

APRIL 2018

# MAIN STREET MESSENGER

Main Street Terrace Care Center \* 1318 East Main Street, Lancaster, Ohio 43130 \*

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**Celebrating April**

**Car Care Month**

**Jazz Appreciation Month**

**Physical Wellness Month**

**Easter**

*April 1*

**World Party Day**

*April 3*

**Barbershop Quartet Day**

*April 11*

**National Coin Week**

*April 15-21*

**Earth Day**

*April 22*

**Richter Scale Day**

*April 26*

**SPRING**  
*cleaning*

*It's that time of year to start Spring cleaning. If there are any decorations from passed holidays or clothes that no longer fit, could you please take a minute and go through your loved ones room and closet and remove any unwanted items.*



## Ingredients

- 1/2 cup of butter room temperature (see note)
- 3/4 cups packed brown sugar
- 2 cups all-purpose flour see note
- 2 tsps. vanilla extract
- 14 oz. sweetened condensed milk
- 1 cup mini chocolate chips
- pink blue, purple, and white candy melts

## Instructions

1. In the bowl of a large stand mixer, cream the butter and the brown sugar until light and fluffy, about two minutes. Beat in the vanilla.
2. Slowly add the flour, scraping down the sides as necessary.
3. With the mixer still running, slowly add in the sweetened condensed milk. You may need to stop the mixer periodically to scrape down the sides. **(DO NOT SCRAPE THE CAN WITH A SPATULA)**
4. Once it is fully combined, stir in the chocolate chips.
5. Form the dough into one inch balls, and then shape into eggs. Place on a wax paper lined pan and cover loosely with plastic wrap. Refrigerate overnight.
6. Melt the candy melts according to the directions on the bag. Keeping the truffles in the refrigerator, and removing only three or four at a time, dip them in the candy melts one at a time with a fork. Gently tap off any excess chocolate and let dry on wax paper.

## Recipe Notes

The butter should be soft, but not at all melted. You should be able to push your finger into it but not all the way through the stick. To achieve room temperature butter quickly, cut up the butter in one inch pieces and leave out on the counter for a half hour. Please note: To prevent risk of E. coli, spread the flour on a baking sheet and bake at 350 degrees for 5 minutes. Allow cooling and then proceed to use in this recipe.

## Ohio Nursing Home Residents Bill of Rights

THE OHIO RESIDENTS' RIGHT  
FOR THIS MONTH IS:  
RETAIN AND USE PERSONAL  
CLOTHING IN A REASONABLE  
AMOUNT OF  
POSSESSION IN A SECURE MANNER.  
RESIDENTS' RIGHTS, PLEASE VISIT THE OHIO  
DEPARTMENT OF HEALTH WEBSITE  
[WWW.ODH.OHIO.GOV](http://WWW.ODH.OHIO.GOV)

## Friendly Reminder

The Fairfield  
County Board  
of Elections  
will be coming  
*Monday, April 30<sup>th</sup>*  
*at 1:30 p.m.*

If you wish to come in  
and assist your family  
member it would be  
greatly appreciated.



# Easter Crafts

# St. Patrick's Day Party





# EASTER EGG HUNT 2018

## MAIN STREET

*Terrace*

## CARE CENTER

1318 East Main St  
Lancaster, Ohio 43130



### Of Gum and Gumption

The Wrigley Company may be the world's largest manufacturer

of chewing gum, but when the company was founded on April 1, 1891, by William Wrigley Jr., its primary business was selling soap. Wrigley journeyed from Philadelphia to Chicago with just \$32 in his pocket and an innovative idea to offer free baking soda with every purchase of his Wrigley's Scouring Soap. This model proved so successful that he later went into the baking soda business, now offering two free packages of chewing gum for every can of baking soda he sold. Once again, his giveaway proved more popular than the original product, and he ended up dedicating his company entirely to gum, a move that not only made him his fortune but made "Wrigley" a household name in Chicago and beyond.

### April Birthdays

In astrology, those born between April 1–19 are Aries' Rams. As the first sign of the zodiacs, Aries are energetic and assertive initiators. With bravery, zeal, and speed, they jump headfirst into life, confident they can navigate any challenges. Those born between April 20–30 are Taurus' Bulls. Bulls are hardworking, ambitious, honest, and dedicated to finishing tasks with a dogged persistence. And once the work is done, a Taurus expects to enjoy the fruits of their labor.

### Residents

**Janice L. April 18<sup>th</sup>**

**Theresa W. April 23<sup>rd</sup>**