

Celebrating **Birthdays in** February

4th: Jean Ogden 11th: Bill Cullen 17th: Bill Smith



CHEF'S COOKING DEMONSTRATIONS

05 09

Shrimp & Grits Lunch in MC Lunch in AL

Flambed Bourbon Berries

19 23

Lunch in MC

12 **Baked Potato Station** Lunch in MC Lunch in AL

26

16

30

Mac & Cheese Bar Lunch in MC Lunch in AL

CHEF'S SIGNATURE RECIPE

Lunch in AL

Soy Ginger Baked Chicken Wings

Ginger-Soy Glaze

1 2-inch piece of ginger, peeled, sliced 3 large garlic cloves, crushed ¼ cup honey 2 tablespoons soy sauce Wings 5 pounds chicken wings, tips removed, drumettes and flats separated 2 tablespoons vegetable oil 1 tablespoon kosher salt ½ teaspoon freshly

Ginger-Soy Glaze

Bring ginger, garlic, honey, soy sauce, and ¼ cup water to a boil in a small saucepan, stirring to dissolve honey. Reduce heat to low; simmer, stirring occasionally, until reduced to ¼ cup, 7–8 minutes. Strain into a medium bowl. Let sit 15 minutes to thicken slightly. Do Ahead: Glaze can be made 5 days ahead. Cover; chill. Rewarm before using.

Wings

Preheat oven to 400°. Set a wire rack inside 2 large rimmed baking sheets. Toss chicken wings, vegetable oil, salt, and pepper in a large bowl to coat. Divide wings between prepared racks and spread out in a single layer. Bake wings until cooked through and skin is crispy, 45–50 minutes



FRIENDS & FAMILY REFERRAL PROGRAM!

\$1,000 RESIDENT REFERRAL BONUS

Have you shared your love for Waltonwood lately? When you refer someone to a Waltonwood community, they'll thank you for it - and then we'll thank you for it too! Ask for details!

LAKE BOONE CONNECT

FEBRUARY 2020



Love

"I carry your heart with me (I carry it in my heart) I am never without it (anywhere I go you go, my dear; and whatever is done by only me is your doing, my darly) I fear no fate (for you are my fate, my sweet) I want no world (for beautiful you are my world, my true) heart) and it's you are whatever a moon has always meant and whatever a sun will always sing is you here is the deepest secret nobody knows 01

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COMMUNITY MANAGEMENT

Allison O'Shea Executive Director

Katie MacGilvray Business Office Manager

Bryan Minton Culinary Services Manager

John Carr **Environmental Services** Manager

Samantha Toms Life Enrichment Manager Memory Care

Laura Gremore Life Enrichment Manager Assisted Living

Richard Hiatt Marketing Manager

Gail Honeycutt Marketing Manager

Ellen Jones Resident Care Manager

Takisha Craven Wellness Coordinator Memory Care

Sharon Staten Wellness Coordinator **Assisted Living**

(here is the root of the root and the bud of the bud and the sky of the sky of a tree called life; which grows higher than the soul can hope or mind can hide) and this is the wonder that's keeping the stars apart I carry your heart (I carry it in my

- E. E. Cummings

February 2020 ASSOCIATE SPOTLIGHT

Karetha (Kiki) Nix is our fantastic Housekeeping Supervisor. She is responsible for every housekeeper, their scheduling, and ensuring all residents receive quality service. In her words, Kiki and her team manage to "keep all 411,000 sq. ft. of all 3 buildings looking awesome!" Kiki was born in Salt Lake City, UT and has lived in 10 different states throughout her life. She is the youngest of 5 and raised by a mom who began as a housekeeper in hotels and retired as a hotel's General Manager. Kiki has similar aspirations, hoping to one day fill a Regional role in Housekeeping or Management. Kiki is a mom of 3 daughters, including a set of twins. She is also a grandmother of 4! Kiki moved to NC 2 years ago due to her engagement and was remarried on 4/14/19. In her spare time, Kiki loves to read and sing karaoke!

Kiki says, "Working at Waltonwood and Singh is the best job I've ever had. The company supports teamwork and cares about the employees." She also says, "God bless my team- they are amazing." You're amazing too, Kiki! We are so lucky to have Kiki in the Lake Boone family!

ComMolion

JANUARY HIGHLIGHTS

02	15	
Movercize	ComMotion	
17	23	
Nancy Sing-a-long	Mark Twain	, A

Know Your Numbers

Heart health starts with a healthy lifestyle. Being active, eating well and maintaining a healthy body weight are all excellent ways to help ensure the healthy you have in the healthy you keep. There are however some other factors to consider, numbers than when elevated can greatly impact how you feel. High blood pressure, high cholesterol and elevated blood sugar all place a great amount of stress on the body making your heart work harder and more susceptible to heart disease and stroke. So, this February join with the American Heart Association and help celebrate American Heart Month. Schedule an appointment with your doctor to get your numbers checked. Reducing your risk factors by even a few points can help fight off the serious effects of heart disease and can help you continue leading a heathy, happy lifestyle for years to come. 02

TRANSPORTATION INFORMATION

- Please make sure to schedule transportation for doctors appointments two weeks prior to your appointment. Our transportation days for appointments are on Tuesdays and Thursdays.
- Outer Banks Neighborhood Trips
 - o 5th: Scenic Drive
 - o 12th: Videri Chocolate Factory
 - 0 19th: Scenic Drive
 - 26th: Bakers Dozen Donut Shop
- Asheville Neighborhood Trips
 - 5th: Grocery shopping
 - o 7th: Irregardless Cafe (11am)
 - 14th: Library (230pm) 0
 - 21st: Movies \cap
 - o 28th: Big Ed's
 - *unscheduled outings may occur*

FEBRUARY SPECIAL EVENTS

12

02
Violins Performance 2:30pm Grove Cafe
4.0

BAKE SALE procedes go to Share to Care 12pm AL Trunk Club

16

BINGO FUNDRAISER IL Dining Room 2:30-4:30pm

23

The Bouncing Bulldogs Double Dutch at 1:30pm

EXECUTIVE DIRECTOR CORNER

This month, Waltonwood Lake Boone will be participating in an event called "Share to Care". Share to Care is a fundraising event that directly supports a non-profit called Transitions Guiding Lights. The mission of Guiding Lights is to be the comprehensive caregiver support center for family and professional caregivers. Every year at Share to Care, they have a Chef Challenge where chefs in local communities like ours compete with dishes that are judged in presentation and taste. We are excited to be a part of the event this year while helping to bring awareness and financial support to Guiding Lights. There are two ways to win and I would love for us to win both! The main prize goes to the winner of the Chef Challenge. The second way to be acknowledged is by raising money ahead of time. The community that raises the most money is considered the "People's Choice Champion". Our community will be organizing events in the next few weeks that will help us raise money for Guiding Lights. We hope you participate and enjoy the events that are being planned. We look forward to coming home on February 22nd with the Silver Spoon Award! Thank you for your support!

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