

The RESIDENCE FOR SENIOR WOMEN
VICTORIAN
at Riverside



NEWSLETTER

2020 FALL/WINTER HOLIDAY EDITION



Celebrating 134 Years!

Dear VAR Families and Friends,

As we transition from Fall to Winter and the Holiday Season, I am sure that we are all ready to say farewell to 2020! I am so proud of our staff and residents for their adaptability and flexibility in managing the changes in our routine due to mandates from the Governor. Our residents' loved ones have also been incredibly understanding regarding the different guidelines for visiting these past months.

To keep spirits up, we have found ways to "get out of the house" while being totally safe. Executive Transportation has sent an oversized van for us and we have donned our masks and had driving excursions to several places. We took a ride on the Anderson Ferry. We took a trip to Big Bone Lick Park to drive through the bison area and watched them being fed. We went out to Clermont County and drove through a 142 year old covered bridge. We have also driven through 2 holiday light shows and a drive through live Nativity scene performance, all from the comfort of our van. [Check out the photos in this Newsletter!](#)

As we look ahead to 2021, we have so many exciting things to look forward to on the horizon. Our new wing is getting closer to completion every day. We cannot wait to open its doors in the Spring of 2021 and welcome our current residents plus new residents. I look forward to sharing updates with everyone in the coming months.

Regards,

Carrie VanDerzee

CEO, The Victorian at Riverside



OUR RECENT ADVENTURE TRIPS!



Our Ladies ride on our field trips in luxury and safety, via our friends at Executive Transportation!!!



THE BISON FARM TRIP

Some of our Ladies might remember the “Buffalo Nickel,” but none of them will forget seeing a real bison farm in Kentucky!



THE COVERED BRIDGE TRIP



THE ANDERSON FERRY TRIP



THE CONEY ISLAND LIGHT SHOW TRIP



THE SHARON WOODS LIGHT SHOW TRIP



FUN AT HOME—RESIDENT PARTIES AT VAR

CASINO NIGHT AT VAR

Is it Vegas? Is it naughty old Newport? No, it is the VAR residents enjoying the fun of a casino in our own parlor! Professional equipment borrowed for the evening gave the Ladies the thrill of the “tables,” without wagering!!!





*Luck is Always a Lady at
The Victorian at Riverside!!!!*



MAKING TREATS WITH ONE OF OUR CHEFS!



Residents mastering the art of making chocolate covered strawberries, just one of the many enriching activities VAR offers.





CBC AND VAR HARD HAT TOUR OF OUR NEW WING

In November, VAR was proud to welcome 20 members and guests of the Covington Business Council who sponsored a Hard Hat Tour of our new wing construction. After the tour, guests were treated to a socially distanced and fun reception in the courtyard of our new wing. Thank you to CBC and CBC Executive Director, Pat Frew, for their involvement with this event and continuous support of VAR!



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OUR STATE-OF-THE-ART NEW WING CONSTRUCTION IS
MOVING FULL SPEED AHEAD! A SPRING 2021 COMPLETION
DATE IS ON TARGET FOR THE GRAND OPENING!!!

SUMMER OF 2020



SAME SECTION IN NOVEMBER 2020



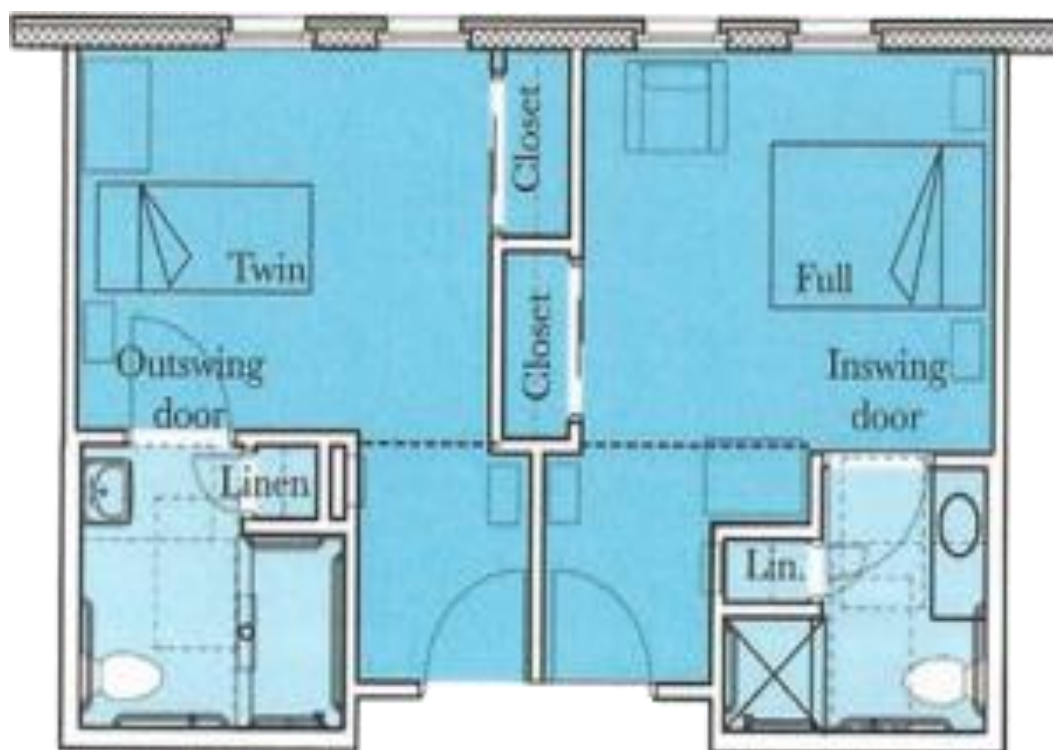
ARE YOU INTERESTED IN BECOMING A RESIDENT OR KNOW A SENIOR LADY WHO MIGHT LIKE TO MAKE THE VICTORIAN AT RIVERSIDE HER HOME? CALL (859) 431-6913 TO ARRANGE A TOUR.



