



THE OAKS  
AT NORTHPOINTE

*A Trilogy Senior Living Community*

# Outlook

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),

*...continued on back page*

# Happy Birthday!

## Residents

Carl M.	3/01
John G.	3/05
Ellen W.	3/07
Joyce M.	3/11
Jerry M.	3/14
Paul R.	3/21
Thelma S.	3/21
Emerson F.	3/25
Norma L.	3/31

## Staff

Joseph M.	3/10
Ambra C.	3/12
Tracey M.	3/22
Mary S.	3/26
Kisha K.	3/26
Amanda S.	3/29
Cherish B.	3/30



## 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,

*Jacqueline Altier*  
Executive Director

## Taste of the Town

Taste of the Town will be Wednesday, March 18th at noon. We will be enjoying Weasel Boy this month.

## Sunday Brunch

Sunday Brunch is Sunday, March 29th noon. The first two guests are complimentary and each additional guest is \$7.00 a person. Please R.S.V.P. to the front office with the number of guests that you will have joining you. Hope to see you there!

## FAMILY NIGHT



Family night was a hit last month as we won big at our Music Trivia Night!

## Out and About



*We had some wonderful trips out and about including a trip to Dinner and the Movies*



*We enjoyed a special lunch at Roosters with our families*

## SMILES OF THE MONTH

Take a look at all these smiles! Residents enjoyed as we dressed up for our Glamour Shots.



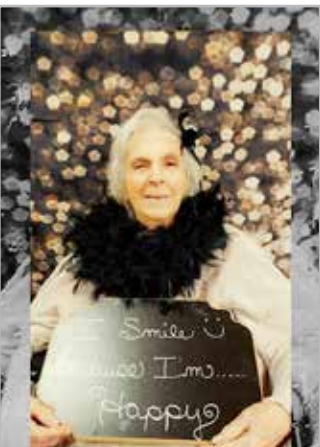
*Jean H.*



*Golda C.*



*Dorothy L.*



*Marguerite L.*



*Sande V.*



*Wanda W.*

## Volunteer News

We are always looking for volunteers that would like the opportunity to enhance the lives of others as well as their own. It can be something as simple as talking with a resident, playing cards, putting a puzzle together, calling bingo, painting fingernails or assisting on an outing. Also, the Life Enrichment Department is in need of a variety of magazine donations. Please contact Deidre or a member of our Life Enrichment team at 740-452-3000 for more information. A **Big Thank you** to all our faithful volunteers: Carl, Jodie, Melissa, Madison, Nikki, York, Micheal & Charmaine, North Terrace Church Staff, Carol and more!

## Did You Know...?

That you can read the monthly newsletter on-line. Please follow the campus link [oaksatnorthpointe.com](http://oaksatnorthpointe.com).

The Private Dining Room, Recreation Room, and Activity Room can be reserved for family parties and community groups. Please contact a member of Life Enrichment for details.

Happy Hour is weekly at 3:00pm on Fridays by the clock tower!

The Trilogy Foundation grants Live a Dream to residents wishing to relive an experience or engage in something they have always wanted to try. See a member of Life Enrichment for details.



# THE OAKS AT NORTHPOINTE

*A Trilogy Senior Living Community*

3291 Northpointe Drive

Zanesville, OH 43701

740-452-3000

oaksatnorthpointe.com |

*Jackie Aliter*  
Executive Director

*Andrea Tanner*  
Director of Health Services

*Cherish Bullard*  
Assistant Director of Health Services

*Cassie Riffe*  
Community Service Representative

*Mindy Baker*  
Resident Services Director

*Ashley Kimberlain*  
Assisted Living Coordinator

*Deidre Hasel*  
Life Enrichment Director

*Joseph Metz*  
Director of Food Services

*Teresa Ott*  
Business Office Manager

*Shane Stotts*  
Director of Plant Operations

*Heidi Aronbalt*  
Environmental Services Director

*Jennifer Fisher*  
MDS Director

*Bobbi Bonar*  
Therapy 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](mailto: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.

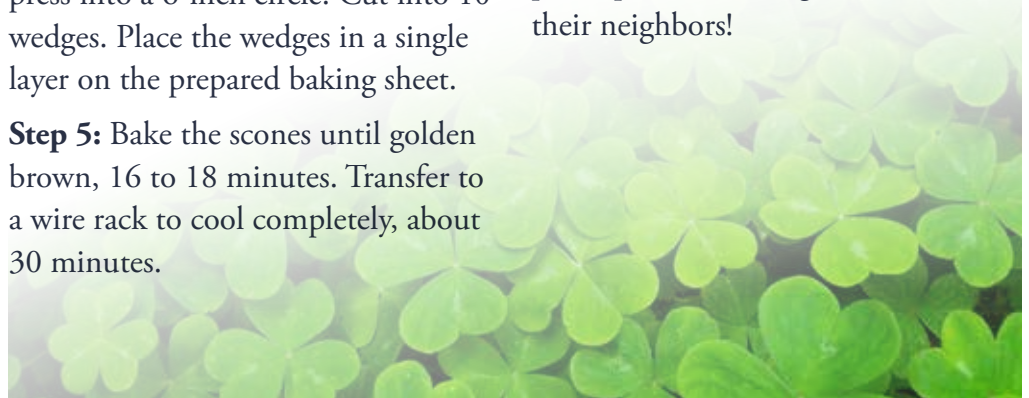
**Step 3:** Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

**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
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
F	P	R	F	K	D	V	Q	M	P	A	A	E	A	T	M	B	D	C
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
J	F	H	U	A	N	C	O	N	N	E	C	T	I	O	N	S	V	U
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