

# COOLER WEATHER, ORANGE, AND ALL...

#### By Randy Cogburn

Straight up, orange is my favorite color; it just makes me happy! Which may also be why fall is one of my favorite seasons. Even before the chlorophyll begins to break down in leaves and reveal their true colors of orange, red, and yellow, pumpkins start showing up in the stores! I love looking for different sizes and shapes of pumpkins which I use for fall decoration around my home. The little guys make me happy when I look at them, and I don't even cut into them! One of the best places to look for pumpkins is Carmichael's Pumpkin Patch. Located in Bixby, it is one of the Tulsa area's most adorable fall destinations. Maybe you would like to join us for an outing there on October 7th. If it hasn't felt like fall to you yet, it will after you visit Carmichael's.

While nature does it's very own job of bringing some amazing color to decorate our homes in the fall, maybe you would like to add a pumpkin or two around the house. If you decide to do some fall decorating, take a picture or two and share them with me. There just might be a prize or two in the bag for the neighbor who comes up with best display.

I found the following pumpkin history lesson on History.com and thought you might enjoy it as much as I did. I look forward to fall; cooler weather, orange, and all!

In the United States, pumpkins go hand in hand with the fall holidays of Halloween and Thanksgiving. Harvested in October, this nutritious and versatile orange fruit features flowers, seeds and flesh that are edible and rich in vitamins. Pumpkin is used to make soups, desserts and breads, and many Americans include pumpkin pie in their Thanksgiving meals.

Carving pumpkins into jack-o'-lanterns is a popular Halloween tradition that originated hundreds of years ago in Ireland. Back then, however, jack-o'-lanterns were made out of turnips or potatoes; it wasn't until Irish immigrants arrived in America and discovered the pumpkin that a new Halloween ritual was born. Now pumpkins are commonly placed on stoops in the falls months, and get carved ahead of Halloween night.

Here are six things you may not know about them.

- 1. Pumpkins are a member of the gourd family, which includes cucumbers, honeydew melons, cantaloupe, watermelons and zucchini. These plants are native to Central America and Mexico, but now grow on six continents—all but Antarctica.
- 2. Indigenous North Americans have grown pumpkins for thousands of years—even before the cultivation of beans and corn.
- 3. In 1584, after French explorer Jacques Cartier explored the St. Lawrence region of North America, he reported finding "gros melons." The name was translated into English as "pompions," which has since evolved into the modern "pumpkin."
- 4. According to the 2017 U.S. Agriculture Census, Illinois is the largest producer of pumpkins in the United States. It harvests twice as many pumpkin acres as any of the other top-producing states.
- 5. The heaviest pumpkin was grown in Belgium in 2016 and weighed a whopping 2,624 pounds. The heaviest pumpkin in the U.S. was grown in New Hampshire in 2018 and weighed 2,528 pounds. The largest pumpkin pie ever baked was in Ohio in 2010. It weighed 3,699 pounds and was over 20 feet in diameter.
- 6. Pumpkin seeds should be planted between the last week of May and the middle of June. They take between 90 and 120 days to grow and are picked in October when they are bright orange in color. Their seeds can be saved to grow new pumpkins the next year.

Happy fall y'all!



"The Crisis and Future of American Education" Jacob Howland Wednesday, Oct. 6 at 3:30 Burnstein Auditorium

Jacob is McFarlin Professor of Philosophy Emeritus at the University

of Tulsa and a Senior Fellow at the Tikvah Fund. He has published five books and roughly sixty articles and review essays on the thought of Plato, Aristotle, Xenophon, Kierkegaard, the Talmud, the Holocaust, ideological tyranny, and other subjects. His articles on education, ideological tyranny, and literature have appeared in *The New Criterion*, Commentary, City Journal, the Jewish Review of Books, the Claremont Review of Books, and the Nation. Jacob has lectured in Israel, France. England, Romania, Brazil, Denmark, Norway, and at universities around the United States.



