



## Irish Soda Bread Scones Recipe

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

Christine P.	3/03
Jeanett M.	3/03
Kenneth C.	3/19
Simone C.	3/20
Susanne K.	3/29
Candace S.	3/30

## Staff

Tevin W.	3/01
Savannah H.	3/04
Jessica G.	3/15
Tina K.	3/17
Heather P.	3/22
Ashlyn E.	3/23
Cindy M.	3/26

## Staff Anniversaries

Kathleen F.	6 months
Brenda K.	6 months
Heather Price	6 months
Andrew Y.	6 months
Erin H.	1 yr.
Christina K.	1 yr.
Alexis R.	3 yrs.
Gina M.	4 yrs.
Rebecca P.	4 yrs.
Bonita S.	4 yrs.
Patricia M.	5 yrs.
Kandice F.	7 yrs.



## Executive Director Corner

Hello Family and Friends,  
It's so great to know that the

birds, bees, flowers, and trees are on their way and winter will melt into spring. I think February is the hardest month of the winter season because all of Indiana is anticipating March!

March is a big month at our campus. We kick off our spring customer satisfaction survey and we want to hear from our residents and families. We thank you for taking time out of your busy schedule to give us important feedback about your experience at Harrison's Crossing.

Families watch your mail for an invite to our first family night of the year. We will celebrate March madness with food, fun, and basketball. Our campus hosts a family night every quarter and it's a part of our Trilogy service standards. Family connection is important to our residents and to us at Harrison's.

We host brunch every 3rd Sunday of the month from 11:00-1:00 pm. Each of our residents may have two guests

at no charge; additional guest may purchase a brunch sticker at the front desk for \$7.00. Brunch includes a full spread of two meats, several sides, breakfast items, and dessert choices. Our Chef, Darla Davidson and her team shine on brunch day.

Congratulations to Chef Darla Davidson who was recognized as the Chef of the year for the Central South Division. Darla was recognized for her fall CSS score of 9.28, multiple deficiency free, state surveys, great chef circles, and quarterly cooking class. We are so proud of our Chef and her dietary team!

Our next cooking class is March 19 at 6:00pm. Join us for an evening of fine dining, cooking demonstration, and amazing food. Chef Darla will plan an amazing and delicious menu that will thrill your palate and challenge your cooking skills. The cost of the cooking class is \$10.00. Please call our campus and RSVP your reservation.

Yours in Service,  
*Shannon Williams*  
Executive Director

## Tech Class

We are having a iPad leaning class on March 11th at 2:30 in the AL activity room. This is provided by the Vigo County Library. They provide the iPad for all the residents who would like to learn how to use the latest tablets.

## Darla's Dining Corner

We are so proud of our dietary team. They have been working hard to prepare and deliver top quality meals. Several menu changes have been made as a result of resident requests during our weekly Chef's Circle and we are currently updating the daily Café Menu options. Chef's Circle meets every Monday at 1:00 pm in the AL Activity Room. We'd love to see you there! We are gearing up for March events including a St. Pat's Social!! Including green cookies, and a fun green fizzy drink!!!! Taste of Town and our next theme week. We are here to serve you. Please tell us how to make your dining experience a "10".

# ACTIVITIES CORNER

March is here!! Can you believe it? Time flies when you are having fun, that's what they say, which makes sense because we've been having a lot of fun here at Harrison's!! And this forthcoming month is going to be no exception!! We're starting things off by celebrating March Madness at our March Madness Family Night!! Good food, good entertainment, and some serious basketball action--that's right, we will be having a basketball shootout!! So lace up your Nike's and let the good times roll!! And who can forget that St. Patrick's Day is also around the corner. This month in Life Enrichment we'll not only be thinking basketball but will also be celebrating the Irish in a number of fun activities, from trivia games to crafts, Country of the Month and more!! So may the luck of the Irish be with you and we hope that you have a fantastic month!!



*Mary & her daughter out for an afternoon walk.*

## PHOTO HIGHLIGHTS



*Our Veterans Wall; thank you to all who served.*



*Andy & Mark have become BFF's over the last 6 months.*



*Ken getting in his exercise for the day.*



*Our Nursing team is truly amazing. They are happy to be here and happy to serve!!!*

## Transportation

Our campus offers, but does not guarantee, transportation for residents to their various appointments during the following times.

- Mondays 8:30am-3:30pm
- Tuesdays 8:30am-11:00am
- Wednesdays 8:30am-12:00pm & 2:30pm-3:30pm
- Thursdays 8:30am-11:00am
- Fridays 8:30am-3:30pm

If you would like your loved one transported, or if you have questions regarding transportation please contact our campus. It is imperative that we know about the appointment 48-72 hours before the scheduled time in order to prepare our bus & schedule. If we cannot provide transportation due to a time conflict, we encourage families to transport their loved one. If this is not possible, we encourage contacting one of the other transportation services in our area.



*Inspirations with Brother Curtis*



# HARRISON'S CROSSING

HEALTH CAMPUS

*A Trilogy Senior Living Community*

395 8th Avenue

Terre Haute, IN 47807

812-234-7111

[harrisonscrossinghc.com](http://harrisonscrossinghc.com) |

*Shannon Williams*  
Executive Director

*Ashley Quakenbush*  
Director of Health Services

*Jessica Robinson*  
Assistant Director of Health Services

*Wendy Winterberg*  
Customer Service Representative

*Megan Cravens*  
Customer Service Specialist

*Pamela Austin*  
Business Office Manager

*Lacy Malone*  
Life Enrichment Director

*Susan Allen*  
Social Services Director

*Karen Turchi*  
Social Services Assistant

*David Hostetler*  
Director of Plant Operations

*Darla Davidson*  
Director of Food Services

*Andy Yenchobic*  
Guest Relations

*Ryan Smith*  
Legacy Lane Coordinator

*Martina Clapp*  
Environmental Services Director

*Debbie Railsback*  
AP/Payroll

*Tammi Williams*  
Assisted Living Director

## 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](http://PorterOneDesign.com)*

# 'Scones'

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

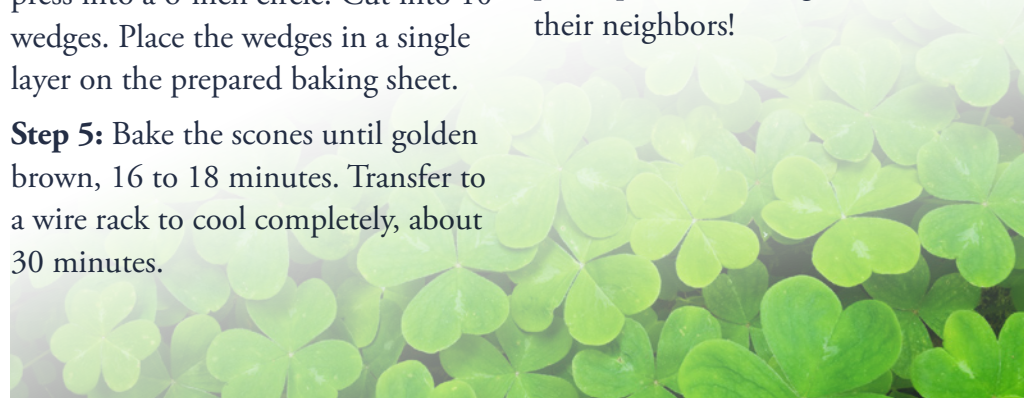
**Step 3:** Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

**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
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