



THE OAKS
AT NORTHPOINTE WOODS

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, 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!

Juanita R. 3/10

Fred L. 3/17

Darline H. 3/26

We will celebrate our March birthdays on March 11 at 3:00pm in the 200 hall activity area. The cake is donated by Kindred Home Health. Thank you, Preston!

Anniversaries

Jim and Dot H. 3/10/51

Richard and Darline 3/16/51

Sunday Brunch

The next Sunday Brunch will be March 01 (the first Sunday of the month) from 11am-1pm. Each resident can have up to 2 guests eat free and each additional guest is \$10 and a voucher/sticker is required. Reservations are essential and must be done prior to 5pm on the Thursday before brunch. Please see the front desk to make a reservation and to get your stickers/vouchers for the brunch.

Volunteer News

We welcome individuals to gain experience while engaging with our residents and volunteering your time and energy with the Life Enrichment Department. If you are interested in helping out and sharing your time and talents, please contact our Life Enrichment Director, Kristen, and she will help you find a meaningful volunteer role. We are currently looking for Bingo callers and volunteers to do manicures.

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,

Juanita Ford

Executive Director

Did You Know...?

LifeShare is an innovative, easy-to-use internet based service that helps keep residents connected and engaged by allowing you to view and send messages, view photos, view today's activities and menus, read news and weather reports, and play games! Each room has this service available. Website is <http://www.lifesharetech.com> Please inquire with Jon or Kristen.

That you can read the monthly newsletter on-line. Please follow the campus link www.theoakshc.com. You can also access the activity calendar from this website as well.

Please follow us on Facebook and Twitter @oaks_npwoods for up-to-date pictures and alerts.

The Private Dining Room can be reserved for special occasions, please contact the front office for more information.

Happy Hour is every Friday afternoon at 3:30pm in the lobby and 2:30pm in the Legacy. We serve appetizers, beer, wine, and specialty drinks. Entertainment is provided. Limit of 2 drinks per person. Please note that our residents are served before our guests and staff will serve alcoholic beverages.

We work closely with several hospice agencies to give the best possible care for your loved one. If you are interested in adding hospice care to your loved one's care, please contact Jenessa in Social Services. Great Lakes Caring, Heartland Hospice and Southern Care, to name a few.

Out and About We go out in our wheelchair friendly bus twice per week and can accommodate up to 14 per outing (with only 2 wheelchair tie back spots). Spots fill up quickly, so be sure to let Life Enrichment staff know when you plan to attend any of our trips. If you are interested in joining your loved one on an outing, please inform the Life Enrichment Director as soon as you know so that we can try to accommodate you. The Life Enrichment Team has a list of outings available and you can circle the ones that interest you. Please return the form to the Life Enrichment Director once it is completed. We will do our best to ensure that you are able to go on as many outings as you can.

Most of our outings require the resident to bring their own money. We offer an opportunity to open up a trust fund for your loved one to have easy access to their money for such outings. Please see the Business Office Manager, Jessica Greene, with questions.



Photo Highlights



UPCOMING EVENTS We are having a Spring Animal show on March 19th at 3:00pm in the lobby of the Oaks. Come join us as we get to visit with many different types of baby animals.

FAMILY NIGHT:

Our next family night will be March 26th at 3:30pm in the Health Center and 6:00pm in Legacy. Please join us!

ADDITIONAL INFORMATION:

In addition to weekly visits by our Catholic Church volunteers, we offer a monthly Catholic Mass the second Thursday of each month at 2:30pm. We continue to offer Methodist services every Sunday at 3:00pm in our Legacy and Bible Stories every Monday at 10:00am in the 200 hall.

FRIENDLY REMINDER:

Family is always welcome to join us on our outings (with notice and if seating is available), at any of our activities and at any meal. Meal

tickets can be purchased for \$5 at the desk M-F 9:00am-6:00pm and are required for all meals. If you have more than one guest, we encourage you to reserve a table in the private dining room so as not to displace established residents. Please turn in your food order 2 hours in advance.

THEMED DINNER:

Our first Theme Dinner of 2020 was Willy Wonka and it was so much fun! The next theme dinner will be on May 21st! There will be a week full of themed activities and foods.

