

Whaler's Cove Assisted Living

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MEET THE STAFF:

Maureen Costa
Executive Director

Sandra Furtado
Wellness Director

Elizabeth Cosby
Social Services Director

Laura Sousa
Marketing Director

Jeannine Pacheco
Activities Director

Paul Ravenelle
Food Services Director

Susan Pinard
Business Office Manager

Eric Costa
Housekeeping Supervisor

Nichole Paine
Compliance Officer

Whaler's Cove Celebrates Mother's Day!

Whaler's Cove is celebrating mothers everywhere throughout the month of May.

Mother's Day is a tradition celebrated mostly in the United States and dates back to the Civil War, when mothers were getting together to talk about their sons who were fighting or had died in combat.

It was officially recognized in 1914 after a woman named Anna Jarvis campaigned to designate this day in honor of mothers who were seeking to be reunited with their families during the Civil War.

At Whaler's Cove, Jeannine Pacheco, Activities Director, has some very nice events planned for the residents.

On May 4th, the ladies will enjoy the Annual High Tea Party in our Foyer at 2:00 pm.

It is at this time, the ladies will enjoy special teas and refreshments such as petit fours, cucumber sandwiches, scones and other fine pastries.

The High Tea is an elegant affair in which fine china and linens are used and music is provided by a harpist.

On May 9th, Mother's Day, residents and families alike come together to honor mothers at the Mother's Day Social.

Those in attendance guests will enjoy refreshments outside the Dining Room. Jeannine will also be distributing the Mother's Day flowers to all of our female residents.

All are encouraged to stay and enjoy the musical guest after the Social is over, as Ethan Stone promises to put on quite a show!\

**HAPPY MOTHERS'S
DAY!!!**



Recipe for Mother's Day Cinnabons:



Ingredients

- 1 cup warm milk
- 2 eggs
- 1/3 cup margarine, melted
- 4 1/2 cups bread flour
- 1 teaspoon salt
- 1/2 cup white sugar
- 2 1/2 teaspoons bread machine yeast
- 1 cup brown sugar, packed
- 2 1/2 tablespoons ground cinnamon
- 1/3 cup butter, softened
- 1 (3 ounce) package cream cheese softened

- 1/4 cup butter, softened
- 1 1/2 cups confectioners' sugar
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon salt

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select dough cycle; press Start.

After the dough has doubled in size turn it out onto a lightly floured surface, cover and let rest for 10 minutes. In a small bowl, combine brown sugar and cinna-

mon.

Roll dough into a 16x21 inch rectangle. Spread dough with 1/3 cup butter and sprinkle evenly with sugar/cinnamon mixture. Roll up dough and cut into 12 rolls. Place rolls in a lightly greased 9x13 inch baking pan. Cover and let rise until nearly doubled, about 30 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C). Bake rolls in preheated oven until golden brown, about 15 minutes. While rolls are baking, beat together cream cheese, 1/4 cup butter, confectioners' sugar, vanilla extract and salt. Spread frosting.

Resident Activities for May:

5/3 Resident Outing to Wal-Mart	Watkinson to Perform	Restaurant
5/4 Ladies High Tea for Mother's Day	5/9 Distribution of Mother's Day Flowers	5/14 Outing to K-Mart/ Dollar Tree
5/5 Entertainer Candida Rose to Perform	Mother's Day Social	5/24 Home Medical Supply Diabetes Presentation
5/6 Resident Outing to Trucchi's	Ethan Stone Entertains	5/25 Gary Faria Entertains
5/6 Presentation by Mike Perry on City of Boston	5/12 Performance by the Dartmouth Seniors	5/26 Personal Touch Presentation
5/6 Entertainer Ann	Outing to Tweets	5/27 Birthday Party
		5/28 Memorial Day Party w/ Jeannine

Veteran's Benefits Presentation on May 20th

Whaler's Cove will be hosting a presentation by Veteran's Financial Services, Inc.

eligibility for Veteran's Administration's Aid & Attendance Program.

income ranging from \$1,056-\$1,949/month from the Veteran's Administration.

Ellen Woods will be joining us once again to help educate residents, families and members of the community of the

If you are a Wartime Veteran or the Spouse of a Veteran and are in need of Assisted Living Care, you may be entitled to a significant monthly

Join us May 20, 2010 at 6:00 pm in the 2nd Floor Auditorium for more information!