



## 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),

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# Happy Birthday!

## Health Center

Daryl D.	3/01
Janet M.	3/03
Richard C.	3/06
William "Bill" O.	3/09
Sonya F.	3/15
Jane C.	3/18
Jackie R.	3/22
Joan H.	3/24

## Smile of the Month: Marylou S.

BINGO! Marylou loved her bingo prize. She was more than ready for valentines.



## 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,

*Cassie Dunlap*

Executive Director

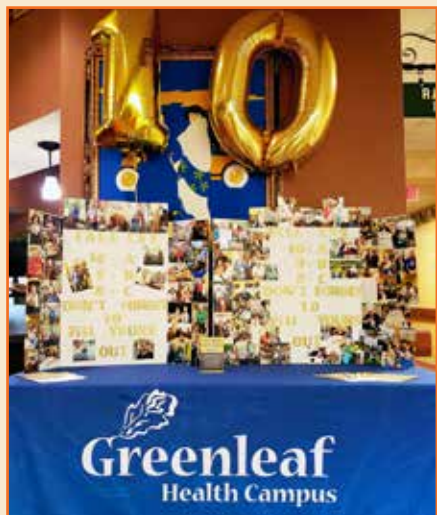
## Wine & Canvas

Our painting classes are getting bigger! See you at our next one.



## CSS Time

Don't forget to fill out your  
Customer Satisfaction Survey.



## LEGACY LANE SPOTLIGHT

Our BFF's are quite the artists!



## LOVE IS IN THE AIR



## Sunday Brunch

We look forward to see you on  
March 08, 2020 for Sunday  
Brunch. Our chef works hard to  
provide the best dishes for the  
residents and guests. Please call  
ahead to make your reservations  
if you plan to have guests.

## Taste of Town

We look forward to see you  
on March 18, 2020 for Taste  
of Town. This month's lunch  
this month will feature food  
from a favorite local restaurant,  
Callahan's! Come hungry!

## Happy Hour

Happy Hour is weekly at 3-4pm  
every Friday where we share  
laughter, refreshments, fellowship  
and live entertainment. Family  
and friends are welcomed  
to come and enjoy. Come  
and have a great time at  
Greenleaf Health Campus.

## Volunteer News

We love our volunteers! We  
are always looking for ways to  
enrich the lives of our residents.  
We are currently looking for  
bingo callers, bridge players,  
and a volunteer to do nails.  
We also go out shopping and  
lunch outings! If you would  
like to volunteer please visit  
with our Life Enrichment team  
to discuss the possibilities.



# GREENLEAF

## HEALTH CAMPUS

*A Trilogy Senior Living Community*

**1201 East Beardsley Ave**  
**Elkhart, IN 46514**  
**574-206-0086**  
**greenleafhs.com |  **

*Cassie Dunlap*  
*Executive Director*

*Brittany Boomersbine*  
*Director of Health Services*

*Angela Schwarz*  
*Assistant Director of Health Services*

*Sherina Gonzalez*  
*Angaleana Nixon*  
*Community Service Representative*

*James Morales*  
*Life Enrichment Director*

*Curtis Hollar*  
*Director of Plant Operations*

*Tamsen Leonard*  
*Director of Food Services*

*Ron Paxton*  
*Assistant Director of Food Services*

*Donna Holliday*  
*Environmental Services Director*

*Laciquisha Hunt*  
*Director of Social Services*

### 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)*

*Newsletter Production by PorterOneDesign.com*

# 'Scones'

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

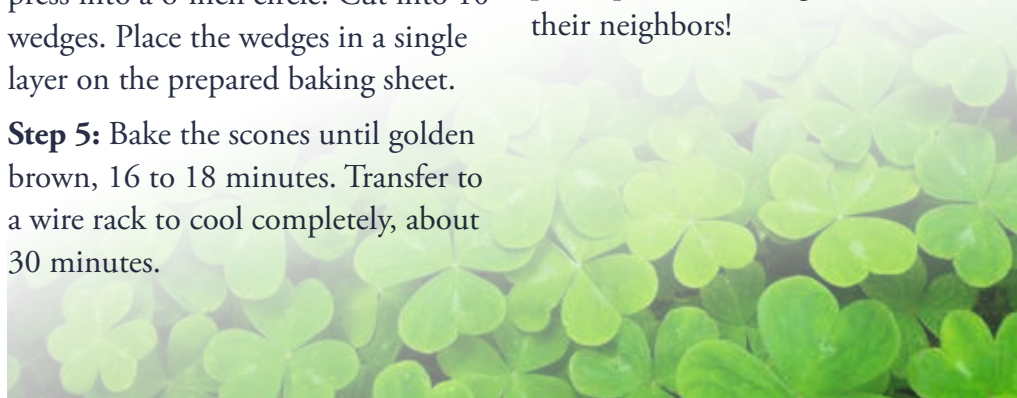
**Step 3:** Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

**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
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
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BRUNCH  
 CIRCLE  
 CONNECTIONS  
 DELICIOUS

DOUGH  
 FAMILY  
 FIBER  
 GLAZE

HEALTHY  
 IRISH  
 PREPARE  
 PROGRAM

RECIPE  
 SCONES  
 ST PATRICK  
 TREAT