



CLOVER RIDGE PLACE



July 2010

SUMMER IS HERE!!!! After complaining for so long that I want it warmer outside, now I am complaining that it is too warm. July in Iowa is known for hot, hot, hot! I would like to extend an invitation to all family and friends. Clover Ridge Place staff and residents will be once again, participating in the fair parade on July 28th. We will decorate our mini-van and a few of the residents and staff will be driving the fair route and throwing out candy. The rest of the staff and residents will be sitting in the park—1st Ward Park. They will be enjoying the parade, pizza and pop at our annual pizza in the park party. Please let us know if you would like to join us so we have enough for everyone. See you there!

One other item I want to mention is at our community. We had a very generous and appreciated memorial from the family of Loretta Schmidt-Howard. With this money, Clover Ridge purchased a beautiful fountain for the front of our community. A plaque with her name on it will also be purchased and placed next to the fountain. Please stop in and see our beautiful gardens—we are very proud of them! Enjoy the rest of your summer!!





All of the residents and staff of Clover Ridge Place wish to extend their deepest sympathy to the family of Eleanor Kumpf. She will be greatly missed by all.



A very warm welcome, to the newest members of our family, Alvin "Kasey" Kasemodel, & Dale and Elmeretta "Etta" Koon.



American Flag Cookies:

*1c. Margarine
2 tsp. Pure Vanilla Extract
1 $\frac{1}{2}$ c. Sugar
1 tsp. Red Food Coloring*

*1 Egg White----Whipped
2 $\frac{1}{2}$ c. Unbleached Flour
1 $\frac{1}{2}$ tsp. Baking Powder
1 tsp. Blue Food Coloring*

Preheat oven to 250. In a mixing bowl, combine margarine, egg white, and vanilla extract.

In a separate bowl, combine flour, sugar, and baking powder. Mix wet ingredients with dry until just moistened.

Divide cookie dough into three equal portions.

Tint 1 portion with the red food coloring; and another portion with the blue food coloring. Mix thoroughly.

Form each portion into long bars and stack bars on top of each other using alternating colors (red, white, blue).

Wrap finished cookies in waxed paper and place in the refrigerator for about an hour.

Cut cookies into $\frac{1}{4}$ " thick bars. Place on greased baking sheet and bake for 10 to 12 minutes.