

Venetian Gardens



August Happenings

Cracker Barrel
Outing
8/7

Hill Station
Church Service
8/11

Picnic Outing
8/14

End of summer
Party
8/15

Breakfast Club
8/22

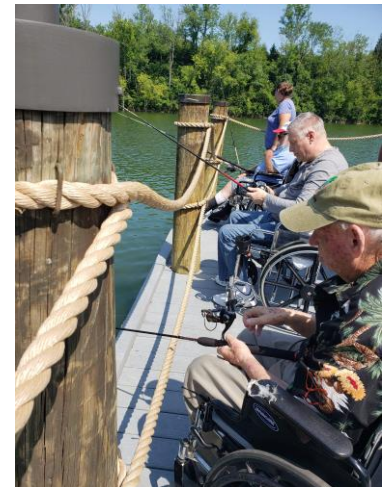
Shady Groove
Gospel Music
8/25

Diners Club
8/29

Shopping List Due
8/30

Newsletter

Venetian Gardens gone fishing.....



On July 17 a group of residents went on an outing to Lake Isabella to have pizza & go fishing. The weather was perfect & the lake was beautiful. Residents lined up on the dock with fishing polls in hand ready to go fishing. No one caught a fish on that day, but residents caught some sun & relaxation sitting on the dock eating pizza. Residents enjoyed the fishing trip & can't wait to go back.

Resident Spot Light

Betty C has been a resident here at Venetian Gardens for almost five years. Betty enjoys living here & participating in the facilities Activity program. Betty has made several friends over the years with other residents. Betty also says she loves the staff here & wouldn't want to live anywhere else; Venetian is the place she calls home.

Betty is widowed & has 1 daughter & 2 grandsons she is extremely proud of. Betty's grandsons are her proud & joy. Betty grew up in Indiana. Betty has 2 sisters & 1 brother. One of Betty's childhood memories is playing with snowballs in the winter.

Betty enjoys spending time with friends, sitting on the porch & reading. Betty also enjoys playing Bingo & watching movies on her laptop. Betty is happy to be here & Venetian is happy she is here too. We our one big family. Betty's advice for the readers is "To everyone to keep smiling".

Activites.....

Venetian Gardens Activity Department offers a Music & Memory Program to help residents to remember a song, a time or place. Music helps Dementia residents to have a familiar feeling & to bring back memories.

Residents who particapte in this program have a prefrence profile created of music & the music is placed onto an I Pod. Resident are then offered to listen to the I Pod through a headset. Residents respond well to this program.

Miniture Ponies come to visit.

Venetian Gardens celebrated the summer coming to an end. The end of Summer party was held on August 15. Dinner was provided & deserts.

The Activity Department had miniture ponies come to visit & take pictures. Residents, family members & staff enjoyed the visits & pictures with the miniture ponies. The Activity department will have the photos soon. The pictures will be availble for pick up in the Activity Department the first of Septmeber.

Employee of the month

Deb Shields

August 2019

Deb is Venetian Gardens Employee of the month for August. Deb works in the Dietary Department as a cook. Deb has worked here for 10 years. Deb is single & has 2 children. Deb also loves cats & has 2 cats Dylan & Eli. Deb enjoys fishing & loving her cats when not at work. Deb loves her job & says the best part about working at Venetian gardens is her co workers. Deb loves everyone. Venetian Gardens is happy to have such a loyal, dedicated employee. Thank You Deb.

Employees Birthdays August

Paula L. 8/6

Tracy P. 8/7

Kimberly L. 8/24

Brittany B. 8/27

Nicole C. 8/31

Employee Anniveraries

	Years of Service
Lisa W. Café	1yr
Holla L. STNA	5yr
Nicole C. Dietician	7 yr
Rebecca H. STNA	3yr
Zach I. RN	5yr
Christina W. BOM	8yr
Jean O. RN	3yr



Peachy Waffles

Ingredients



- 2 cups flour
- 2 cups flour
- 1 tablespoon light brown sugar
- 1 teaspoon baking powder
- 1 teaspoon salt
- 1/2 teaspoon baking soda
- 3 eggs, separated
- 2 (5.3-ounce) containers peach Greek yogurt
- 1 cup buttermilk
- 6 tablespoons butter, melted and cooled
- 1 fresh peach, seeded and diced, divided
- 1 (5.3-ounce) container vanilla Greek yogurt
- Honey and granola for serving

Directions

1. Combine flour, sugar, baking powder, salt, and baking soda in a large bowl.
 2. Whisk egg yolks in a medium bowl. Stir in peach yogurt, buttermilk, and butter.
 3. Add the wet mixture to the dry ingredients. Stir in half of the fresh diced peach.
 4. Whisk egg whites in a small bowl until stiff peaks form. Fold into batter. Allow to sit 10 minutes.
 5. Bake in a waffle iron until golden. Top with vanilla yogurt, remaining diced peaches, honey, and granola for serving.
- Makes 10 Servings*