Growing up in College Hill, Michael Flannery dreamt of becoming a professional stand-up comedian. During the 1980s, comedy clubs opened in Cincinnati and Michael took a shot at his dream by performing at various venues for amateur night. After just two years, his hard work paid off and he was on the road working in comedy clubs across the country. Michael has been featured on A&E, Showtime and HBO, and has worked with show business legends: Mel Torme, The Smothers Brothers, Jay Leno, Jerry Seinfeld and Robin Williams.

In 1995, Michael came back to Cincinnati to get married and raise a family. After 20 years in broadcasting at WXIX and WCPO, Michael returned to the comedy stage.

Bring a friend with you for this premiere event!

Join us for “Cocktails & Comedy” on Thursday, June 20, beginning at 4 p.m. in the Llanfair Campus Center Great Room.

We will begin the evening with an assortment of appetizers and cocktails, followed by Michael’s presentation.

To attend this event, please RSVP to Kim Kaser at 513.591.4567 or kkaser@llanfair.opsr.org by June 13.

RSVP by June 5 to Kim Kaser at 513.591.4567 or kkaser@llanfair.opsr.org. Seating is limited!
A Message from Our Executive Director

Sheena Parton
Welcome Sunshine!

Since this winter has been the snowiest in two years, who isn’t looking forward to the approaching summer season? There are numerous ways to enjoy and celebrate the summer months and the sunshine. Do some simple gardening. Bird-watching is another enjoyable and interesting activity. Take your card game, board game or puzzle outdoors on your balcony, deck or patio! When you are enjoying your outdoor activities take the necessary precautions like avoiding the hottest part of the day, staying hydrated, wearing protective clothing and applying plenty of sunscreen when done safely being outdoors is great for one’s health, mental attitude and spirit.

Take a short walk and reward yourself with some ice cream. Did you know that vanilla ice cream is America’s top choice out of more than 500 flavors available today? Thomas Jefferson came up with the idea of making ice cream from a recipe of fresh cream, sugar and flavoring and it was called “iced cream.” Egg yolks were added later, which made it creamier. There are even varieties of the unique vanilla flavor – New York Vanilla is considered the classic vanilla flavor and French Vanilla is an egg-custard flavor and could be thicker than regular ice cream. There are varying types of vanilla on the market with high sugar, no sugar added and maybe even sugar free! Stop by Llanfair’s Wellness Center Cafe’ on Friday, August 16 at 11 a.m., and enjoy a delicious sundae for only $5, with proceeds benefitting the Llanfair Hair Care Fund for residents. Nothing beats a dish of ice cream on a hot summer day!

NOTE: Please, only one item per person. You must be able to carry the item and it must be able to fit on a table.

For More Information About Our Active Community 513.591.4567
Offering Belwood Condo-Style Homes
Larchwood Apartment Homes • Assisted Living Apartment Homes
Memory Care • Rehabilitation • Skilled Nursing

A Swiss Christmas in July

Aug. 16
Kathleen Arthur
What To Gain When You Grain

Aug. 26
Chaplain Jan Ledford
A Swiss Christmas in July

Aug. 16
Annual Fundraiser for Llanfair’s Hair Care Fund
Calories for a Cause, $5 Ice Cream Sundaes

Top photo – Residents Judy Doyle and Sharon Cusick enjoy energy smoothies in the Wellness Center Cafe’ with grandchildren. Volunteer Judy Sweeney creates delicious smoothies every Wednesday for residents and their families to enjoy.

Photo on left – Channel 5 News Reporter Andrew Setters interviewed Llanfair’s Executive Director Sheena Parton about Llanfair’s partnership with the 2013 Flying Pig Marathon.

Photo on right – Production Manager of Culinary and Nutritional Services Chris Ascelin pictured with his beautiful painting of College Hill to celebrate the Bicentennial.
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August 17, 2012

Artwork for User Defined (3.75" x 6")

Ron Vance
Bible Sticks

July 10, 2013

Every second Wednesday of the month, entertained and informed about a topic or issue. a move, an opportunity to learn something new, be entertained and informed about a topic or issue.