Our new state-of-the-art personal care home will provide a socially supportive environment for elderly women.

The new addition includes:

- **Three residence wings on one level**
- **Two resident lounges for increased resident and community engagement**
- **An enclosed courtyard allowing residents to enjoy the outdoors, while ensuring their supervised safety**
- **An en-suite bath in each resident's room**
- **Expanded dining, lobby and vestibule areas for visitor comfort and accessibility**
- **Increased capacity, providing private rooms for 40 elderly women**





**A BIT OF HOLIDAY CHEER AT
THE VICTORIAN AT RIVERSIDE**





Memorial Donations to VAR



In Memory of Kenneth Berling

By: Mary Jo Cramb; Jennifer & Derek Beach; Blum-Novotest Company; Cynthia A. Boehmker; Constance Ehlen; Laurie Hagar; Barbara Howell; Becky Jones; William Konop; Mary Beth Nance; Angela L. Taylor; Doug & Carrie VanDerzee

In Memory of Elizabeth “Bettye” Jones

By: Laurie Hagar; William Konop; Carrie & Doug VanDerzee

In Memory of Bernice Davidson

By: Becky Jones

In Memory of Elizabeth L. Flood

By: Becky Jones

In Memory of Mary Lakeman

By: Kathy & David Donahue

In Memory of Sparks Alice

By: Laurie Hagar

Donations to VAR in Honor and Appreciation

In Honor of Carrie Van Derzee, for Christmas

By: Laurie Hagar

In Honor of Nicholas Hawthorne, for Christmas

By: His Family





“UGLY SWEATER” HOLIDAY COOKIES

COOKIE INGREDIENTS:

3/4 cup butter, softened, 1 cup packed brown sugar, 1 large egg, 3/4 cup molasses,

4 cups all-purpose flour, 1-1/2 teaspoons baking soda, 1/4 teaspoon salt

2 teaspoons ground ginger, 1-1/2 teaspoons ground cinnamon, 3/4 teaspoon ground cloves

ROYAL ICING INGREDIENTS:

4-1/2 cups confectioners' sugar, 1/3 cup water, 4 teaspoons meringue powder

1/4 teaspoon cream of tartar, 1/8 teaspoon salt, 1 to 3 tablespoons heavy whipping cream

Food coloring and assorted sprinkles, optional

DIRECTIONS:

- **Cream butter and brown sugar until light and fluffy. Beat in egg and molasses. In another bowl, whisk together flour, baking soda, salt and spices; gradually beat into creamed mixture. Divide dough in half; shape each into a disk. Wrap in plastic; refrigerate, covered, until firm enough to roll, 4 hours or overnight.**
- **Preheat oven to 350°. On a lightly floured surface, roll each portion of dough to 1/8-in. thickness. Cut with floured 3-1/2-in. sweater-shaped cookie cutters. Place 2 in. apart on ungreased baking sheets.**
- **Bake cookies until edges are firm, 8-10 minutes. Remove to wire racks; cool completely.**
- **Place first five icing ingredients in a small bowl; beat on low speed just until blended. Beat on high until stiff peaks form, 4-5 minutes. Thin with cream to desired consistency. If desired, tint with food coloring.**
- **Pipe onto cookies and decorate as desired. (Keep unused icing covered at all times with a damp cloth. If necessary, beat again on high speed to restore texture.) Let cookies stand at room temperature several hours or until frosting is dry and firm.**

VAR NEWS

EMPLOYEE OF THE MONTH FOR DECEMBER



**Congratulations,
Amberly Engleman!**



Well Done!!!!



The VAR Gala has been rescheduled, again, this time for Fall 2021, due to restrictions on gatherings, news will follow in later mailings. Please consider a donation to help us make up the revenue loss from this-call 859 431-6913 to make a donation or visit our website: <https://victorianatriverside.org/donate/>



Be a part of history—purchase a personalized, engraved brick paver with your name, the name of a loved one or the name of your business on it, which will become a permanent part of our historic campus, placed in our new courtyard. Call 859-431-6913 for details!