

900 W 46th St  
Davenport, IA 52806



COUNTRY MANOR  
— MEMORY CARE —

(563) 926-6057

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## Contact Information

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## Resident Birthdays

Gene Young August 15,1932  
Bernard Ketelsen August 31, 1933

### Celebration of Birthdays

**August 31, 2023**

**1:00pm**



# Journey to the Wild West

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## Notable Events

**Date & Time:**August 7,2023@1:00pm  
Make a fresh flower bouquet

**Date & Time:**August 30,2023@12:00pm  
Wild West Country Party in the  
Courtyard

**Date & Time:** August 31,2023 @1:00pm  
Resident Birthday Party

***Our activities are always  
open to the public!***



# Easy Cinnamon Rolls

## Ingredients

- 1 (1 pound) loaf frozen bread dough, thawed
- 3 tablespoons butter, melted
- 2/3 cup brown sugar
- 1/2 cup chopped walnuts
- 1 teaspoon ground cinnamon
- 1 teaspoon water, or as needed
- 1/3 cup heavy whipping cream
- 2/3 cup sifted confectioners' sugar
- 2 tablespoons milk
- 1 dash vanilla extract

## Directions

Gather all ingredients and lightly grease 2 round cake pans with butter.

Roll bread out to an 6x18– inch rectangle. Brush with melted butter.

Combine brown sugar, walnuts, and cinnamon in a small bowl, sprinkle over butter.

Roll dough into a log, starting at the long edge. Moisten edge with water and seal.

Cut log into 20 slices, arrange rolls, cut sides down, in prepared cake pans. Cover with a towel and let rise in a warm place until doubled in volume, about 90 minutes.

Preheat oven to 350 degrees. Pour heavy cream over dough.

Bake in preheated oven until golden brown 25minutes.

Mix confectioners' sugar, milk, and vanilla and drizzle over warm cinnamon rolls to serve.

## DOG DAYS OF SUMMER

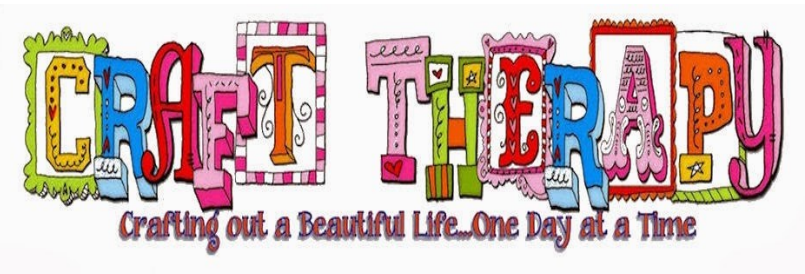
The phrase “Dog Days” conjures up the hottest, most sultry days of summer. What and when are the Dog Days of summer?

The “Dog Days” are based in astronomy. *The Old Farmer’s Almanac* lists the traditional timing of the Dog Days: the 40 days beginning July 3 and ending August 11, coinciding with the heliacal (at sunrise) rising of the Dog Star, Sirius.

The rising of Sirius does not actually affect the weather (some of our hottest and most humid days occur after August 11), but for the ancient Egyptians, Sirius appeared just before the season of the Nile’s flooding, so they used the star as a “watchdog” for that event. Since its rising also coincided with a time of extreme heat, the connection with hot, sultry weather was made for all time:

*Dog Days bright and clear indicate a happy year. But when accompanied by rain, for better times our hopes are vain.*

## Resident Activity Photos



## Our Residents Garden Is In Bloom

Summertime is here and our gardens are blooming! Several residents have helped to create a wonderful garden in the beds on our patios. Glenn D. , Leo, Marilyn, Myra, Yvonne, and Virginia all played a role in bringing life to our garden. Be sure to take a stroll outside to enjoy it yourself!