Breakfast Club provides those who are considering a move, an opportunity to learn something new, be entertained and informed about a topic or issue. Every second Wednesday of the month, we offer a continental breakfast at 9:30 a.m. The program begins at 10 a.m. in the Campus Center. RSVPs are required and there is a $3 charge for non-residents. Contact Nancy Quante, independent activities coordinator, at 513.591.4501 for more details.

June 12, 2013 at 10 a.m.

African Congo Mission Trip

Wes Duran will share details of his recent trip to the Congo. RSVP required by June 6.

July 10, 2013 at 10 a.m.

Introduction to E-Books

Ned Heeger-Brehm, from the Hamilton County Public Library, will discuss several e-book readers and how to use them. In addition, Ned will also show how to download library e-books for free. RSVP required by July 5.

August 14, 2013 at 10 a.m.

Bible Sticks

Ron Vance, from the Western Hills Church of Christ, will share his sculpturing techniques using cane-size sticks – you’ll be amazed at what he can do! RSVP required by August 1.

As part of our Masterpiece Living philosophy, we believe in whole-person wellness. We also believe our spiritual, intellectual, physical and social well-being is enhanced by the stories we share.

Take A Peek

Visit www.llanfairohio.org and “take a peek” behind the scenes and meet the people who make Llanfair a great place to live.

Cincinnati Reds vs. Oakland Athletics

Location: Campus Center
Depart: 11 a.m. / Return 4 p.m.

Annual Reds Game

Cathedral Gardens

A visit to Cathedral Gardens in Henryville, Indiana. Tram tour and picnic lunch. Please contact Nancy Quante at 513.591.4501 for more details and cost.

August 7, 2013

Location: Campus Center

August 19, 2013

A Visit to the Statehouse

Trip to Frankfort, Kentucky. Visit the Statehouse and other historical sites. Please contact Nancy Quante at 513.591.4501 for more details and cost.

Alpaca Farming

Visit an Alpaca Farm in northern Kentucky and lunch at the Tousey House in Burlington. Please contact Nancy Quante at 513.591.4501 for more details and cost.

June 25, 2013

July 18, 2013

Cathedral Gardens

As part of our Masterpiece Living philosophy, we believe in whole-person wellness. We also believe our spiritual, intellectual, physical and social well-being is enhanced by the stories we share.

Take A Peek

Visit www.llanfairohio.org and “take a peek” behind the scenes and meet the people who make Llanfair a great place to live.

JOURNEY THROUGH AGING WITH JOEL

WRFD 880AM

Saturdays 8-9 a.m.

Tune in to 880AM as he talks with experts from around the state regarding issues that affect Ohio’s seniors.

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September 13, 2013

Location: Campus Center Great Room
10 a.m. Registration

Author Barbara Bruce will be available for book signing at this time.

10:30 a.m. - 12 p.m. Program

A light lunch will be served following the program.

Successful Aging

Bring a friend and join us as author and educator Barbara Bruce discusses her book, “100 Days to Successful Aging.” With a passion for teaching and learning, Barbara presents a holistic approach to successful aging. With a strong belief in mind, body and spirit, she will discuss how all three are intertwined to make us who we are as individuals.

Living well is a lifelong journey and can begin at any time for any person. During her program, Barbara will provide you with a “strategy bank,” which includes mental and physical exercises, life review, developing an attitude of gratitude, creative/critical thinking, folk wisdom and humor.

Register early as seating is limited! The first 25 registrants will receive a free copy of “100 Days to Successful Aging,” signed by Barbara. RSVP required by September 6 to Kim Kaser at 513.591.4567 or kkaser@llanfair.oprs.org.

October 3, 10, 17, 24, 2013 • 2 p.m.

