



August 2021

# 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

Geraldine G.	8/04
Sharron C.	8/09
Marianne M.	8/12
June R.	8/13
Joy B.	8/13
Lucille W.	8/14
Jessie H.	8/14
Mitchell D.	8/19
Delphine G.	8/20
Martha P.	8/20
Sylvia R.	8/20
Mary H.	8/27
Staff	
Selina J.	8/12
Yohanka P.	8/18
Tracy N.	8/24
Jenny N.	8/27

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,

Kara Meredith

**Executive Director** 

## Artisan Program Our residents love expressing

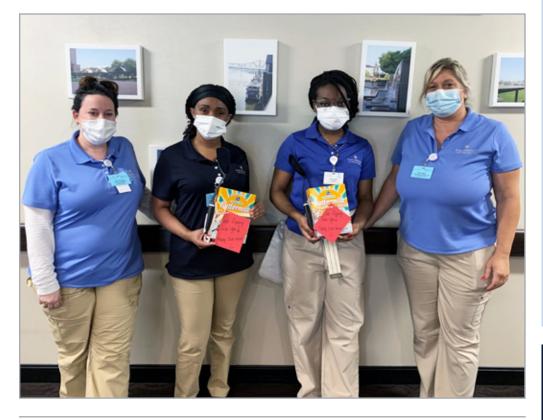
themselves in creative ways. Last month they crafted these beautiful flowers!



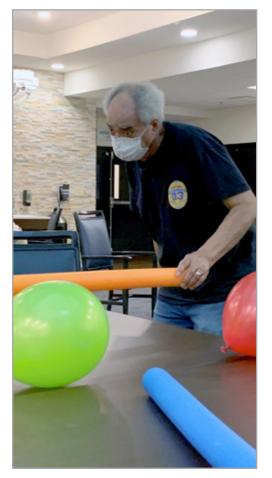


# CRCA Week Celebration We loved getting to

celebrate our CNAs during CRCA week. We "flipping" love our CRCAs!



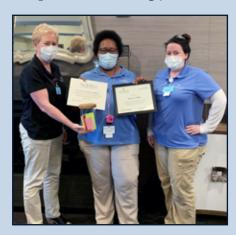
**TRILOGYFIT** Come join us while we stretch, exercise and build our strength during our Balloon Noodle Ball!





## O Great One

Our "O Great One" award went to our awesome nurse, Nyree who has served our campus for 2 amazing years.



## Volunteer at The Springs at Stony Brook

We welcome all members of our community to come share their talents with us whatever those might be. The value that volunteers bring to our community cannot be overstated. When you volunteer with us, you're doing more than just lending a helping hand; you're reminding someone that they're cared for, you're listening to their story, and you're using what makes yourself unique to brighten their day. Share your knowledge and lead one of our Lifelong Learning classes. Call the winning numbers in BINGO. Plant flowers in our garden and watch them grow with us. However you choose to serve, we'll be happy to have you here! Volunteer today by contacting us at (502)785-8730.



2200 Stony Brook Drive Louisville, KY 40220 502-491-4692 springsatstonybrook.com | ♥ f

> Kara Meredith Executive Director

Clay Browning Administrator

Tracy Novak Business Office Manager

Sherrie Mayer Director of Health Services

Kim Little Social Services Director

TBD Life Enrichment Director

Julie Hamilton Rehab/Therapy Director

Brad Houchins Director of Food Service

Chris Crimmins Director of Plant Services

Ansu Ceesay Director of Environmental Services

> Erica Udlehoven Customer Service Specialist

Tori Schmitt Community Service Representative

> Demetra Watts Guest Relations

#### 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@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?* 

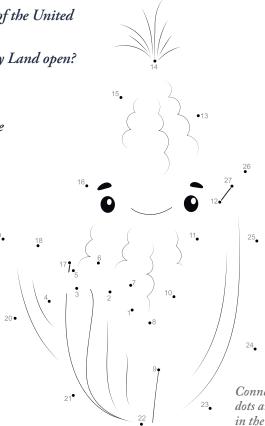
**Question 4:** What is the nickname of the state of California?

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

Llip the page for last month's trivia answers: Declaration of rule of hole larges and Declaration of Independence OZ: What is the name of the largest planet of no un solar year was the local jak of In what you do do so the local jak of In what waither and the local jak of In what waither of the local jak of the World On Fire" if the largest of the what performed of the local jak of the what waither of the local jak of the local jak of the local jak of the local jak of the what waither of the local jak of the lo

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BOIL				FLAKES				ONION					ТНҮМЕ					
BRATWURST BURGER				FOOD GARLIC			SALAD SALMON						TOMATOES WATER					



Connect the dots and color in the image!