
D.A.R.E. SCOOP...

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June 2015

Food for thought....

Be helpful. When you see a person without a smile, give them yours -

Zig Ziglar



June

Birthstone – Pearl

Flower – Rose

Color – Light Blue and White

INSIDE THIS ISSUE

- 1 Father's Day
- 2 Good Eats: Oven-Fried Chicken
Emergency Preparation
- 3 Word Search
- 4 Kid's Corner (age 1-18)
- 5 Events and Celebrations

Father's Day

MY
POP
ROCKS

Life Lessons

*You may have thought I didn't
see,
Or that I hadn't heard,
Life lessons that you taught to
me,
But I got every word.*

*Perhaps you thought I missed it
all,
And that we'd grow apart,
But Dad, I picked up everything,
It's written on my heart.*

*Without you, Dad, I wouldn't be
The person I am today;
You built a strong foundation
No one can take away.*

*I've grown up with your values,
And I'm very glad I did;
So here's to you, dear father,
From your forever grateful kid.*

By Joanna Fuchs

Emergency Preparation

Natural disasters such as flood, fire, earthquake, tornado and windstorm affect thousands of people every year. You should know what your risks are and prepare to protect yourself, your family and community.

Recognizing an impending hazard and knowing what to do to protect yourself and your family will help you take effective steps to prepare beforehand and aid recovery after the event.

Some of the things you can do to prepare for the unexpected, such as assembling a supply kit and developing a family emergency plan, are the same for all types of hazards. However each emergency is unique and knowing the actions to take for each threat will impact the specific decisions and preparations you make. By learning about these specific threats, you are preparing yourself to react in an emergency.

Please see the attached Emergency Plans and have a great and safe summer.



Prepare

Good Eats

Oven- Fried Chicken

Ingredients:

2 cups buttermilk
¼ cup Frank's Red Hot Pepper Sauce
1 lb chicken drumsticks and thighs
2 cups panko bread crumbs
½ tsp. garlic powder
¼ tsp smoked paprika
½ tsp salt
½ tsp black pepper
1 tsp cayenne

Directions:

Combine the buttermilk and hot sauce in a large bowl or a sealable plastic bag. Add the chicken and turn to coat. Cover the bowl or seal the bag and marinate in the refrigerator for at least 1 hour and up to 12 hours.

Preheat the oven to 450 degrees. In a bowl, combine the bread crumbs with the spices. Working one piece at a time, remove the chicken from the buttermilk marinade and dip into the bread crumbs to thoroughly coat.

Place the breaded chicken on a nonstick baking sheet. Bake for about 20 minutes, until browned and crisp on the outside and cooked all the way through.



