

May Events
Open to the
Public

Bible Study

Every Saturday
@ 9:00 AM

Fitness Fridays
Chair Exercise

Every Friday
@ 10:30 AM

Worship & Music
Cornerstone Church

Monday, May 6th
@ 1:30 PM

Cognition is Key

Kathy from NIT
Friday, May 10th
@ 1:30

Live Music

Todd Hagen
Monday, May 13th
@ 1:30

Catholic Mass
in the Chapel

Saturday, May 4th
@ 2:45 PM
Thursday, May 9th
@ 10:15 AM
Saturday, May 18th
@ 2:45 PM
Thursday, May 23rd
@ 10:15 AM



We are very happy to see the green grass and the trees budding! We will be planting our flower pots and seeds for our vegetable gardens soon! It's always fun to see what grows and then enjoy the harvest too!



Happy Mother's Day
Sunday, May 12th 2024!

We will celebrate here at
River Bend with a tea party on
Wednesday, May 8th
at 1:30 PM

Salute to our Graduates! We want to congratulate these River Bend employees on their graduation from high school. We wish them all the best!

Happy
GRADUATION

- Josey Frasher
- Maggie McDermott
- Baleigh Martin
- Madison Oberfoell
- Zuleika Nodal
- Perla Ortiz-Landa





Staff Birthdays

Jen Rhomberg	May 12
Tori Callahan	May 17
Allison LeConte	May 21
Angie Finzel	May 25
Kylee Klepack	May 26
Faith Schoon	May 29

Resident Birthdays

Daisy May Rickels	May 1
Bob Leonard	May 2
Diane Gehring	May 3
Maureen Menster	May 9
Kenny Neumann	May 18
Naomi Hoops	May 27
Mary Neiers	May 29

Staff Spotlight



Faith Schoon *Universal Worker Med Manager*

Faith joined our River Bend team in December of 2023 and works full time second shift. She says that she moved a lot while growing up. Faith has lived in Marion, Atkins, Wyoming, and Anamosa. She says “ I moved to Cascade in April of 2022 and I like here. It is a quiet town and my job at River Bend is flexible. I love getting to know and care for all the residents.” On her days off, Faith enjoys spending time with her boyfriend of 5 years, Anthony, and her two boys; Jax who is six and Lennox who will be two in August. As a family they enjoy car rides and shopping. Faith is a Dallas Cowboys fan and also enjoys watching basketball. Her favorite snack is chocolate ice cream with peanuts on top!

Happy

Anniversary

John & Elaine Tracey
Celebrating 66 years!
Married May 17, 1958



We would love your feedback!

Leaving us a review is easy!
You can do it with any
Smartphone!



Simply follow these steps!

- 1) Open the camera app on your phone
- 2) Point the camera at the QR code
- 3) Tap link that appears on top of the screen
- 4) Scroll over and select REVIEWS and leave your comments! Thank you!

Reminder! If you keep birdseed in your apartment please store in a sealed plastic container. We do not want to attract pests indoors! Thank you!

Resident Corner

Let's get to know Donna!

“Where are you originally from?” “I was born and raised on a farm in Earlville, IA with 4 brothers and one sister.”

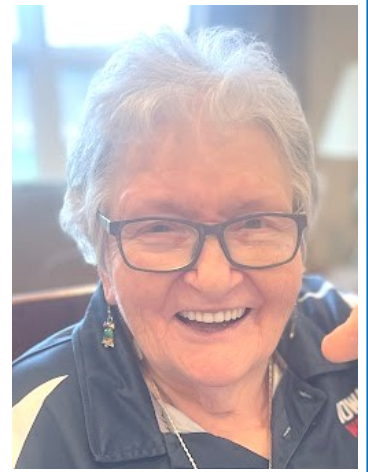
Tell me a bit about your family. “I have 4 children: Rob, Scott, Shawn, and Sharla. I have one grandchild and two great-grandchildren.”

What was your occupation? “I worked at St. Marks Lutheran Church as a Secretary, but I've had many other jobs over the years too. I've been a cashier, worked in a kitchen, and helped at senior dining for many years.”

What is your favorite treat? “Ice cream”

When did you move to River Bend? “In February of 2023.”

What do you like about living at River Bend? “I enjoy being around people, and visiting while I work on jigsaw puzzles. I like to play BINGO, do crafts, and go on the Friday shopping trips!”



Donna Joslin

National Nurses Week

We are very blessed at River Bend to have three wonderful nurses caring for our community each and every day of the year. We will celebrate National Nurses Week May 6th through May 12th in honor of Florence Nightingale's birthday. Take time to thank the nurses in your life. We want to acknowledge and thank our special nurses at River Bend pictured below.



**Kelly Olsen, RN
Assistant DON**



**Valerie Canby, RN, BSN
Director of Nursing**



**Felicia Ellis, RN, BSN
Assistant DON**

From the River Bend Kitchen....

For the crust

1½ cups all-purpose flour
¾ cup cold butter cubed
¼ cup powdered sugar

For the filling

3 large eggs, lightly beaten
2 cups white sugar
½ cup all-purpose flour
½ tsp salt
4 cups rhubarb, diced

RHUBARB BARS



Instructions

Preheat oven to 350°F. In a medium bowl, combine the flour and powdered sugar. Cut in butter until the mixture resembles coarse crumbs. Pat the crumbs into greased 9 x 13 in baking pan. Bake the crust at for 10-12 minutes or until lightly browned. While the crust is in the oven, mix together eggs, sugar, flour, and salt. Gently stir in the diced rhubarb. Pour the rhubarb mixture over the hot crust. Return bars to the hot oven. Reduce oven temperature to 325° F and bake for 30-35 min or until the filling is set and no longer jiggly. Cool for 30 mins on the counter. Refrigerate and chill completely before cutting into bars.

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