



RIVER POINTE

HEALTH CAMPUS

A Trilogy Senior Living Community

News

March 2020



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

March 06	Rodney B.
March 09	Diane W.
March 13	Darlene B.
March 15	Trilla D.
March 17	Sharon W.
March 18	Beatrice V.
March 21	Mary T.
March 21	Mary K.
March 24	Gunvor R.
March 25	Martha H.
March 26	Doris Y.
March 30	Vernie B.

Staff

March 01	Candic B.
March 07	Tiffany R.
March 10	Shawna H.
March 11	Belinda E.
March 12	Angela P.
March 14	Tracy G.
March 15	Alyssa A.
March 16	Tara J.
March 17	Nolan K.
March 20	Dawn F.
March 25	Brittany L.
March 28	Shonda S.



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,

Adam Strickland

Executive Director

Intergenerational Fun

We love having the Junior Troop from Good Shepherd visit each month! The girls are very helpful with making various crafts such as dog bones and Valentine hearts. The Junior Troop is a girls club through Good Shepherd Catholic School. We appreciate the time they give to spend with our residents!



Making dog bones with Good Shepherd's Junior Troop!



Making Valentines with Good Shepherd's Junior Troop!

Employee Appreciation

Here at River Pointe, our employees are the backbone of everything we do. Ways we show our appreciation to River Pointe employees include: each month at River Pointe, employees that have been with us for 6 months or less are welcome to join a monthly brunch where they can sit down with other newcomers and department leaders. River Pointe also hosts a monthly employee party called ER3 for all employees are welcome to join for food, prizes and fellowship. Each week, there is an appreciation day where River Pointe provides food and drinks for employees. Thank you to each of our employees for helping make River Pointe a 10!



EA Carin is excited for the spread provided at Blue Badge Brunch!



Blue Badge Brunch for employees who have been with River Pointe for 6 months or less.

PHOTO HIGHLIGHTS



Carin & Kim won River Pointe swag for our National Have Fun at Work Day



National Wear Red Day fun!



Superbowl LIV



Our Life Enrichment team engages residents daily with meaningful activities.

Customer Satisfaction Survey

Customer Satisfaction Surveys were mailed out to residents/families on February 28! Every 6 months, we ask our residents and family members to rate our services on a scale of 1 to 10, with 10 meaning we are meeting your expectations. Our Fall CSS score was 9.48! Our Spring CSS goal is 9.5 or above! Please be on the lookout for the yellow envelope! If you bring in your completed survey or call and let the business office know the date you completed/mailed/submitted your survey and provide your name you will be entered in for a chance to win a 50 Inch 4k UHD Smart TV displayed in our front lobby!! Surveys must be submitted or mailed by March 25.

Days to Remember

MARCH 06
National Employee Appreciation Day

MARCH 08
River Pointe Family Brunch
Daylight Savings Time begins

MARCH 12
CSS Family Night

MARCH 14
Pi Day

MARCH 17
St. Patrick's Day

MARCH 18
Senior Executive Club

MARCH 19
Spring Begins

MARCH 25
CSS surveys due!



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riverpointehs.com |

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Executive Director

Carla Benson
Director of Health Services

Stephanie Sellars
Business Office Manager

Caty Mobley
Life Enrichment Director

Elizabeth Harrison
Director of Resident Services

Camelia Seger
Therapy Program Coordinator

Robin Arnold
Community Service Representative

Megan Kraft
Director of Dietary Services

Steve Talbert
Director of Plant Operations

Katie Houghland
Environmental Service 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

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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.

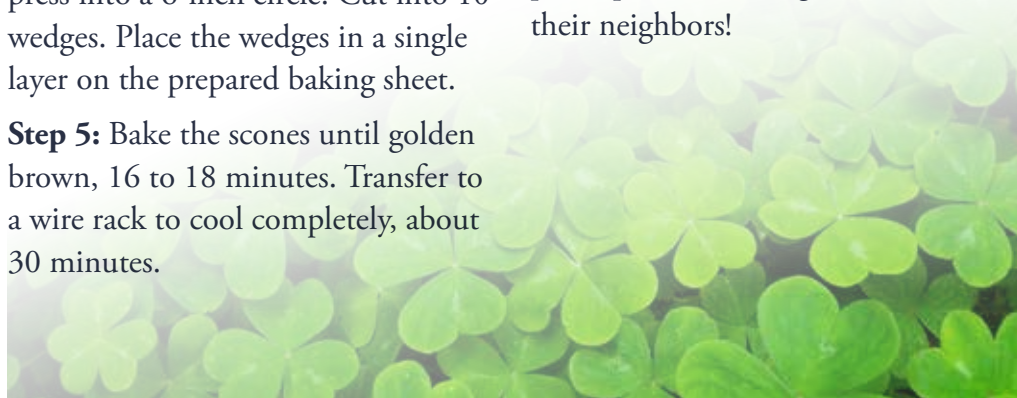
Step 3: Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

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
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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
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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