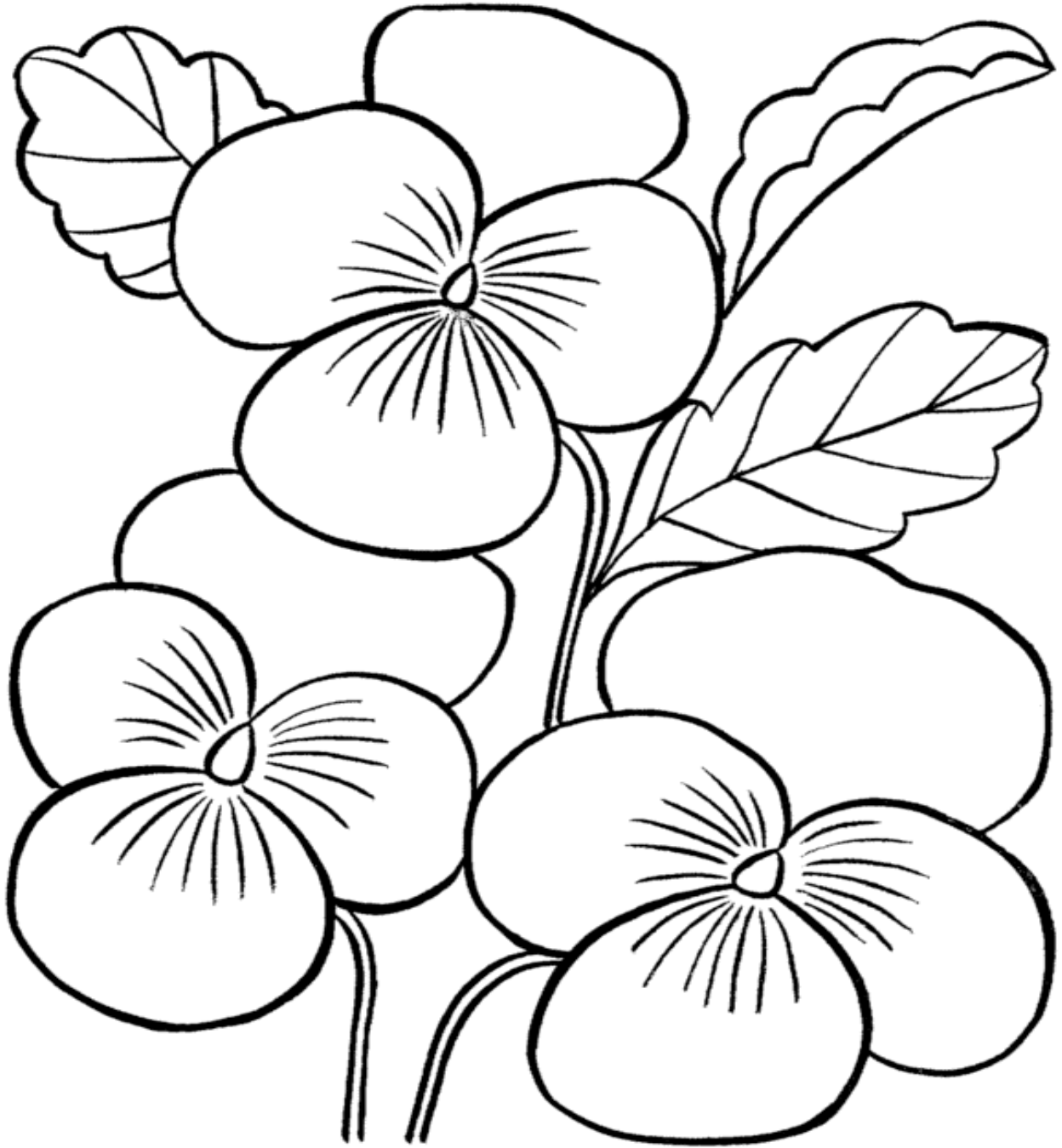
Word Search

Predicting the Weather

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

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|------------|---------------|---------------|-------------|
| ACCURATE | HEAT INDEX | NATIONAL | THERMOMETER |
| ANEMOMETER | HIGH | OUTLOOK | THIS WEEK |
| AREA | HOT | PRECIPITATION | THUNDER |
| BAROMETER | HUMIDITY | PREDICT | TODAY |
| BLIZZARD | HYGROMETER | PRESSURE | TOMORROW |
| CITIES | ICY | RADAR | TORNADO |
| CLIMATE | LIGHTNING | RAIN | VISIBILITY |
| CLOUDY | LOCAL | SLEET | WARNING |
| COLD | LOW | SLIPPERY | WATCH |
| COMPUTER | MAP | SNOW | WINDCHILL |
| DOPPLER | METEOROLOGIST | STORM | WINDY |
| DRY | MILD | SUNNY | |
| FORECAST | MODEL | SUNSHINE | |
| FREEZING | MOISTURE | TELEVISION | |

Color the picture bring it to the office and go to the Treasure Box!



Events and Celebrations



Wed. June 3rd Resident Meeting
Fri. June 5th Movie Night
Tues. June 9th Best Home Healthcare
Wed. June 10th Cain's Barber College
Tues. June 16th Therapy Providers BINGO
Fri. June 19th Kids Craft Day
Wed. June 24th 2nd Quarter Birthday Celebration

June is

- Black Music Month
- Adopt-a-shelter Cat Month
- Men's Health Month
- Turkey Lovers' Month
- National Safety Month

June 2 Full Moon
June 5 National Doughnut Day
June 7 National Chocolate Ice Cream Day
June 7-13 Bed Bug Awareness Week
June 14 National Flag Day
June 19 National Martini Day
June 21 Father's Day
June 21 Summer Begins
June 26 Take Your Dog to Work Day
June 30 National Ice Cream Soda Day

*Happy Birthday to all
our residents celebrating
in the month of June!!!*



DARE Staff

Ella Saller
Property Manager

Christy Casey
Service Coordinator

Danny McGhee
Maintenance Engineer

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