Be Well

Fall 2025



Whether you want to start a friendship, join a group or re-enter the dating world, starting a conversation with someone new can be intimidating. Try these conversation starters below to make a connection right from the start.

Talk about the venue – A simple yet effective conversation starter is to talk about your meeting venue. Whether it's a café, a park, or a social event, a mention about the location can be a natural start for the chat.

Share a compliment – Compliments are a wonderful way to make someone feel good and to open the door to more dialogue. When giving compliments, sincerity is key. Focus on small, genuine observations that show you're attentive.

Ask about interests and hobbies – Showing interest in someone's hobbies or passions is an excellent way to get them talking. Everyone loves to discuss their interests, and doing so can reveal shared passions.

Discuss current events or popular culture – Current events or popular culture are broad topics that many people have opinions about, and discussing them can reveal shared perspectives or stimulate friendly debates – but avoid sensitive subjects, like politics and religion.

Share a personal anecdote – Sharing a light-hearted personal story can make you seem more relatable and approachable and encourages others to share their stories.

To read more about specific conversation starter questions, read "Ice Breakers" on page 3 of this newsletter.



From Our CEO

It's hard to believe that 2026 is only a few months away. I can't wait to see what the New Year brings, but am especially excited about new benefits ATRIO Health Plans is offering its members.

In 2025, an estimated 7.2 million Americans, aged 65 and older, are living with Alzheimer's disease*.

To help our members manage their brain health, ATRIO has partnered with Isaac Health to offer our members a convenient, at-home check-up with memory and brain health doctors, working with Alzheimer's and other dementia issues.

Read all about how Isaac Health can help our members stay on top of their brain health by reading the article on page 3.

Jen Callahan

President & CEO ATRIO Health Plans

*Alzheimer's Association

Questions?Contact us!

We're here for you.

Call Member Services:

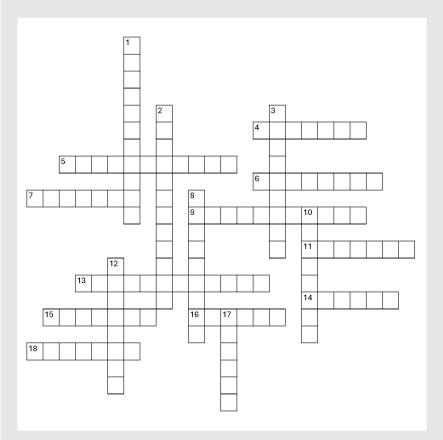
Toll Free: **1-877-672-8620** (TTY 711), daily from 8 a.m. - 8 p.m. local time or contact us at **atriohp.com**.



FALL 2025 NEWSLETTER

All About Fall

All answers are specific to the fall season.



Down:

- 1. Baseball's championship games (2 words)
- 2. Spooky ghostly residence (2 words)
- 3. Trick or treating night
- 8. Scarecrow's maize location
- 10. Gridiron sport
- 12. September's birthstone
- 17. Red or green orchard fruit

Across:

- 4. Process or period of gathering the crops
- 5. November 11 U.S. holiday (2 words)

- 6. Month we elect our president
- 7. Fun wagon trip around the farm
- 9. German food, beer and music event
- 11. Month of NBA and NHL's seasons' start
- 13. Turkey time dinner holiday
- 14. Another name for fall season
- 15. Zodiac sign (October 23 to November 21)
- 16. Dried foliage that falls from trees
- 18. Jack-o-lantern's fruit

(Crossword solution on page 3)

Preparing for Winter

As cold weather nears, take some extra precautions to "winterize" yourself and your home, such as

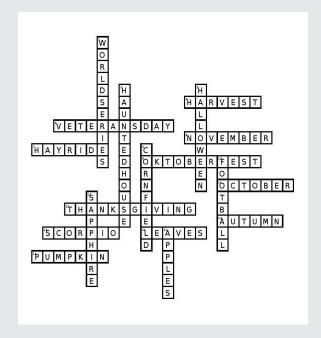


- Wear layers, including insulated jackets, gloves, hats, and scarves to protect against the cold. Footwear with good traction and rubber soles can help from slipping on icy surfaces.
- Ask for assistance or hire someone to help remove snow and ice from driveways, sidewalks, and steps.
- ❖ Keep space heaters and heating devices away from flammable materials and never leave them unattended. Do not use a kitchen stove or oven to warm your home and always ensure that there is proper ventilation.
- Be sure to check fire, smoke, and carbon monoxide detectors are working and their batteries are replaced regularly.
- Have an emergency plan in place (e.g., power outages, storms) to have a supply of medications, water, nonperishable foods, a way to communicate, as well as supplies if you have a pet or service animal.

