The madison minutes

November 2021

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| highlights* **Holden It Together**
* **Outside The Inside**
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* **Quality Cuisine**

**Holden Grandstaff, Administrator**hgrandstaff@themadison.biz**Rebecca Newton, DON**rnewton@themadison.biz**Kathy Casey, Social Services**kcasey@themadison.biz |
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| A person smiling for the camera  Description automatically generated with medium confidence |

# meet the one “holden” it together

His name invokes grandeur and prestige like that of Hollywood or professional athlete, but his demeanor and delightful personality are far from the glitz and LOOK AT ME mentality of those industries. Holden is a laid back and soft-spoken guy whose governing style of the facility is one of all are equal and the resident is boss mentality. Holden is a man of style with his millennial garb as a young-aged administrator but comes to The Madison a savvy veteran of healthcare having been an administrator in multiple facilities. A product of Utah, Holden is a huge Utah Utes fan, and he will let you know it. In his spare time, limited spare time, he enjoys spending time with wife and child. When he has time, Holden loves to hunt. You will never find Holden with a puzzled look on his face, but you may find him with a puzzle and most recently his 2000-piece puzzle. So, stop on by The Madison and meet the “grand staff” that is captained by Holden Grandstaff, and spend some time visiting a loved one.

"The Madison has a nice staff that is good with me and works really hard to make it nice and they do. I can't say anything bad, as they go out of their way to help. The staff is good at communication. The food is excellent, and the kitchen staff works very hard. I like it here and would recommend for others." – Gerald, resident

# see from outside the inside

If you visit [www.themadison.biz](http://www.themadison.biz) you will see some changes. You can now visit The Madison from the comfort of your lazy boy or while having coffee at your favorite spot. How? Simply take a virtual tour and walk the halls and rooms your loved ones live. Now more than ever, having the availability to see a facility before your loved one comes to reside, either short-term or long-term, you can now have a better overall picture or in this case 360 degree view of the facility. In addition, you can also see inside The Madison by reviewing the testimonials provided by residents, both skilled rehabilitation and long-term care. Choose the testimonials tab from MENU and visit our testimonials page. For more newsletters and to learn more of what is going on “inside” The Madison, subscribe to receive THE MADISON MINUTES on a monthly basis to your email.

# “level”ing up

Have you ever heard of a Chicago Cubs fan that is also a Green Bay Packers fan? Not me! I assume if you’re a Cubs fan then you’re also a Chicago Bears fan. Nope! John Leveling shows his true colors at The Madison, and those colors are blue and green for his two favorite teams. But John also shows his true colors when he greets you and has a conversation every day with whomever, resident or staff, come into contact with him. John’s true colors are shown in his friendly nature and ability to bring a smile to whomever he meets. His biggest smile is when his wife visits him at the facility and brings his favorite beverage. Cheers John!

# nothing “alter”ed because food is the quality of a michelin 5-star restaurant

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| A person with a beard  Description automatically generated with medium confidence |

Dustin Alter, Dietary Supervisor

Contact Us

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**The Madison Senior Living**

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|  | Recipient NameStreet AddressCity, ST ZIP Code |

One common theme I hear from residents at The Madison is, the food is great! Dietary Supervisor Dustin Alter creates and manages the dietary requirements of each resident for a team of exceptional line cooks who all contribute to the overall tastes of the facility. Under the direction of the Dietary Supervisor, the team of culinary creators always step up to the plate and hit a homerun with their culinary delights. Like a well oiled, or in this case a well olive oiled machine, the dietary team brings a taste of home to the residents of The Madison. The kitchen is able to deliver delectable delights that provide joy to the tastebuds of residents. As a conductor is to his orchestra, Dustin orchestrates a symphony of sensational savorings that can be smelled where the halls converge. Let me tell you, the smells are amazing and a pound or two can be gained just by using your olfactory. I especially love the vegetable beef soup, marinara meatballs, and the amazing biscuits with sausage gravy that should be awarded best in town. There are too many dishes plated and could be rated excellent coming from the kitchen of The Madison. Order up!

**DID YOU KNOW**

There are more than 55,000 seniors over age 100, and by 2050 the number of “centenarians” is expected to top 600,000. This is roughly the population of Vermont.

Older adults aged 85 and up are the fastest growing age group in the country.