



GENOA  
RETIREMENT VILLAGE

*A Trilogy Senior Living Community*

# Gazette

March 2020



## Irish Soda Bread Scones Recipe

Enjoy your Saint Patty's Day with a delicious and healthy snack! Provided by [EatingWell.com](http://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),

*...continued on back page*

# Happy Birthday!

## Health Center

James S. March 12  
Kathryn W. March 12  
Susan W. March 20

## Assisted Living

Paul K. March 14  
Don M. March 22  
Grayson K. March 31

## Birthday Ladies!

*These beautiful ladies all shared a Birthday on January 24th. Sending a very special Happy Birthday wish to you all!*



## Save the Dates!

Music with Alan S.  
March 3rd  
Happy Hour with Dave R.  
March 6th  
Music with Alana G.  
March 6th  
Music with Evie  
March 8th  
Genoa Library Art Program  
March 12th  
Happy Hour with Dan M.  
March 13th  
Music with Alana G.  
March 19th  
Happy Hour with Gene Z.  
March 20th  
Birthday Bash with Lyle D.  
March 24th  
Happy Hour with John P.  
March 27th



## 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,

*Bryanne Lee*, LNHA  
Executive Director

## Snowball Happy Hour!

Thank you for everyone who joined us for our Snowball Happy Hour with John Pickle as our Entertainer!

We enjoyed snow related cocktails, appetizer's, winter inspired house brewed beer and music for all generations!







**More....  
Snowball  
Happy  
Hour!**



## **CLAY HIGH SCHOOL STUDENT VISIT**

Thank you to our local student's at Clay High School for choosing our campus and residents for a project. The students choose resident's from our Health Center to get to know and grant small wishes for a school project. The resident's truly sharing memories from their past and bringing joy to the younger generation.



### **Did You Know...?**

That you can read the monthly newsletter on-line. Please follow the campus link at [www.genoahs.com](http://www.genoahs.com).

The Private Dining Room can be reserved for a special gathering? Call and speak to our customer service representative to schedule your date today!

Happy Hour is every Friday from 3:00pm till 4:00pm. Appetizers, Cocktails, Wine, house made Craft Beer, Pop, Lemonade, Ice Tea, Coffee, Music and Entertainment will be provided. All are welcome to enjoy the fun and laughter with us!

### **National Activities Professional Week!**

Thank you to our amazing Life Enrichment Team for all that they do every day to enrich our resident's lives and bring joy to the campus!







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*Bryanne Lee, LNHA*  
*Executive Director*

*Corinna Root, RN MSN*  
*Director of Health Services*

*Annie Young, RN*  
*Asst. Director of Health Services*

*Myndi Miliken*  
*Community Service Representative*

*Elizabeth Burnep*  
*Business Office Manager*

*Tessa Rice*  
*Life Enrichment Director*

*Daniel Kujawa*  
*Director of Plant Operations*

*April Lewis*  
*Director of Food Services*

*Joanna Costantini*  
*Environmental Services Director*

*Dallas Brammer*  
*Social Services*

*Wade Nofiz, PTA*  
*Therapy Program Director*

*Jenny Wabl*  
*AL Coordinator*

*TBD*  
*Staff Development*

### 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](mailto:comply@trilogyhs.com)*

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# '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
F	J	C	M	P	V	S	C	O	N	E	S	D	E	P	U	L	T	W
Q	W	S	I	K	F	Y	D	O	M	I	U	G	F	O	N	R	W	U
X	W	C	L	G	I	W	J	P	R	Y	S	S	C	P	C	H	Z	X
E	E	C	Y	C	B	T	Z	I	L	S	D	O	U	G	H	F	T	Q
R	Y	K	I	L	E	N	P	T	P	Y	U	K	W	T	P	C	T	B
S	P	D	T	R	R	S	E	V	C	D	X	U	J	T	R	Z	T	T
H	I	R	Y	Q	C	R	I	Q	P	H	D	G	P	M	O	G	U	D
Y	D	P	H	E	A	L	T	H	Y	R	D	L	S	M	G	Y	U	E
Z	Q	E	T	P	E	R	E	D	T	R	E	A	T	N	R	S	Q	L
C	W	T	E	B	Z	B	A	F	A	U	U	Z	P	W	A	H	M	I
F	P	R	F	K	D	V	Q	M	P	A	A	E	A	T	M	B	D	C
N	P	R	T	Y	M	K	G	S	I	M	N	Z	T	A	R	M	W	I
N	Q	E	A	A	C	Y	D	W	S	S	N	T	R	R	M	I	N	O
J	F	H	U	A	N	C	O	N	N	E	C	T	I	O	N	S	V	U
K	G	L	G	K	L	J	Z	L	D	V	V	N	C	Y	B	H	H	S
M	S	L	T	M	G	Y	Z	B	W	I	R	W	K	D	Q	I	K	B
R	D	M	E	W	E	T	R	Q	G	W	C	A	W	O	U	V	X	L

BRUNCH	DOUGH	HEALTHY	RECIPE
CIRCLE	FAMILY	IRISH	SCONES
CONNECTIONS	FIBER	PREPARE	ST PATRICK
DELICIOUS	GLAZE	PROGRAM	TREAT