Location: Campus Center Great Room

Four-Part Memory Maker Series

Become a certified Memory Maker through this interactive, four-part series, led by Llanfair’s Director of Education R. Edward Stinson.

For all who attend all four sessions, you will receive a commemorative pin and graduate from this course as a certified Memory Maker.

Thursday, October 3

Part I – The Umbrella Approach to Dementia

Thursday, October 10

Part II – Looking Beyond The Words

Thursday, October 17

Part III – Behavioral Interventions

Thursday, October 24

Part IV – Bearable Solutions

RSVP required by September 19 to Kim Kaser at 513.591.4567 or kkaser@llanfair.oprs.org.

For more information on classes and events

513.681.4230

All events are free unless otherwise noted.
“Functional foods” are foods that provide additional health benefits that may reduce disease risk and/or promote good health. They have a potentially positive effect on health beyond the basics of nutrition. Of course, all foods are functional because they provide various amounts of nutrients and energy to support vital processes. But, what is a functional food exactly?

Protein for muscle repair, carbohydrates for energy, or vitamins and minerals for cell function, are all examples of basic functions of foods.

Examples of functional foods include:
- Conventional foods such as grains, fruits, vegetables and nuts
- Modified foods such as yogurt, cereals and orange juice
- Medical foods such as special formulations of foods and beverages for certain health conditions like Ensure®, Glucerna® or Boost®

Foods for special dietary use, such as hypo-allergenic foods:

The American consumer must always keep in mind that health claims are often used as a marketing tool. So, always check the nutritional facts label to find the truth. If the package claims to be a whole-grain product, then whole grains should be the first ingredient listed because this list is organized by weight.

Try these functional foods to increase your nutritional standing:

Cold-Water Fish Like Sardines & Salmon – They have high amounts of Omega-3 fatty acids, which can lower the overall risk of heart disease, reduce joint pain, and improve brain development and function. The average person needs about eight ounces of fish per week.

Nuts – They make a great snack, help you feel full and control blood sugar levels. Certain nuts are also high in magnesium, which can lower blood pressure and cholesterol.

Whole Grains Like Barley & Oatmeal – These foods are high in soluble fiber, which most Americans lack in their diets. They help lower cholesterol and assist with blood sugar control, making it a good choice for people with diabetes. So, eat your oatmeal in the morning, then add barley to your soup at lunch.

Beans – These are another terrific source of soluble fiber. A diet rich in fiber can help reduce the risk of colon, rectal and breast cancers. While canned beans are fine, look for those low in sodium and rinse them in water before eating.

Berries – In general, berries are amazing functional foods. They are a great low calorie snack. Their anthocyanin pigments, which give them color, offer health-promoting benefits. If you can’t get fresh berries, frozen unsweetened berries are a great alternative.

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<tr>
<th>Marinated Salmon with Mango-Kiwi Relish</th>
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<td>Recipe by: Barbara Seelig Brown, Cooking Light</td>
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**Salmon:**
- 1 tablespoon honey
- 2 teaspoons low-sodium soy sauce
- 1 teaspoon olive oil
- 1/4 teaspoon black pepper
- 4, 6 oz. salmon fillets (1-inch thick)

**Relish:**
- 1/4 cup diced peeled mango
- 1/4 cup cubed peeled kiwifruit
- 1/4 cup chopped fresh cilantro
- 1/4 cup fresh orange juice

**Preparation:** To prepare salmon, combine first four ingredients in a large zip-top plastic bag. Add fish to bag, seal. Marinate 10 minutes, turning occasionally.

While fish marinates, heat grill or large nonstick skillet over medium-high heat. Remove fish from bag, discarding marinade. Coat pan with cooking spray or olive oil. Add fish, and cook five minutes on each side or until the fish flakes easily when tested with a fork.

While fish cooks, prepare the relish. Combine mango and the remaining ingredients. Serve over fish.