



Irish Soda Bread Scones Recipe

Enjoy your Saint Patty's Day with a delicious and healthy snack! Provided by EatingWell.com, this recipe for Irish soda bread scones is a great source of fiber, and is worth its weight in gold for anyone looking to sweeten up their brunch. Whether you'll be spending the day with friends and family or plan on kicking back and enjoying the show, this is the perfect treat for any Saint Patrick's Day celebration.

Nutrition Facts:

Serving Size:

1 scone

Per Serving:

248 calories; 6.9 g total fat; 3.8 g saturated fat; 35 mg cholesterol; 433 mg sodium. 142 mg potassium; 41.8 g carbohydrates; 3.6 g fiber; 18 g sugar; 4.7 g protein; 223 IU vitamin an iu; 1 mg vitamin c; 5 mcg folate; 124 mg calcium; 1 mg iron; 9 mg magnesium; 11 g added sugar.

Ingredients:

Scones:

2 1/2 cups whole-wheat pastry flour
1 tablespoon baking powder
1 teaspoon baking soda
1/2 teaspoon salt
5 tablespoons of cold

unsalted butter, cubed
2/3 cup dried currants
3/4 cup low-fat buttermilk
1/4 cup pure maple syrup
1 large egg

Glaze:

1/2 cup confectioners' sugar
1 tablespoon orange juice

Directions:

Step 1: Preheat oven to 400°F. Line a baking sheet with parchment paper.

Step 2: Whisk flour, baking powder, baking soda and salt in a large bowl. Using a pastry cutter (or your fingers),

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Happy Birthday!

Residents

3/4	Cecil C.
3/6	Marianne R.
3/10	Kathryn S.
3/17	Betty K.
3/19	Doris K.
3/23	John H.
3/29	Pamela V.

Staff

3/3	Chevelle R.
3/4	Amanda M.
3/7	Teressa S.
3/16	Ellen G.
3/23	Kate K.
3/26	Caylei R.

Taste of Town

The featured restaurant for March Taste of the Town is Wilson's Hamburgers.

Sunday Brunch

March 11th from 11:00 am to 12:30 pm. Please RSVP by calling the campus at 419-257-2421 by March 6th.

Men's Group

March Madness is our Men's Group. Who will predict the winning bracket for 2020?

Senior Executive Club

The Senior Exec Club is 1:00 PM on Monday March 16th featuring a speaker from the Alzheimer's Association.



Executive Director Corner

Welcome to March!

It's hard to believe that

springtime is already on the horizon. It seems like just yesterday that we were ringing in the New Year, and now we're well into our journey through 2020. If you're sentimental like I am, ask a member of our team about our *Artisans* program, where regular scrapbooking can help you capture and cherish precious moments as they come.

Recently, we kicked off our Mystery Theme Year with our Willy Wonka Theme Week and Themed Dinner. From Oompa-Loompas to Gene Wilder doppelgangers, it was amazing seeing everyone take a tour of our campus-turned-chocolate factory. Getting to try the Gobstopper Cake with new and familiar faces was a personal highlight of mine, and has satisfied my sweet

tooth for the foreseeable future. Thank you to our Life Enrichment and Dining Services teams for putting together such an incredible event!

Finally, in honor of National Employee Appreciation Day (March 6th), please join me in thanking all our teams for their part in our recent Theme Week, and for always striving to make each day more memorable than the last. While seeing to your immediate needs will always be their highest priority, our employees also believe in hearing your stories, celebrating your passions, and filling your days with joy.

It's been a great year so far, and I can't wait for you to see what we have planned for the weeks and months ahead. Until then, if you ever need anything, you always know where to find me!

Yours in Service,

Amber Morris

Executive Director

The Golden Toolbelt Award

Terry Brashear, Briar Hill's Director of Plant Operations recently was awarded Trilogy's Golden Toolbelt Award for North Ohio Division. Terry earned this award for a deficiency free survey and having his reports submitted timely. Terry is our go to guy for completing all our maintenance needs. Thank you Terry for all you do for us here at Briar Hill.



Happy Hour

Happy Hour is Friday from 3:00 to 4:00.

Everyone is welcome to attend. We are serving a variety of drinks such as Peach, Strawberry and Lime Margaritas, Baileys Irish Cream Coffee,

Bourbon on the Rock's and hot horderves, dips, and cheese trays. We are booking entertainment for as many Happy Hours as we can. This is a time for families to join their loved one for a drink and snacks to kick off the weekend.

