



THE MEADOWS
OF LEIPSIC

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](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

3/02	Alice J.
3/05	Mary Teresa W.
3/06	Barbara L.
3/08	Carolyn P.
3/12	Connie L.
3/21	Barbara W.

Staff

3/02	Madeline G.
3/06	Emily S.
3/07	Sabrina S.
3/09	Faye A.
3/12	Connie L.
3/18	Madison G.
3/19	Marissa C.
3/21	Victoria R.
3/23	Amy H.
3/23	Tracie S.
3/24	Harvinder G.
3/31	Marilyn E.

Senior Exec. Club

Senior Executive Club will be held on Tuesday, March 17, 2020. We will be meeting in the Lilac House. The Guest Speaker, Bingo and appetizers will start at 12:30pm with the lunch meal being served at 1:00pm. Hope to see you there!

Taste of Town

Taste of the Town will be held on Friday, March 27, 2020. If you have any suggestions, please contact, Director of Dining Food Services.

LIVING ARTS

Thank you Joe, for sharing your special talent with us. We are so touched beyond words the art work that you do!



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,

Stephanie Keaton

Executive Director





Smile of the Month

Lisa F. has been chosen as the Oh Great One (OGO) Award. Thank you

for the service and compassion that you bring each and every day that you serve the families and residents!



CENTENARIAN

Happy Birthday, Dorothy S. Thank you for allowing us to spend this special day with you!

Sunday Brunch

Sunday, Sunday, March 15, 2020 from 11:30am-1:00pm. RSVP's are very much appreciated due to the number of people who attend this event. RSVP's are very much appreciated to the number of people that attend this event. Just a reminder: Each resident can have up to 2 guests at no additional cost. Each additional guest will be charged \$10 for the meal. Thank you. Hope to see you there!



CSS HAPPY HOUR

We would like to invite all residents and their families to join us for our CSS Happy Hour! On Thursday, March 12, 2020 from 4:00-5:30p.m. Please bring your completed CSS Survey to this event to be entered in to win prizes. We will be enjoying entertainment from Gene S. as well as appetizers and drinks. Hope to see you there!

Even our fur babies enjoy Happy Hour on Fridays!

Campus in Color

Our winner for our Villas Campus in Color was Mary Teresa W. for our Division Recognition 2019. Congratulations!



Taste of Town

We had a ball with our Taste of Town, Subway. We enjoyed great food and had Subway Trivia to win prizes that had residents, families and employees participating.



Did You Know...?

That you can read the monthly newsletter on-line in addition to the printed copy. Please follow the campus link: meadowsofleipsic.com

Happy Hour is weekly at 3:00pm in the Main Dining Room unless noted otherwise on the calendars. Please join us for games, good food and laughter.

The Trilogy Foundation Grants Live a Dream wishes for residents that have a desire to experience something big or small that they have always wanted to try or do again. Please contact Lisa Stateler, Life Enrichment Director, at 419-943-2103 for more information.



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A Trilogy Senior Living Community

901 East Main Street

Leipsic, OH 45856

419-943-2103

meadowsofleipsic.com | [t](#) [f](#)

Stephanie Keaton
Executive Director

Colleen Rader
Director of Health Services

Lisa Stateler
Life Enrichment Director

Tony Krogman
Director of Plant Operations

Sandy Moyer
Environmental Services

TBD
Food Service Director

Courtney Huber
Social Services

Derrick Pease
Therapy Director

Stay in the Loop [t](#) [f](#)

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.

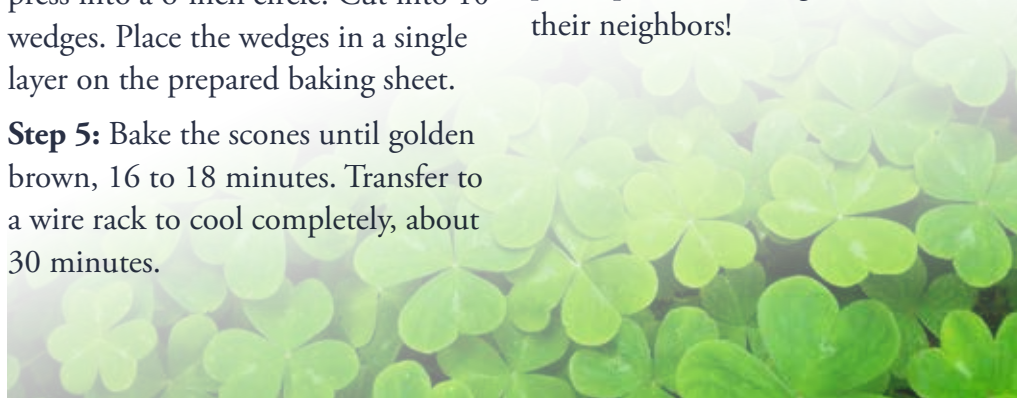
Step 3: Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

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
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BRUNCH
CIRCLE
CONNECTIONS
DELICIOUS

DOUGH
FAMILY
FIBER
GLAZE

HEALTHY
IRISH
PREPARE
PROGRAM

RECIPE
SCONES
ST PATRICK
TREAT