



The Villa Grapevine

April, 2018
Volume XXXIX
No. 4

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?

Most adults prefer milk chocolate to dark chocolate.

Americans will consume more than 16 million jelly beans during the Easter season.

The first White House Easter Egg Roll was held in 1878.

Easter is the second biggest candy-consuming holiday.

Americans eat more than 600 million Peeps during Easter.

Most Americans bite off the ears of a chocolate Easter bunny first.

Happy 100th, Yvonne!!



Resident, Yvonne L., celebrates her 100th birthday with family and friends at the Villa Maria.



Easter Sunday

Worship

with Calvary Chapel
Sunday, April 1st
at 1:30pm



ALL residents are warmly welcomed to this church service.

April 13th
2:00pm

Cheesecake Social



"Stories of Ellis Island"

April 19th at 2:00 pm

We would love to hear our residents' stories about their ancestors' immigration to this country, especially tales of Ellis Island!

We invite our residents to share their wonderful history through their stories.

The Villa Maria

"A small facility with a BIG heart"



The proud recipient of the "Quality of Care Award"

IMPORTANT NOTICE

PLEASE REMEMBER THAT PERISHABLE FOOD ITEMS CANNOT BE LEFT IN RESIDENT'S ROOM. THESE FOOD ITEMS NEED TO BE CONSUMED RIGHT AWAY OR DISCARDED. THE VILLA MARIA IS UNABLE TO REFRIGERATE ANY PERISHABLE FOOD ITEMS OR REHEAT ANY FOOD. Thank you for your cooperation as we continue to keep our residents' well-being our priority.

A musical treat for all!!



The Villa Maria welcomes the Plainfield Senior Chorus for a concert on

April 9th at 2:00 PM!

Easter Word Search



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

BASKET
 BONNETS
 BUNNY
 CANDY
 CHILDREN
 CHOCOLATE
 CHURCH
 COLORING
 CROSS
 DECORATIONS
 DUCKS
 EGGS
 FUN
 GOOD
 HAPPY
 JESUS
 PICTURES
 PINK
 RABBIT
 RELIGIOUS
 RISEN
 SPRING
 SUNDAY
 YELLOW



Meetings & Inservices

- 4/2- Licensed Staff Meeting- 2:15pm
- 4/4- Dietary Inservice- 1:00pm
- 4/4- “Dignified Dining” Inservice- 1:30pm and 2:15pm
**MANDATORY FOR ALL 1ST & 2ND SHIFT
 LIC/C.N.A. STAFF**
- 4/5- Environmental Services Inservice- 1:00pm
- 4/5- “Bloodborne Pathogens” Inservice
 1:00pm / 2:00pm / 9:00pm / 10:00pm
MANDATORY ALL STAFF
- 4/6- Dementia Training
 Mod. 4A- 1:00pm
 Mod. 4B- 2:00pm
**4 HOURS OF DEMENTIA TRAINING ANNUALLY
 IS MANDATED FOR SS, REC., NURSING, & C.N.A.
 STAFF.**
- 4/10- C.N.A. Meeting
 6:00am- 3rd shift staff
 1:30pm and 2:00pm- 1st and 2nd shift staff

Leah’s Ala Carte

Sweetheart Trifle Recipe

- 1 pkg. chocolate cake mix
- 1 pkg. (10oz.) peanut butter chips
- 4 ¼ cups cold milk
- ½ cup whipping cream
- ¼ tsp. vanilla
- 2 pkgs. (5.9oz. each) chocolate pudding mix
- 1 carton (12oz.) frozen whipped topping, thawed
- 4 Nestle Crunch candy bars (1.55oz. each), crumbled



Make cake according to package directions. Bake at 350 degrees for 30-35 min. Cool. In saucepan, combine chips, ¼ cup milk, & cream. Cook & stir until chips are melted. Remove from heat. Stir in vanilla. Cool to room temperature. Mix remaining milk with pudding mix on low speed of mixer for 2 min. To assemble, crumble ½ of cake into a 4qt. trifle bowl. Layer with ½ of peanut butter sauce, pudding, whipped topping, & candy bars. Repeat layers. Cover & refrigerate for at least 3 hrs. before serving.

