

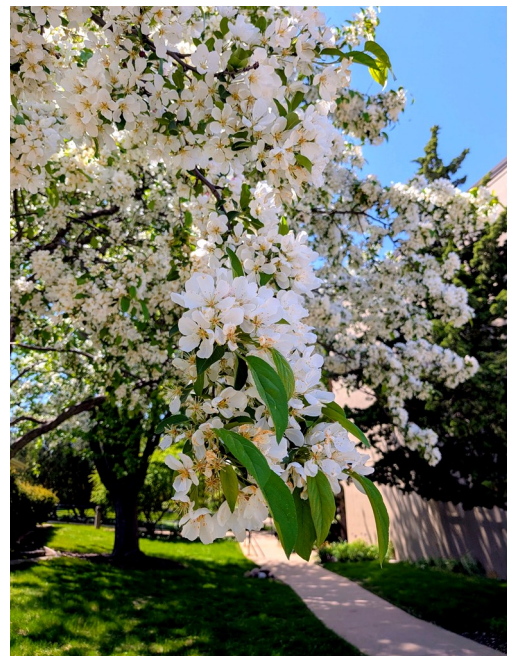
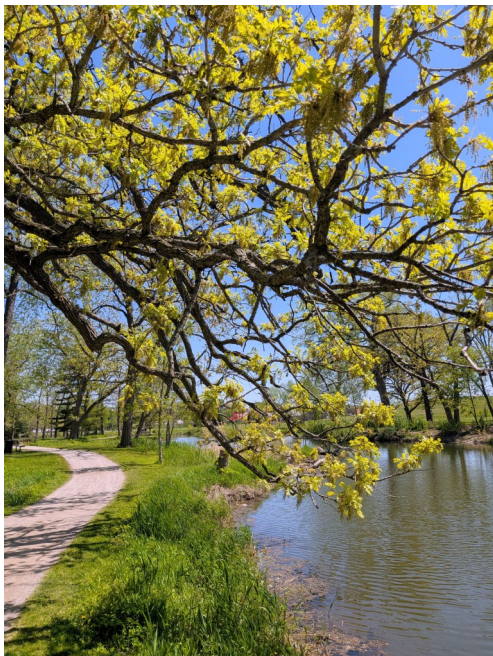
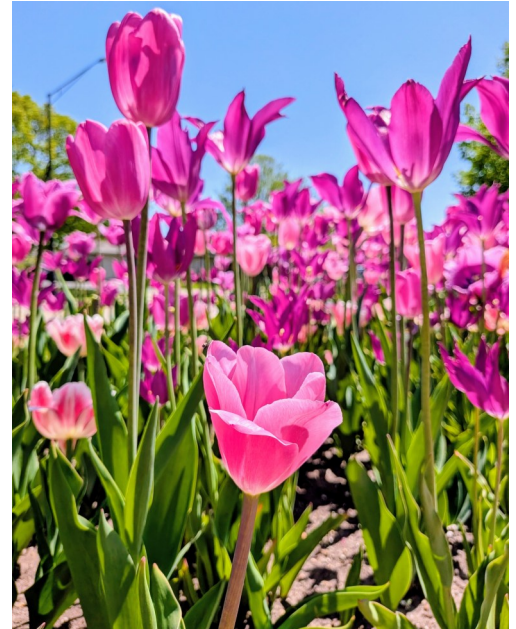


Eye on Evergreen

Conversations with your friends and neighbors

Vol. 5 No. 21 May/June 2026

Colors of Spring



SAFETY FIRST: TIPS TO AVOID SCAMS FROM TECH@HOME



Cyber threats are evolving rapidly and seniors continue to be one of the most heavily targeted groups for scams and fraud. Today's scams are more convincing than ever, often appearing as legitimate emails, phone calls, text messages, or even requests that seem to come from trusted companies, family members, or financial institutions.

