

Spring Fever!

Grand Oaks Assisted Living

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After almost a year of renovations and updates Grand Oaks is now open. The building could not have turned out more magnificent. The building now consists of 16 resident apartments (8 studio, 8 one bedroom), living room, dining room, The Glen Theater and The Royal Tap Tavern. The interior is inviting and the project turned out beautifully. Each apartment has its own bathroom, shower, large closets, wide screen televisions and many other amenities typically not found in assisted living.

Grand Oaks is certified through the State of Wisconsin as a Community Based Residential Facility (CBRF). We are able to receive both private pay residents as well as our local Managed Care Organization (ContinuUs) as payment sources.

If you are interested in getting more information about Grand Oaks, Havenwood or Glenhaven Rehabilitation & Skilled Nursing please let us know. Contact Jennifer Perrin, Housing Director at 715-265-4140 or David Prissel, Administrator at 715-265-4555. Or check us out on the web at www.glenhaveninc.com or Facebook.

Cranetown Café

The Cranetown Café is now open to everyone! Everyone in-house has been enjoying all of the scrumptious foods and tasty treats at the Café – now it's your turn to stop by and enjoy. Hours are Monday through Friday from 8:00 a.m. to 4:00 p.m. Some of the items available include a soup of the day, build-your-own sandwiches, salads, fruit, pizza, coffee and other various treats and beverages!

"And now we welcome the new year. Full of things that have never been."
~Rainer Marie Rilke

Like 'Glenhaven, Inc.' on Facebook to stay updated on the project!



Lemon Yogurt Cake



1 1/2 cups all-purpose flour
 2 teaspoons baking powder
 1/2 teaspoon kosher salt
 1 cup plain whole-milk yogurt
 1 1/3 cups sugar, divided
 3 extra-large eggs
 2 teaspoons grated lemon zest (2 lemons)

1/2 teaspoon pure vanilla extract
 1/3 cup freshly squeezed lemon juice
 1/3 cup freshly squeezed lemon juice
 For the glaze:
 1 cup confectioners' sugar
 2 tablespoons freshly squeezed lemon juice

Preheat the oven to 350 degrees F. Grease an 8 1/2 by 4 1/4 by 2 1/2-inch loaf pan. Line the bottom with parchment paper. Grease and flour the pan.

Sift together the flour, baking powder, and salt into 1 bowl. In another bowl, whisk together the yogurt, 1 cup sugar, the eggs, lemon zest, and vanilla. Slowly whisk the dry ingredients into the wet ingredients. With a rubber spatula, fold the vegetable oil into the batter, making sure it's all incorporated. Pour the batter into the prepared pan and bake for about 50 minutes, or until a cake tester placed in the center of the loaf comes out clean. Meanwhile, cook the 1/3 cup lemon juice and remaining 1/3 cup sugar in a small pan until the sugar dissolves and the mixture is clear. Set aside. When the cake is done, allow it to cool in the pan for 10 minutes. Carefully place on a baking rack over a sheet pan. While the cake is still warm, pour the lemon-sugar mixture over the cake and allow it to soak in. Cool.

For the glaze, combine the confectioners' sugar and lemon juice and pour over the cake.

"Cheers to a New Year and another chance for us to get it right."
 ~Oprah Winfrey

Happy Haven Learning Center-Fundraising & Grants

The final building project is what will be called the Happy Haven Learning Center, located in the new addition. This area will be open to the children of the area, age infant to 5 years old. There will be a kitchen, dining room, two class rooms, infant areas as well as a large play ground in the front lower courtyard.

We have begun the process of grant writing for this project but are hoping to have local support as well. Approximately \$20,000 of the \$200,000 needed has been raised since the first of the year. With this intergenerational child care learning center, there is nothing better than having Grandpa's and Grandma's assisting in raising the youth of the community.

If you are interested in donating towards the Happy Haven Learning Center, you can use the donation form attached to this newsletter. Other options include using PayPal through our website at www.glenhaveninc.com or feel free to stop in to the Business Office at Glenhaven!



Royal Tap Tavern

With Grand Oaks Assisted Living now being open we have the added features of a new tavern and theatre! Activities will begin planning events around these two new areas.

The Royal Tap Tavern will be open for happy hour typically Monday – Friday 3-5 p.m. Residents and tenants (with doctor approval) will have the ability to enjoy libations of their own or partake in beverages prepared and served by our staff. Other tasty treats will probably go along with the happy hour. Please see Nicole or Doris in Activities for more information about The Royal Tap Tavern.

The Glen Theater is another great space we have due to the renovation. It can seat up to 12 residents, boasts a huge 75" flat screen television, 9 of the seats are automatic theater seats with LED lighting, and surround sound that makes you part of the movie! Daily and weekly matinees will be scheduled for everyone on campus. We must not forget the fun sporting events – Brewers baseball, Green Bay Packers football and much more that will be a blast to watch in the new theater.



4th Annual Glenhaven Golf Tournament

Glenhaven will be holding its 4th Annual Golf Tournament on June 23, 2016 at Glen Hills Golf Club. This will be a 4-Person team Scramble and will begin at 8:30 a.m. This 9-Hole Scramble will have a maximum of 20 four person teams. The cost is \$50 per person and includes: 9 holes of golf, cart, meal and lots of fun! Proceeds this year will be going to the Glenhaven Intergeneration Child Care area (Happy Haven Learning Center). For more information please check out Glenhaven’s website (www.glenhaveninc.com) or our Facebook page. If you or anyone you know would be interested in donating towards the event as well, please call the Glenhaven business office at 715-265-4555.



Interested in Helping?

If you’re interested in helping Glenhaven through a monetary donation, please contact us or visit www.glenhaveninc.com.

Name: _____

Address: _____

Phone: _____ E-Mail: _____

Yes, I Want to Give!

Enclosed is my gift for \$_____. Please make checks payable to Glenhaven, Inc. and mail to the address on page 4.

Please Use Donation For:

- Building Fund
 - Garden Fund
 - Child Care
 - Other: _____
-

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We're on the Web!

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Upcoming Events

Mother's Day Lunch

Monday, May 9th
12:30 p.m.

4th Annual Golf Tournament

Thursday, June 23rd, 2016
8:30 a.m.
Glen Hills Golf Club

Resident Birthdays:

April

Maxine Timm
Mary Kiekhoefer
Lois Kilde
Judy Peterson

May

Ruth Huber
Erleen Schmidt
Mary Young
Doris Herdahl
Mary Clark
Leigh Diller
Pat Hansen
Millard Hawk

June

Evelyn Kilde

Employee Anniversaries (April, May, June)

April

Dave Prissel-9 years
Nola Tyrrell-3 years
Shaunna Veenendall-4 years

June

Karen Schwerdtfeger-4 years
Shayla Standaert-3 years
Sam Melendrez-1 year
Brandee Swenby-25 years

May

Betty Booth-8 years
Abby Stone-1 year
Lindsey Manier-6 years
Sam Wink-3 years
Julie Standaert-3 years
Jodi Hall-5 years
Kimber Schlegel-5 years

