



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

03/05	Adrienne T.
03/05	Loretta H.
03/08	Kelly L.
03/09	Stevie H.
03/09	Sherrie P.
03/19	Whitney B.
03/24	Rosemary W
03/26	Maurice K.
03/26	Sherry S.
03/30	Blake M.

Sunday Brunch

March 08 from 11:00am-1:00pm

Family Night

March 26 at 6:30pm

Themed Dinner

May 21:

Robin Hood

August 28:

Alice in Wonderland

October 22:

Mystery on the Oriental Express

Did You Know...?

That you can read the monthly newsletter on-line. Please follow the campus link: www.oakwoodhs.com.

The Private Dining Room can be reserved for birthday parties and special occasions. Contact Sherry Riley Life Enrichment Director for you reservations.

Happy Hour is weekly at Friday's 3:00pm. Our kitchen makes us delicious finger foods to enjoy during Happy Hour.



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,

Mary Catye Blocker

Executive Director

PHOTO HIGHLIGHTS



Happy Hour: Take a look at our Happy Hour treats.

More PHOTO HIGHLIGHTS



Volunteer News: Pure Country Friends volunteers their time to play gospel and classic country music the last Tuesday of every month.



Out and About: We enjoy going on cruises to see our local landmarks and nature.

Live a Dream

We are having so much fun trying our DreamVR program. We have watched planes taking off on ships, been back on the farm and walked with the dinosaurs.



*Living Arts: Music A painter paints pictures on canvas. But musicians paint their pictures on silence.
Quoted by Leopold Stokowaki*



OAKWOOD

HEALTH CAMPUS

A Trilogy Senior Living Community

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oakwoodhs.com |

Mary Catye Blocker
Executive Director

Adrienne Taylor
Director of Health Services

Polly Story
Community Support Representative

Whitney Brown
Community Support Specialist

Stacy Talbott
Social Services Director

Jill Weedman
Rehab Director

Sherry Riley
Life Enrichment Director

Stacey Talbot
Business Office Manager

Julie Hedinger
Director of Dining Services

Ryan Morton
Director of Plant Operations

Jennifer Burk
Laundry/Housekeeping Director

TBD
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

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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.

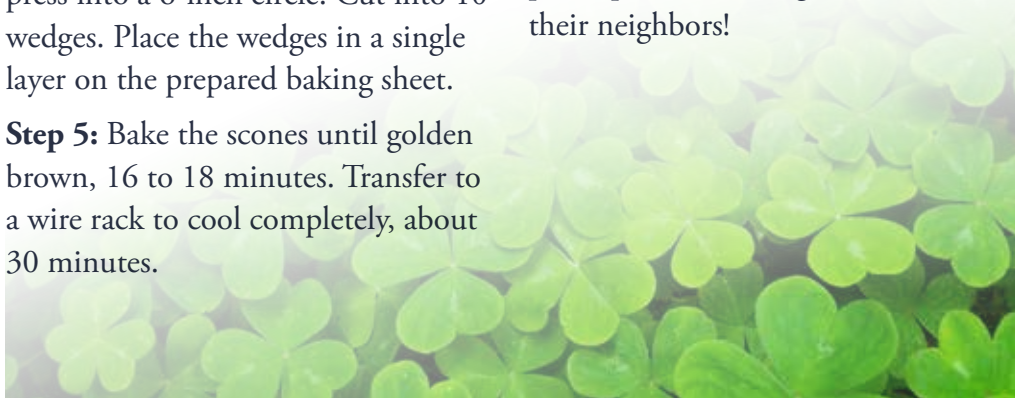
Step 3: Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

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
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BRUNCH

DOUGH

HEALTHY

RECIPE

CIRCLE

FAMILY

IRISH

SCONES

CONNECTIONS

FIBER

PREPARE

ST PATRICK

DELICIOUS

GLAZE

PROGRAM

TREAT