



Fun Days in February 2021

- 2- Ground Hog Day/Tater Tot Day
- 3- Carrot Cake Day
- 4- Homemade Soup Day
- 5- All Wear Red Day
- 7- Fettuccine Alfredo Day
- 8- Potato Lover's Day
- 10- Cream Cheese Brownie Day
- 11- Peppermint Patty Day
- 12- PB&J Day
- 14- Valentine's Day
- 15- President's Day
- 16- Mardi Gras
- 19- Chocolate Mint Day
- 20- Cherry Pie Day/Muffin Day
- 21- Sticky Bun Day
- 22- Margarita Day
- 23- Banana Bread Day
- 26- Pistachio Day
- 27- Strawberry Day

Our 2<sup>nd</sup> vaccination clinic was scheduled for late January and the 3<sup>rd</sup> vaccination clinic is scheduled for mid-February. We had several residents and staff take advantage of the vaccination and look forward to the world possibly getting back to “normal”.

We continue to watch our county positivity rate; as soon as it dips below 10% and we do not have any Covid-positive staff or residents, we will start hosting indoor visits again. I know all are anxious for these.

We are allowed to accommodate compassionate care visits. We are not given clear direction what is to be considered a compassionate care visit, however we will review each individual request and see what we can do to make it happen.

*Rose Saxton*

*“It is only in our darkest hours that we may discover the true strength of the brilliant light within ourselves that can never, ever, be dimmed.” – Doe Zantamata*



More Pictures from Christmas!!





Residents

Charles Power 2/26

Ralph Brown 2/28

February Birthdays



Staff

Rose Saxton 2/2

Kelly Cozad 2/22

Bailee Clements 2/25

Names to Know

**Medical Director**

Larry Richard, MD

**MDS/Care Plan Coordinator**

Tara Norman

**Activities Director**

Tiffany Young

**Maintenance**

Mike Webster/Don Showers

**Administrator**

Rose Saxton

**QA Nurse**

Carla McIntosh

**Social Services**

Kelly Cozad

**Office Manager**

Rachel Klingston

**Director of Nursing**

Malinda Graham

**Dietary Manager**

Jessica Norman

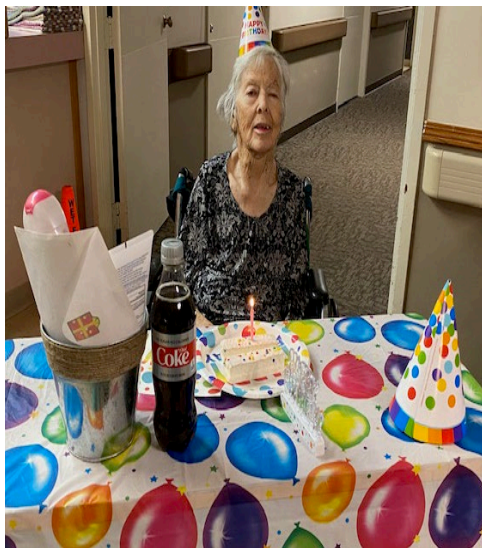
**Environmental Services**

Marlene Carlberg

Thoughts and Prayers go out to the families and friends of Evelyn Havens and Hazel Christensen



January Birthdays!!!





## Guess Who?

This month's Guess Who was born East of Lamoni at home. She had 2 brothers and 1 sister. She attended country school through 8<sup>th</sup> grade and then helped on the farm. She went to EMT school in Creston and worked at the Leon Hospital for 23 years. She married and had 3 children. Once she and her husband retired, they made crafts to sell and even helped start the annual Leon Craft Show at the school. Through the years she has enjoyed sewing for people and made "Caps for Cancer" and leg bags for catheters for people in need.

Last month's Guess Who was Glenna Hein

And the winner was Martha Miller!!

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## Resident Spotlight

This month's spotlight is on Charlie Power!!!! Charlie was born in Grundy County Missouri and had 2 brothers and 3 sisters. He went to country school thru the 8<sup>th</sup> grade then worked on the farm with his family in addition to traveling with the wheat harvest. He went into the Marines as an adult and was stationed in Korea for 2 years. Charlie was home on leave when he was involved in a head-on car crash that ended his military career. Once he recovered from his injuries, he returned to the wheat harvest and traveled from Texas to Montana. He began working for Langford Elevators where he traveled helping build grain elevators. Charlie likes to visit with staff and other residents and when the weather permits he enjoys going outside.



## Giant Chocolate Chip Cookies

- 1 Egg yolk
- 1 Egg, large
- 1 1/4 cup All-purpose flour
- 1/2 tsp Baking powder
- 1/2 tsp Baking soda
- 1/2 cup Brown sugar, light
- 3/4 cup Cake flour
- 1 tsp Corn starch
- 1/4 cup Granulated sugar, white
- 2 cups Milk chocolate chips\*\* (you can always use less chocolate if you want)
- 1/2 tsp Salt
- 1 tsp Vanilla extract
- 1/2 cup Butter, unsalted



### Instructions

1. Preheat oven to 400°F. Whisk together the flours, baking soda, baking powder, cornstarch and salt together in a large bowl. Set aside.
2. Place the cubed butter into the bowl of a stand mixer and secure the paddle attachment. Turn the mixer on a medium-low setting.
3. Let the mixer cream the butter for 30 seconds, and then add in the brown sugar and mix 30 seconds, followed by the white sugar for 30 seconds. Cream until light and fluffy, then add in the egg and the egg yolk and blend until mixed.
4. Keep the mixer on low speed & gradually add in the flour mixture. Then add in the chocolate chips and mix just until the chocolate chips are incorporated.
5. Measure out 6 cookies that are a little smaller than a fist. Keep the cookies nice and tall and don't flatten them. Bake all 6 cookies on a cookie sheet at a time. No need to spray the cookie sheet with baking spray.
6. Bake cookies for 10-12 minutes. The tops will be golden brown and the secret is to pull them out before you think they are done. Let them rest on the cookie sheet for at least 15-30 minutes.

If you would like an email copy of the newsletter or know someone that would like a paper copy of the newsletter let us know at [socialworker@grm.net](mailto:socialworker@grm.net) or call the number below.

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