



St. Monica's Senior Living

You are the heart of our home.®

ISSUE NO. 5

SPRING

MAY 2024

The outdoor patio refresh was made possible by the 2023 Golf Outing. Thank you!



THE Community MONITOR

**TOP
WORK
PLACES**
2023



Nurses Week

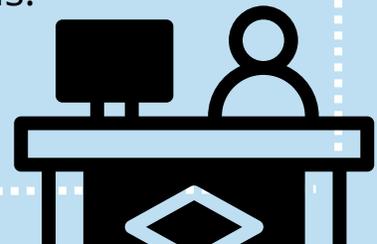
May 6 - 12



Thank you for all you do!

Friendly Reminder

This is a friendly reminder to not keep large amounts of cash in your wallet or in your room. You can set up an account in the main office, where you can keep up to \$200 and your money will be safely locked up. Your money will be available whenever you need it. Please see Shannon for more details.



Core Value Award

Patience: Accepting that time and compassion are needed to deal with the unforeseen.

What do you like to do in your free time?

"I love spending my free time in the "dirt." My vegetable garden is my peaceful place. I also love to quilt & knit."

How long have you worked for St. Monica's?

"I have worked in the kitchen as a baker for 10 months."

What do you like most about working at St. Monica's?

"I really like my co-workers, I'm also so intrigued by the community members and the stories they share."

What are some things on your bucket list?

"I would love to have a mini farm. I also would like to see my car reach 300,000 miles when I'm in it."



Carol Leicht

Community Member of the Month

Family: *"I have 2 wonderful boys."*

Early Years & Hobbies: *"I really enjoyed fishing, I caught a 32 pound lake trout last year, I also liked gardening and doing house remodeling."*

Former Career: *"I worked at The Budd Company Automotive. I was a supervisor on the line for 15 years. I was also in the Army stationed in Germany for 3 years."*

Fondest Memory: *"I would have to say, picking my first child up from the hospital and getting married to my beautiful wife."*



Raymond Yagelski

What's Happening?

Happy Mother's Day!

You're invited to a special Tea Party on Friday, **May 10th at 2:30 pm**. The Men in Black will be performing and we will have delicious appetizers. All community members are invited! Also, join us on Sunday, **May 12th at 10:30 am** on Mother's Day for a Kringle and coffee social in the upper Café.



May Day Festivities

Happy May Day! Please join us on Wednesday, May 1st in the Party Room for a special performance by **Mark Hoffman** at 10:30 am. There will also be a special MAY DAY craft at 2:30 pm.



Memorial Day

We are truly honored and blessed to have Veterans reside with us at St. Monica's. Not only do we honor them, but we also love to listen to their extraordinary heroic stories about different battles and all that they endured for our great country. Let us remember our mothers, fathers, sisters, and brothers that have loved ones in the Military. Let us also remember the ones who we have lost. Join us on Memorial Day in the Dining Room at 11:30 am as we honor our Veterans and have a special cookout style lunch.

Special Outings this Month (Sign up only)

- Olive Garden Lunch
Friday, May 3rd at 11:00 am
- Target Shopping
Friday, May 10th at 9:30 am
- Culver's Lunch
Friday, May 17th at 11:00 am
- Buca's Lunch
Friday, May 24th at 11:00 am
- Dollar Tree Shopping
Friday, May 31st at 9:30 am



OAK LANE NEWSLETTER



Delicious desserts from our Oak Lane Ladies in honor of Mother's Day

Poppy Seed Cake

Ingredients:

- 1/4 c. of poppy seeds
- 1/2 c. water
- 1 box yellow cake mix

Filling:

- 1 c. milk
- 1/2 c. sugar
- 1 egg yolk
- 1 1/2 tbsp. flour
- 1/4 tsp. salt

Topping:

- 1 c. brown sugar
- 1/4 c. butter
- 1/4 c. water
- 1 tsp. flour
- 1/4 c. orange juice
- 1 beaten egg
- 1 tsp. vanilla

Directions:

Soak poppy seeds in water overnight. Mix with yellow cake mix and bake as directed. Mix milk, sugar, egg yolk, flour and salt, then boil together until thick. Cool. Combine brown sugar, butter, water, flour, orange juice, and egg. Cook until thick, then add vanilla. Cool until it is just nice to spread over filling.



Made with Love, Gen H.

Company Cheesecake

Ingredients:

Crust:

- 1 3/4 c. fine graham cracker crumbs
- 1/4 c. finely chopped walnuts
- 1/2 tsp. cinnamon
- 1/2 c. melted butter

Filling:

- 3 eggs well beaten
- Two 8 oz. packs of softened cream cheese
- 1 c. sugar
- 1/4 tsp. salt
- 2 tsp. vanilla
- 1/2 tsp. almond extract
- 3 c. dairy sour cream

Directions:

Mix 1 3/4 c. fine graham cracker crumbs, 1/4 c. finely chopped walnuts, 1/2 tsp. cinnamon, 1/2 c. melted butter. Press on bottom and sides of a 9-inch spring-form pan. Combine 3 well beaten eggs, two - 8 oz. packages of softened cream cheese, 1 c. sugar, 1/4 tsp. salt, 2 tsp. vanilla, and 1/2 tsp. almond extract, then beat until smooth. Blend in 3 c. dairy sour cream. Pour filling into crumb crust. Bake at 375 degrees for about 35 min. or just until set. Cool. Chill well, about 4 or 5 hours. (Filling will be soft.) Serves 10.



Made with Love, Helen K.



Know Your Rights

"Right to be free from all chemical restraints."



May Birthdays

- Joanne Griffin 1st (CM)
- Sharlene Birkenstock 2nd (CM)
- Winifred Winser 2nd (CM)
- Eryn Orille 4th (S)
- Aaliyah Muchka 6th (S)
- Susan Watson 8th (S)
- Grace Schmitz 10th (S)
- De'zire White 13th (S)
- Cassandra Bruce 15th (S)
- Sharon Mellberg 15th (S)
- Claudia Kohlmann 17th (CM)
- Valeria Hines 20th (S)
- Mary Lee 21st (CM)
- Destiny Stewart 23rd (S)
- Heather Hanson 26th (S)
- Genevieve Hostak 26th (CM)
- Julia Reynoso 27th (S)
- Janet Hanneman 27th (CM)
- Lawrence Weisbrod 27th (CM)
- J'Aliyah Jenkins 31st (S)
- Community Member (CM) Staff (S)



Spring Word Search

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

Blossom
Buds
Butterfly

Plants
Pollen
Puddle

Sprout
Trees
Picnic

Flowers
Garden
Growth

Staff Anniversaries

- Jose Barreto 10 years
- Julie Wendorf 7 years
- Liliana Ventura 5 years
- Carmen Wendorf 4 years
- Yaneli Morales 4 years
- Dana Hall 3 years
- Sarah Pucci 2 years
- Ja'niyah Woods 1 year
- Quinesha White 1 year
- Mya Muhammad 1 year
- Candice Shelby 1 year



Useful Information

Website: www.stmonicasseniorliving.com
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