Resident Journey
John Gallagher

John was born on April 25, 1922. He spent his childhood in Eau Claire and later attended high school at Memorial High School. After graduation he attended college in Minnesota, Michigan, and finally Wisconsin, where he played for the Wisconsin Badgers in 1942. After graduation with a major in Physical Education and Science he began teaching and later became the Principal at Memorial High School. John was also involved in coaching football where he led his team to the 1st unbeaten season in 20 years. He was inducted into the Hall of Fame in 2009 with the Athletics charter program at Memorial High School in Eau Claire. John was married to his wife Betty for 63 years they had 3 children, son Mike, daughter Pat and a daughter deceased. John has been a resident of HeatherWood since 2013. We are proud to spotlight John’s journey.
Two Old Guys at Dinner

An elderly couple had dinner at another couple’s house, and after eating, the wives leave the table and go into the kitchen. The two gentlemen were talking, and one says, “Last night we went out to a new restaurant and it was really great. I would recommend it very highly.”

The other man asks, “What is the name of the restaurant?”

The first man thinks and thinks and finally asks, “What is the name of the flower you give to someone you love? You know….the one that’s red and has thorns.”

“Do you mean a rose?”

“Yes that’s the one, replied the man. He then turns towards the kitchen and yells, “Rose, what’s the name of that restaurant we went to last night?”
Greetings from the HeatherWood Kitchen

It’s that time of year where we are all wanting to spend as much time as we can outdoors, whether it’s gardening, camping, swimming, grilling or enjoying a picnic with family and friends. Here at HeatherWood we love to make delicious, refreshing, Summer desserts and one of our favorites is ice cream. Who doesn’t love ice cream on a hot day, right? Here is one of our favorite ice cream dessert recipes. We hope you will love it, just as much as we do!!

Buster Bar Ice Cream Dessert

1 Package Oreo Cookies (Finely crushed)
1 Stick of Butter (Melted)
½ Gallon Vanilla Ice Cream (Square Size)
1 ½ Cups Spanish Peanuts (Optional)
¾ Cup Milk Chocolate Chips
¾ Cup Powdered Sugar
1 Teaspoon Vanilla Extract
1 Stick of Butter

Combine crushed cookies and melted butter, pat down in a 9×13 pan. Slice vanilla ice cream in equal strips and lay on cookie crust. Press peanuts into ice cream. Freeze for 2 hours. Melt butter, chocolate chips and powdered sugar in a saucepan, bring to boil and boil 8 minutes. Remove from heat and add vanilla extract. Let fudge sauce cool then pour over ice cream layer. Freeze overnight. You may want to let this sit on the counter for a while before cutting, to start to thaw. Cut into squares and enjoy.
Patio Party
June 22, 2017 • 4–6pm
Beautiful summer sun, wonderful food on the grill, and the Kings Countrymen, a bluegrass band to top it all off.

Kick up your heels and sign up for a door prize also.

Please R.S.V.P. by calling HeatherWood at 715.552.5511 or email jschroeder@heatherwoodal.com