

Inside Lifestone



Happy Birthday!

We celebrated another exciting birthday this month with birthday songs, cards, and birthday cake.



The Wonders of Sea Life

One of our many activities this month was to visit the aquarium and experience the wonders of sea life. We learned about the different water animals and their habitats. What a day!

Sunday Service

This month, the desire of our clients to attend a Sunday service was fulfilled. Along with the service, we met with some of the members of our community. It has always been our goal to honor and prioritize the desires of our clients.

Painting

We explored our artistic abilities by painting cute decorations that were later hung in our rooms.



Paying our Respect

We paid our respect to those who served our country in WWII while visiting the Bong Veterans Historical Center. We saw historical artifacts used in the war and heard heart-touching stories of those who served.



Homemade cake

Strawberry cake is one of our favorites. Why buy it in-store when we can make it at home? We worked together to assemble the ingredients to bake this delicious cake.



We savored our mouthwatering dish of Fried Green Tomato Parmesan, using the bountiful fresh produce from our garden. The recipe used can be found below.



Jay Cooke

At Minnesota's Jay Cooke State Park we explored all it had to offer. We walked across the iconic swinging bridge over River Gorge, saw the amazing rock formations, and much more.

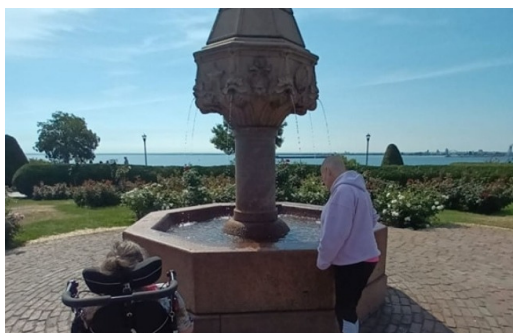


Fried Green Tomato Parmesan Recipe

1. Preheat the oven to 350 degrees F, and line two baking sheets with parchment paper. This will yield one 9x13-inch dish.
2. Whisk two eggs in a small bowl until smooth. Pour four cups of Italian seasoned bread crumbs into a shallow dish. Dip every 10 green tomatoes, each sliced 1/2-inch thick, in egg, then coat with bread crumbs. Arrange in a single layer on the prepared baking sheets.
3. Bake in the oven until golden, about 5 minutes per side.
4. Pour 3 cups spaghetti sauce into the bottom of a 9x13-inch baking dish. Top with a layer of tomato slices. Layer with 1/2 of the 16-ounce shredded mozzarella cheese and 1/2 of a 1/2 cup of grated Parmesan. Repeat layers with remaining spaghetti sauce, tomatoes, mozzarella, and Parmesan. Sprinkle basil on top.
5. Bake in the oven until golden brown, about 35 minutes. Enjoy!

A Walk in the Park

We took a walk through Keene Creek Park surrounded by nature and its critters. It was also another fun way to make sure we stay physically active!



Surrounded by Roses

We took a second trip to the Rose Garden this summer, so we could see the roses fully bloomed. Not only was it truly a beautiful sight, but it also smelled amazing.

Staff News

We had our quarterly staff meeting this month full of informational sessions to continue to enhance our caregiving accompanied by team bonding activities.