"An Inside Look at the Tulsa Symphony" Keith Elder Wednesday, Oct. 13 at 3:30 Burnstein Auditorium

Keith C. Elder comes to Tulsa Symphony Orchestra from the Aspen Music Festival and School, widely regarded as one of the top clas-

sical music festivals in the United States, where he was General Manager and Vice President. Before his time in Aspen, he was Director of Concert Activities and Artistic and Executive Director of Presentations with the Eastman School of Music. Vice President of Operations at the Detroit Symphony Orchestra and held various positions over 18 years with the Boston Symphony Orchestra, the Boston Pops and Tanglewood Music Center. Elder is a member of the bar of the United States Supreme Court, Commonwealth of Massachusetts and the State of New York. His education includes a BS in music and arts administration from Indiana University (concentrations in tuba and technical theater) and a JD from New England Law.



#### "Dinner With a Benefit"

Thursday, Oct. 21 at 5pm Burnstein Auditorium

Join us for a fun-filled evening where you will team up to face our trivia challenge, facilitated by Phil Goldfarb.

Our Dining Services will provide the brain food with hand made pizzas; along with beer, wine, and

At the same time you can feel good about supporting our local Community Food Bank with your donation of one or more non-perishable food items.

Space is limited, so reserve your seat early! Call Randy Cogburn at 918-496-8333 for more information, or to make your reservation.





"Traveling Voices"

Wednesday, October 27 at 7pm Burnstein Auditorium

A group of internationally-trained Resident Artists from the Tulsa Opera performing live in our very own Burnstein Auditorium. An evening you won't want to miss!



Thursday, October 7 at 10am

Hop on the wagon and head out to the Pumpkin Patch with us. It's the best way to feel like fall!

#### **HEALTHCARE CONNECTION**

### **Congratulations Ray!**

By Aubrey VanTassell



Raymond William Kenney was born August 27th, 1918 in Madrid, Maine in a cedar milling settlement. His parents were William Angus and Helen Kenney. Ray is the third of seven children; Lorena, Berdina, Irene, Angus, Lawrence and Lorraine.

As a young man, Ray moved to New Haven, Connecticut to work at the Winchester Repeating Arms company. Ray had always been interested in working for this company as an ignition specialist. At the time of the Japanese attack at Pearl Harbor on December 7th 1941, Ray made the decision to join the Marine Corps, Military officials told Mr. Kenney that he was more valuable to the war effort by staying with his employer. Ray, after training a replacement technician, was released by Winchester and was then able to enlist in the Marines. Ray underwent Marine boot camp at Paris Island, South Carolina. Following that, he undertook flight training at Cherry Point, South Carolina, ultimately becoming a Master Technical Sergeant flying the F4U-3

Corsair and the Douglas Dauntless (SBD). He spent the war serving in the South Pacific and was aboard the USS Cowpens, among other ships. Ray served in the Marine Corps for five years and participated the US occupation of Japan. After his release from active duty, Ray returned to Madison, Maine, where he was employed with the Kennebec Pulp and Paper Company for nearly 30 years. In 1973, he moved to Tulsa and was hired by Dalco Petroleum Company, where he worked as a Petroleum Field Engineer for many years.

Ray met his wife of 28 years, Mary Stubbs Shipman, shortly after moving to Tulsa. Mary had three children: Robert, Jim and Molly, whom Ray has cared for as his own. Mary passed away in 2004, but Ray has lived to see the birth of both grandchildren and great-grandchildren. During their years together, he and Mary enjoyed traveling to many destinations as part of the petroleum business including Libya, Spain, Germany and Italy. They even dined on camel with the Emir of Kuwait. Ray's hobbies have included ice fishing and moose hunting in Alaska, exercise, reading his Bible and spending time with family and friends. A small birthday celebration was held on the Zarrow Pointe campus on Friday the 27th. Staff who have come to know Ray in the Zarrow community have been charmed by his kindness and ability to be friend everyone he meets. Ray says: "I have never made enemies except those who we opposed in the war. I like everyone." When asked how he has made it to his 103rd year, he replies, "Lots of prayer". Happy returns Ray! We are blessed that you are celebrating this special day with us!



