



MARCH

March 12th— Daylight Savings Time Begins

Set your clocks forward.



March 17th is St. Patrick's Day

March 20th is the first day of
Spring!



Our wonderful nurses, Melissa and Penny,
at the
Galena Territory Exhibit on February 25th

Please stop by the 24-Hour Care
Booth at the Upcoming Galena
Chamber Expo

Saturday, April 1st

9am –2pm @ Ramada Inn

Lots of free give-a-ways and our staff
would love to chat with you!

March Birthdays

Adele H. on the 8th,

Lynn B. on the 16th

Lester W. on the 16th

Marjorie M. on the 17th

George L. on the 27th

John L. on the 29th

Jacob Z. on the 29th

Sherry on the 23rd

Brandon on the 26th



Notable Days in March

8th—International Women's Day

12th—World Kidney Day

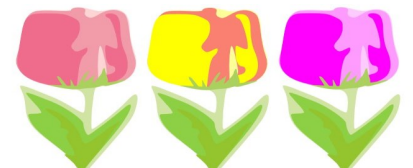
30th—National Doctor's Day



ANNIVERSARIES

Gretchen—1 year

Christine—1 year



HAPPY ST. PATRICK'S DAY!

Y E M P N E B I U N R U P R D
 C T E C H O M O U Q T A G Q V BEER
 C R X R O H R A Z S X F T Z L EMERALD
 E D A R A P H T S A I N T H Q GOLD
 T O P B R C S H A M R O C K B GREEN
 F V E Z E W V F P P K R C S V IRELAND
 X E I R U O Y I S V A Z Z V H LEPRECHAUN
 R P P R N G N J K M E L B V Q LUCK
 I E P N E C O N Y S M U U G D MARCH
 L W H E H L E L E V E C K Z U PARADE
 F C U E R O A C D Z R K X R N PATRON
 H H D R V J F N L C A U Q Q J PINCHED
 S U H G E D I N D B L Y U X B POT
 P B Q M T M U X G Y D W M H D SAINT
 V I V I X M M F B V G A Q G U SHAMROCK

Corned Beef and Cabbage Bake...

Great recipe for St. Patrick's Day!

INGREDIENTS:

1/4 cup butter—cubed, 4 cups chopped cabbage, 3/4 cup chopped onion, 1 tsp. caraway seeds, 1 can corned beef or 12 oz. deli corned beef—chopped, 2 cups shredded Swiss cheese, 1/3 cup Thousand Island dressing, 2 tubes (12 oz. each) refrigerated buttermilk biscuits.

DIRECTIONS:

In a large skillet, melt butter; stir in the cabbage, onion and caraway seeds. Cover and cook over medium heat for 8-10 minutes or until cabbage is crisp-tender, stirring occasionally; set aside. Meanwhile, in a large bowl, combine the corned beef, Swiss cheese and salad dressing. Separate biscuits; place about 10 biscuits in an ungreased 9x13 baking dish. Press biscuits onto the bottom and halfway up the sides of pans. Add cabbage mixture; top with corned beef mixture. Bake, uncovered, at 350° for 25-28 minutes or until heated through and biscuits are golden brown. Cut into squares to serve.



Helpful Hints



A Message to Our Clients

Since there is still 3 more weeks of winter, we would like to remind all of our clients and families that during the winter months, staff will try their best to make all of their visits even in tough weather. But if the roads are treacherous, dangerous, un-passable or unsafe they may not be able to make it to all of their visits. Please have a back up plan in case staff are unable to make it. We will contact you as soon as possible to let you know if staff will be late or are unable to safely get to their visits.

Also, please ensure that you have your driveways and walkways maintained so that our employees can reach your house in a safe manner.

Thank you! Agency Administrator, Emmy Hinton

Employee Spotlight

Winner of the gift bag drawing for February was Monica.

Congratulations!!

Notice to Clients:

All scheduling concerns, changes, and questions should be directed to Terri at 563-588-2424.

I've learned that people will forget what you said, people will forget what you did, but people will never forget how you made them feel.... Maya Angelo



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Contact Us: