



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.



- 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

Jerry P.	8/3
Virginia B.	8/8
Cornelia R.	8/9
Cornelia R.	8/9
Mary R.	8/12
Elaine G.	8/19
Susan R.	8/22
Pansy M.	8/27
Betty J.	8/30

Staff

Ruthie C.	8/12
Danielle L.	8/16
Ashlee T.	8/16
Jessica N.	8/16
Jessica W.	8/19
Alexis L.	8/20
Adam V.	8/21
Cheryl W.	8/21
Carolyn B.	8/22
Jessica Y.	8/23
Georgia. C.	8/24
Haylee H.	8/28
Anthony V.	8/31
Augustine O.	8/31
Angela P.	8/31



Executive Director Corner

Welcome
to August,
everyone!
It's 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 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,

Tony Valentine, LNHA

Executive Director

Volunteers Needed

Volunteers are a vital part of our happy campus. If you have a special talent or a few hours a week to come visit, your efforts will not only be greatly appreciated but the rewards you will receive are numerous.

Live a Dream

-Are you aware of Cypress Pointe "Live a Dream" program? If your loved one has a dream, let us know and we will try to grant that dream. Contact the Life Enrichment department for details.

Photo Highlights



Lois enjoying a nice summer day.

Photo Highlights



Miss Velma showing off her new hair do and manicure.



Nothing better than crock pot green beans



Jerry sharing her artisans project



Our maintenance man, Ramil, demonstrating yo-yo tricks.



Regina giving big thumbs up for the fish she caught.



Carol says it's always party time at Cypress Pointe.



A stroll in the courtyard with my BFF.



Betty getting the strawberries for strawberry shortcake.

Smile of the Month



Linda

Upcoming Events

August is full of special days such as, Friendship day, US Coast Guard day, Senior Citizens day, and of course National Root Beer Float day. We plan to celebrate everyday with fun food and activities.

Soul Fit

We are excited to roll out a new Trilogy program entitled "Soul Fit". Soul Fit's mission statement is "Empowering you to take control of your holistic wellness by inspiring you through Love, Joy Peace, Healing and Gratitude. Look for meeting times on your August Activity Calendar.

Happy Hour

As we continue to move forward and recover from the pandemic, it is so wonderful to be able to welcome back entertainers and resume our regularly scheduled Happy Hour on Friday afternoons at 2:30. We encourage you to attend this fun filled hour with your loved one.

Campus in Color

Campus in Color is such a great success and has provided many hours of engagement for the residents. Legacy's "BEE Happy" theme continues to keep everyone smiling. And, main campus theme, "A look back in time", continues to awaken pleasant memories of years gone by.



CYPRESS POINTE

HEALTH CAMPUS

A Trilogy Senior Living Community

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Englewood, OH 45322

937-836-3149

cypresspointehs.com |

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Executive Director

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Jacob Carico
Director of Food Services

Nicole Shively
Director of Environmental Services

Jason Walker
Director of Plant Operations

Shelby Bettinger
Customer Service Representative

Jessica Hester
Legacy Neighborhood Director

Saundra Mendenhall
Villa Life Style Director

Linda Hoefler
Life Enrichment Director

Laura Cline
Director of Social Services

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

Newsletter Production by PorterOneDesign.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?

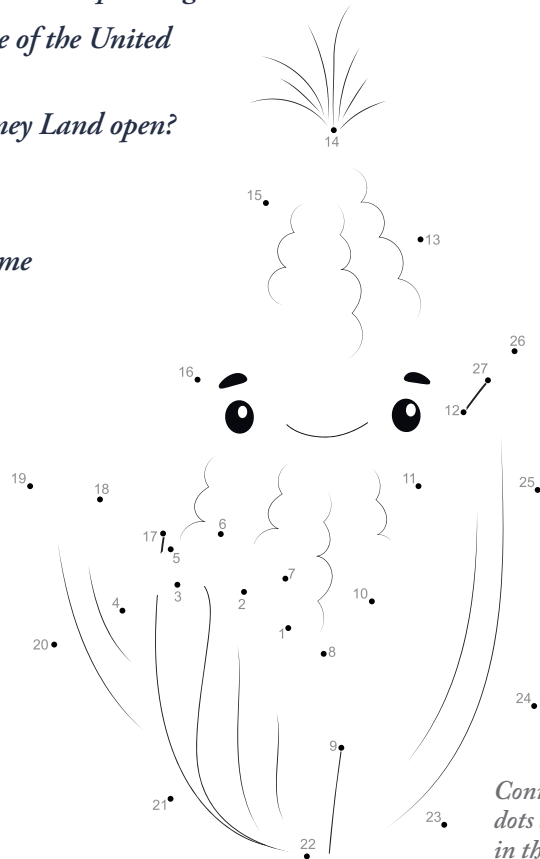
Question 3: How many colors are there in a rainbow?

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

Question 5: Which state is home to Area 51?

Flip the page for last month's trivia answers:

Q1: The Fourth of July celebrates the adoption of what historic document? The Declaration of Independence
Q2: What is the name of the largest planet in our solar system? Jupiter
Q3: What is the name of the local jazz group that performed "I Don't Want To Set The World On Fire"? The Ink Spots
Q4: In what year was the 19th amendment ratified? 1920
Q5: On what day does the summer solstice occur? June 20th



Connect the dots and color in the image!

Word Search

S	A	R	F	C	O	R	N	X	G	N	T	J	Q	M	S	T	M	M
M	N	B	S	O	B	T	J	L	L	E	M	O	N	W	K	Z	Y	S
L	I	M	Z	S	W	P	I	K	J	E	O	G	U	D	C	C	E	R
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D	B	D	D	N	O	G	O	Y	L	M	Q	E	Q	V	A	D	G	R
R	U	R	Q	A	C	A	I	D	O	A	V	G	E	L	R	H	H	A
F	M	Y	A	V	B	G	G	W	A	T	E	R	F	J	U	L	W	A
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F	P	J	V	J	J	V	R	I	O	E	X	T	H	K	A	G	H	F
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J	T	S	W	U	W	T	H	Y	M	E	D	P	L	T	Z	Z	G	T

ARUGULA

BOIL

BRATWURST

BURGER

CORN

FLAKES

FOOD

GARLIC

LEMON

ONION

SALAD

SALMON

SUMMER

THYME

TOMATOES

WATER