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October 2006  
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# The Threshold Times

Threshold Clubhouse- Durham, NC

"All the News We See Fit To Print"

## Employer's Dinner 2006

Friday night was like somebody put a crown on my head. I got to dress up like I never did before. We formed a love chain and danced until our shoes fell off, while Hoyal Saunders and his band sang and boogied down with us.

The Employer's Dinner, (and I mean the actual dinner), was awesome. We had chicken marsala with garlic mashed potatoes and cooked green beans. The chocolate cake was so good it was tiled to the roof of your mouth. Personally, I hadn't had such a dessert before.

Some of our member employees spoke about their experiences with their jobs. It was interesting to listen to what they had to say. I love hearing about success stories.

Most of all, we had a bang up day during the celebration. It was such a wonderful surprise to find how many people at Threshold are working. I just have to say to all employees that were recognized at the Employer's Dinner: Give yourself a pat on the back. Be proud of yourself, and I am too.

-Annie Knapp

The Employer's Banquet was a huge success, the food was great and the company was too. We had representatives from most of the T.E. placements and the T.E. employees. They all gave great speeches about their experiences with their jobs. We have some wonderful supporters in the community. At my table we had Kirk O'Bryant and Crystal from Club Nova, Patty Wallace, and Mike Owens. I thought the band was pretty good and it looked like everyone was having fun dancing.

-Richard Basnight



A very well dressed Threshold gang gathers before the big event!

Many Thanks!

We the people at Threshold would like to thank the many people who donated clothes to go the Employer's Dinner on September 15<sup>th</sup>. I think the clothes made everyone happy and feel special for the night. Everyone went for a good time, and the new clothes made it even better. We thank you very much!

-Mae Retha Elliott

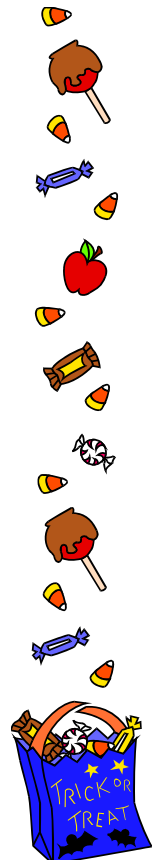


*Pictured far left:* Threshold member Mike Mackey stands beside the heaps of men's clothes graciously donated to Threshold.

*Pictured near left:* Due to all the generous donations for our female members, our reception room turned into a closet overflowing with beautiful clothes!

Halloween Safety Tips for Kids and Adults  
from the American Red Cross

- Walk, slither, and sneak on sidewalks, not in the street.
- Look both ways before crossing the street to check for cars, trucks, and low-flying brooms.
- Cross the street only at corners.
- Don't hide or cross the street between parked cars.
- Wear light-colored or reflective-type clothing so you are more visible. (And remember to put reflective tape on bikes, skateboards, and brooms, too!)
- Plan your route and share it with your family. If possible, have an adult go with you.
- Carry a flashlight to light your way.
- Keep away from open fires and candles. (Costumes can be extremely flammable.)
- Visit homes that have the porch light on.
- Accept your treats at the door and never go into a stranger's house.
- Use face paint rather than masks or things that will cover your eyes.
- Be cautious of animals and strangers.
- Have a grown-up inspect your treats before eating. And don't eat candy if the package is already opened. Small, hard pieces of candy are a choking hazard for young children.



**From the Kitchen  
of Kyle Cates:**



**Blackened Ribeye Steaks with  
Caramelized Onions and Gorgonzola  
Cream Sauce**

- 2 Ribeye Steaks
- Paul Prudone's blackening seasoning
- 2 sweet onions
- 1 tsp sugar
- 1/2 qt heavy cream
- Salt and pepper
- Pinch of cayenne
- 1 tsp. Italian seasoning
- Gorgonzola Cheese

First coat steaks on both sides with blackening seasoning.  
 Next julienne the onions (cut into long thin strips). Cook onions over medium heat in olive oil for 40 minutes, constantly stirring. Add sugar to onions halfway through. Cook until golden or dark brown (not burnt).  
 Next pour heavy cream into a medium saucepot. Start on high and reduce to medium. Reduce cream until it coats to the back of a spoon. Add cheese and Italian seasoning. Add salt and pepper to taste. Add a pinch of cayenne.  
 Grill meat to desired temperature. Ladle sauce on top of steak. Top with caramelized onions. Enjoy!

