



## 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 A; 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

Marilou H.	3/02
Shirley C.	3/17
Pam G.	3/24
Grace L.	3/29
Rovene W.	3/29
Norma E.	3/30
Fannie W.	3/30

## Staff

Michell H.	3/02
Brad M.	3/08
Ciara R.	3/11
Jameson R.	3/12
Pepper W.	3/21
Stephanie W.	3/27

## Volunteer News

Jeannie B. is a faithful volunteer who helps us with Happy Hour every Friday afternoon at 3pm. Feel free to join us in our Main Dining Room for an hour of live entertainment and goodies from the kitchen!! Jeannie has been friends with our resident Glendora for many years.



## 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,  
*Bradley Macklin*  
Executive Director

## Men's Group

Brad enjoys leading a "Guys Only" luncheon twice a month. Keith, Wilbur, Bob and Jay all enjoyed a fantastic lunch with lots of laughs!







## Out and About

Every Tuesday, we schedule an outing to either a restaurant or a shopping destination. In January, we enjoyed a fantastic lunch at the Lebanon Pizza Hut. Sylvia, Joyce, Richard, Max and Edna sat with Kerry, our newest Life Enrichment Associate.



## SMILE OF THE MONTH

Our Smile of the Month belongs to Dorothy P. Dorothy enjoys visiting with her family and listening to her daughter sing and plays the guitar.



## Intergenerational Fun

**Homewood is a great place for the young, and young at heart to join forces for a game of Cornhole!! Here, Zoie B. is helping Edna G. get geared up for a terrific toss!**

## DID YOU KNOW...?

Our Therapy Department provides PT, OT and Speech therapy services; both inpatient and outpatient. Our team works with nursing to help our residents improve their functional mobility, ADLs, cognition and swallowing. We have 5 full time therapists and 5 regular prn therapists. Our therapy department has helped so many residents regain their independence and return home. It is always nice to see them pop in for a visit and hear how they are doing. It is equally as nice to be able to help our long term residents maintain their abilities, so that they may continue to do the things they enjoy each day. If you have any questions, please feel free to call the facility at 765-482-2076 and ask for Charlene (PTA, Program Director).



## Happy Hour

**Lola S. was the "winner" of an Elvis picture from Chad the Magician at a Happy Hour in January. Please join us for the fun on Fridays!**



## Upcoming Outings

- Walmart
- Combine Café
- Dollar Store
- Sally's Ceramics
- Buffet King

## Legacy Lane Spotlight

**Legacy Lane is the unit you will find family and friends (staff, residents and family members) gathered together reminiscing and telling our life stories.**

**We have staff from other departments and family members come to enjoy our morning exercise and find out what we are cooking for the day. Our unit is a true visual of the Best Friend Forever approach. If you have any questions, please call Michelle (Assisted Living Coordinator) at 765-482-2076.**



# HOMEWOOD

HEALTH CAMPUS

*A Trilogy Senior Living Community*

2494 N. Lebanon Street

Lebanon, IN 46052

765-482-2076

homewoodhc.com |  

*Bradley Macklin*  
*Executive Director*

*Lee Brattain*  
*Director of Health Services*

*Tanya Tunnell-Brewer*  
*Assistant Director of Health Services*

*Susan McCollum*  
*Customer Service Representative*

*Charles Stanley*  
*Customer Service Specialist*

*Jobna Hawkins*  
*Business Office Manager*

*Rebecca Bryant*  
*Life Enrichment Director*

*Wendy Smith*  
*Human Resources*

*Jessica Reynolds*  
*Social Service Director*

*William Mixson*  
*Director of Food Services*

*Penny Horton*  
*Environmental Services Director*

*Nathan Overpeck*  
*Maintenance*

## 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.

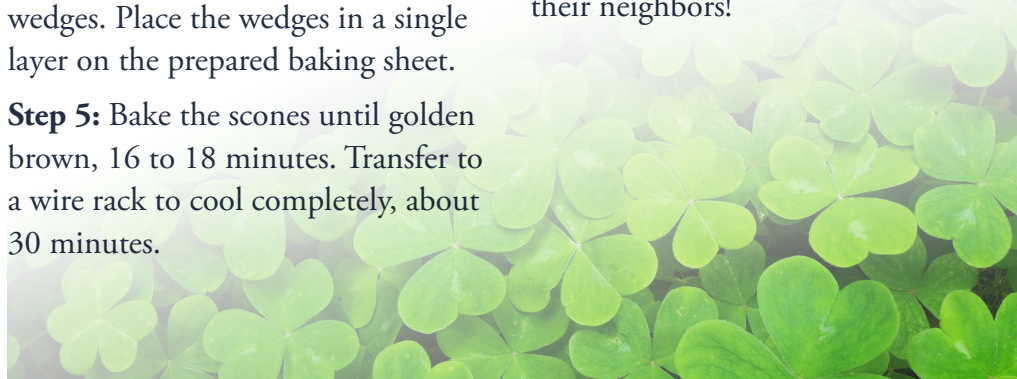
**Step 3:** Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

**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
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
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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
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J	F	H	U	A	N	C	O	N	N	E	C	T	I	O	N	S	V	U
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BRUNCH  
CIRCLE  
CONNECTIONS  
DELICIOUS

DOUGH  
FAMILY  
FIBER  
GLAZE

HEALTHY  
IRISH  
PREPARE  
PROGRAM

RECIPE  
SCONES  
ST PATRICK  
TREAT