



Lexington House Ledger

Move Update

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In-Person Hours:
8:00 am – 4:00 pm
Monday - Friday

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We are moving the Clubhouse to new a site by May 31st !

We are hoping to have a big reveal soon about this. However, there is one small detail to work out: we don't know where the Clubhouse is going just yet.

However, as you can tell from the totes, we have been busy packing.

Our hope is to share more very soon!

We are very excited about the possibilities on where we will eventually end up.

Please follow this story on the Clubhouse's Facebook for future updates.

-Eric F & Francis D



UPCOMING ANNIVERSARIES:	UPCOMING BIRTHDAYS:
John S. - 12th, 2021	Savannah L. - 15th
Jackie R. - 14th, 2021	Bradley P. - 16th
Charlotte M. - 27th, 2021	Sirquincy W. - 18th
KyKy B. - 13th, 2022	Nik H. - 19th
Hatti B. - 3rd, 2023	Francis D. - 25th
JJ W. - 18th, 2023	Terral B. - 26th
	Ann F. - 29th

Socials



Socials this Month:

- Dinner at 5 Star
- Ice Cream Social
- Kahoot Trivia Night
- Walk Wednesday (x2)

Colleague Spotlight: Rhonda P.

Have you been connected to other Clubhouses?

No.

How has Lexington House Clubhouse impacted on your life?

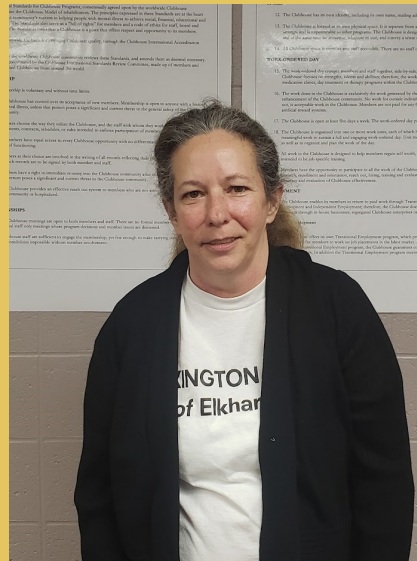
Social, friendship, and a place that makes me feel at home.

What would it be like without Lexington House Clubhouse?

Sleep all day.

What are some interesting facts you'd like to share about yourself?

I feel that I am having fun running a Clubhouse and making friends.



What are some hobbies or interests you have (favorite music/artist(s), favorite movies, favorite TV shows, favorite foods)
Country music.

Anything else you would like to say in closing about your future at Lexington House?

I feel it helps me grow as a person.

-Rhonda P.



Standard 14



All Clubhouse space is member and staff accessible. There are no staff only or member only spaces.

At Lexington House, everywhere that we have space, both staff and members have access to. We do not offer an office or an area that only staff or members can use. All areas, as the standard says, staff and members can use and have access to.

-Eric F.

Recipe Corner: French Toast Casserole

Ingredients

- 1 large French bread loaf, cut into 1 inch pieces
- 2 cups mixed berries (strawberries, blueberries, blackberries, etc.)
- 6 eggs
- 2 cups milk
- 1/3 cup maple syrup
- 1 8 oz package of cream cheese
- 2- 3 Tbsp powdered sugar
- 1 1/4 tsp vanilla extract
- 1 tsp cinnamon
- 1/8 tsp salt
- Optional toppings: cinnamon sugar, powdered sugar, extra berries, maple syrup.

Makes 8 servings.

Instructions

1. Using an electric mixer, beat your cream cheese, powdered sugar and 1/4 teaspoon of vanilla together in a bowl. Set aside once stirred.
2. Next, whisk your eggs together in a separate bowl. Then add milk, maple syrup, cinnamon, salt and remaining 1 tsp of vanilla & whisk again. Set aside once stirred.
3. Spray/grease a 9x13 pan & spread half your bread pieces over the bottom. Then dollop half you cream cheese mixture over the bread pieces & sprinkle half your berries over the top. Repeat the layers, then pour your egg mixture over the casserole, making sure to completely cover all the bread pieces.
4. Then, cover the casserole with aluminum foil. Let sit in fridge for 30 minutes- overnight. *(The longer your casserole sits, the more custard- like it will be.)*
5. When ready to eat, preheat oven to 350. Then remove foil from dish & sprinkle cinnamon sugar if desired. Bake for 40- 50 minutes or until top is slightly toasted & casserole is cooked through.
6. Sprinkle with powdered sugar, the slice and serve immediately with maple syrup.

