

# University Park Journal

## Welcome New Residents!!

Joanne Mc.  
Charlotte W.  
Violet L.  
Russell D.  
Madge H.  
Ann R.  
Wilma R.

## In Loving Memory...

Collette C.  
Richard L.  
Brenda C.  
Sharon E.  
Cazzie P.  
James Neibauer  
Robert B.  
Alexander S.

## Happy Birthday!!!!

Robert A.  
Dona B.  
Daisy B.  
Tim B.  
Willie C.  
Dorothy D.  
Mark F.  
Tony H.  
Irene N.  
Jackie W.



## Meet Our Staff

Administrator  
Deborah Cheatham

Director of Nursing  
Daureatha Hython

Marketing/Admissions  
Dearris Somler

Social Services Director  
Debby Rohr

Business Office Manager  
Nancy Richiutti

Wound Treatment Manager  
Joyce Kowalewski

Human Resources  
Fashion Burt

Restorative Program Director  
Tasha

Activities Director  
Pamela Tunstall

Dietary Manager  
Dee Turner

Housekeeping/Laundry  
Alethea Buchanan

Maintenance Director  
Jerry Aurrand

MDS Director  
Pat Birch

Central Supply  
Sara White

Therapy Director  
Michael Miller

### July Highlights!!!

July 1st—Rib/White/Blue Festival  
July 2nd—Birthday Party with Dave Marshall  
July 4th—HAPPY 4TH OF JULY BBQ  
July 6th—Red Hatters  
July 9th—Cooking Club  
July 13th—Out To Lunch  
July 14th—Pet Visits  
July 14th—Men's Group  
July 15th—Ice Cream Social  
July 15th—Rev. McGowin  
July 16th—Shopping Trip  
July 19th—Car Show  
July 20th—Young at Heart Group  
July 22nd—Ladies Spa Night  
July 23rd—Lock 3 Trip  
July 26th—Bon Fire!!  
July 27th—RESIDENT COUNCIL  
July 29th—Fishing Trip

### July Facts

- Birthstone- Ruby
- Flower- Water Lily
- 16- 1st atomic bomb explosion (1945)
- 20- 1st man to walk on the moon (Neil A. Armstrong, 1969)
- 28- start of WWI (1914)

### Special Events in July

- 2nd week- NATIONAL THERAPEUTIC RECREATION WEEK
- 2nd week- National Ice Cream Week
- 1- Canada Day
- 3- Idaho Day (1890, 43rd state)
- 4- Independence Day
- 11- National Cheer Up the Lonely Day
- 14- Bastille Day (France)
- 15- National Ice Cream Day
- 24- Pioneer Day

### Famous July Birthdays

- 1- Princess Dianna
- 4- Calvin Coolidge (1872), Louis Armstrong (1900)
- 5- P.T. Barnum (1810)
- 14- Gerald R. Ford (1913)
- 18- John Glenn (1921)
- 21- Ernest Hemingway (1899)
- 24- Amelia Earhart (1897)
- 30- Henry Ford (1863), Casey Stengel (1890)

“Let every nation know, whether it wishes us well or ill, we shall pay any price, bear any burden, meet any hardship, support any friend, oppose any foe, to assure the survival and success of liberty.”

~John Fitzgerald Kennedy~

## Fourth of July

Find and circle all of the words that are hidden in the grid. The words may be hidden in

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

BALLOONS  
BARBECUE  
BASEBALL  
CARNIVAL  
CELEBRATION  
DEMOCRACY  
FIREWORKS  
FLAG  
FREEDOM  
GREAT BRITAIN  
HISTORY  
HOLIDAY  
INDEPENDENCE  
NATIONAL AN-  
THEM  
PARADE  
PATRIOTISM  
PICNIC  
RED WHITE BLUE  
STREAMERS

## Patriotic Trifle Recipe

### Ingredients

- 1 package (3 ounces) berry blue gelatin
- 1 package (3 ounces) strawberry gelatin
- 2 cups boiling water
- 1 cup cold water
- 2 cups cold whole milk
- 2 packages (3.4 ounces *each*) instant vanilla pudding mix
- 1 carton (8 ounces) frozen whipped topping, thawed, *divided*
- 1 pint fresh blueberries
- 1 quart fresh strawberries, quartered
- 1 prepared angel food cake (8 to 10 ounces), cut into 1-inch cubes



### Directions

- In two small bowls, combine each gelatin flavor with 1 cup boiling water. Stir 1/2 cup cold water into each. Pour each into an ungreased 9-in. square pan. Refrigerate for 1 hour or until set.
- In a large bowl, whisk milk and pudding mixes for 2 minutes. Let stand for 2 minutes or until soft-set. Fold in 2 cups whipped topping.
- Set aside 1/4 cup blueberries and 1/2 cup strawberries for garnish. Cut the gelatin into 1-in. cubes. In a 3-qt. trifle bowl or serving dish, layer the strawberry gelatin, half of the cake cubes, the remaining blueberries and half of the pudding mixture.
- Top with blue gelatin and remaining cake cubes, strawberries and pudding mixture. Garnish with reserved berries and remaining whipped topping. Serve immediately. **Yield:** 16-20 servings.