



Summer Corn, Tomato, and Salmon Salad with Za'atar Dressing Recipe

When we think of summer foods, it can be easy for our minds to go straight to the smell of burgers and bratwursts being prepared on the grill. For those looking for something different, however, this summer corn, tomato, and salmon salad recipe is sure to hit the spot!

### Ingredients

- Kosher salt
- 2 lemons
- 3 garlic cloves, crushed
- 3 sprigs thyme
- 3 bay leaves, preferably fresh
- 1/2 cup extra-virgin olive oil
- 4 teaspoons za'atar, plus more for serving
- 5 ears corn on the cob, husked
- 4 (5–6-ounce) skinless salmon fillets
- 2 medium heirloom tomatoes, cut into wedges (about 1 1/2 pounds)
- 1/2 red onion, thinly sliced
- Baby arugula or other baby greens (for serving)

### Directions

- Salt a large pot of water, slice half of one lemon, then add water along with garlic, thyme, and bay leaves. Bring to a boil. Let boil for at least 3 minutes and up to 10 to infuse water.
- Whisk oil, 3 Tbsp.
  lemon juice,
  4 tsp. za'atar, and
  1 tsp. salt in a small bowl.
- Add corn to boiling water. Cook until bright yellow and tender for about six minutes, then move to a plate.
- Set heat to low, add salmon, and poach until cooked through (about 5 minutes). Move to a cutting board and flake into chunks.



August 2021

- Slice corn off cob into a large bowl. Add tomatoes and onion, then toss with 1/2 cup dressing.
- Add flaked salmon to corn mixture and gently toss to coat with dressing. Move to a serving platter or separate among plates. Top with arugula, then drizzle with dressing. Serve with additional za'atar.

Picture from Emma Fishman, food styling by Anna Stockwell. Recipe provided by epicurious.com.

## Happy Birthday!

### Residents

Doris M.	8/01
Neil B.	8/01
Linda H.	8/05
Consuelo C.	8/18
Doris N.	8/19
Betty M.	8/29
Kathleen W.	8/30
Staff	
Kayla S.	8/07
Sara C.	8/11
Kathleen P.	8/12
Amber M.	8/17
Cristi S.	8/18
Brennah J.	8/24
Tim K.	8/28
Carol H.	8/29
Rhonda B.	8/31

## Photo Highlights



Welcome to August, everyone! It is hard to

believe that we're already more than halfway through the year, but with so many great things having taken place during this summer alone, I'll just chalk it up to the adage of "time flies when you're having fun."

Those who have been active on our campus know that we recently celebrated another incredible Theme Week – this time celebrating the sights, sounds, and smells of **France.** It was great reuniting with old friends, seeing new faces, and coming together to enjoy delicious meals such as the

Executive Director Corner

lemon curd crapes, blood orange chocolate tart, and of course, our signature Crème Brule. Thank you to everyone who came together to make this such a special event!

As we continue our journey through the summer and begin looking forward to the fall, we'll be letting you know about even more outings, cookouts, and community events that are sure to excite even the most adventurous members of the Trilogy family. Look forward to hearing about all of this and more in the coming days and weeks!

Have a great month,

(Amber Morris **Executive Director** 



ALZ Longest Day Cardio Drumming

# More Photo Highlights



Fathers Day Steaks and Spirits



Music Man Outside Music





HEALTH CAMPUS A Trilogy Senior Living Community

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> Amber Morris Executive Director

Catherine Root, RN Director of Health Services Tiffany Gallagher,LPN Clinical Staff Coordinator

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> > Leanne Lanning AP/Payroll

Brenda Rice Life Enrichment Director Shelley Coykendall

Director of Resident Services

*Reid Parsons* Director of Food Services

> Dr. Mark Weiner Medical Director

Rey Nevarez Divisional Vice President

> Brandy Reyes, RN MDS Coordinator

Sarah McGraw Legacy Lane Coordinator

#### Stay in the Loop 🕑 f

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

### **Monthly Trivia & Activity Corner**

All trivia answers will be printed in our upcoming month's newsletter!

**Question 1:** What was the name of the United States' first national monument?

Question 2: What year did Disney Land open?

**Question 3:** *How many colors are there in a rainbow?* 

**Question 4:** What is the nickname of the state of California?

**Question 5:** *Which state is home to Area 51?* 

QI: The Fourth of July celebrates the safe to last another to super the safe to last another to super the safe to super to super the safe to super

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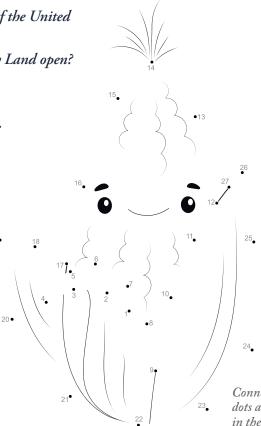
**BURGER** 

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ARUGULA CORN BOIL FLAKES BRATWURST FOOD						LEMON ONION SALAD						SUMMER THYME TOMATOES						

**SALMON** 

WATER

GARLIC



Connect the dots and color in the image!