



Developmental
Disabilities
Ministries

DDM

Connect

AUGUST EDITION

DDM CONNECT



www.ddmga.org



From the Desk of Our President & CEO

As August comes to a close, it's hard to believe that summer is nearly behind us! A new season is on the horizon, bringing with it new opportunities, celebrations, and exciting things to come—but we're not quite done with summer yet!

One of the things we are most looking forward to is our Annual Resident Retreat. This special time gives our residents an opportunity to make memories, enjoy new experiences, and simply have fun together. We are incredibly grateful to everyone who helped make this possible through our Resident Retreat Scholarship Fund. Thanks to your generosity, we raised nearly \$3,000 to help ensure more residents can participate in this meaningful experience!

Our Make It Home Initiative also continues to make wonderful progress. We are so thankful for the supporters and partners who believe that everyone deserves a place that feels like home. We look forward to sharing even more updates as this important work continues.

And as we begin looking ahead to fall, there is plenty to celebrate! Our resident homes will soon be filled with seasonal festivities, and we hope you'll take a moment to check out the opportunities in this newsletter to join us. We love welcoming our community into the homes and celebrating alongside our residents.

Finally, we are excited about Par for a Purpose, our upcoming golf tournament at Jennings Mill Country Club! We would love to see you on the course. Whether you purchase a team, become a sponsor, or simply help spread the word, your support will directly benefit the people we serve. Be sure to check out the sponsorship page in this newsletter for more information!

As always, thank you for being part of the DDM family. Your generosity, encouragement, and partnership continue to make a meaningful difference in the lives of our residents and their families.

With gratitude,

Ryan Whitnire, President/CEO

IN THIS EDITION:

