee

For many Christian denominations, November 1 is observed as All Saints' Day. The origins of the celebration are lost to history, but as early 373 AD the Christian Church observed a day to remember Christians who had died as martyrs. In the 8th century, the festival was broadened to include all saints. Now for some the idea of a "Saint" brings to mind "special" Christians and maybe statues of them. The Bible, however, uses the term "saints" to describe all Christians. In most of his letters the Apostle Paul addresses the letters "to the saints ..." and then provides the name of the city or region he is writing to.

So, All Saints' Day has become for many a day to remember church members who have passed away in the past year. This year, Westminster Towers will celebrate All Saints' Day to remember those of our community who have passed away in the past year. We will meet Wednesday, November 19 at 3:00 in Heritage Hall for a time of singing hymns, reflection, and hearing words of encouragement from God's Word. We hope all residents will be able to attend.





TOWERS TIPS

by Ed FitzGerald

- The October Japanese meal prepared and served last month was excellent. So well done, that I thought I was back in Japan. The special national cuisine offered each month is a welcome change. Keep it up Kitchen!
- The swimming pool is currently closed. Major repair will soon be underway. Estimate time closed is a month or so.
- Congratulations to Dawn Anderson of Marketing, who spearheaded the Towers "March to End Alzheimer's". She set a target of \$1000 in resident donations and finished the campaign with \$1426 donated. Thanks, Dawn!
- The new recycle program is working well. The three bins will be emptied weekly. Use caution when approaching the bins as there is a slight step down when turning toward the bins. Continue to use the blue paper recycle tubs located in the trash chute closets.
- The flood lights are under repair at the lower parking area. One is working each evening illuminating a previously dark area. The problem with the lighting was apparently caused by hungry squirrels munching on the electrical wires. It is believed that the squirrels had their last supper at our lighting system.

- There seems to be an epidemic of not wearing name tags. We have over 130 residents living in our community, and friendship is one of the keys to pleasant relationships with fellow residents. Wearing your name tag is a sign of welcome and warmth. Place your name tag where you keep your door key. Thanks for supporting friendship.
- Our new Executive Chef is now on board. Her name is Dana, and you can't miss her in her smart attire wearing a LA Dodgers cap. She is very outgoing and anxious to meet all our residents.
- Testing is underway on the new computerized point of sale order entry system. Going live is just around the corner.
- The virtual walkers arrived safe and sound in Buffalo/Niagara Falls. Over 15 residents participated by logging in their exercise steps. The journey was 702 miles with 725 recorded. A mile walking is 2000 steps. Joining a virtual walk is a great way to put some meaning into your exercise plan. Kathy Jagers will be announcing a new walk shortly. Possibly, we should consider a walk in Italy or France.

The Activity Committee will meet on Monday, November 10th, at 2:00 pm in the 4th floor lounge. Please come and share your suggestions for lunches, dinners, and other fun outings. Hope to see you there!!



Linder Tucker,
Activity Committee Chairman

November Outings

Signup at the Bulletin Board

Friday, November 7

10:30 am Leaf Peeping drive to Kings Mt. State Park and lunch along the way. (The Visitor's Center may be closed due to the government shutdown.)

Sunday, November 9

12:30 pm Showtime Theater production of Mean Girls.

Wednesday, November 12

5:00 pm Dinner at Rizzo Brothers.

Friday, November 14

10:30 am Brunch at Ebenezer Grill.

Sunday, November 16

Rock Hill Music Club presents American History Month: A Blending of the old with the New at Bethesda Presbyterian Church.

Wednesday, November 19

4:30 pm Dinner at Waldhorn in Pineville.

Friday, November 21

11:00 am Lunch at Bear Walrus in Rock Hill.

Saturday, November 22

11:00 am Yap Ye Iswa Festival at the Catawba Cultural Center in Rock Hill.

Wednesday, November 26

11:00 am Lunch at Chinese Delicacy Bistro.

HOLIDAY MARKET



FROM 10 TO 2 PM
in Heritage Hall

Fall in Charleston

Dot Modla, Bill Davison, Linder Tucker, Linda Lenz, and Linder's friend Allen Katz, explored Charleston & Beaufort, SC, with Christian Tours.



Standing outside The Citadel



Kazoos for everyone at the Kazoo Museum



Learning about the US Marines at the Paris Island Museum