Aloha - Residents enjoy a tropical celebrations and photo booth.

Rosh Hashanah with Mizel - Residents enjoyed the children singing holi-

day songs.

#### **Birthdays**

Lila S. 8<sup>th</sup>

Mary M. 9<sup>th</sup>

Dixie P. 10<sup>th</sup>

Doris D. 11<sup>th</sup>

Peggy C. 23<sup>rd</sup>

Lavon R. 25<sup>th</sup>







# **Record Breaking Swimming Pools**

by Merri Beth Purdin

Surely by now everyone here at Zarrow Pointe knows how incredible the Waters Aquatic Center is. Open Monday – Friday from 9:00am - 12:00pm and 12:45pm – 4:30pm with Water Aerobics classes Monday and Wednesday 3:00pm – 3:45pm, you can come down and enjoy our year-round heat-



ed pool. Come workout, relax, and socialize in this beautiful amenity. But enough about us; for the month of October we are going to be talking about some of the craziest swimming pools from around the world.

Did you know that the World's Largest Swimming Pool can be found in Algarrobo, Chile? Set in a private resort called San Alfonso del Mar this pool holds the title of "largest man-made lagoon" in the Guinness Book of World Records. It covers nearly 871,200 sq. ft. and holds 250 million liters of filtered ocean water. It is so large you can actually set sail in it!

The World's Deepest Swimming Pool, as verified by the Guinness World Records, is currently Deep Dive Dubai. Found in the Nad Al Sheba neighborhood, Deep Dive Dubai has a depth of 169.9 feet and holds 14 million liters of water. They offer courses in both freediving and scuba diving to individuals of all ability levels.

One of the world's craziest pools can actually be found right here in the US. The Tank at the Golden Nugget Hotel in Las Vegas in a \$30 million award-winning pool. It includes a 200,000 gallon shark tank aquarium with a waterslide running through it. Giving its guests a chance to see the sharks up close. The Tank boasts five different species of sharks that has made it a one-of-a-kind Las Vegas attraction.







**DEEP DIVE DUBAI** 



THE TANK - GOLDEN NUGGETT

#### Put down the rake...

Exercise your mind and solve these brain teasers. Be the first to get all of them correct, and I'll buy you dinner at Doug's. Don't cheat and Google the answers!

- 1. A man is looking at a photograph of someone. His friend asks who it is. The man replies, "Brothers and sisters, I have none. But that man's father is my father's son." Who was in the photograph?
- 2. Forrest left home running. He ran a ways and then turned left, ran the same distance and turned left again, ran the same distance and turned left again. When he got home, there were two masked men. Who were they?
- 3. What five-letter word becomes shorter when you add two letters to it?
- 4. What makes this number unique: 8,549,176,320?
- 5. I am the beginning of sorrow and the end of sickness. You cannot express happiness without me yet I am in the midst of crosses. I am always in risk yet never in danger. You may find me in the sun, but I am never out of darkness.



Submit brain teaser answers to Randy C. Call 918-496-8333 or email: rcogburn@zarrowpointe.org

# TRIVIA NIGHT

Dinner with a Benefit



COST OF ADMISSION: ONE (OR MORE) NON PERISHABLE FOOD ITEMS

# **THURSDAY, OCTOBER 21 st**

BRAIN FOOD PROVIDED: PIZZA, BEER, WINE, SODAS

**5 PM** 

Donations Benefit: The Tulsa Food Bank

REGISTRATION IS LIMITED: RESERVE YOUR SEAT EARLY BY CALLING RANDY COGBURN AT 918-496-8333