RESIDENT
HIGHLIGHTS

PAR FOR A
PURPOSE SAVE
YOUR SPOT

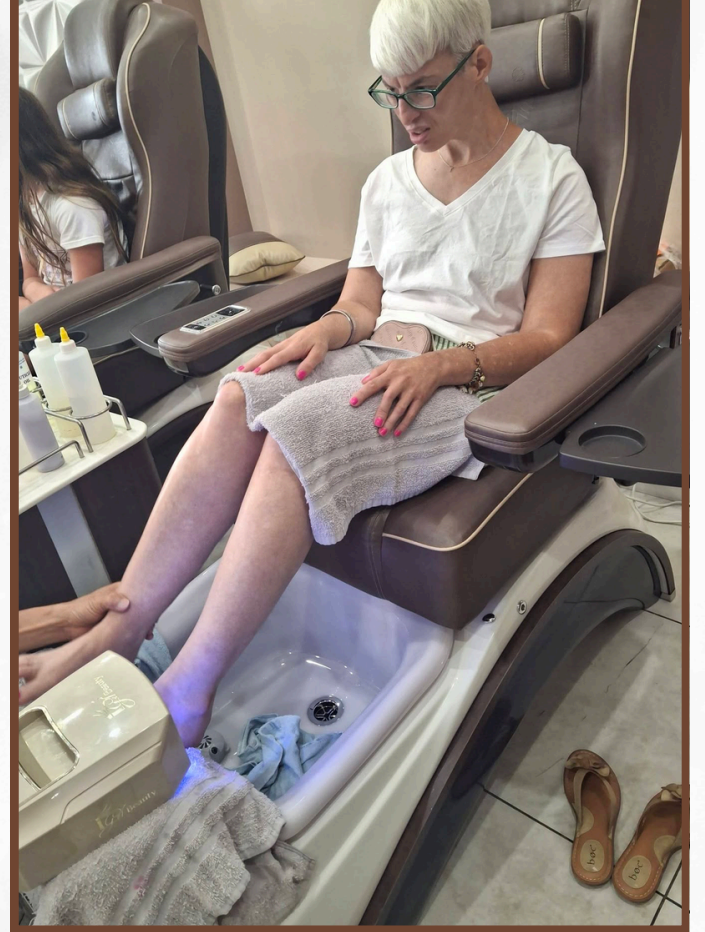
MAKE IT HOME
UPDATES

AUGUST
BIRTHDAYS

ORGANIZATION
HIGHLIGHTS

AUGUST RECIPE

Vol .20 Newsletter



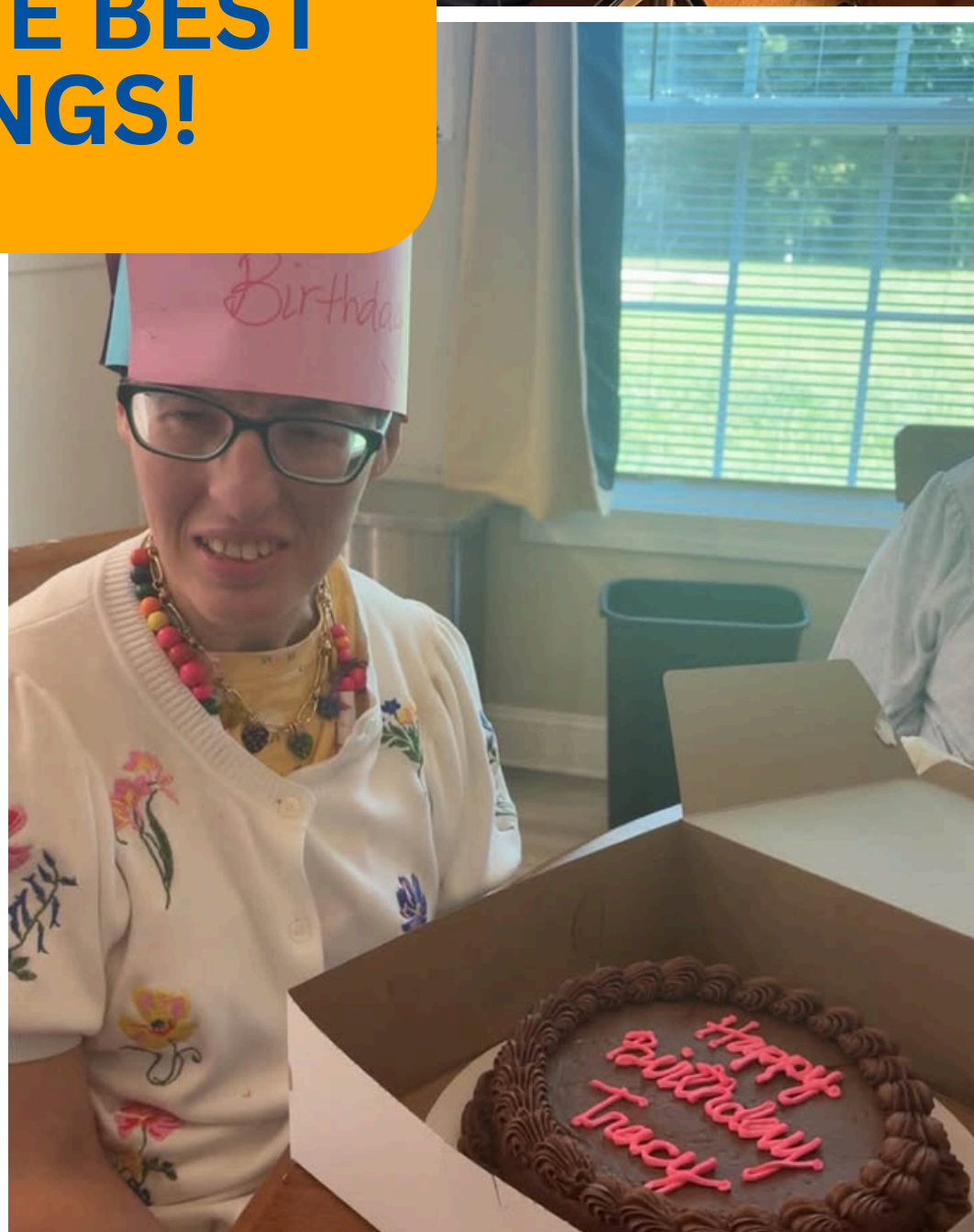
August Moments

We love sharing the fun things our residents do each month! Car shows, furniture shopping, and trips to the spa are just the beginning!





**LEAP FUNDS
ALL THE BEST
THINGS!**



WHEN YOU DONATE TO DDM'S **LEAP FUND**,
YOU'RE NOT JUST MAKING A CHARITABLE GIFT...

You're ensuring
that our residents
enjoy **LIFE**



have
ENRICHING
experiences

and engage in
meaningful

ACTIVITIES



through this DDM
PROGRAM.



"Because a full life deserves more than basic care."

LEAP includes our annual Resident Retreat,
Christmas Party, Make it Home Initiative, and much,
much more!

