

Green Scene



LEADING THE WAY.

Pot of Gold!



As we welcome March, a month filled with the promise of spring and the luck of the Irish, I can't help but reflect on what makes Bayley at Green Township

truly special—our very own *pot of gold*.

Our *pot of gold* is made up of the friendships that brighten each day; the laughter shared over meals and activities, and the support we offer one another. It's in the stories told, the wisdom shared, and the simple joys that make Bayley at Green Township feel like home.

“The real treasure is the community we’ve built together.”

This month, let's take time to appreciate these golden moments—whether it's enjoying a walk in the fresh spring air, gathering for a fun event, or simply sharing a kind word with a neighbor. The real treasure is the community we've built together this last year!

Wishing you a wonderful March filled with joy, connection, and maybe even a little luck!

With appreciation,

Chelsea Helm

Director of Independent Living
Chelsea.Helm@bayleylife.org
513.347.1475



Tour today and receive a special gift, plus a chance to win a spring basket filled with goodies.

Call Suzanne at 513.347.1475 to schedule your visit!

NEVER A DULL MOMENT

Spring into fun, wellness, purpose

Partnerships, activities, and opportunities to give back: Awesome opportunities to live life with purpose.

The year has already started to be quite eventful! Check out what we've been up to and what's being planned.

A Partnership for Wellness

This month, Bayley at Green Township proudly partnered with the Council on Aging to become a host site for A Matter of Balance, an evidence-based program designed to help older adults overcome their fear of falling and stay active. The overwhelming response filled both morning and afternoon sessions! Over eight weeks, participants engage in discussions, goal-setting, and strength-building exercises to improve balance and confidence. With its success, A Matter of Balance continues to empower residents to live independently and fearlessly.

Fun and Festivity

Residents are planning for a fun outing to Hoppin' Vines for Duckpin Bowling, followed by a trip to the Cincinnati Symphony Orchestra Pops for the American Originals performance. St. Patrick's Day brings an array of celebrations, including a lively extended happy hour, complete with leprechaun games and green beer, while Opening Day festivities will include Skyline Chili and specialty cookies to cheer on the Cincinnati Reds! See our Upcoming Events section to see the full schedule.

Giving Back with Helping Hands

Bayley's Helping Hands volunteer program continues to thrive! Residents have been hard at work supporting Cincinnati Animal CARE, creating over 50 rice sock "bunnies" for newborn kittens and crafting enrichment toys for cats and dogs. Their dedication to making a difference is truly inspiring.

Springing into Action

Residents also love connecting with nature. Their bi-monthly flower arranging sessions bring beauty to their spaces, and in honor of National Feed the Birds Day, they created peanut butter bird feeders to support local wildlife.

From wellness initiatives to engaging activities and community service, Bayley at Green Township is a place where residents thrive.





COOKING WITH CHEF KIM

Oreo Icebox Cake



INGREDIENTS

- 8-oz. package cream cheese at room temperature
- 1 cup powdered sugar
- 1 Tbsp. vanilla extract
- 3 cups heavy cream
- 50 chocolate sandwich cookies (such as Oreo), plus more for topping (25.5-oz. package)
- 3 (6 oz.) containers raspberries, divided

DIRECTIONS

In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed until smooth, 1 to 2 minutes. Add the powdered sugar and vanilla, and beat on low speed until combined, about 30 seconds. Scrape the sides and bottom of the bowl with a rubber spatula. Increase the speed to medium, and beat until smooth, 1 minute more.

Scrape the sides and bottom of the bowl. Add 1 cup of the heavy cream, and beat on low speed until smooth. Add the remaining 2 cups of heavy cream, increase the speed to medium high, and beat until soft peaks form, 1 to 2 minutes.

Spoon ¼ cup of the cream mixture into the bottom of a 9-inch square baking dish, smoothing into a thin, even layer.

Top the cream mixture with a single layer of cookies, breaking some as needed to fit. Spread about 1 ½ cups of the cream mixture over the cookies, smoothing into an even layer with a spoon or offset spatula. Top with an even layer of raspberries from 2 (6-ounce) containers. Add another 1 ½ cups of the cream mixture, smoothing into an even layer. Top with a final layer of cookies, then add the remaining cream mixture on top, smoothing into an even layer.

Cover with plastic wrap and refrigerate for at least 4 hours or up to 12 hours.

Decorate cake as desired with crumbled cookies and the remaining raspberries. Use a serrated knife to slice and serve.

Makes 8-10 servings. Enjoy!

NEW TEAM MEMBERS

Welcome!



Aryn Malone
Housekeeper



Ashley Jones
Dishwasher/
Prep Worker



Johnathan Puening
Sous-Chef



Sandra Norman
Concierge

SAVE THE DATE

May 19, 2025
Western Hills
Country Club



For tickets or to sponsor, call
Cheyenne Morris
Development Director
513.347.5735

Tee it up!



Upcoming Events

March
20

Facebook Made Easy
Thursday | 2pm

Learn how you can use Facebook to stay connected with family & friends.
Monfort Heights Library

March
23

American Originals: Harlem Renaissance
Sunday | 2pm

A celebration of jazz and blues presented by the Cincinnati Symphony Orchestra (Tickets \$56.60)

March
26

Leaving a Legacy: Estate Planning Essentials
Wednesday | 2pm

Presenter: Shane Krugler, Esq.
Krugler Law

March
27

Opening Day Party!
Thursday | 3:30pm

Come out for an extended Happy Hour to celebrate Reds baseball! Specialty food, drinks, games, and prizes.

April
9

Preserve Your Memories with Artifacts
Wednesday | 2pm

Presenter: Amy Lewis, On Cue Organizing
Learn to digitally capture and share stories behind your treasured keepsakes.

To RSVP, schedule a visit, or for more information, contact Suzanne at 513.347.1470 or email at suzanne.deutsch@bayleylelife.org.