



RiverView Ridge

SENIOR LIVING

June 25, 2021



Like we predicted, summer has been very busy and exciting thus far. We're loving the warm weather and all of the activities that come along with it. Sitting on the deck, gardening, and picnics are a few of the activities we've been enjoying.

Our garden has been growing and growing! However, the 2 weeks of 90+ degrees was really hard on it! We watered it every day, but the garden beds dried up very quickly! So far we've been able to eat lettuce and radishes from it! We're patiently waiting for the tomatoes and peppers.

On June 17, we hosted a Friends + Family Event. It was a great time with an outstanding turnout. We had a meal, games, live music, bounce house, and water balloons. Everyone seemed to really enjoy it.

I'd say the most exciting thing that has happened over the last month is the amount of new residents that have moved in! It's so, so nice to see this place fill up!

Denise Temple -
Manager

Melinda Zeutenhorst -
Health Care Coordinator

Kacyn Post - *Life*
Enrichment Coordinator

Belinda Madison -
Culinary Coordinator

Dennis Van Zee,
Maintenance

Nurse's Notes:

It's been very busy around here! That is ok because that means we're getting filled up, which is great! Because of the business, we've added another nurse to our team! Josie Hoskbergen, LPN will be assisting with the nursing duties around here and we're so happy to have her!

May Birthdays

Residents:

Gilbert Hoogendoorn

Staff:

Melinda Zeutenhorst



Our biggest excitement this month was our Friends + Family Event. We had an amazing turnout and we were able to show so many family members and friends our great facility. It was a great night of fellowship, food, and fun.



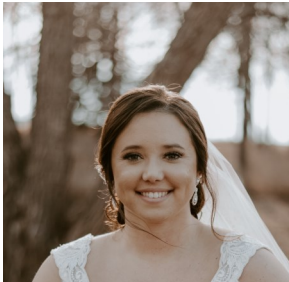
Happy Birthday



Employee of the Month

Voted for by Residents:

Kacyn Post



Resident of the Month

Voted for by Staff:

Bev Dykstra



Featured Recipe of the Month

Microwave Super Nachos - Lillian Mogler

MICROWAVE SUPER NACHO'S

2 lbs. lean ground pork	Taco sauce, as desired
1 large onion, chopped	Green peppers, chopped as desired
2 tsp. Lawry's seasoning salt	Onions, chopped as desired
1 tsp. cumin	Ripe olives, sliced as desired
1 large can (31 oz.) or 2 small cans refried beans	Tomato wedges, as desired
1 pkg. dry taco seasoning	Sour cream, as desired
2 cups grated Monterey Jack cheese	Nacho chips or Pringles taco chips
1 can green chilies, cut fine	
2 cups grated Cheddar cheese	

Brown pork and onion in microwave until meat and onion are tender. Drain off excess juice. Add seasoning salt and cumin. Set aside. Mix refried beans and taco seasoning in separate bowl. Add Monterey Jack cheese. Spread bean mixture in a 9x13 inch casserole or similar baking dish that's microwave safe. Put meat mixture over beans. Sprinkle the chilies over the meat. Next sprinkle the cheddar cheese and then add desired amount of taco sauce. Cover with saran wrap. Bake on high in microwave for 8 minutes. Turn and return to microwave for 4-6 minutes longer or until meat and bean mixtures are heated thoroughly. Garnish casserole with green peppers, onions, ripe olives, tomato wedges and sour cream. Tuck nacho or Pringle taco chips into casserole just before serving. Spicy, but good! Garnishes may be prepared before or during preparation time.

Lollie (Howard) Mogler



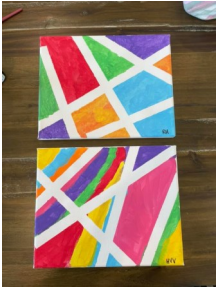
Some nursing students from NCC planted some plants with us!



This is Gilbert at his birthday party! He had over 15 of his cousins and family members come celebrate with him!



This was a fun craft we did this month! They're called "taped canvases". Randomly put tape across and paint how you like, once dry, you peel the tape off. They turned out well!



We painted rocks to put in the pots that we planted! So cute!

Things to look forward to next month:

- 4th of July
- Bingo with kids from the Library– July 20
- Exercise class Mon, Wed, Fri
- Lyon County Fair

Getting Festive for the 4th of July!

