

# JUNE

## Embracing Every Moment



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Director: Lauri Fulkerth

Nurse: Mary Jo Miller-Grandfield

Culinary Coordinator: Amber Baas

Maintenance Coordinator: Abraham Barnhardt

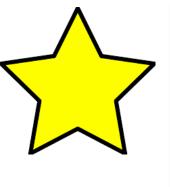
Life Enrichment Coordinator: Kelly Sheets







#### Donna Viers is our Star Employee for the month of May!





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Donna, often referred to as, "The Cookie Lady" or "Crazy Cat Lady", has worked the 11PM – 7AM shift for 12 years!!

Donna is dependable, reliable, dedicated, trustworthy and is a great mentor to co-workers and new employees. Donna was also an LPN many years ago. The knowledge she holds from that is a great benefit when it comes to medications and injuries.

Donna has lived in Rolfe for 11 Yrs. She graduated from RHS in 1974 and Hawkeye Institute of Technology in 1975. Donna was married August 8th, 1997, and sadly lost her husband in December of 2009. Donna states she loves working the night shift. Her co-workers and residents are always happy to see her. "They are my second family". Donna enjoys knitting, crocheting, counted cross stitch, cooking, baking and LOVES her two fuzzy four-legged baby kittens. Donna states, "It feels great when the residents remember my name and then ask me what kind of treats I have made for them"

Congratulations Donna and thank you for ALL YOU DO at Arlington Place!



Bill June 10



Laurine June 16

### Arlington Place would like to wish all of you a very Happy Birthday!



Virgil June 8

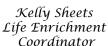


Barb June 25



Dee June 8









Activities stimulate the mind and keep you learning new skills. Activities help you stay connected, build and maintain relationships. Your brain is one of the most important part of the body. Games like chess, puzzles, Jeopardy, and cranium crunch help keep the mind sharp.

If anyone has any new ideas to share for new activities, please let me know! I am completely open to everyone's ideas!



Amber Baas Culinary Coordinator

#### Fiery Pork Skewers



#### Ingredients

- •2 tablespoons teriyaki sauce
- •1 tablespoon red wine vinegar
- •1 tablespoon vegetable oil
- •1 teaspoon brown sugar
- •1/2 teaspoon red pepper flakes
- •3/4 pound pork tenderloin, cut into 1 inch cubes

#### **Directions**

- 1.In a medium bowl, mix teriyaki sauce, red wine vinegar, vegetable oil, brown sugar and red pepper flakes. Place pork tenderloin cubes in the mixture. Toss to coat.
- 2. Preheat an outdoor grill for high heat and lightly oil grate.
- 3.Place pork on skewers. Cook on the prepared grill, turning and brushing with the teriyaki sauce mixture frequently. Cook 10 to 12 minutes, or to desired doneness.



Registered Nurse Mary Jo Miller-Grandfield

# CORONA VIRUS UPDATE

#### Wednesday May 12, 2021.

- Today, CDC advisors will meet to recommend coronavirus vaccine for 12- to 15-year-olds.
   On April 2, 2021, the CDC opened the vaccine to 16- to 18-year-olds.
- Deaths from coronavirus are down to the lowest level in 10 months. At its peak, coronavirus took 3054 lives in one day. US is now reporting 600 deaths per day.
- Infection rate has dropped to 38,000 daily, this is the lowest recorded number since mid September. At the peak of the infections, the number was over 80,000 per day.
- The 2020 census states that there are 331,449,281 people in the US. CDC states that 58% have had at least 1 corona virus immunization (192,240,582 people).