



May
2015

Newsletter

Featuring in this month's Newsletter

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The Recipe of the Month
The Star of the Month
Staff Birthdays
Glory Shirts

Glory Shirts



If you would like to purchase a Glory Shirt, please stop by Rebecca's office and take a personality test to see which color you are. Find out if you are a driver, amiable, analytical, or expressive.



Deadline is May 29th.

Cost is \$17.50 adults

& \$15.50 child

Mission of the Month

Seeker Springs

We're collecting fruit rollups, microwave popcorn, pretzels, snack crackers, granola bars, cans of nacho cheese, and chips for nachos.



They are a community-based Christian ministry governed by a Ministry Advisory Board made up of people from various evangelical churches; directed by former Student Minister, Terry Slawson. We envision a world where children grow up in homes full of love, where their physical, emotional, spiritual, and social needs are met. These families will teach commitment to one another, as well as care and compassion for others. If one or more family members have an experience that leads them to an encounter with God, it can change the direction of their lives and their family for generations to come.

Only by giving are you able to receive more than you already have.

Staff Birthdays

May 2- Heather

May 9- Amy

May 30-Lori Ann

May 31-Laci

Star of the Month Jonathan



Jonathan Austin is not only a blessing to the Glory Therapy family but he is also **MOUNDS** of fun to be around because he is a **GOOBER** with a **CAREFREE** spirit. The more you get to know him the more he will bring a **SNICKER** to your face. Jonathan is someone that can be counted on in a **CRUNCH** and is always willing to lend a helping hand. We aren't playing any **TWIX** on you he is really an **ALMOND JOY** to us. Jonathan we just wanted you to know how much you **MINT** to us and your **GOOD** work really raises the **BAR**. We love you to **PIECES**.

CANDY LAND ♥'s YOU!

Recipe of the month

Lime Maple Salmon (Great for all phases)



INGREDIENTS

- Juice and zest of 1/2 lime
- 1 tablespoon Ideal protein Maple Syrup
- 1 1/2 teaspoons tsp sriracha sauce
- 1/2 teaspoon coarse sea salt
- 1 1/4 lbs pounds salmon fillet, skin removed
- 2 tablespoons coarsely chopped cilantro

PREPARATION

Heat oven to 425°. In a bowl, whisk together juice, zest, syrup, sriracha and salt. Place salmon in a baking dish lined with parchment paper; pour lime-maple mixture over top. Roast salmon until cooked through and flaky, 15 minutes. Sprinkle with cilantro; serve.