Pictured here is Pat warming up with "The Music Man" at a January Happy Hour. He is scheduled to be at the March 20th Happy Hour in the Health Center Dining Room. We are booking more entertainers for upcoming Happy Hours. Looking forward to seeing you all at our weekly Happy Hour.



Volunteers Needed

We are looking for volunteers to join us on our outings to shop, go to museums, eat out etc. Residents love to go out into the community and often times need to use a wheelchair, walker or someone to assist them on the outing. Our outings are on Mondays and Thursdays. Contact the Life Enrichment Department if you are interested in volunteering your time for outings, calling bingo, visiting, craft sharing, nail spa etc. Looking forward to hearing from you.

Vitality Program

We are excited to announce a new exercise program at Briar Hill. Everybody Chair Yoga with Yoga Instructor Erin Teegardin. It will be the first Thursday of every month at 2:00 PM in the Health Center Dining Room.

Campus in Color

The First Day of Spring is Thursday, March 19th. March is the time when we begin planning our Vegetable and Flower Gardens for the courtyards. We will be looking at seed catalogs and dreaming of Spring and warmer weather. Anyone who loves to garden and would like to volunteer their time to help us with the Campus in Color Program can contact the Life Enrichment Department at 419-257-2421. Looking forward to hearing from you.

Creative Cooking



The residents created these cute delicious Groundhog Day treats made with Nutter Butters and donuts. They were fun and tasty.



The Hot Chocolate Bar has been a hit on Sunday Afternoons during the winter months.

Artisan Program

Joy B. never misses a painting class. Pictured here she proudly shows off a few of her finished art pieces.



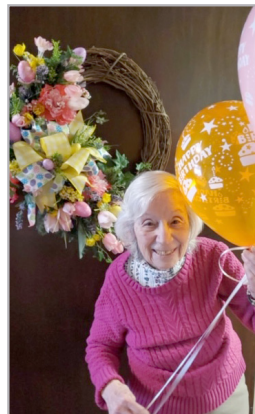
Outings

The residents enjoy going out to local restaurants and shopping trips weekly. Pictured here is a group of residents enjoying lunch at Cracker Barrel.



Happy Birthday!

Sira enjoys her birthday celebration.





BRIAR HILL HEALTH CAMPUS

A Trilogy Senior Living Community

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Ryan Parker
Director of Food Services

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Medical Director

Rey Nevarez
Divisional Vice President

Brandy Reyes, RN
MDS Coordinator

Stay in the Loop

Keep up with latest campus news and happenings by following us on your favorite social networks!

We strive to provide the best customer service and quality care for our residents.

Our Department Leaders are here to solve any concerns you may have.

In the event that you need further assistance with any unresolved concerns, we encourage you to call or email our Compliance Hotline: 800-908-8618, ext. 2800; or comply@trilogyhs.com

'Scones'

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work butter into the flour mixture until it resembles small pebbles. Add currants and toss to coat.

Step 3: Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

Step 4: Transfer the dough to a clean surface and, using floured hands, press into a 6-inch circle. Cut into 10 wedges. Place the wedges in a single layer on the prepared baking sheet.

Step 5: Bake the scones until golden brown, 16 to 18 minutes. Transfer to a wire rack to cool completely, about 30 minutes.

Step 6: Meanwhile, prepare the glaze: Combine confectioners' sugar and orange juice in a small bowl. Spoon the glaze onto the cooled scones and serve immediately.

Need a hand getting started? Talk to any member of our campus team for assistance, then ask about our *Connections* program, which offers our residents the opportunity to participate in cooking classes with their neighbors!



Word Search

I	A	Y	F	H	S	Y	E	Q	D	K	M	Y	Q	C	B	Z	F	L
M	J	Y	A	B	E	W	L	K	U	K	W	H	L	E	R	N	Y	T
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Q	W	S	I	K	F	Y	D	O	M	I	U	G	F	O	N	R	W	U
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BRUNCH	DOUGH	HEALTHY	RECIPE
CIRCLE	FAMILY	IRISH	SCONES
CONNECTIONS	FIBER	PREPARE	ST PATRICK
DELICIOUS	GLAZE	PROGRAM	TREAT