

RiverView Ridge

Newsletter

JUNE 2022



Make an appointment to tour our community!

Are you curious as to what it looks like in that big, beautiful building on the curve.

We would love to show you around and tell you why we are so proud of it.

Simply call 712-476-4001 and schedule a tour today!

RiverView Ridge

712 Westview Drive

Rock Valley, IA 51247

www.riverviewridgeiowa.co

May Birthdays



Happy Birthday to you...

We celebrated May Birthdays with
three lovely Birthday girls!

Tillie, Lillian and Henrietta.

They each were presented with a card
signed by Staff, and a plant.



Tillie



Jeanette



Lillian

A trip to the Tulip Festival Parade



We took a trip to the Tulip Festival in Orange City to see the parade. The parade was great and the flowers were beautiful! We then got a dessert snack at one of the local shops.

Fun & Games

We had a day of such beautiful weather, we couldn't let it go to waste. We grabbed the corn hole boards and ladder balls and had tons of fun playing outdoor games!



Fun and Games continued:



Raised Vegetable Garden

Lavonne wanted something that she could take care of to keep her mind, and body busy. Pat suggested a garden. Lavonne agreed and off they went to Farm and Home to buy starter plants and seeds. Lavonne will be growing radishes, carrots, and beets!



From the staff

We asked staff, “What do you like most about your job? Here are a few of our staff answering that question.



Doris Kooiker—Cook. When we asked what Doris liked most, she replied, “ definitely the residents!”



Chaz Kuehn—Culinary Coordinator
Chaz stated , “ I love to cook for smiles!”



Pat Heemstra—Assistant Director.
Pat quickly answered our question. Her response was, “ Loving on the residents”

CULINARY CORNER



Cinnamon Streusel Muffins

1 c. Flour, All

Purpose

1 c. Sugar, Brown, Packed

1 T. Cinnamon, Ground

3/4 c. Butter, Unsalted

2 qt. Flour, All Purpose

2 c. Sugar, White Granulated

1 T. Salt

1 c. Sugar, Brown, Packed

1/4 c. Baking Powder

4 t. Cinnamon, Ground

3 c. Milk, Whole

2 c. Butter, Unsalted

4 t. Vanilla Extract

4 Egg, Raw

Instructions

* Heat oven to 400°F. Spray muffin pans with non-stick cooking spray.

STREUSEL TOPPING: (First 4 Ingredients in Recipe) * Chill Butter. * Combine flour, brown sugar, cinnamon. * Using stand mixer with paddle attachment: cut chilled butter into mixture until it resembles coarse crumbs.

MUFFINS: * Combine flour, sugar, brown sugar, baking powder, cinnamon, & salt. Make a well in center of flour mixture. * Combine milk, melted butter, vanilla & eggs. Pour into well in center of flour mixture. Stir until flour is moistened, batter will not be smooth. * Fill muffin cups 3/4 full with batter. Sprinkle 1Tbl spoon of streusel mixture on top of each muffin. * Bake muffins at 400°F for 20-25 minutes, until golden brown & inserted toothpick comes out clean. * Remove muffins & place on cooling rack for 15 minutes prior to removing from muffin pan(s). * Run small spatula around edge of muffins to loosen & gently remove from pan. Service Portion: 1 Muffin. Puree Steps: Remove desired number of servings and add nutritive liquid, milk, broth, etc. Blend until desired consistency. Add thickener to achieve desired consistency if needed.