Self Acceptance

Have patience with all things but first with yourself. Never confuse your mistakes with your value as a human being.

You're a perfectly valuable, creative, worthwhile person simply because you exist. And no amount of triumphs or tribulations can ever change that. Unconditional self-acceptance is the core of a peaceful mind.

Congratulations to Steve Taylor  
 for beginning his new job at Duke  
 Perkins Library. Good Luck  
 Steve!

**HAROLD'S WORK  
ADVICE**

I stress the important things about work. It has its rewards: accomplishments and goals in life. The important things are to do the right thing to help you achieve the great things you do, be happy, be well respected, and have a sense of value in this world. The best things in life are not easy.

By Harold Rone

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## Roving Reporter Asks: What do you do to relax?

Joanne H: I listen to CD's and love up on my stuffed animals.

Doris E: To relax I use the air conditioner to cool off and the computer.

Fran U: I lie down in bed and put feet up to relax.

Lindsay B: I love to go to the beach and get sun to help unwind.

Ken R: Listening to the radio helps me relax.

Laura E: Hang out at home with my two girls, my cats.

Tasha O: I like to go to the movies, listen to music, and read.

Kimberly E: Sleep!

Ricky J: I do lots of things. I like to take a long walk, read a book, watch a TV show, or take a hot bath.

Ashley E: I read or watch TV to relax.

Mae Retha E: I lay down when I need to relax.

-Completed by Laura Eldridge

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## *Introducing Kimberly*

*Threshold's latest staff addition*

Q. What kind of education did you receive?

A. I went to school for an Associate's Degree in Secretarial Science and I have my Bachelor's in Organizational Management.

Q. What was your motivation to work here?

A. I like the human service field. I like helping people; and knowing about Threshold, there is a lot of interaction.

Q. What is appealing to you about the clubhouse environment?

A. Everybody is very close and the companionships are very strong.

Q. Do you like what you see?

A. Of course.

Q. If you could change anything about your job what would you change?

A. I don't see anything to change, so I would not do anything to change it.

Interview conducted by Annie Knapp

# October 2006

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<i>1</i>  <b>Arts &amp; Crafts 10-3</b>	<i>2</i>	<i>3</i> Happy B'Day Mary H. & Tommy R.! <b>Basic Computer Class 2:15</b>	<i>4</i>  Math/Reading Class 1:00	<i>5</i>  Clubhouse Culture 1:30 <b>Advanced Computer Class 2:15 Bowling</b>	<i>6</i>	<i>7</i>  <b>Movies at Blue Ridge 11:30-4:30</b>
<i>8</i>  <b>Arts &amp; Crafts 10-3</b>	<i>9</i> Happy B'Day James C.!	<i>10</i> Happy B'Day Alma J.!  <b>Basic Computer Class 2:15</b>	<i>11</i> Happy B'Day Ricky J.!	<i>12</i> Clubhouse Culture 1:30 <b>Advanced Computer Class 2:15 Trip to Club</b>	<i>13</i> Happy B'Day Matt R.!	<i>14</i> Happy B'Day Laura B.!  <b>Museum of Life and</b>
<i>15</i> Happy B'Day Howard T.!	<i>16</i> Happy B'Day Ricky L.!	<i>17</i> Happy B'Day Garson M.!  <b>Basic Computer Class 2:15</b>	<i>18</i> Happy B'Day Gary B. & Hoyal S.!	<i>19</i> Clubhouse Culture 1:30 <b>Advanced Computer Class 2:15 State Fair</b>	<i>20</i>  Happy B'Day Sam L.!	<i>21</i>  <b>Hike and Picnic</b>
<i>22</i> Happy B'Day Johnnie W.!	<i>23</i>  <b>Employment Dinner</b>	<i>24</i>  <b>Basic Computer Class 2:15</b>	<i>25</i> Happy B'Day Linda L.!	<i>26</i> Clubhouse Culture 1:30 <b>Advanced Computer Class 2:15 Halloween</b>	<i>27</i>	<i>28</i> Happy B'Day Pete T.!
<i>29</i>  <b>Arts &amp; Crafts 10-3</b>	<i>30</i> Happy B'Day Pascal R. & Ziggy Z.!	<i>31</i>  <b>Basic Computer Class 2:15</b>				

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