



APRIL
April

Monthly Dining
Newsletter

Leadership Letter



This April we will be having superfood contest Carrots on the 9th. On the 8th it is national empanada day, and we will be handing out beef empanadas. Easter is on the 20th, and we will be having brunch. Reservations are filling up fast, we may have to cut them off early. National cheesecake day is the 23rd and we will have some mini cherry cheesecakes being passed out around the community. The superfood contest was won by Edwin last month with his 5-bean salad.

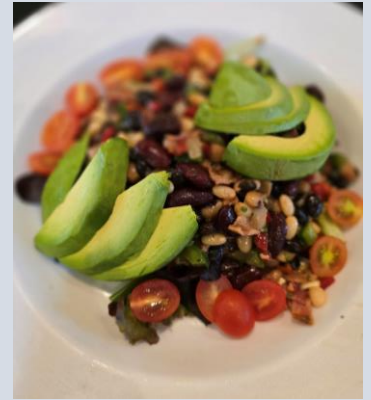
Brian Keberlein
Director of Dining Services



BE THE BEST PART OF SOMEONE'S DAY.

We Heard You!

- ❖ We have replaced our placemats in all neighborhoods.
- ❖ We are excited to open our dining to the first buffet of 2025. We are filling up quickly for Easter Brunch reservations so please make sure to sign up with us at the Bistro, email or call!!



Trainings

- ❖ Multigenerational: In the workplace, we have five generations who are actively taking part and contributing to the success of the workplace. By embracing our strengths, we build a successful and productive workplace for our customers, clients, and associates
- ❖ Proper PPE: Personal Protective Equipment (P.P.E.) is essential for preventing workplace injuries

Supply Chain News

Avian Influenza has caused major disruptions in the Egg space - markets for shell eggs are up nearly 262% since October, and liquid markets are up 387% during the same time. Our suppliers are working with market conditions to purchase eggs in order to continue to provide us customers product.

Beef prices are increasing for spring/summer seasonality. Cattle supply remains low and we expect prices to continue increasing.

Bacon prices increasing month over month. This increase is due in part to near historically low cold storage supplies and less production days as a result of the winter storms



Wellness Corner

9 Dimensions of wellness Social

The Social dimension of wellness pertains to maintaining healthy relationships, enjoying being with others, developing friendships and intimate relations, caring about others, and letting others care about you

1. **Building relationships:** Developing and maintaining healthy, supportive relationships with friends, family, and others in your community.
2. **Feeling connected:** Developing a sense of belonging and connection to others and your community.
3. **Having a support system:** Having people you can rely on when you need help.
4. **Being respectful:** Valuing diversity and treating others with respect.
5. **Setting boundaries:** Creating boundaries that encourage communication, trust, and conflict management.

How can you improve your social wellness?

- Join a group or club with shared interests
- Take a class at a community center or college
 - Volunteer for a cause you care about
 - Participate in community events
 - Celebrate your culture and traditions
 - Exercise with others

Last Months Happenings

Events

- Superfood: Legumes 03/07
- St. Patrick's Day 03/17
- Waffle Day Special 03/25

What's Coming Up

Events Ahead

- Superfood: Carrots 04/09
- Easter Brunch 04/20
- National Cherry Cheesecake Day 04/23

Upcoming Holidays

- Good Friday 04/18
- Easter 04/20

Operations Highlight

Operations Update

- We just had our second menu committee for the Veranda menu on the 20th of March. Those changes to the always available and Veranda dining room menu will be coming as soon as we have a few items checked off the to-do list. We need to have some training completed and we are also waiting for items that are in the order process to arrive. We do not have a date set yet, but we will let you know as soon as we know. The new Cycle menu for the neighborhoods will be up and running on April 27th. We will have some spring and summer flavors coming back to the menu, while keeping the classic favorites.
- Eggs – Avian influenza continues to heavily impact the industry. The shortages have been extended and are now expected through at least April. This is currently impacting our pasteurized whole eggs, and we are currently not sure when we place the order if we will receive whole eggs at all. Our whole eggs need to be pasteurized according to food regulations. So, we just can't get some from the store.

Culinary Update

- Our prized Hobart 20qt mixer is up and running after it took a trip to Denver for repairs.
- We have a new face in the kitchen, his name is Tanner. Say hello when you see him.

Meet the Team!

Jeff Dunn

Where are you from?: Hayden, CO
What is your favorite food?: Crab Legs
Why do you enjoy working here?: It's been a great place to work for 9 years now. The residents are great, and they take care of my family.