Scammers use urgency, fear, and emotional manipulation to pressure people into acting quickly before they have time to think twice. Whether it's a fake invoice for a familiar subscription, a "grandchild in trouble" call, or a warning that an account has been compromised, these scams are designed to create panic and confusion.

Common Scams to Watch For:

- Fake invoices or billing notices requesting immediate payment
- Phone calls pretending to be Medicare, Social Security, Amazon, or a bank
- "Friend or family in need" scams asking for emergency money
- Text messages claiming suspicious account activity or package delivery issues
- Emails requesting passwords, banking information, or gift cards
- Tech support scams claiming a computer or device has a virus
- Romance and social media scams targeting emotional connection and trust

Helpful Safety Tips:

- Avoid providing personal or financial information over the phone or email
- Be cautious of urgent requests that demand immediate action
- Verify requests by calling a trusted number directly (do not rely on a phone number provided to you by a potential scammer)
- Do not click suspicious links or open unexpected attachments
- Talk to a trusted family member, staff member, or Tech@Home if something feels unusual
- Remember that legitimate companies will not demand payment through gift cards or wire transfers



The best defense against scams is awareness, caution, and taking a moment to pause before responding. Scammers rely on people reacting quickly. Slowing down and verifying information can make all the difference.

And one final reminder: if you receive a call from an unfamiliar person or business making urgent demands, and something feels uncertain or overwhelming, it's okay to hang up and get a second opinion from someone you trust before taking any action.

-James Peck, Resident Technology Support Analyst

What Are You Reading?

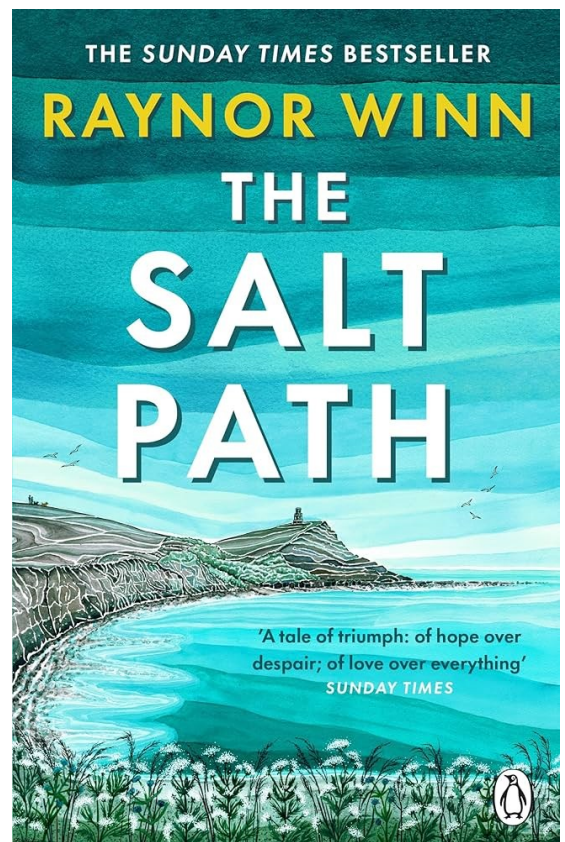
Jan Nash, Courtyard resident and chair of the Library Committee, wants to share a compelling memoir *The Salt Path*, Winn, Raynor. Penguin, New York (2018). She found it through an earlier positive book review, as she does most books she reads. It was a bestseller, was made into a 2024 movie and has two sequels.


The author, Raynor Winn and her husband Timothy (nicknamed Moth) have just lost their home in the Welsh countryside and their livelihood through an unfortunate business deal. Adding crisis to crisis, Moth has just been diagnosed with corticobasal degeneration (CBD), a neurodegenerative terminal illness. Their somewhat unconventional response to the situation is to embark on a 630 mile walk around England's southwest peninsula, called the "South West Coast Path" running next to the sea through the picturesque small towns and villages of Cornwall and Devon. They carry their belongings on their backs and sleep in a tent, experiencing hunger, exhaustion, violent storms, and effects of Moth's illness. Along the way, they meet a cast of unusual characters who enrich the story.

