



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!

Health Center

March 27 Gwen B.

March 31 Lettie B.

Assisted Living

March 17 Robert M.

March 17 Shirlan S.

March 24 Evelyn L.

Staff

March 11 Tanekka T.

March 24 Beverly S.

Sunday Brunch

RiverOaks hosts a monthly Brunch on the third Sunday of each month. Two guests are complimentary for each resident. Additional guests are \$7.00 each person and children 10 years and under are free.

Reservations are required by calling the campus phone Monday - Friday at 812-385-0794 or by the Life Enrichment Staff members.



Executive Director Corner

Welcome to March!

It is 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 has been a great year so far, and I cannot 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,

Dana Larson

Executive Director

Community Connections



Virginia R. grandson was super excited to visit grandma during Catholic Schools Week!

Residents at RiverOaks had a visit in January from students at St. Joseph School. The kids came out for Catholic Schools week to provide visits and Valentines. The children engaged in stories and games with the residents. A total of 48 students and teachers attended and everyone enjoyed the activity of youth!



JoAnn C. entertains 5 girls from St. Joe school



Virgil B. meets a new friend during St. Joe School visit to RiverOaks in January.

CUSTOMER SERVICE MOMENT

Jennifer S. in the Rehab Department at RiverOaks believes in therapy, all kinds of therapy! Now Jennifer the Rehab Director has introduced a new kind of therapy – Pet Therapy! Jennifer has recently adopted “Bruno” the service dog to be a part of RiverOaks Therapy Team! Bruno is welcomed to RiverOaks by all the residents, staff and visitors. He brings a smile to everyone’s face with his sweet presence and gentleness. Bruno is a ten-year-old boxer and his owner has recently passed away. We appreciate Jennifer for bringing Bruno to “work” at RiverOaks during the week and the residents miss him on the weekends when he is taking a break at home! Thank you Jennifer for bringing Bruno into the lives of everyone at the campus this year! Bruno is much loved already.



Leon E. gives “Bruno” the new therapy dog a treat when they meet!



Bruno and James B. are together for some therapy!



Bruno is right at home in the RiverOaks Rehab at RiverOaks!

ARTISAN PROGRAM

RiverOaks residents have been busy making several art projects! In January, it was snowmen made from saltshakers! In February, they are designing pillows from fleece material in the shape of hearts! All proceeds will be collected for the Gibson County CASA children, which are in need of books for ages 2-10 years! Volunteers Sue and Elaine are holding Art Classes! If you would like to help with art projects beginning every Thursday in March, see Dawn Green, Life Enrichment Director for more information!



Betty W. works on art project and made a snowman!



Janice M. creates a ceramic snowman in January.



Mary D. enjoys her time crafting!

Congratulations on your Years of Service Award



Jennifer S. receives her years of service award for 11 years of service to Trilogy!



Betty E. receives the 17 years of service award by ED Dana L.



RIVEROAKS

HEALTH CAMPUS

A Trilogy Senior Living Community

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Princeton, IN 47670

812-385-0794

riveroakshc.com |  

Dana Larson
Executive Director

Melissa Gilmore
Director of Health Services

Lauren Seng
Assistant Director of Health Services

Gregg Henager
Assisted Living Manager

Tina Barnes
Community Service Representative

Pam Cox
Business Office Manager

Dawn Green
Life Enrichment Director

Kelly Stevens
Director of Resident Services

Steve Peters
Director of Plant Operations

Dawn Rabold
Director of Food Service

Christy Creamer
Customer Satisfaction Specialist

Jennifer Smitha
Therapy Program Director

Mark McFarland
Weekend Supervisor

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.

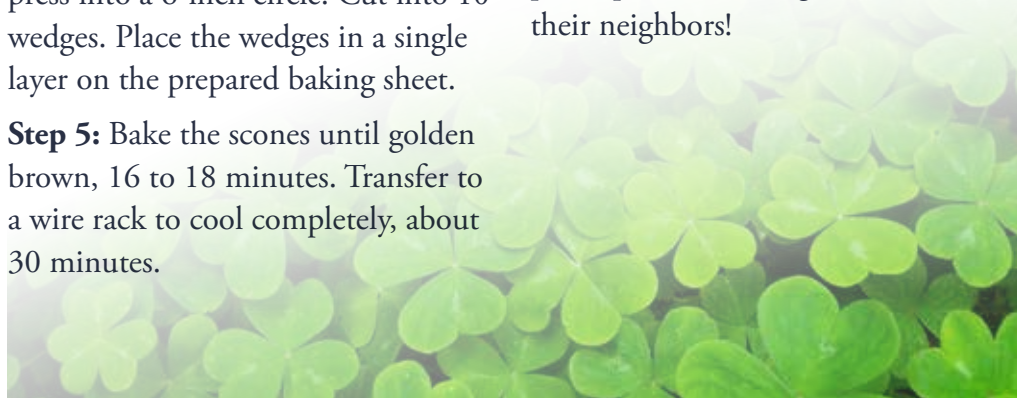
Step 3: Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

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
CIRCLE
CONNECTIONS
DELICIOUS

DOUGH
FAMILY
FIBER
GLAZE

HEALTHY
IRISH
PREPARE
PROGRAM

RECIPE
SCONES
ST PATRICK
TREAT