



VILLAGE GREEN

HEALTH CAMPUS

*A Trilogy Senior Living Community*

# Gazette

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 A; 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

Sherry M.	3/2
Julie C.	3/7
David M.	3/22
Wynona S.	3/22

## Staff

Ladeana D.	3/1
Toni B.	3/4
Brooke P.	3/4
Breanna P.	3/10
Renea K.	3/14
Janie P.	3/17
Jamie L.	3/19
Madysen M.	3/29
Ann H.	3/30

## Brain FIT

When: Every Tuesday in March

Time: 3:30-4:30

Join us to learn information and strategies for maintaining your brain health.

*Please RSVP by February 28th, at 937-548-1993, to secure a seat.*

## Upcoming Events

Doughnuts and Coffee Drive Thru

When: Friday, March 13th

Time: 7:00-9:00AM

## Happy Hour

Join us every Friday, from 2:30-3:30 p.m. for entertainment, fun and fellowship. Light appetizers and beverages provided.

## 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.

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,

*Alyssa Winner*  
Executive Director

## Legacy Spotlight



(Left to Right) Avesta and Etta enjoyed making Snowmen!



# HAPPY HOUR HIGHLIGHTS



*Edna and Ginger had fun dancing during Happy Hour!*



*Tony and Ginger enjoy dancing at Happy Hour!*



*Mary loves listening to our entertainers*



*Edna enjoyed singing with our entertainers!*

## Sunday Brunch

When: March 8th

Time: 11:00AM-1:00PM

Come on in to celebrate our annual CSS! If need assistance or have any questions all staff will be available to help.

*Please R.S.V.P. by March 6th*

## Dementia Support Group

When: 1st Wednesday of each month *\*Note: May adjust with any holidays*

Time: 6:00-7:00 p.m.

Location: Village Green Health Campus

January Speaker: State of the Heart Hospice

Join us to learn tips and strategies for supporting a loved one with Alzheimer's disease, or other dementias.

*R.S.V.P to Jamie Welch at 937-564-8967*

## Smile of the Month

Susan had a great time at the Wine and Sip evening!







## VILLAGE GREEN

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1315 KitchenAid Way

Greenville, OH 45331

937-548-1993

villagegreenhc.com |  

*Alyssa Winner*  
*Executive Director*

*Sara Agler*  
*Director of Health Services*

*Stephaine Burd*  
*MDS Nurse*

*Jamie Welch*  
*Community Services Representative*

*Cheryl Stump*  
*Business Office Manager*

*Chelsea Myers*  
*Life Enrichment Director*

*Shelly McClain*  
*Social Services Director*

*Tony Dirksen*  
*Director of Plant Operations*

*Brett Shock*  
*Director of Dining Services*

*Natasha Sizemore*  
*Environmental Services Director*

*Casey Steinbrenner*  
*Therapy Director*

*Jen Shurelds*  
*AL/Legacy 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](mailto: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.

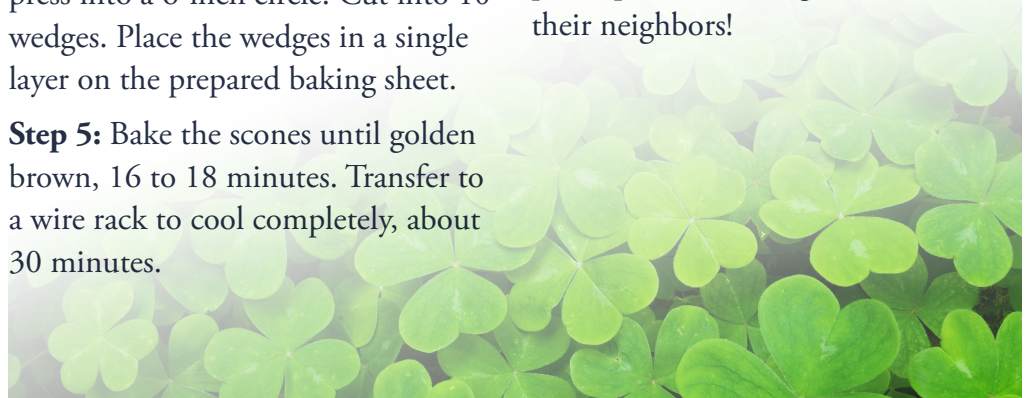
**Step 3:** Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

**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
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
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BRUNCH  
CIRCLE  
CONNECTIONS  
DELICIOUS

DOUGH  
FAMILY  
FIBER  
GLAZE

HEALTHY  
IRISH  
PREPARE  
PROGRAM

RECIPE  
SCONES  
ST PATRICK  
TREAT