



# The Villa Grapevine

March, 2018  
Volume XXXIX  
No. 3

Villa Maria Nursing and Rehabilitation Community, Plainfield, CT  
The mission of the Villa Maria is to provide outstanding care and support to our residents and their families, in an environment that promotes their individuality.

## Did You Know?

There are 10,000 three-leaf clovers for every four-leaf clover.

Saint Patrick was actually born in Great Britain, not Ireland.

There are no lady leprechauns.

*Muckanagherdauhaulia* is the longest name of a town in Ireland.

Divorce became legal in Ireland in 1997.

There are more Americans of Irish origin than there are Irish in Ireland.



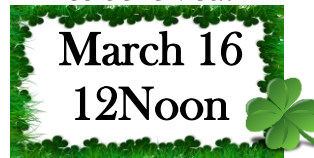
## The Villa Maria

*"A small facility with a BIG heart"*



The proud recipient of the "Quality of Care Award"

It's our annual  
*"A Taste of Ireland"*  
Resident Meal



*"Delicious"* is the headline for this special Irish dining experience prepared by our kitchen staff.



Entertainer, Dan Steven, shares an afternoon of songs and stories with our residents.

## Daylight Savings

MARCH 11



Don't forget to set clocks AHEAD one hour!!

## Happy 100th Yvonne!

The Villa Maria would like to congratulate resident

**Yvonne LaRose**

on the milestone of her 100<sup>th</sup> Birthday. Yvonne will be honored at a celebration in her honor at the Villa Maria on

*Monday, March 26*

*at 2:00pm*



## Easter Egg Decorating

3/28 @ 2pm



Come join the fun as we prepare for Easter next month!



## Join the Choir...

**You'll Be Glad You Did!**

We invite our residents to put a song in their hearts & join the *Villa Maria Choir* on MARCH 29<sup>th</sup> at 2pm.



# HAPPY ST. PATRICK'S DAY

J S M A C Z S L Y M I U T U Q  
 L U C K F R E H P Y U R Q H X  
 Z T H B P A N L A J E S I B U  
 Y D D A P I D R R M Q X I S S  
 Q O J S T O N E T P R Z I C H  
 Q A F R Z L N M Y N S O T K R  
 E R O L K L O F U Q A N C J I  
 D T S N I P D O O F Z L E K Y  
 P G S E O C U W J V U B C Y E  
 P I C E L E B R A T I O N S N  
 L A M R S D R A C B T I A G R  
 W S R G R T F D L C M P D Q A  
 Q Z C A S N U A H C E R P E L  
 P E C T D R T M K I I R J A B  
 D T C C I E I U W S B D T L G

IRISH  
 GREEN  
 DANCE  
 LUCK  
 LEPRECHAUNS  
 BLARNEY  
 STONE  
 MUSIC  
 PARTY  
 PADDY  
 SHAMROCK  
 PARADE  
 FOOD  
 POEMS  
 CARDS

CELEBRATIONS  
 FOLKLORE



## Meetings & Inservices

- 3/1- "Personal Protective Equipment" Inservice  
 1:15pm / 2pm / 9:15pm / 10pm  
**MANDATORY FOR ALL STAFF**
- 3/2- Dementia Training:  
 Mod. 2 - "Habilitation Therapy" - 1pm  
 Mod. 3 - "Know the Individual" - 2pm
- 3/6- "Monitoring CHF" Inservice - 2pm or 3:30pm  
**MANDATORY FOR ALL LIC. STAFF**
- 3/8- Licensed Staff Meeting- 1:15pm
- 3/12- C.N.A. Meeting: 1:30pm (2<sup>nd</sup> Shift)  
 2:15pm (1<sup>st</sup> Shift)  
 9:30pm (3<sup>rd</sup> Shift)
- 3/14- "Catheter Care" Inservice- 1pm / 2pm / 9pm  
**MANDATORY FOR ALL C.N.A. STAFF**
- 3/21- "Workplace Violence" Inservice- 1pm or 3:15pm  
**MANDATORY ALL STAFF**

## Leah's Ala Carte

"Wearing o' Green" Cake



- 1 pkg. white cake mix
- 2 pkgs. (3 oz. each) lime Jell-o
- 1 cup boiling water
- ½ cup cold water
- TOPPING:**
- 1 cup cold milk
- 1 pkg. (3.4 oz.) instant vanilla pudding
- 1 carton (8 oz.) frozen whipped topping, thawed
- Green sprinkles

Prepare and bake cake according to package directions, using a greased 13x9-inch baking dish. Cool on a wire rack 1 hour. In a small bowl, dissolve Jell-o in boiling water; stir in cold water and set aside. Poke holes about 2" apart into cooled cake with the handle of a small wooden spoon. Slowly pour Jell-o over cake. Cover and refrigerate. In a large bowl, whisk milk and pudding mix 2 minutes (mixture will be thick). Fold in whipped topping. Spread over cake. Decorate with sprinkles. Cover and refrigerate until serving. Yield: 12-15 servings.



Welcome Spring!  
 March 20

