

NEWTON MONTHLY MESSENGER

Thank you to everyone who participated in our National Nursing Home Week! We had so much fun and made a lifetime of memories!





June Dates to remember...

- Great Outdoors Month
- Alzheimer's Month
- Adopt a Cat Month
- Anniversary of D-Day (6th)
- National Cancer Survivors Day (6th)
- Strawberry Rhubarb Pie Day (9th)
- US Flag Day (14th)
- Dementia Support Group (14th at 3:30pm)
- Father's Day (19th)
- First Day of Summer (21st)
- National Selfie Day (21st)
- Next Toe Clinic for Community will be July 7th from 1-3pm!



Resident Birthdays

- Braden Daniels 2nd
- Barb Glasford 20th
- Carolyn Ferguson 21st

Welcome New Residents!

- Mary Cramp
- Judy May Frestick
- Karen McMillan



Staff Birthdays & Anniversaries

- Whitney Morrison 1st
- Mimi Amouzou 5th
- Jannae McDonald 19th
- Rachel Callow 20th
- Eliza Noga, Pam Sockriter, Beth Andrew, and Lorie Harter all celebrate 1 year of service!
- Jultz Winter celebrates 2 years of service!
- Danette Dalton and Diana Hughes celebrate 3 years of service!
- Kathy Worthington celebrates 32 years of service!



In Loving Memory...

Heartfelt condolences go out to the families of Greta Koppin, Deanna Mahoney, and Anna Mae Morgan. May they rest in peace.





Recipe of the Month- Summer Pasta

In a large skillet over medium heat, cook a small onion in 3 tablespoons olive oil until soft. Add 2lbs. zucchini, season generously with salt and pepper, and continue cooking, stirring occasionally until soft, about 10 minutes. Turn off heat. Meanwhile, use a mortar and pestle to pound 2 cloves garlic, 1 oz. basil and a little salt into a rough paste (or use a mini food processor). Stir in 3 tablespoons olive oil. Salt the pasta water well and put in the pasta, stirring. Boil per package instructions but make sure to keep pasta quite al dente. Drain pasta, reserving 1 cup of cooking water. Add 1lb. cooked pasta to zucchini in skillet and turn heat to medium-high. Add 1/2 cup cooking water, 1c. ricotta, crushed red pepper and lemon zest, stirring to distribute. Check seasoning and adjust. Cook for 1 minute more. Mixture should look creamy. Add a little more pasta water if necessary. Add 1 oz. basil paste and 2oz. grated cheese and quickly stir to incorporate. Spoon pasta into warm soup plates and sprinkle with additional cheese. Serve immediately.



P: 641-792-7440
Newton Health Care Center
200 South 8th Ave. East
Newton, Iowa 50208