



Fair Haven: Redefining Home

Reframing, Renewing & Renovating Together

June 20, 2016

Dear Fair Haven Family and Friends:

I continue to be amazed by how quickly the new buildings at Fair Haven are taking shape. All but one of the nine floor slabs have been poured, walls and framing continue to accelerate, and roof trusses are now going up. Wow! And for those of us who live on, near or frequent the campus, pay special attention to the roof line developing on top of the new assisted living building. It is the first hint of the Tudor influence that will envelop the full front façade! We have long respected the iconic image of the front of Fair Haven, but we also anticipate the new and fresh beginnings on the horizon.

And as I have reported to you every month thus far, we remain on schedule, and are perhaps even slightly ahead of our targeted January 2017 delivery. This of course means that our infrastructure and organizational readiness preparations are in high gear. The Steering Team is nearing completion of our Critical Path Plan, which is meant to address all operational issues in advance of opening our new assisted living, short term stay and long term care buildings. We are so blessed to have so many talented individuals working toward our common goals!

June Spotlight...**How Will Dining Change?**

Dining is and will always be extraordinarily important to all of us. And the quality of Fair Haven's food has traditionally been a great source of pride. That will not change! But – it will expand in a way that allows all residents to have a wonderful dining experience, regardless of level of care. Although not the standard in most communities, “home cooking” is of vital importance in our quality of life, and we will certainly be carrying this principle into our households and neighborhoods.

Our independent living environment at Fair Haven will see more of a physical change, in that the dining room, or “restaurant”, will now be a more intimate environment, as a portion of the existing space will be utilized for the Ice Cream Parlor and the Bistro. The operation and features of the Ice Cream Parlor and Bistro will be introduced more formally to you in the coming months, but I am overwhelmed with excitement with respect to the variety this will bring to ALL residents! The restaurant will also feature a permanent decorative buffet addition for both cold and hot items that will be home not just to salads and breakfast foods, but also for holiday and larger occasions. These improvements, coupled with moving our service equipment and functions such as plating of food behind the scenes, will definitely elevate our restaurant to a new level of dining.

Residents in the assisted living environment will have even greater options! These residents will have the ability to dine either in their households with other assisted living residents, or in the restaurant, or both! In the households, which feature 21 residents, we will have a dining experience of food prepared in the central kitchen, as well as food which is prepared in the household kitchen. And if residents wish

to participate in preparation activities, those opportunities will certainly be available. The pleasures of cooking are so dear to many of us – regardless of age or gender. Why must we give this up? It fills me with great joy to be able to say to you that “We Do Not”!

As I shared above, the quality of food and dining is important to us all, regardless of our health status or level of care. And although the quality of food in our existing skilled nursing areas is traditionally very good, we are altering how we prepare, transport, serve and dine in a radical fashion! No longer will food be plated for skilled nursing residents in a central kitchen and wheeled through the community on a plastic tray inside a metal cart. One of the main tenants of neighborhood and household life involves a transformation of dining. As with assisted living and specialty care assisted living, some food will be prepared in the central kitchen, and some will be prepared in the neighborhood or household, depending upon the desires of the residents who live there! We will then serve those same residents just like we do at home – we plate food right there and serve it at a table we set with napkins, glasses, silverware and china! Oh my, I cannot wait until this is our standard. The difference in quality of life will be profound.

I look forward to sharing with you again next month as our journey continues. Thank you for your continued support of Fair Haven.

Very truly yours,



Christopher W. Tomlin
President & CEO
Methodist Homes of Alabama & Northwest Florida

