



VALLEY VIEW

HEALTH CAMPUS

A Trilogy Senior Living Community

Venue

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

Audrey K.	3/3
James F.	3/3
Phyllis L.	3/7
Carol K.	3/8
Kathy D.	3/8
Sandra S.	3/10
Betty D.	3/14
Arpolinier R.	3/24
Becky S.	3/30

Health Center Outings

- 3/4 Lunch Bunch @ Casa Fiesta
- 3/11 Trip to Hollywood Casino
- 3/18 Lunch Bunch @
Subway & Shopping
- 3/25 Lunch Bunch @ Bob Evans

Assisted Living Outings

- 3/5 Lunch Bunch @ Cracker Barrel
- 3/11 Trip to Hollywood Casino
- 3/12 Lunch Bunch @ Pizza Hut
- 3/19 Lunch Bunch @ Bob Evans
- 3/26 Lunch Bunch @ Olive Garden

A Note from the Business Office

The business office will now be open until 6:00 p.m. on Mondays and Wednesday for any payments or billing questions.

Tuesday, Thursday, & Friday- Regular business hours 8:00 a.m.-4:30 p.m.



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,

Jody Patynko, LHNA
Executive Director

Root Beer Floats



SMILE OF THE MONTH

Valley View is pleased to announce we now have a **MASSAGE THERAPIST**. We welcome Tanya Tucker. She will come to the facility by appointment only. To schedule an appointment or to purchase a gift certificate for your loved one you can contact her at (419)559-1885, or contact a member in our Life Enrichment department, we will be happy to schedule an appointment for you.

Pet Therapy



Sunday Brunch

March 1st.

Please make sure all reservations are turned in to the Dietary Department with your name, the number attending the brunch, as well as the time you wish to eat.

Senior Exec. Club

March 12th

We are asking that no one arrive before 1:00 p.m.

Taste of Town

Tuesday, March 17th

Irish Dinner from Chuds

Volunteer News

Serving others is our primary function. From our communities to our employees, we work hard to help others. Volunteer today to help someone experience a better life. To learn more about volunteer opportunities please contact Valley View Health Campus at (419) 332-0357.

Did You Know...?

Did you know that you could read the monthly newsletter online? Please follow the cams link at www.valleyviewhc.com

The Private Dining Room can be reserved for family gatherings or special meals.

Happy Hour is weekly at 2:30pm and is held in the Main Dining Room. Please join us for appetizers and weekly drink specials.

Artisans in the making



TRILOGY TRAVEL CLUB

The Trilogy Travel Club is a complimentary travel service provided to the residents, friends and family of Trilogy Health Services. Think of us as your convenient on-hand travel agents! We offer a variety of trips with all of the travel details arranged for you, and bring Trilogy team members to provide the best in care on our trips. To learn more about the Travel Club please contact a member of our Life Enrichment Team.



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Fremont, OH 43420

419-332-0357

valleyviewhc.com |  

Rey Nevarez

DVP-North Ohio Division

Jody Patynko

Executive Director

Courtney Lemaitre

Director of Health Services

Robin Knehr

Asst. Dir. of Health Services

Leslie Ryan

Customer Service Director

Lisa Mathna

Business Office Manager

Heather McDonald

Life Enrichment Director

Amy Oprie

Director of Therapy

Marsha Thompson

Director of Social Services

TBD

Director of Plant Operations

Kylie Ferguson

Director of Food Service

Janice Kadlubowski

MDS Coordinator

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.

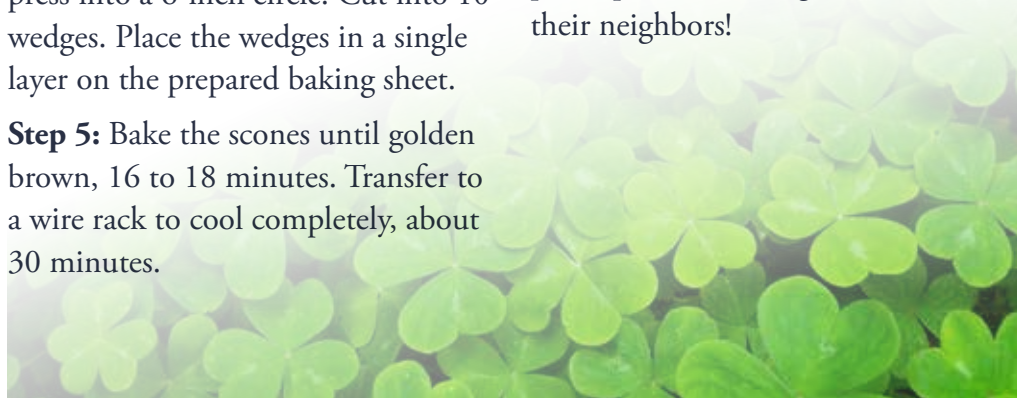
Step 3: Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

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
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
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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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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

CIRCLE

CONNECTIONS

DELICIOUS

DOUGH

FAMILY

FIBER

GLAZE

HEALTHY

IRISH

PREPARE

PROGRAM

RECIPE

SCONES

ST PATRICK

TREAT