

To: **Dunwoody Village Residents, Families and Staff**
From: **Kathy Barton, Director of Operations**
Brandon Jolly, Director of Health Services
Re: **CONTINUED UPDATE RE. COVID-19**



June 22, 2020

General Update

Update: updates are bolded

Residential

Residential living 0 cases

Residential Pending Cases 0 cases

Residential Covid related Deaths 1 case

Residential cases recovered 3 cases

Skilled Nursing

Skilled Nursing 0 cases

Skilled Pending cases 0 cases

Skilled cases recovered 3 cases

Skilled Covid related deaths 7 deaths

Personal Care

Personal Care 0 cases

Personal Care Pending cases 0 cases

Personal Care Covid related deaths 0 cases

Employees

DV Employees 0 cases – self-isolated at home

DAH Employees 0 cases – self-isolated at home

Employee Pending cases 0 cases

COVID cases recovered–employee 17 cases

The one residential resident tested negative twice and the one person in the care center that tested positive has tested negative so we are currently Covid Virus Free! Staff testing in the care center will begin this week.

As many have probably heard, Delaware County is going into the Green Phase on Friday, June 26th. Our Wednesday Memo will be about the changes we will be making to the community. Since we are a senior community – we need to balance your safety with opening up- and we want to do this slowly so we can hopefully keep our campus healthy. We appreciate your patience as we make plans.

Residential Update -

A reminder if you have a dog, please clean up after them. We have found a lot of excrement around campus – it is not very pleasant for walkers or grounds staff.

Menu's are due back on Wednesday, 6/24/20.

From Delores Broberg - GARDEN NOTES

KALE PESTO (We have a bumper crop of tender red Russian kale)

Ingredients:

- 1 cup chopped kale leaves, tightly packed (cut out center stalks and save)
- 1 clove garlic, chopped
- 1 tsp nuts or seeds, chopped (unless small)
- 1 tbsp grated cheese
- 3 tbsp olive oil
- 1 pinch or more of salt, to taste

Directions:

- If you have chopped everything small enough, just combine it all.
- If you want a smoother consistency, combine it all and puree it.

This keeps, stored in a closed container (preferably glass, but plastic is O.K.) in the refrigerator up to a week.

Uses:

This is a versatile additive to your life. Combine it with cooked grains or pasta; spread it on toast; toss it with your salad fixings as the dressing; or use as a condiment on your omelet.

(Chop up the stalks and save them in your freezer. I sauté them with garlic or onions, some green herbs and maybe some apple chunks for a side dish. Or toss in soup as one of the veggies.)