



Ripley Healthcare Gazette!



August, 2019

Issue No. 6

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Department Heads @ RHC

Jennifer Pitts-Administrator
Syed Zaidi- Medical Director
Vivian Bridges-DON
Libby Butterworth-ADON
Vicki Boyd- Social Services
Emily K. Caton-Admissions
Andrea Pearson-Activities
Diane Cotton- Director of Rehab
LaQuita Edwards-Dietary
LaKeisha Lattimore-House keeping
Curt Langley-Maintenance
Shellie Hargett- Resident Voice Advocate

Fun Facts:

- The birthstones for August are the peridot and the sardonyx
- August's flower is the gladiolus. The flower was discovered in Africa in the 17-18th centuries and was initially used as food (don't try this at home!).
- The name "August" was given by Roman emperor August, in 8BC. Many other versions of the name designate this month as Harvest Month.

Current Events:

- **August 2nd-National Ice cream Sandwich day**
- **August 3rd- National Watermelon day**
- **August 4th- National Friendship day**
- **August 9th- National Women's day**
- **August 15th-National Relaxation day**
- **August 18th- National Fajita day**
- **August 21st- National Senior Citizens day**
- **August 25th-National Banana spilt day**

National Senior Citizens day

National Senior Citizens day was created to give back to the seniors that have impacted our lives and those who have already given so much. Changing demographics due to improved healthcare have enabled our older citizens to contribute more years of productivity than ever before. This has allowed many to seek second careers and serve as role models for the younger generations. For all that they have done, we owe our seniors our thanks and gratitude. Back in 1988 former President Ronald Reagan was honoring seniors when he signed Proclamation 5847. "Throughout our history, older people have achieved much for our families, our communities, and our country. That remains true today, and gives us ample reason this year to reserve a special day in honor of the senior citizens who mean so much to our land," Regan proclaimed. "For all they have achieved throughout life and for all they continue to accomplish, we owe older citizens our thanks and a heartfelt salute. We can best demonstrate our gratitude and esteem by making sure that our communities are good places in which to mature and grow older-places in which older people can participate to the fullest and can find the encouragement, acceptance, assistance, and services they need to continue to lead lives of independence and dignity"

Sweet Treat: Orange Creamsicle Lush



Shout Outs:

- Thank you Mary for all that you do!
- Comecia you are a rock star!
- Thank You Daisy for always going about and beyond!
- Thank you Second Shift for all that you do !

Ingredients:

Cookie Base:

- 1 pouch (17.5 oz.) Betty Crocker™ sugar cookie mix
Butter and egg called for on the cookie mix pouch for drop cookies
- 1/3 cup butter, melted

Filling:

- 2 boxes (3 oz. each) Jell-O™ orange-flavored gelatin
- 1/3 cup boiling water
- 2 boxes (3.4 oz. each) Jell-O™ vanilla-flavor instant pudding & Pie filling mix.
- 2 ½ cups cold milk
- 1 package (8 oz.) Cream cheese, softened
- 1 cup powdered sugar
- 1 container (12 oz.) Cool Whip™ frozen whipped topping, thawed.

Decoration:

½ cup canned mandarin oranges segments, drained

Directions:

1. Heat oven to 375°F. Make and bake drop cookies as directed on pouch. Cool completely, about 30 minutes.
2. In food processor, process half of the cookies to coarse crumbs. Remove to medium bowl. Continue to process remaining cookies to coarse crumbs; add to bowl. Stir in melted butter until well blended. In ungreased 13x9-inch (3-quart) glass baking dish, press cookie crumb mixture firmly in bottom. Set aside.
3. In small bowl, place gelatin, and add boiling water; beat with whisk until blended. Stir occasionally about 2 minutes or until mostly dissolved. In medium bowl, beat dry pudding mixes and milk with whisk about 2 minutes or until thick. Stir in dissolved gelatin. Let stand 5 minutes, stirring occasionally.
4. In a large bowl, beat cream cheese and powdered sugar with electric mixer on medium speed until smooth, scraping down side of bowl frequently. Beat in 2 cups of the whipped topping. Spread over cookie crust.
5. Pour pudding mixture over cream cheese layer; spread evenly over top. Drop remaining whipped topping by spoonful's over pudding layer; carefully spread until even. Refrigerate 5 hours.
6. When ready to serve, sprinkle orange segments on top. Cut into 6 rows by 3 rows. Cover and refrigerate any remaining pieces.