Jan said the descriptions of nature, especially of the sea, were vivid and powerful. The author makes nature another character. Against all hardships, the couple persevere in the walk, learn they can face their fears, and see Moth's symptoms improve. The couple believes the last is the result of increased physical activity and living in the natural world.

Around the time the movie came out, an investigative reporter from *The Observer* reported that part of Winn's sad and inspiring memoir was not true. Their financial hardship and home loss was caused by the need to repay money Raynor had embezzled from a trusting employer, not a bad financial deal. Their names are Sally and Tim Walker, not Raynor and Moth Winn. Despite the personal controversy, Jan feels the book is still worth reading.

-Alyson H.



Just for Fun: Can you find the "Eye" on Evergreen? In each issue of "Eye On Evergreen," an eye is hidden somewhere. Can you find it?  **Happy Hunting!**

A VIEW FROM THE VILLAGE

Lunch The 1890 Pub & Bistro 958 W 6th Ave, Oshkosh, WI 54902

On Thursday April 9th, the residents of 1140 Building and the Homes hosted a wonderful lunch at the 1890's Restaurant in Oshkosh. I heard many of them saying, "I've never been here. This is really nice." Close to 30 people had signed up for this outing, so the restaurant was filled with Villagers. There seemed to be a real interest in dining there, because before the hosts had arrived, a whole table of 8 were already seated and were discussing who had been there before and what was good. When the hosts arrived they hardly got a "Hi" because the table of 8 were totally concentrated on each other and the menu. That showed me that this was a new experience for some and that they were excited to be there.



Vicki Moss and Sharon Schatz

All 30 people ordered off of the menu which sometimes takes longer to be served. We sometimes limit choices to 3-4 menu items but didn't this time. But this 1890 crew was professional and very well organized. We were able to order soon after arriving and our meals came out in record time. The menu was varied and offered many choices. There were several types of burgers such as the Pimento and the Irishman, vintage sandwiches such as the Kentucky Hot Brown, wraps such as The Big Tony and the Chopped Italian. I had the Hot Chicken Wrap which was a bit hot but not too hot and was delicious. Portions were generous and prices were in-line with other area restaurants. Everyone seemed to be very pleased and left with a smile, a full stomach and appeared happy to have found a new place to enjoy a good meal.

-Vicki M.



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A VIEW FROM THE VILLAGE cont.

Dining at Mr Brews Taphouse

On Tuesday May 5th the Village monthly outing, hosted by the 1000 Building residents, was held at Mr Brews Taphouse which is just across Oshkosh Avenue. It is close enough to walk from Evergreen but with the chilly air and the brisk wind, most everyone decided to drive.

Twenty-eight hungry people waited patiently to order while keeping up conversation with neighbors. That is something nice about the outings, neighbors connecting with others, as well as meeting and conversing with new residents.

This is the second time that the Village outing was held at Mr. Brews so many residents were already familiar with the menu. Many ordered their crispy chicken sandwich, a favorite among residents, but several others preferred an old fashioned burger. Nonetheless, a good time was had by all, and service went quite smoothly even though only one server was appointed to our group. Another very successful Village get-together.



-Vicki M.



The Hosts, Building 1000

Ralph Nussbaumer, Beth Nussbaumer, Joan Anthony, Mary Weddig, and Rachel Benton



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COLLECTIONS & TREASURES

Laura Deming and Jack Stubbs, Evergreen Homes residents, have loaned an interesting mix of textiles, Belleek porcelain and celadon glazed ceramics for the May/June Isom Lounge Display Cabinet exhibit.

Belleek is Ireland's oldest fine porcelain manufacturer. Its plant in County Fermanagh Northern Ireland creates useful and decorative items famous worldwide for their distinctive iridescent finish and intricate, hand-painted details. Jack spent a high school year abroad in Enniskillen N.I. and acquired the pieces shown.



