

In Touch

Newsletter

"Little Hands, Big Achievements"



The Spotlight

Lynn loves her family with all her heart and they mean everything to her. They are from Belize and she has a sister and a brother, of which each have one child. Lynn loves to spoil her nephews! She has a German shepherd named Kruger, who is her and her husband's baby! Lynn and her husband, Ivan, eventually want 2 or 3 kids and have already picked out a girl name for their first daughter, Marley Rose.

Lynn's favorite movie is "A Child Called It" and enjoys watching "Bones". Her favorite sport is soccer, but she has recently been getting into football. Lynn really enjoys Indian food, but that doesn't come close to her mom's cooking! Her hobbies include hiking and running. Three places of which Lynn hopes to visit one day are Greece, Italy and Paris.

Note from Lynn: "I have learned a lot since I've been with the company. It was a big difference for me when I started because I've always been on the sales side. I'm very thankful to God for giving me a great job and the people I work with. We are team players. Very blessed to be here and be a part of it."

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Lynn Menzies

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“Don't gain the world and
lose your soul, wisdom is
better than silver & gold.”

-Bob Marley

Feedback

Personal Touch Therapy welcomes your comments and opinions. You can contact us via the following:

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Dear Friends,
HAPPY
HOLIDAYS
AND BEST WISHES
FOR 2014

Warm Regards,
Personal Touch Therapy, LLC

DECEMBER 2013

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25 	26 	27	28
29	30	31 				
www.PersonalTouchTherapy.net						

Announcements

We've now made it easier than ever for you to submit referrals! Visit our website <http://www.PersonalTouchTherapy.net> and by clicking the referral tab you will now see an online referral form that is incredibly user friendly and so easy to complete. All you will need is the patient and physician information and you're done! We do all the leg-work! Should you have any questions about this process please feel free to call our Office Manager, Lynn Menzies at (713)510-0489 or mailto:lmenzies@personaltouchtherapy.net. Thank you for your referrals and for the opportunity to serve your patients as our own!



Personal Touch Therapy's 5 Year Anniversary!

*This year marks Personal Touch Therapy's
5 year anniversary!*

We'd like to take advantage of this outlet to thank each and every one of you that has helped us reach this achievement. We are all genuinely grateful for all of your kind support and encouragement. We appreciate the confidence and trust you have placed in our entire team when choosing Personal Touch Therapy to be there for your child or your patient's therapy needs. We know every child is special and requires unique attention, and we are so fortunate to have been given the opportunity to help all of them.

Thank you from the bottom of our hearts,

Personal Touch Therapy, LLC

Food For Thought

Benefiting the following:

- Houston Food Bank
- Salvation Army
- Northwest Assistance Ministries

Personal Touch Therapy's 2nd Annual Food & Clothing drive is in full swing! Please stop by our office during regular business hours to drop off your contributions. There will be a box in our reception area where all the donations will be collected. If you wish to participate, but can't make it to our office, please contact Carmen Narvaez, our Community Liaison, at (713) 422-2455 or at cnarvaez@personaltouchtherapy.net and schedule a time when she can pick up your donations from your office. If you'd like to make a monetary donation to any of the organizations we are helping this year, please visit our blog for more information on how to contact each of them. We thank you all for your kind generosity and wish you happy holidays!

Holiday Craft & Recipe



No Cook Cinnamon Ornaments

This recipe is so simple to prepare and the ornaments smell divine. One other thing is that kids can paint them once dry for added fun! They dry naturally light in color, giving kids a perfect canvas to create.

Cinnamon Ornament Recipe

1 cup of flour
1/2 cup of salt
1/2 cup of cinnamon
3/4 cup of very warm water

Combine all ingredients in a bowl and mix well. Wash hands and then finish kneading with clean, dry hands. If the dough is a little sticky dust your hands with a bit of flour and knead. After a few minutes you will be left with amazing cinnamon ornament dough. Give kids cookie cutters and rolling pins and let them make their very own cinnamon ornaments for the tree. Make sure you roll the cinnamon dough out on wax paper to prevent sticking. Be sure to pierce a hole in the ornaments before leaving them to dry. This makes stringing them on the tree easy. It will take roughly 24 hours for the ornaments to completely dry. Once dry you can give kids paint to embellish their ornaments or simply hang them from the tree as is. This is essentially salt dough with lots of cinnamon added to the recipe. Making two batches of cinnamon salt dough allows for roughly 20 ornaments.

Cranberry Pistachio Bark

1/2 C dried cranberries, chopped
1/2 C pistachios, chopped
1 bag (20 oz) dark or milk chocolate chips
1 bag (20 oz) white chocolate chips
1 Tbsp canola oil, divided waxed paper

Place 1 sheet waxed paper on rimmed cookie sheet. In a microwave safe bowl, pour dark chocolate chips and 1 1/2 tsp canola oil. Microwave 30 seconds, stir well, microwave 15 seconds, stir well. Repeat until smooth and creamy. Pour dark chocolate on to waxed paper and spread evenly. Cool to set, place in fridge to speed the process. Once dark chocolate is set, repeat melting process with white chocolate. Make sure to have chopped pistachio and cranberries handy. Pour white chocolate onto dark chocolate and quickly spread evenly (work quickly so the dark chocolate won't melt and mix into the white). Quickly sprinkle cranberries and pistachio over white chocolate, lightly press into chocolate to help it stick. Cool to set. Break with a knife to serve. Enjoy!



LET'S GET SOCIAL!



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For more information regarding this
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