

June 2019

Pioneer House

415 P Street Sacramento, CA 95814 * (916) 442-4906



Robert Godfrey
Executive Director

Jill Garcia
Director of Nursing

Amy Nash
Assisted Living Coordinator

Frances Santillan
Director of Marketing

Ann Pierson
Business Office Manager

Stephanie Butler
Human Resources

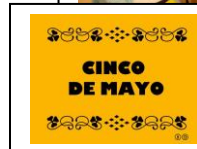
Sandhya Mala
Social Services Director

Candace Worthen
Director of Activities

Shawana Brown
Food Service Director

Lonnie Anderson
Environmental Services

May Events



Resident of the month



Patricia Olsen

Read about Patricia's life in the hallway next to the Library.



Wednesday, June 5th

10:30am

Join us for a fun day at a working farm located in Sloughouse. Davis Ranch is known for its seet corn and fresh berries. If you haven't tried their delicious produce, you'll have the opportunity during our visit! We will enjoy a picnic lunch and pick the season's finest produce to savor back at the ranch!



Wednesday, June 12th

10:30am

Thunder Valley Casino Resprt is a hotel and casino located in unincorporated Placer County anear the city of Lincoln. The 275,000 square foot offers a variety of gaming including slot machines, live poker and various other table games.



Wednesday, June 19th

11:00AM

BURGERS AND BREW WAS CREATED BY TWO BROTHERS WHO WANTED CRAFT BREW AND A SOLID BURGER MADE WITH 100% NIMAN RANCH MEATS, AND THE FRESHEST INGREDIENTS. ALONG WITH THE FOOD, BURGERS & BREW HAS AN EXTENSIVE KNOWLEDGE OF CRAFT BEER WITH OVER 30 TAPS TO PROVE IT. TODAY WITH 4 LOCATIONS AND 2 MORE ON THE WAY, IT'S NO WONDER BURGERS & BREW IS A NORTHERN CALIFORNIA'S FAVORITE PLACE TO GRAB A BURGER AND A COLD ONE.

Shopping & Outings

6/5	8:30 10:30 1:30	Safeway & Rite Aid Davis Ranch 99 Cent Store
6/12	8:30 10:30 2:30	Trader Joe's & CVS Thunder Valley Target
6/19	8:30 11:00	Raley's Out to lunch Burgers & Brew
6/26	8:30 11:00 1:30	SaveMart Out to lunch The Club Pheasant Wal-Mart



Wednesday, June 26th

11:00am

The **Club Pheasant**. Family owned and operated since 1935. Serving Italian and American food for lunch and dinner, as well as a full bar.

Welcome New Employees

Ann Pierson Bussiness Office Manager

Eunice Aila Dionisio Caregiver

Tevon Pitts CNA

Yaziel Alcalá CNA

Empolyee of the month

Norma Merkin



Pioneer House is pleased to announce Norma as June employee of the month. Norma has been apart of Pioneer House a little over a year. First starting off as a caregiver in assisted living and then transferring into the activities department You can find Norma working with all residents up on 6th floor as well on the 1st floor. She has a heart of gold and is very patient. Thank you Norma for all that you do!



Please come a join
Bible Study

with
Janet Bardales
&
Titi Kayla

Monday
11:00am-11:30am
Library

Library News

Bookmoblie: The bookmoblie will be here the 2nd Thursday, June 13th

Book Club: The club is currently reading "Small Great Things"

Next Book is "The Guernsey Literary and Potato Peel Pie society" by Shaffer

Volunteers: Thank you Patricia Olsen & Miles Snyder



RAISE A GLASS
.....AND.....

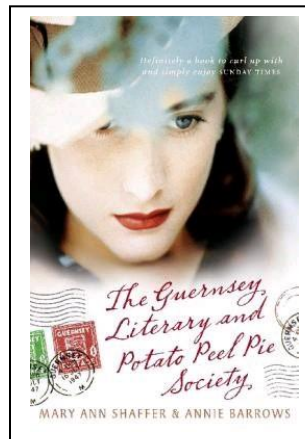
GIVE A CHEER!

.....
WHATS MADE TO GO TOGETHER?

MUSIC & BEER

Saturday June 15th, 1:30pm
Activity Room

Happy Father's Day



Pick up
new Book
June 13th



In the Good Ol' Days of June

In 1919 (100 years ago), the average annual income was \$1,125. The average cost of a new house was \$5,626. A loaf of bread was 10¢, and a gallon of milk was 62¢. You could purchase one dozen eggs for 38¢. Stamps were 3¢ each. A car cost \$355, and gas was 25¢ per gallon. According to the Consumer Price Index Calculator, \$1 in 1919 is equivalent to \$14.89 today.

What's Lucky in June?

Lucky Color: Teal

Lucky Day: Friday

Lucky Number: 3

Lucky Letter: J

Lucky Bird: Dove



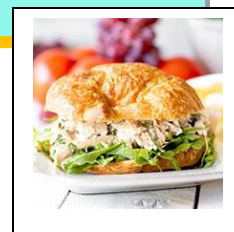
June Birthday

Patricia O	06/17
JD	06/25
Pat V	06/05
Janiece R	06/08

Birthday Party
Thursday June 27th
3:00pm
Activity Room

What's Cookin' in June?

Rotisserie Chicken Salad Sandwich



Ingredients:

- 3 cups chopped rotisserie chicken
- 2/3 cup Greek yogurt
- 1 tablespoon Dijon mustard
- Juice of 1/2 lemon
- 1/3 cup chopped green onion
- 3/4 cup peeled and chopped seedless cucumber
- 1/2 cup chopped celery
- 1/4 cup chopped fresh parsley
- 1 teaspoon sea salt
- 1/4 teaspoon ground black pepper
- 8 croissants, cut in half horizontally
- Lettuce

Directions

1. Combine all ingredients in a large bowl.
 2. Spread 1/2 cup of mixture on the inside of each croissant. Add equal parts lettuce to each sandwich.
- Serve immediately.
Makes 8 servings (1/2 cup each)