Celadon pottery originated in China. The application of an iron-rich glaze, fired at precise high-temperature and reduction, creates the appearance and color range of jade, revered in China as a sacred stone. The process creates all shades of sea-green and the object becomes semi-translucent, often with a crackled surface.

Laura is not sure all four of the celadon-colored items she and Jack own are true celadon. A gift from friends purchased in Korea most likely is the real thing. The others may be but are still examples of the sea-green color produced by the process. Real or not, they are nevertheless pleasing to the eye and convey the serenity for which celadon is known.

The textiles on display are all bibs, a/k/a clothing protectors, handsewn by Laura. Before her 2020 retirement, Laura was a professional musician, a cellist with the Lyric Opera of Chicago orchestra. She and Jack lived in downtown Chicago, a five minute walk from the Lyric Opera. She dressed in orchestra member black at home, taking care of finishing touches like brushing her teeth at work. After one too many toothpaste splashes dotted the black outfit, she went looking for a "lobster bib" to copy.



She easily found the product and made a pattern. Laura's creativity kicked in on the fabric variations she chose. An elegant metallic gold on black pattern with toy jacks on one side was her whimsical choice for husband Jack. She surprised an orchestra colleague who was also a scientist – one side shows trombones, and the other side magnified bacteria as seen through a microscope. Her late good friend and former Evergreen resident Gladys Veidemanis wanted cats – and was obliged. Her sources for fabrics went from the remnants bin at fabric stores to upscale prints by the artist Charley Harper, sold in small quantities online.



Laura and Jack enjoy regular Friday night dinners with a group of friends in the Trellis Room. Once they saw Jack's bib, the custom orders flowed. She even made a "tuxedo" front bib for Richard Eiden to wear to a gala. The whole thing has been a lot of fun. And Laura's own bib? It features the Muppets.

-Alyson H.

Campus Notes

Bloom and High Water

Slowly, but surely, nature recovered from the setback brought about by the unprecedented snowfall of mid-March. Soon the first purple crocuses popped up in the Oak Savannah, followed by delicate Virginia Bluebells, and clusters of narcissus and golden daffodils, evoking William Wordsworth's delightful poem "I Wandered Lonely as a Cloud": *When all at once I saw a crowd, a host of golden daffodils, beside the lake, beneath the trees, fluttering and dancing in the breeze.*

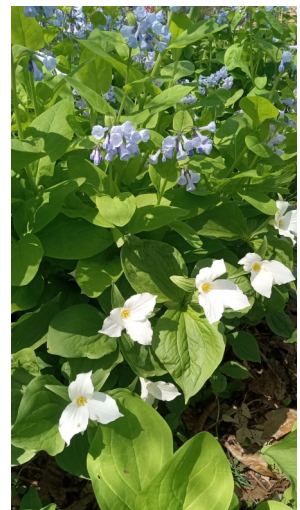
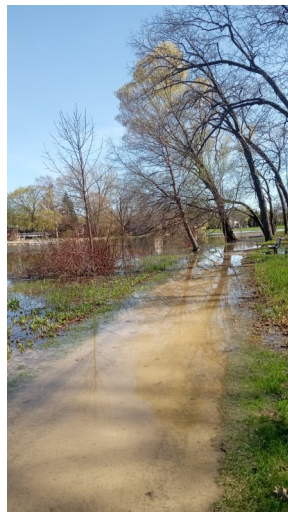
Meanwhile the vegetation near buildings and in Evergreen's courtyards had progressed even further, showing a colorful display of anemone, scilla, hyacinth, and other early bloom. Yet it is particularly the large variety of beautiful tulips on campus that draw the viewer's attention. These tulips, which are gracing Evergreen's Spring gardens every year are funded by a legacy of a previous resident – a thoughtful gift for us to enjoy.