PENNY AUCTION:

Do you have items that are no longer of use to you? Please consider donating items to the Life Enrichment

Health Center Entertainment

3/03 @ 10:00am:

Jerry Ball Sing-Along

3/06 @ 3:30pm: Bob DeYoung

3/10 @ 1:30pm: Martin Zyla

3/11 @ 11:00am: Marlene

3/13 @ 3:30pm: Paul Freeburn

3/14 @ 1:00pm: The Donnell's

3/16 @ 3:00pm: Janice Marsh

3/18 @ 10:30am: Tyler Garth

3/19 @ 3:00pm:

Spring Animal Babies

3/20 @ 3:30pm: Paul Freeburn

3/22 @ 2:15pm:

Jerry Ball Gospel Music

3/26 @ 3:30pm: Paul Christopher

3/27 @ 3:30pm: B & F Union

Legacy

Entertainment

3/03 @ 11:00am:

Jerry Ball Sing-Along

3/06 @ 3:30pm: Tom Timlin

3/13 @ 2:30pm: Paul Freeburn

3/17 @ 11:00am:

Jerry Ball Sing-Along

3/20 @ 2:30pm: Paul Freeburn

3/23 @ 3:00pm: Janice Marsh

3/26 @ 6:00pm: Susan Harrison

3/27 @ 2:30pm: Doug Smith

Department. We could use items such as jewelry, figurines, stuffed animals, small furniture pieces, perfume/lotions, games, puzzles, books, etc. for our Penny Auctions. Thank you. Please assist your loved one is cleaning out their rooms as well.

VETERANS:

Please sign up for the Honor Flight. It is an all expense paid trip to Washington D.C. Inquire with Kristen if interested. Applications are being accepted for all future flights.

LIVE A DREAM:

Does your loved one have a dream that they want fulfilled Just inquire with any Life Enrichment Staff! What would you like us to do for your loved one?



THE OAKS
AT NORTHPOINTE WOODS
A Trilogy Senior Living Community

706 North Avenue
Battle Creek, MI 49017
269-964-4655
theoakshc.com |

Juanita Ford
Executive Director

Sue Barnosky
Director of Health Services

Sharita Wade
Senior Customer Service Specialist

Jamie Pancost
Customer Service Representative

Kristen Maly, CTRS
Life Enrichment Director

Jason Crim
Director of Food Services

Jenessa Miller
Social Services Director

Danielle Blowers
Human Resources/Payroll

Derrick Redman
Legacy Neighborhood Director

Jessica Greene
Business Office Manager

Jon Chadbourne
Director of Plant Operations

Angie William
Environmental Services Director

Stephanie Wydick
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@trilogyhs.com

Newsletter Production by PorterOneDesign.com

'Scones'

...continued from cover

work butter into the flour mixture until it resembles small pebbles. Add currants and toss to coat.

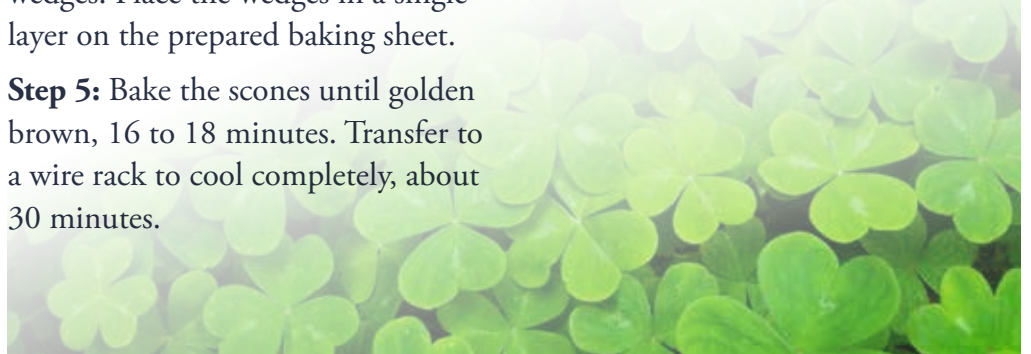
Step 3: Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

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