



THE LAKES
OF MONCLOVA

A Trilogy Senior Living Community

Messenger

March 2020



Irish Soda Bread Scones Recipe

Enjoy your Saint Patty's Day with a delicious and healthy snack! Provided by 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

Carl W.	3/05
Billie B.	3/06
Rose K.	3/06
Helen P.	3/09
Alta S.	3/15
Martha C.	3/20
Mary (Joyce) N.	3/25

Assisted Living

Florence K.	3/02
Marilyn W.	3/02
Patricia H.	3/13

Legacy

Alice L.	3/11
Margaret L.	3/28
Juanita A.	3/30

Save the Date

March 04 from 6:30 - 7:30pm
Wine Wednesday/CSS Kick-Off

Sunday Brunch

March 08 from 11:00 - 1:00.
Each guest is welcome to 2 guests
free of charge. Additional guests
are \$10 each.

Family Night

Wednesday, March 18 from
5:00 - 7:00pm. Black Tie Event-
Feel welcome to bring in dressy
clothes/accessories for your loved
one prior to the event. Hope to see
you there!

PHOTO
HIGHLIGHTS ►

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,

Desiree Staifer

Executive Director

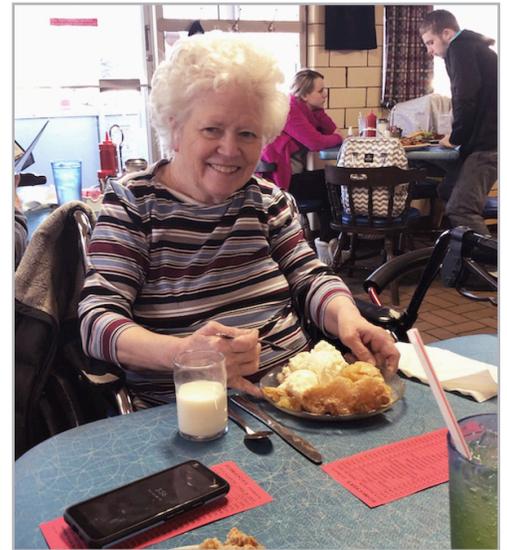


More PHOTO HIGHLIGHTS



Volunteer News

Our Volunteer Program has been technologically updated! When you stop in to volunteer, please see one of our Life Enrichment staff to sign in on our MobileServe tablet. We are always looking for fun and friendly people to help with our Bingo, Shopping Trips, Events, and to sit down one on one with our residents. Each and every volunteer makes a huge impact!





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Maumee, OH 43537

419-866-3030

lakesofmonclova.com |  

Desiree Staifer
Executive Director

Tamar Lomeli, R.N.
Director of Health Services

Chris Lyon
Social Services Director

Neena Mossing
Customer Service Representative

Nina Shipman
Business Office Manager

Candace Camp
Life Enrichment Director

Tim Osstifin
Director of Plant Operations

TBD
Director of Dining Services

Dan Lenz
Environmental Services Director

Jennifer Reau, C.T.R.S.
Legacy Neighborhood 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@trilogybs.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
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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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N	P	R	T	Y	M	K	G	S	I	M	N	Z	T	A	R	M	W	I
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BRUNCH

DOUGH

HEALTHY

RECIPE

CIRCLE

FAMILY

IRISH

SCONES

CONNECTIONS

FIBER

PREPARE

ST PATRICK

DELICIOUS

GLAZE

PROGRAM

TREAT