Progressing into May, greening and blooming on campus has been increasing daily. Trees are budding out in a palette of pastels from soft greens, golden yellows, and brownish reds, ferns are unfolding, and crab apple trees display their pink and white blossoms. Avid gardeners spend time in the box garden, cleaning out weeds, and seeding early crops, such as peas and radishes. Bird activity along the river has increased, as mallards, wood ducks, and geese are seeking out nesting spots, while a variety of returning songbirds are visiting our feeders. A pair of Egrets and a Great Blue Heron have found a summer home along Sawyer Creek.

Meanwhile heavy rain, drenching Eastern Wisconsin in mid-April, caused severe problems for our aquatic birds. As the water kept rising, their customary nesting spots along Sawyer Creek were flooded, resulting in the loss of newly laid eggs. Simultaneously, the water masses moving south on the Wolf River wrought havoc among the communities along its course and created an alarming backup in the Fox River system. When the deluge reached Sawyer Creek, its water began spilling over into the Oak Savannah and low-lying parking lots. The outer trail through the woods stayed flooded for several days. According to the National Weather Service, this was the highest water level our area experienced within the last 60 years.

Now the high waters are slowly receding, containing the river within its bounds. The trails through the woods are dry again, and the deep puddles among the trees are disappearing. And as the oaks and hickory trees are leafing out, the clusters of golden daffodils are fading. Summer is on the way.

-Barbara B.



The Green Lake Festival of Music



Many of you at Evergreen are familiar with the Green Lake Festival of Music, and those who aren't will soon be if you read this article. In 1979, several influential community leaders from Ripon and surrounding communities founded the Green Lake Music Festival. The campaign was led by Douglas Morris, the Ripon College choral director, and since no other area organization was offering a summer full of chamber music at that time, the group felt that they could offer something that was both important and unique to the community. Thus, the music festival was launched.

Evergreen has a history with the Festival. Sylvia Richards, Courtyard resident, was an early guiding member of the Festival. Not only a benefactor, she sang in the summer choral festival for many years, offering her talent and support. A second Evergreen resident, Laura Deming (Evergreen Homes) not only was a participating performer, but was the Festival Director from 2014-2019. In addition to those shown below, other Evergreen residents who performed include, Geri and Jim Grine, Carol Niendorf, John Roesch, Gladys Veidemanis, and Jack Stubbs. Many other Evergreen residents have supported the Festival by their attendance at concerts and financial donations.

The Green Lake Festival began by offering a choral workshop every summer beginning in 1982. The first conductor was the world-renowned musician, Sir David Willcocks, conductor of the Royal College of Music. This successful relationship lasted for 20 years. The workshop is currently a four-day institute open to talented high school and adult singers, culminating in a final performance with orchestra.

In 1999, Executive Director Jeanette Kreston founded the Chamber Music Workshop. It is an intensive high-quality experience for string students ages 18 and above. The participants play in small ensembles with internationally renowned faculty as well as provide free outreach events for the general public, senior centers, libraries and service groups. There are also more music activities provided by the Green Lake Festival (See website, greenlakefestival.org).

In 2017 the Festival's Board of Directors decided to make all concerts free, augmented by free-will offerings and other means. This change has been very successful as that decision increased attendance at the concerts as well as increasing monetary donations.



Back: George Coghill, Dean and Jean Sanderman, Dellora Vogt, Verna Funcke, Mary Weddig, Paula Steinert (Director of Evergreen Singers)

Front: Cecelia Roesch, Betty Paterson, Sylvia Richards

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The festival has also achieved international recognition through eight concert tours by the Chamber Choir to Poland, England, Wales, Scotland, Italy, Austria, Hungary, the Czech Republic, and Canada's Maritime Provinces.

This year the festival is welcoming a new Executive/Artistic Director, Russell Rolen, an acclaimed cellist and chamber musician. He will be replacing Dr. Sam Handley, who held this position from 2020 to the present. Dr. Rolen comes from Evanston, Illinois, where he lives with wife Sara and two young sons. Dr. Rolen's work has been praised by the *New York Times* as having ...a supreme technical command. He has earned three GRAMMY nominations, commissioned over 85 works and is known for a commitment to new music. We are extremely glad to welcome him to Wisconsin.



