

April 2019

# Cloverleaf Healthcare

9325 N. Crawford St. Knightsville, IN 47857 \* phone 812-446-2309 \* www.cloverleafhealthcare.com



## Celebrating April

**Global Astronomy Month**

**Poetry Month**

**Jazz Appreciation Month**

**Caramel Popcorn Day**  
*April 5*

**Siblings Day**  
*April 10*

**Easter Egg Hunt**  
*April 19*

**Picnic at Stephanie's Lake**  
*April 23*

**Yard Sale**  
*April 26*

**Dress as a Super Hero**  
*April 29*

**Community  
Yard  
Sale**

*Cloverleaf*  
HEALTHCARE *of*  
KNIGHTSVILLE  
"Commitment to Caring"

**April 26th 6am set up 7am open**

**Cloverleaf Healthcare 9325 N. Crawford St.**

**Knightsville, IN 47857**

Located in the empty lot next to Cloverleaf. To rent a table it is \$25.00/per table. All table rental money goes to Activities Dept. If weather doesn't cooperate it will be in the pole barn. Participants for sale include, Cloverleaf Staff, Residents Families, and Town of Knightsville Residents. Questions? Call 812-446-2309 ALLIE or NIKKI

## Customer Service Superstar



Kelly Bortkewicz has been nominated as our Customer Service Superstar. We all know how much our residents love to participate in everything that they can, sometimes their mobility can hinder them from certain activities. Kelly changed that for them the other day by buying all of the residents on her hall a pair of socks. A pair of socks you say? YES! Kelly also asked Cloverleaf to participate in a giveback fundraiser. On March 21, 2019 Cloverleaf wore crazy socks and paid \$1.00 to raise money for Down Syndrome Indiana. Kelly bought crazy socks for her residents on her hall so that they could be a part of this giving campaign. Kelly truly has made a difference in our residents with her smile, care, outstanding generosity, and compassion she has for them. Our residents thrive knowing that they are an asset to our community and that they are a part of Cloverleaf Healthcare, whom give back to our community. We are so proud to have such an awesome CNA on our Team! Thank you for such a caring, generous heart Miss Kelly.

## ROCK YOUR SOCKS 3-21-19!



### Easter Egg Hunt @ Cloverleaf Healthcare! April 19<sup>th</sup> at 6:00PM

**We are having an Easter egg hunt this year in our side lot next to Cloverleaf. Ages range from 1 to 12 years old.**

**We will be hiding appropriate age grouped eggs. Our Golden Egg will have a \$100.00 Bill in it!!!!**



## Employee of the Month

Our Employee of the Month was nominated to Megan Pittman. She has just recently become a part of Cloverleaf Healthcare's Team. She is a great employee to have on our team in many ways. Her cleaning is never limited. She goes above and beyond with her customer service. She will even clean the residents pool sticks when they are done playing with it, how awesome is that!? She is also not afraid to lend a hand to anyone in need. An example being, when there is a resident struggling to make their way down the halls, Megan is not "too busy" to put down the cleaning supplies to help them out. She has also been seen giving advice, talking with residents and generously donating to most all of our fundraisers we have. Megan you are one helpful employee, glad to have you on our team!



## HAPPY BIRTHDAY!!!!!!

### April Birthdays

In astrology, those born April 1–19 are Rams of Aries. Like rams, Aries charge forward with courage, confidence, and enthusiasm. They embrace action, take risks, and will fight for their goals. Those born April 20–30 are Bulls of Taurus. Bulls are stable, reliable, patient, and determined. They will work hard and finish the job no matter what gets in their way, but they expect to be rewarded!

Robin Harris 04/14  
 Darla Geldmeier 04/14  
 Kary Osborn 04/22  
 Don Garvin 04/20  
 Kristin Head 04/27  
 Landon Hollowell 04/19  
 Sydney Jolliff 04/19  
 Stephanie Long 04/09  
 Thelma Shouse 04/25  
 Phyllis Siples 04/29

## Wild Guesswork



There may be no prize for guessing what holiday falls on April 15, but you'd be right if you guessed Take a Wild Guess Day. It is no fluke that this holiday coincides with Tax Day in the United States. Take a Wild Guess Day inventor Jim Barber wanted to celebrate the random nature of wild guessing in contrast to the exact science of filing taxes. It turns out that this is the perfect day to follow hunches, leap to conclusions, and not listen to reason. You can celebrate by filling a jar with jelly beans and guessing the amount. After all, what's the worst that can happen if you take a wild guess? A wild guess may be better than no guess at all. Jim Barber acted on a hunch that his holiday would be a hit. Guess what? He was right.

## Blueberry Muffin Bundt Cake

### Ingredients:

- 1 cup unsalted softened butter
- 2 cups sugar
- 3 large eggs
- 1 TBSP vanilla extract
- 2  $\frac{3}{4}$  cups all purpose flour
- 2 tsp baking powder
- $\frac{1}{2}$  tsp baking soda
- $\frac{1}{2}$  tsp salt
- 1  $\frac{1}{4}$  cup buttermilk
- Zest of 2 lemons
- 1 pound of fresh blueberries

### For glaze:

- 3 TBSP buttermilk
- 1 cup sugar

### For Oat Crumble Topping:

- 2 TBSP butter
- 2 TBSP brown sugar
- 3 TBSP flour
- 2 TBSP oats
- 2 TBSP slices almonds

### Directions:

- 1.) For the blueberry cake: Preheat the oven to 325 degrees F. Spray a 12 cup bundt pan with non stick cooking spray and sprinkle lightly with flour. In the bowl of an elect mixer, cream the butter and sugar together until light and fluffy. Then beat in the eggs and vanilla. Mix the flour, baking powder, baking soda, and salt in a separate bowl. Turn the mixer on low and slowly add the flour and buttermilk, alternating each, until all incorporated. Finally beat in the lemon zest before turning the mixer off. Use a spoon to stir in half the blueberries.
- 2.) Pour the batter into the prepared bundt pan and sprinkle the remaining blueberries over the top. Bake for 60-80 minutes, until a toothpick inserted into the center comes out clean. Remove the cake from the oven and allow it to cool for at least 20 minutes before flipping out to a cooling rack. DO NOT try flipping the cake any earlier than 20 mins.



- 3.) Once the cake is cooling on the rack, mix the oat crumble. Add all the ingredients to a small bowl and pinch with your fingers to blend the ingredients and break into small pieces. Sprinkle the mixture over a baking sheet and bake in the heated oven for 5-10 mins. Cool on the baking sheet before proceeding.
- 4.) For Glaze, whisk the buttermilk and powdered sugar in a small bowl. Drizzle the glaze over the cake and immediately sprinkle the oat crumble over the top of the cake before the glaze dries.

**YUMMY!!!!**