CHECK YOUR MAIL

Important information about changes to your 2026 ATRIO plan will be mailed to you in September. Your **Annual Notice of Change (ANOC)** will note changes in your plan costs, benefits and coverage for next year. ANOCs will also be available on **atriohp.com** by October 1.

Crossword Solution



Member Education Meetings

Join us at a meeting near you to learn more about all your plan has to offer. Visit **atriohp.com** for a list of meeting dates, times and locations.

ATRIO Teams with Isaac Health to Promote Brain Health

Keeping your brain healthy is just as important as caring for the rest of your body. That's why ATRIO

Health Plans has teamed up with Isaac Health, a leading brain health clinic, to offer our members a convenient, at-home check-up with expert memory and brain health doctors.



To get started, visit **myisaachealth.com/atrio** or call Isaac at (888) 818-2059 (TTY/TDD: 711), Monday through Friday, 6 a.m. to 3 p.m. The Isaac team may also reach out to you directly to help schedule your first appointment.

Isaac Health will start with a quick phone consultation. If you have any memory concerns or changes in thinking, you'll receive a virtual appointment for further testing and to speak with a board-certified specialist who can provide guidance and support. If eligible for Isaac's brain health program, you'll receive a personalized care plan, treatment and therapies designed to help with memory and thinking, 24/7 assistance, and more.

This service is fully covered by your ATRIO plan. No copays apply.

You can also contact ATRIO Member Services with any questions about this exciting partnership.

Ice Breakers

Questions to ask when meeting new people

When engaging in conversation – especially if it's someone new – finding the right topic to discuss or asking meaningful questions can not only bridge the gap, but also form a bond for a new and lasting friendship. Below are just a few questions (by topic) you could ask to get things going. *Remember: Nostalgia ignites conversation!*

Their childhood:

- ➤ Where did they grow up?
- > Favorite childhood memory?
- ➤ Their favorite game?

Their adulthood:

- ➤ Their favorite vacation?
- > Favorite place to live?
- ➤ Best advice they can give?

Through the Years:

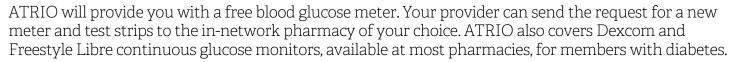
- ➤ Their greatest passions?
- ➤ Hobbies? Where they worked?
- ➤ Most cherished memory?



November is Diabetic Eye Disease Awareness Month

The American Academy of Ophthalmology has designated November as Diabetic Eye Disease Awareness Month to raise awareness of the impact of diabetes on eye health and the importance of preventive measures. Diabetes is a leading cause of preventable blindness in the U.S. Key recommendations for diabetic individuals include:

- > Get a comprehensive eye exam with dilation at least once a year.
- Maintain blood sugar levels within the recommended target range.
- Keep blood pressure and cholesterol levels within target ranges.
- > Reduce or eliminate smoking, which can significantly increase the risk of diabetic eye disease.



For a full list of preferred blood glucose meters and information on each style, as well as glucose monitors and their coverage, visit **atriohp.com**.



Fluffy Key Lime Pie



INGREDIENTS:

For the Crust

- 1-½ cups graham cracker crumbs
- ⅓ cup granulated sugar
- 6 tbsp unsalted butter, melted

For the Filling

- 1 can (14 oz) sweetened condensed milk
- ½ cup key lime juice
- 1 tsp key lime zest
- 2 tsp vanilla extract
- 2 cups heavy whipping cream
- ¼ cup powdered sugar

For the Topping

- 1 cup heavy whipping cream
- 2 tbsp powdered sugar
- Lime zest (for garnish)

INSTRUCTIONS:

- 1) Preheat your oven to 350°F. In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are evenly coated. Press the mixture firmly into the bottom and up the sides of a 9-inch pie pan. Bake for 10 minutes, then set aside to cool.
- 2) In a large bowl, whisk together the sweetened condensed milk, key lime juice, key lime zest, and vanilla extract until smooth. In a separate bowl, beat the heavy whipping cream and powdered sugar with an electric mixer until stiff peaks form. Gently fold the whipped cream into the key lime mixture until fully combined. Pour the filling into the prepared crust, spreading it evenly. Refrigerate the pie for at least 4 hours, or until the filling is set.
- 3) Just before serving, beat the heavy whipping cream and powdered sugar together until soft peaks form. Spread or pipe the whipped cream over the pie and garnish with lime zest. Slice and serve chilled.