



246 North Main Street
South Hadley, MA 01075

Loomis Life

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Hopping into Spring with Renewal and Hope

There's just something about having a sixty degree day or two in the middle of March. The warm sunshine and melted snow remind us that a cold winter has come and gone, and warmer days, greener grass, and spring are on the way. The birds start their return from down South, the clocks move ahead to give us more daylight later in the afternoons, and the trees begin to bud with new blooms.

The rejuvenation of a new beginning is palpable. An end in sight is bringing about positive changes to The Loomis Communities.

At all three communities, residents and team members have received their Pfizer COVID-19 vaccination. Clinics were in full operation January through February. The increased vaccination rate is allowing us to move forward by reopening dining rooms in March! Vaccinated residents from multiple households will be able to once again sit and dine together under the new regulations. Guest restrictions will also adjust, allowing for additional visitors with eased restrictions in all three communities. The process has been complex and daunting; however, we are now enjoying the benefits of being proactive in our approach.

"We were so blessed to be able to provide this vaccine for the residents and team members who otherwise might be waiting until the summer months. Team members have done the hard work up front. They've been there for residents through this whole pandemic." - Margaret Manton, President and CEO of The Loomis Communities



Loomis Lakeside at Reeds Landing resident Maggie Horn receives her vaccine.

Spring's renewal can also be found in the resident gardens as they prepare for another year of growth. In the case of Loomis Village, three new bee hives will produce over one hundred pounds of honey by summer's end. As plots are



Charlotte Schechter and fellow residents tend the Loomis Village community garden.

assigned, a plethora of vegetables and plants--from berries to corn and herbs to flowers--begin their journey with the help of resident committees. Is taking an active role on community grounds somewhere you envision yourself?

sustainability efforts not only allow The Loomis Communities to support local farms and businesses, but also ensure that our restaurants are receiving only the freshest produce and vegetables straight from the source.

The Loomis Communities strive to use locally-sourced ingredients for a more sustainable, nutritious culinary experience. With so much honey being harvested from our own hives much of it ends up in the hands of our chefs. They incorporate this golden goodness into dressings, desserts, and main courses throughout the summer and fall months; furthermore, nearly half of all produce and dairy used in our dining program comes from local farms within fifty miles of the communities. These

And we wouldn't have it any other way.

Local Experts Share Their Spring Gardening Tips

Is sustainability important to you too? Then we invite you to learn with us how to keep your gardens healthy while composting and using other agricultural practices. The Loomis Communities recently welcomed some experts to engage our residents in creative approaches for their own gardening. To experience these insights, tips, and tricks as well, we invite you to [click here](#) to watch the event in its entirety.

A wonderful host located in the Pioneer Valley, CISA (Communities Involved in Sustaining Agriculture), provided thoughtful information on revving up our gardens, while keeping them environmentally friendly. Their website is akin to a mini gardening encyclopedia and can be found [here](#).



Seth Carey from Carey's Flowers in South Hadley demonstrates ways to utilize bulb plants.

Seth Carey of Carey's Flowers also joined us for this interesting event. If you're looking to start a small planting this spring and then advance it into the next year, be sure to check out his clever strategy: Small tabletop centerpieces this spring utilizing bulb-type flowers can then move to the ground for next spring's garden. The bulbs will continue to grow for years to come, infusing your landscape with explosions of color.

Using organic methods for installation and maintenance is vital not only to your gardens, but to ours as well. The Loomis Communities provide a safe haven for pollinators. In return, they grace us with the delicious honey enjoyed by residents and team members.

An important event takeaway? Certain pesticides and herbicides are lethal to pollinators, so check if uncertain with CISA, your local nursery or garden club, or even a bee keeping association. They will be able to give you the knowledge to keep your gardens blooming while protecting our pollinators.

Community Group Spotlight: Building and Grounds Committee

Has this issue of *Loomis Life* gotten you thinking about gardening and cultivating your own landscape? Then the Building and Grounds Committee at Loomis might be a place for you to bloom!

This committee is meeting virtually as of now, but regardless of where the meetings are held, residents of The Loomis Communities work alongside the facilities directors, and Mountain View Landscaping.



The committee covers a wide range of topics from the water locations at the communities, to the hiking trails and gardens that dot the campuses up and down.

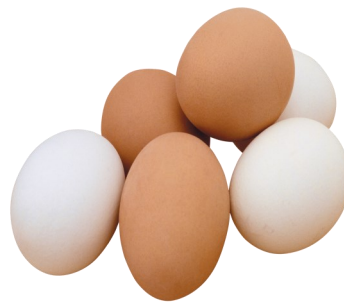
It's resident input and discussion that gives the landscaping team their direction.

The committee's time and dedication play a significant role in making our grounds as stunning as they are.

Loomis Communities by the Numbers

Much goes into feeding three communities of residents and team members. Let's take Loomis Lakeside at Reeds Landing for example. In 2020, the community used:

- 1,130 pounds of cod
- 1,300 pounds of cheddar cheese
- 1,400 pounds of salmon
- 1,416 pounds of potatoes (just for homemade chips)
- 3,782 hamburgers
- 8,820 pasteurized shelled eggs, and 8,390 pounds of liquid eggs
- 8,832 pounds of chicken
- 13,175 pickle spears



With figures like these, composting is an important aspect of our operation. Our commitment to sustainability and support of local farmers allows us to serve a diverse menu filled with healthy and fun creations that delight the senses.