Executive/Artistic Directors of GLFM

Left to Right: Sam Handley, 2020-present;
Laura Deming, 2014-2019; Maria Dietrich, Interim 2019-2020;
Jeannette Kreston, 1997-2011; Russell Rolen, 2026-Present

There is much more to say and learn about the Green Lake Music Festival, as its history is long and very impressive.

What does the Green Lake Festival do for the community and especially Evergreen? According to Laura Deming, it does three things.

It builds community.

It fosters excellence.

It provides a mixture of educational and performance opportunity.

Various Festival groups will be performing four concerts here at Evergreen this summer, all at three o'clock pm in the Sitter W&PAC.

GLFM at Evergreen Summer 2026

June 8 V3NTO Brass Trio

June 24 Avanti Piano Trio

July 10 Gaudete Brass Quintet

July 14 Jonathan Mamora, Mini Concert, Piano Residency

Other concerts are being held in various locations in the greater Fox Valley area. (See the Flyer at the Evergreen Mailboxes counter for more information).

Beyond the Gardenside: Meet Culinary Services!

The Restaurants

When we hear “Culinary Services”, most of us think of Evergreen’s restaurant options for residents in Independent Living, The Gardenside dining room and Pub 67. Their seasonally changing menus, plus weekly and daily specials, present diners with a wide variety of hot and cold meal choices. Creekview Café, just past the Aquatic Center at Door 4, features freshly made breakfast and lunch items and a “grab and go” case. These Evergreen restaurants serve residents, their invited guests, employees, volunteers and are open to the public.

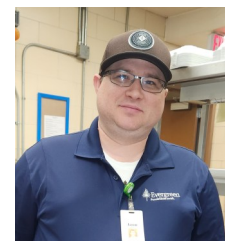
Who’s Who: People Behind the Food

Evergreen Culinary Services has 55 employees, roughly one-third full-time. Culinary Services Manager Jason Knoll is responsible for the whole department. He sees his role as making sure Culinary Services employees have what they need in the kitchen to do their jobs and the supplies and training they need to succeed. Jason also serves as Executive Chef.

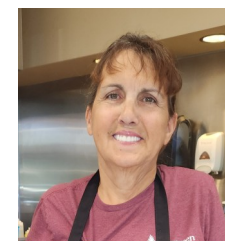
“Back of the house” staff includes Sous-Chefs Sean Fitzpatrick and Randy Beese; Lead Cooks Neo Ashley and Luis Arguello; additional cooks, bakers, dishwashers and dietary aides. The last help deliver food to the Households, Assisted Living and ShareHaven, adding cold items as needed.

“Front of the house” lead is Marisa Jensen who oversees the servers and bartenders.

Creekview Café is run by Kathy Sternhagen. She plans her own menus weekly, prepares soups and other café specials, and creates a welcoming informal space for residents and staff alike. Kathy has the most infectious laugh at Evergreen.



Jason Knoll



Kathy Sternhagen

About Menus and the Food

Menus are the product of collaboration among Jason and the sous-chefs. Ideas from other cooks are welcome. Resident feedback plays a role, too. Jason gave the example of an item removed from a seasonal menu being restored on the next menu after resident feedback. He would like to re-establish the resident input sessions held last year while new menus were in development. They resulted in menu changes responsive to concerns, e.g. expanded entree protein choices to more poultry, fish/seafood and vegetarian options.



Jason makes food purchase decisions. The major vendor is Gordon Food Services, but he uses small specialty vendors for produce, dairy and small quantity items.

Most food is prepared from scratch or what Jason calls “speed scratch” – for example, using a prepared marinara sauce rather than making it from scratch for a pasta dish. All soups are from scratch, made fresh daily. Seasoning can be a hot button for consumers. Jason said the cooks are mindful of salt use, and use kosher salt, which is lower sodium, sparingly. He

encouraged diners to communicate with their server and ask that, e.g., no extra seasoning be used on their meal to address seasoning concerns up front.

