



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

March 06	Gladys V.
March 06	Margaret D.
March 08	Ramona W.
March 08	Jerry W.
March 13	Kathleen B.
March 21	Alice R.
March 26	Carol B.
March 28	Anna S.

Staff

March 01	Muni N.
March 06	Russ C.
March 07	Rachel B.
March 15	Alexis V.
March 17	Kendra T.
March 23	Kathy N.
March 24	Taylor L.
March 26	Stephanie T.
March 26	Victoria N.
March 29	Taylor C.
March 30	Judith 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,

Michael Lacey

Executive Director

Save the Date

March 8: Sunday Brunch
Location: Wooded Glen
Dining Room @ 11-1 p.m.

March 12: Senior Executive Club
Location: Wooded Glen
Dining Room @ 1:30 p.m.

March 13: Family Night/Fish Fry
Location: Wooded Glen HC
Dining Room @ 4:30-6:30 p.m.

***Please RSVP if you or family/friend plan to attend any of these events.*

Look at some of the fun we had at Wooded Glen last month!

Wooded Glen celebrated our 2nd Birthday with the residents!



Happy 2nd Birthday Wooded Glen!



Wooded Glen Birthday Party

More Highlights

We love to go Out & About!



Joan enjoying her Hot Fudge Cake Dessert.



Our residents loved having lunch at Red Lobster!

Cracker Barrel was a hit at our monthly Taste of Town! Our residents loved the Chicken N' Dumplings, corn bread, games and rockers!



Barb challenged Bobbie to a friendly game of checkers after lunch!



Betty and Molly



Some of the Cracker Barrel Decorations!



Did you know we have a Just the Guys club? Our guys have enjoyed brewing and tasting chocolate beer together, that's right we brew our own beer here at Wooded Glen! Join us for an upcoming Happy Hour and try a sample!

The guys tasting beer.



Lee & Chef Nate Brewing Beer



Our Wooded Glen beer fermenting.

Volunteer News

At Wooded Glen, we are working hard to recruit and develop the best Volunteer Program in Clark County!

Some of our existing opportunities include painting nails, leading Bingo, cooking demos, music performances (individually or with a group), lifelong learning programs, etc.

If you are interested in sharing your hobbies and passions with our residents, please contact our Life Enrichment Director, Beth Stumpf.

Did You Know...?

Wooded Glen is now offering Massage Therapy to our residents every Tuesday morning! Please see Life Enrichment Director, Beth Stumpf to schedule.

That you can read the monthly newsletter and calendar on-line. Please follow the campus link, to see at a glance, what is happening at our campus. www.woodedglensl.com

The Parlors, Lounges, & Activity Rooms can be reserved for special events such as, birthday parties, anniversary celebrations, family meals, or other special occasions, that you would like to share with your loved one. Please RSVP in advance to secure your room preference and availability.

Happy Hour is held every Friday at 4:00 pm. We welcome you to join us for some great appetizers, beverages, fun and fellowship!

The Trilogy Foundation grants "Live a Dream" experiences, to residents wishing to participate in something they have always wanted to try, or to simply relive an activity that they enjoyed in the past. See a member of our Life Enrichment team for more information.



WOODED GLEN

A Trilogy Senior Living Community

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Tana Conley
Business Office Manager

Beth Stumpf, CTRS
Life Enrichment Director

Nate Mason
Director of Food Services

Megan Dungan
Director of Resident Services

Shane Spriggs
Director of Plant Operations

Paula Cain
Environmental Services Director

Amanda Evans, RN
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@trilogybs.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.

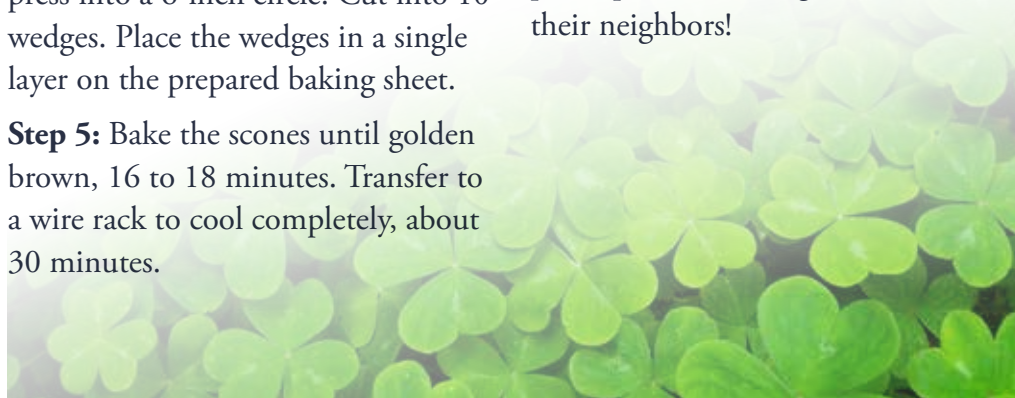
Step 3: Whisk buttermilk, maple syrup and egg in a medium bowl until blended. Add the wet ingredients to the dry ingredients and stir just until combined; do not overmix.

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
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BRUNCH	DOUGH	HEALTHY	RECIPE
CIRCLE	FAMILY	IRISH	SCONES
CONNECTIONS	FIBER	PREPARE	ST PATRICK
DELICIOUS	GLAZE	PROGRAM	TREAT