Note With Agency

Care News

SERVING JACKSON, JONES, DUBUQUE AND DELAWARE COUNTIES IN IOWA \& JO DAVIES, CARROLL, AND STEPHENSON COUNTIES IN ILLINOIS

Junior crossword


## Across

1. Bought (9)
2. Stick wallpaper up with this (5)
3. A big stripy wild cat (5)
4. Uses a knife (4)
5. Goes in (6)
6. Very well known (6)
7. Prison (4)
8. A paddled boat (5)
9. A bad smell (5)
10. Allowed (9)

## Down

2. Distressed (5)
3. Restaurant cook (4)
4. Taking part in a play (6)
5. A bird of prey (5)
6. The world's largest ocean (7)
7. Cattle thief (7)
8. A building containing displayed relics (6)
9. Finely-shreddod moat (5)
10. By yourself, without others (5)
11. Opposite of least (4)

Previous solution
Across: 1. Pregnant. 7. Thumb, 8. Alive, 9. Aboard, 10. Less, 12. Gown, 14. Banana, 17. Early, 18. Above, 19. Perspire.
Down: 1. Pluto, 2 . Embers, 3 Neat, 4 . Noise, 5. Strangled, 6.
Newspaper, 11. Hawaii, 13. Worse, 15. Adore, 16. Eyes.

Ingredients:
For the Crust
1.5 Cups of flour
$3 / 4$ cups of cold butter; cubed
1/4 cup of powder sugar


For the Filling:

## 3 Large Eggs

2 cups of sugar ( 1 if you prefer more tart desserts)
$1 / 2$ cup of flour
$1 / 2$ tsp of salt
4 cups of rhubarb; diced
Preheat oven to 350 F . In a MD bowl, combine flour and powdered sugar. Using a pastry blender, mix butter in until crumbly. Pat the crumbs in a well greased $9 \times 13$ pan and bake for 10-12 wins or until lightly browned.

While crust is in over mix eggs, flour, sugar, and salt.
Gently stir in diced rhubarb. Pour the rhubarb mixture over hot crust and return the bars to the hot oven. Reduce temp of oven to 325 F . and bake for $30-35$ wins or until filling is no longer jiggly and is set.

Cool for 30 minutes on the counter and the refrigerate until chilled before cutting bars.



REMINDER 24-Hour Care's after hours answering service is for immediate scheduling uses and emergencies only, please.
Please have a back-up plan in case staff are unable to make it to an appointment. We will contact you as soon as possible to let you know if staff will be late or are unable to make their visit. Thank you! 24-Hour Care.

Employee of the MONTH!
So excited to announce Cyndi as employee of the month! Cyndi loves her patients and they absolutely adore her! She is kind and has the biggest heart. Thank you Cyndi for taking on all tasks with an open mind and a smile in your step. We can't thank you enough for the hard work and dedication you put in to your work. Keep Smiling!


Have plenty of vegetables and fruits

Eat protein foods


Eat healthily
We should al actively follow a healthy diet for our overal good and eating healthily keeps our energy levels up throughout the day which makes us a lot more mobie than if we maintained a poor diet.

