24 Hour CARE

Home Health Agency
Home Nursing & Home Services Agency

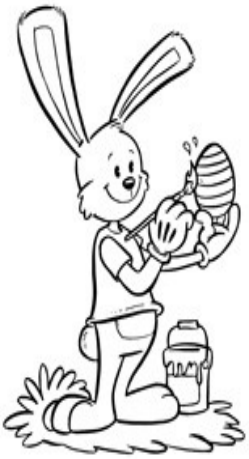
APRIL 2018

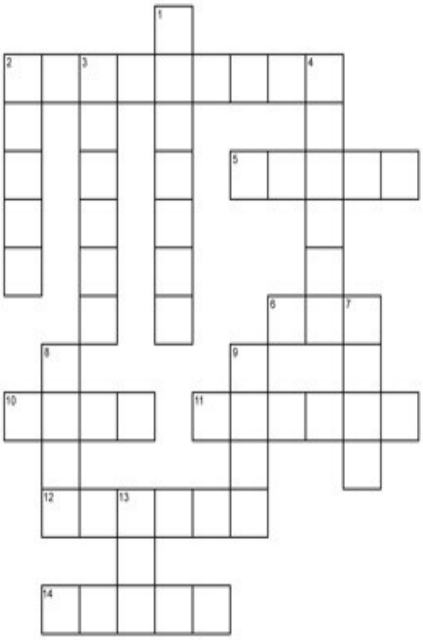
OCCUPATIONAL THERAPY

Care News

How are we doing? Give us a shout out on Facebook!

Easter Crossword





Across

2 - A mother duck keeps a close eye on her ___.
5 - Easter's month.
6 - Which came first, the chicken or the ___?
10 - A mother cow gives milk to her ___.
11 - Easter is always on this day of the week.
12 - Carry your Easter Eggs in a ___.
14 - The Easter ___ hops around the world and delivers presents.

Down

1 - April showers bring May ___.
2 - Cows give milk for ___ products.
3 - A mother hen watches over her baby ___.
4 - Easter's season.
7 - A baby ___ is called a kid.
8 - A baby sheep is called a ___.
9 - In the backyard, the kids are having an Easter Egg ___.
13 - The ___ warms the earth and brings light to the world.

www.timvandevall.com
Copyright © Dutch Renaissance Press LLC

Grandma's Lemon Meringue Pie

★★★★½

Prep	Cook	Ready In
30 m	10 m	40 m

Recipe By: Emilie S.

"This is a very fun recipe to follow, because Grandma makes it sweet and simple. This pie is thickened with cornstarch and flour in addition to egg yolks, and contains no milk."

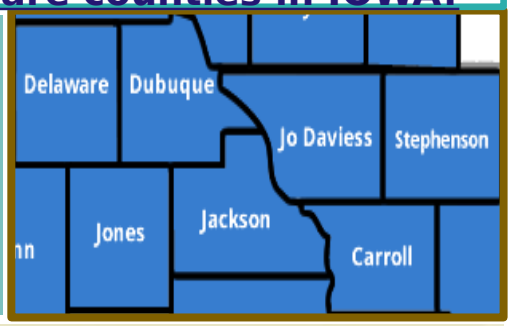
Ingredients

- 1 cup white sugar
- 2 tablespoons all-purpose flour
- 3 tablespoons cornstarch
- 1/4 teaspoon salt
- 1 1/2 cups water
- 2 lemons, juiced and zested
- 2 tablespoons butter
- 4 egg yolks, beaten
- 1 (9 inch) pie crust, baked
- 4 egg whites
- 6 tablespoons white sugar

Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. To Make Lemon Filling: In a medium saucepan, whisk together 1 cup sugar, flour, cornstarch, and salt. Stir in water, lemon juice and lemon zest. Cook over medium-high heat, stirring frequently, until mixture comes to a boil. Stir in butter. Place egg yolks in a small bowl and gradually whisk in 1/2 cup of hot sugar mixture. Whisk egg yolk mixture back into remaining sugar mixture. Bring to a boil and continue to cook while stirring constantly until thick. Remove from heat. Pour filling into baked pastry shell.
3. To Make Meringue: In a large glass or metal bowl, whip egg whites until foamy. Add sugar gradually, and continue to whip until stiff peaks form. Spread meringue over pie, sealing the edges at the crust.
4. Bake in preheated oven for 10 minutes, or until meringue is golden brown.

We are now serving Jackson, Jones, and Delaware counties in IOWA!



A Message to Our Clients....

We would like to remind all of our clients and families that our after hours answering service is for immediate scheduling issues and emergencies only, please.

Also, it is important to have a back up plan in case staff are unable to make it to an appointment. We will contact you as soon as possible to let you know if staff will be late or are unable to get to their visit.

Thank you! *Agency Administrator, Emmy Hinton*

HELPFUL TIP