SPONSOR TODAY

MONDAY
OCTOBER 19TH
JENNING MILLS COUNTRY CLUB



PAR FOR A PURPOSE

CLICK TO

SPONSOR

EVERY SWING

Changes a Life

SPONSORSHIP OPPORTUNITIES

TITLE SPONSOR

\$10,000

Exclusive presenting sponsorship
Premier logo placement on all materials & communications
Dedicated hole sponsor
High-visibility signage & event-day recognition
Featured recognition on all signage & promotions
Two complimentary foursomes (8 golfers)

PREMIER PARTNER

\$5,000

Prominent co-branded event
Dedicated hole sponsorship
High-visibility signage & event-day recognition
all signage & promotions
Two complimentary foursomes (8 golfers)

HOLE PARTNER

\$2,500

Exclusive sponsorship of one tournament hole
Custom signage featuring your logo
Recognition throughout the event
One complimentary foursome (4 golfers)

COMMUNITY PARTNER

\$1,000

Name and/or logo featured on tournament sponsor banner
Recognition in event communications & marketing materials
One complimentary foursome (4 golfers)

reserve your **golf team** **today**

DDM's Par for a Purpose is scheduled for Monday, October 19th at Jennings Mill Country Club in Athens.

Tee off with three of your best friends, family members, or colleagues!

Click the tee to reserve your team!



SPEAKING OF GOLF...



Our good friend,
Mark, from our
Jasper Home
enjoyed a
beautiful day
golfing with his
Jasper Home
friends this
weekend. Great
shot, Mark!

Our good friend and long-time resident, Holly, went to visit the hometown of THE KING in Memphis, TN.

We love making sure moments like this can happen for our residents!



Biggest Elvis fan!





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IT'S (ALMOST) FALL

*Kayla and Andy
getting ready for
the autumnal
season by
enjoying a date-
day and pumpkin
milkshake!*



*we love a good date at
DDM!*

ALOHA DDM!

DDM PRESENTS

THE 2026 RESIDENT RETREAT

SHARING IN THE ALOHA SPIRIT

**JOIN US
SEPTEMBER 23-26
AT CAMP TWIN LAKES IN RUTLEDGE**



SPONSOR A RESIDENT TODAY

HAPPY BIRTHDAY

Tracy
Victor
Scott



EVENT 2026 SCHEDULE

[click
here for
more
info!](#)

23-26
SEPT.

2026 RESIDENT RETREAT AT
CAMP TWIN LAKES

10
OCT

JASPER HOME FALL PARTY

30
OCT

HOPE HOME HAUNT BASH

NEW

TBD

BILL NEAL HOME HALLOWEEN
CELEBRATION

*Our residents and staff LOVE having guests over
at special events and celebrations. If you're ever
able to attend, we'd love to host you!*

RECIPE OF THE MONTH: TUSCAN CHICKEN

INGREDIENTS

- 2 LARGE BONELESS, SKINLESS CHICKEN BREASTS (ABOUT 1½–2 LBS.)
- 1½ TEASPOONS KOSHER SALT, DIVIDED
- ½ TEASPOON BLACK PEPPER
- 2–3 TABLESPOONS OLIVE OIL
- 1 SMALL YELLOW ONION, DICED
- 3 CLOVES GARLIC, MINCED
- ½ CUP OIL-PACKED SUN-DRIED TOMATOES, DRAINED AND SLICED
- 2 TEASPOONS ITALIAN SEASONING
- 5 OUNCES BABY SPINACH
- 1 OUNCE PARMESAN CHEESE, GRATED
- 1¼ CUPS HEAVY CREAM

INSTRUCTIONS

- **PREP THE CHICKEN:** SLICE EACH CHICKEN BREAST IN HALF HORIZONTALLY TO MAKE 4 THINNER PIECES. PAT DRY AND SEASON WITH 1 TEASPOON SALT AND BLACK PEPPER.
- **SEAR THE CHICKEN:** HEAT OLIVE OIL IN A LARGE SKILLET OVER MEDIUM-HIGH HEAT. COOK THE CHICKEN IN BATCHES FOR ABOUT 3–5 MINUTES PER SIDE UNTIL BROWNED. REMOVE AND SET ASIDE.
- **COOK THE VEGGIES:** LOWER THE HEAT TO MEDIUM. ADD MORE OLIVE OIL IF NEEDED, THEN SAUTÉ THE DICED ONION FOR 2–3 MINUTES.
- **ADD FLAVOR:** STIR IN THE GARLIC, SUN-DRIED TOMATOES, AND ITALIAN SEASONING. COOK FOR ABOUT 30 SECONDS TO 1 MINUTE.
- **ADD SPINACH:** ADD THE SPINACH A HANDFUL AT A TIME, STIRRING UNTIL WILTED.
- **MAKE THE SAUCE:** STIR IN THE PARMESAN, HEAVY CREAM, AND REMAINING ½ TEASPOON SALT. BRING TO A GENTLE SIMMER.
- **FINISH THE CHICKEN:** RETURN THE CHICKEN AND ANY JUICES TO THE SKILLET. SIMMER FOR 4–7 MINUTES, UNTIL THE CHICKEN IS COOKED THROUGH (165°F).

