

AC = Arts & Craft Room
 DR = Dining room
 FR = Fitness Room
 LBY=Lobby
 MZ = Mezzanine
 OC= Old Chapel (by lobby)
 ULR = Upper Living Room
 #528 = Apartment 528

★ = Outings



JULY 2020

Enjoy a favorite treat on these food days!



Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 Creative Ice Cream Flavors Day	2 World UFO Day	3 Wear your red, white and blue and receive a special treat at the front office! 10:00 Commodities and Fabulous Friday Treats LBY	4 Independence Day
5 National Apple Turnover Day	6 National Fried Chicken Day 11:30 Schwan's LBY	7 National Strawberry Sundae Day	8 National Blueberry Day	9 National Sugar Cookie Day	10 Teddy Bear Picnic Day 10:00 Commodities and Fabulous Friday Treats LBY	11 National Blueberry Muffins Day
12 Pecan Pie Day	13 National French Fries Day	14 Bastille Day	15 National Hot Dog Day	16 Fresh Spinach Day	17 Peach Ice Cream Day 10:00 Commodities and Fabulous Friday Treats LBY	18 National Caviar Day
19 National Raspberry Cake Day	20 National Ice Cream Soda Day 11:30 Schwann's LBY	21 National Junk Food Day	22 Hammock Day	23 Vanilla Ice Cream Day	24 Hawaiian Day: Wear your favorite Hawaiian shirt and receive a special treat at the front office 10:00 Commodities and Fabulous Friday Treats	25 National Chili Dog Day
28 National Milk Chocolate Day	29 National Chicken Wing Day	30 National Cheesecake Day	31 Mutts Day			

Fourth of July Recipe: Strawberry Poke Cake

What is a poke cake? A poke cake is when you poke holes in the cake after it is baked and insert a filling, which runs through the cake. This cake (Courtesy of Allrecipes) uses strawberry Jell-O as its filling.



- One 15.25 oz boxed white cake mix
- 3/4 cup boiling water
- 3 oz strawberry Jell-O
- 1/2 cup cold water

Bake cake as directed on the back of the cake mix box for a 9 x 13 pan. (To make boxed cake mix taste better, swap out milk for water and add an additional egg white)

Let cake cool for 20 minutes and “poke” the cake with a large fork, placing pokes about 1/2 inch apart, covering the entire surface of the cake.

Stir the boiling water and Jell-O in a mixing bowl until the Jell-O is completely dissolved. Pour in the cold water and continue to stir, then pour over the cake.

Cover the cake with plastic wrap for about 3 hours, then make the following whipped cream frosting:

- 8 oz whipped topping
- 8 oz whipped white vanilla frosting
- 1 tsp. almond extract
- 16 oz strawberries for topping

Combine the cool whip and frosting, stirring gently. Add the almond extract, stirring gently until combined. Spread on the top of the cake.

Wash, core and slice or dice the strawberries. Layer them on top of the cream when ready to serve. Store the cake in the fridge. Enjoy!

Many of you are asking when activities are going to start again. We are all eager to start activities, but we always put the care of our residents and their safety above anything else. Therefore, as we make cautious steps to reintroduce activities, we ask for your patience.

We have made a few small steps forward. Our Mezzanine is once again open and you are welcome to make an appointment to view our DVD library with our front office manager, Lisa.

When Clark county enters phase 3, we will begin making announcements about what activities we deem safe to start again. Management will be working with our resident board (pictured above) to decide the guidelines which will be in place when activities resume.

Please remember resuming activities does not mean that we can carry on as we used to. We will need to wear masks and practice social distancing for quite some time. What we choose to do does not just impact us personally, it impacts everyone at KOPRC. So please continue to make wise decisions about things like wearing your mask and staying away if you are sick. We will release any updates we have in a memo when Clark County is approved for Phase 3. Thank you for all you are doing to keep yourselves and other safe. Management is here for you if you need anything during this Pandemic.



Need a mask? Ask! One will be provided for you. We have masks that tie and masks that loop around the ears. Ask Millissia if you are in need.