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Considerable effort is devoted to ensuring consistency so that a dish ordered once tastes the same when reordered. The chefs prepare “spec sheets” for the line cooks for each dish with a picture of the prepared dish and simple preparation instructions in “bullet point” format. The full recipe is available for reference if needed.

The restaurants, while the most visible Culinary Service to many residents, are not its only role.



Catering

Catering is a significant source of work for the Culinary Services team. They provide food for Evergreen’s many special events like Supper with the Chef, the Summer Picnic, and the recent Tea Party. They also provide beverages, cookies and snacks for meetings and other gatherings. Culinary Services also caters everything from light refreshments to full meals with bar service for funerals, memorials, birthdays, family reunions, club and church groups, book clubs, class reunions, and more.



Kevin Voss

Culinary Services Manager Jason Knoll credited Storekeeper Kevin Voss, a 27-year employee, with being the “glue that keeps the kitchen running” for Catering as well as Culinary Services’ general operation. He checks in food deliveries, keeps track of inventories, makes sure that both fresh and dried foods are safely stored, organizes storage areas so items can be easily found by kitchen personnel, stocks all kitchens in Creekview Health Center, ShareHaven and Assisted Living units as well as main kitchen. He also coordinates the outgoing carts and supplies for meetings etc.

Meals for Creekview Health Center and Rehab; Assisted Living; ShareHaven

Culinary Services also plans, prepares and delivers three meals a day for residents of Creekview Health Center and Rehab Households, Garden Heights and Manor View Assisted Living and ShareHaven memory care. The Dietary staff – made up of Joan Hayden, Registered Dietitian; Emma Tessmer, Diet and Nutrition Coordinator; and Heidi Weinberger, Diet Clerk – works in this area, monitoring resident weights, managing menus, etc. The Dietician reviews resident charts weekly, checks compliance with physician orders and may recommend changes.

Even residents who rarely dine in the restaurants benefit from the hard work of Culinary Services - think about those Evergreen cookies at meetings! Share compliments freely and complaints respectfully. We all appreciate the amenities Culinary Services provide.



The Last Word from Chef Jason

Asked if there was anything else he’d like residents to know about Culinary Services, Jason said they currently have a really good team. They take a lot of pride in their work, give it their all, and take the time needed to get it right.

-Alyson H.

Home Cookin' at Evergreen!

After a damp, chilly, windy Spring; the sunshine and warmth of Summer has finally arrived. It is time for those bright red, juicy, sweet little berries we have all wanted to arrive—strawberries.

When I was a youth, I joined the 4H program in my home county—Langlade, Wisconsin. I participated in sewing, square dancing, and even showed my Holstein heifer, Mabel. However, my favorite activity was cooking/baking.

Our 4H leader, Mrs. Malzahn, patiently guided this small group of 10 year old girls through the methodical steps of preparing simple recipes—identifying ingredients, measuring and mixing, setting the oven temperature and timer. The following was one of the recipes we prepared in June. It remains one of my favorites—which I still prepare, at least once, at this time of year.

-Pat B.



Strawberry Glaze Pie

Ingredients:

9" pie crust
3/4 cup sugar
3 1/2 tablespoons cornstarch
Pinch of salt

Servings 6-8

1 cup crushed fresh strawberries
3/4 cup water
Enough additional strawberries (halved) to line bottom of baked pie crust

Directions:

- Prick bottom of pie crust and bake according to crust instructions. Set aside to cool.
- Combine sugar, cornstarch, and salt in medium saucepan.
- Add crushed berries and water to sugar mixture.
- Cook until the mixture thickens and sauce is glossy and translucent. Set aside to cool slightly.
- Line the bottom of the baked pie crust with halved strawberries.
- Pour cool strawberry glaze over top of halved strawberries.
- Serve at room temperature. Top with whipped cream before serving.

