

Proven. Trusted. Redefined.

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A New Look, Reinvesting in Our Community



ment to the community. We decided a number of things but the number one objective is that we must maximize our client

consistent, quality product (goods and service) and offer them a comfortable and comforting environment at their time of need.

Secondly, we must reinvest into our community. We are proud to announce that we have made great progress in all of the above. We have

invested tens of thousands of dollars in renovating and updating our 4,500 square foot facility and our rolling stock. We have also invested thousands of dollars in our community by



experience. We have to anticipate our clients' needs, provide them with a

supporting events and by feeding families in the community.

The Frank and Solomon Nixon Funeral Home is proud to announce that we have a new look. Over the past year and a half, we have made a conscience effort to reinvent ourselves for the betterment of the families that we serve. What does this mean? We looked at our total offerings – our facilities, our provision of services and our commit-



Please note:

NIXONotes is a quarterly publication for the extended family and community of Frank & Solomon Nixon Funeral Home as an opportunity to share community happenings. Please feel free to share with us any community news that we could share.



We offer a number of personalization services like our signature personalization.

New Services We Offer

This is a state-of-the-art process of personalization for the families that we serve. Families can now customize their loved ones' casket or urn to best reflect them. Now you can incorporate your loved one's portrait, favorite scripture or poem or even a collage of family photos. We also have a vast amount of artwork that you can select. This service is exclusive to Nixon Funeral Home in this area. We also offer **live video webcasting**

(*streaming*). Now, family, friends or loved ones who cannot physically be present can watch the service via internet webcast - live, as it happens - whether they are across the country or across the world. Lastly, we are very proud our regal **horse drawn carriage** service. How better than to give your loved one their final ride with our beautiful horse drawn carriage.

We also have two sister businesses. Nixon Services

of Tifton, LLC is our property rental company. South Georgia Limo is our limo rental company and you can visit us the web at **SouthGeorgiaLimo.com** or find us on Facebook.



Going Back to Basics

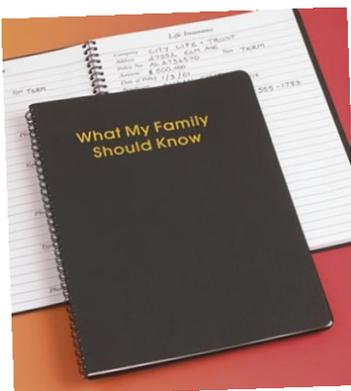
We have gone 'back to the basics'. Our aim is to provide our community and the families that we serve with the proven and trusted level of service that our patriarchs Frank "Pa Frank" Nixon and Solomon "Buster" Nixon, Sr. instilled in us. We have now coupled this seasoned tradition and sound foundation with what is needed to serve families in this modern

era. We are also excited about the 4th generation of Nixon entering the business as our operations manager.

We cannot rest on our laurels in that we know that we would not be here if it were not for the trust and patronage from this very same community that we serve. It is a must that we remain humble. Our dedication is to our families - it is NOT about us. It's about our

family serving your family when in need. We take the attention off of us and put it where it needs to be – honoring your loved one. With that, we are continually striving to improve our services. Stay tuned as we continue to re-invent ourselves and as we re-invest into our firm to better serve you. Proven. Trusted. Redefined

"It's about our family serving your family when in need."



What My Family Should Know

Please email us or contact our office for your free complimentary copy of **"What My Family Should Know - A GUIDE FOR GETTING YOUR AFFAIRS IN ORDER"**.

This is a great tool to use for keeping track of all of your personal information, business

and financial affairs. It enables them to be recorded and documented in one place. This can be very beneficial for your family so that they can handle all of your affairs in the manner which you wish.

Community Calendar

October -

Breast Cancer Awareness Month

19, 20, 22– Schools Out for Fall

26– Tailgate for 1st responders, Elks 5PM

31– Trick or Treat in Downtown, 5PM

November-

1-Lifehouse Ministries, FUMC, All Day

3-Todd Allen Herendeen Concert, UGA, 7PM

6-10– American Legion Far, Fairgrounds

21,22,23 - School Out for Thanksgiving

22– Thanksgiving Day

October 2012

Su	Mo	Tu	We	Th	Fri	Sat
	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			

November 2012

Su	Mo	Tu	We	Th	Fri	Sat
				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	

Other Upcoming Dates-

December 1– 14th Annual Hometown Christmas

December 23– John Berry Concert , FBC Tifton,

January 25– 10th Annual YaYa Sisterhood Event

April 26-27– 2013 Tift County Relay for Life

Local Grief Counseling Resources

Reflections for Kids Grief Support Group – (229) 353- 6330

This group will provide support to children through a variety of activities that are geared toward assisting children in developing and strengthening their coping skills in dealing with the loss they have experienced.

The group meets from 5 - 6:30 p.m. at the Hospice of Tift Area office.

Behavioral Health Services of South Georgia -

<http://www.bhsga.com>

To provide excellence in service and education in the areas of Mental Health, Mental Retardation, and Substance Abuse that creates opportunities for individuals to be healthy, productive members of society.

Tift Clinic: 229.391.2300
CRISIS 24/7 800.715.4225

A Place To Remember -

www.aplacetoremember.com

Uplifting support materials and resources for those who have been touched by a crisis in pregnancy or the death of a baby.

AARP Grief and Loss Programs -

www.aarp.org/life/griefandloss/

AARP Grief and Loss Programs offers a wide range of resources and information on grief and loss issues for bereaved adults of all ages. The program actively works cooperatively with local organizations to develop community-based bereavement services.

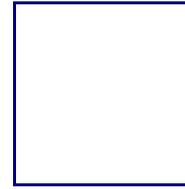
End of Life Care -

<http://www.growthhouse.org>

Provides education about life-threatening illness and end of life care. Their primary mission is to improve the quality of compassionate care for people who are dying through public education and global professional collaboration.

Please contact our offices if you should need other resources or information about how to deal with grief and loss. It would be our humble privilege to assist and serve you during this often difficult time of loss.





Frank & Solomon Nixon Funeral Home

2700 S Park Ave, Tifton, GA 31794
P.O. Box 143 , Tifton, GA 31793
(229) 382-1825, Office

ADDRESS CORRECTION REQUESTED

Ronald K. Nixon, Director
Email: nixonrk@bellsouth.net

Get Connected...

WEB: nixonfh.net

FACEBOOK: facebook.com/NixonFHTifton

EMAIL: nixonservicestifton@gmail.com

Recipe of the Season - Sweet Potato Soufflé

Ingredients

- 3 cups cooked and mashed sweet potatoes, about 3 pounds, uncooked
- 1/4 cup dark brown sugar
- 3 tablespoons melted butter
- 4 extra large eggs
- 1/4 cup light rum
- 1/4 teaspoon cinnamon
- 1/2 teaspoon salt

Topping

- 1/3 cup melted butter
- 1 cup brown sugar
- 1/3 cup flour
- 1 cup chopped pecans

Directions

- Preheat oven to 350 degrees.
- Beat sweet potatoes, brown sugar, butter, eggs, rum, cinnamon and salt together with a wire whisk until smooth and fluffy. Pour into a greased 2 quart baking dish.
- Mix together ingredients for topping in a medium bowl. Sprinkle over the top of the sweet potato mixture and bake for 45-50 minutes or until a knife inserted near the center comes out clean and the top is firm and golden. Serve warm.



This classic southern dish is deservedly showcased at many a holiday feast. Though sweet potatoes might taste like dessert, they are actually packed with nutrients, including vitamins A and C, and most kids will readily gobble them up, especially when prepared this way.