

February 2010

54 Parkway Avenue, Markham, Ontario L3P 2G4 905-294-2233

Enabling residents to find meaning and joy in life, in a caring Christian environment



*"It's not being in love
that makes me
happy...It's being in
love with YOU that
makes me happy!"*



Inside this issue:

Introduction	Pg. 1
Poem of the Month	Pg. 1
Chaplain's Corner	Pg. 2
Family Reminder	Pg. 2
Programs & Events	Pg. 3
Management Team	Pg. 4
Recipe/Verse Of the Month	Pg. 4

Welcome February

There is a lot to look forward to this month. Be sure to check out page three for all the upcoming programs and special events. On page four you will find a delicious cheesecake recipe that will be a perfect Valentine's Day dessert...or for any day that needs to satisfy a sweet tooth!



Furniture Storage

Markhaven has been storing pieces of furniture such as desks, TV's, chairs and dressers in our basement storage room for quite some time that do belong to our residents. These furniture items had to be removed from a few of our resident's rooms due to health and safety concerns. Family members and or POA'S were contacted by Markhaven Inc at that time.

Please note that we must have these furniture items picked up by Tuesday, February 23, 2010 as we are in desperate need of storage area. All items not claimed or picked up by this date will be donated to charity by Markhaven Inc.

Thank you for your assistance!

Office Hours – Regular

The office will be open:
8am - 5pm -- Monday to Friday

Poem of the Month

Valentine's Day

Valentine's Day is for honoring love;
To show those we love we care.
Red hearts with tender sentiments
We send, our love to share.
So on Valentine's Day we're reminded
Of our very first Christian goal:
To love the Lord with all our heart
And all our mind and soul.
To love our neighbor as ourselves
We are also told to do,
So let's live our love by the Bible;
It's God's word, flawless and true.
If we give this Christian Valentine first,
We'll never run out of love,
For infinite love will come to us
From God in heaven above.

J.F.





Chaplain's Corner



CHAPLAIN'S CORNER - ENJOYING GOD: PART 6

Our confidence in God grows as we get to know him better and understand how good he really is. Getting to know God is like getting to know a friend. You have to take the time to hang out together. As you spend time together, you appreciate each other more and enjoy rich fellowship. As we spend time more with God, we come to enjoy him more and appreciate how much he cares for us.

Over the years, I've discovered that I can come to God just as I am. I never have to get holy in advance. I can be real with God and tell him exactly how I feel and what is going on inside—something like David in the Psalms. I've found how important it is to get rid of anything blocking my relationship with God. I can be totally honest and confess anything and he shows me immediate grace and forgiveness. I love that about God! I'm learning to just sit silently in God's presence—for a few minutes at a time. I'm doing this because I want to hear God speak to me. And you know what happens? Often I receive a thought or idea that I believe does come from God. But sometimes I don't receive anything except a peace that Jesus loves me and that I am very precious to him.

This kind of praying is relational prayer. We are spending more time listening to God rather than just coming to him with our shopping list. It's like with friends—there's a time to speak and a time to listen. If we talked all the time, think how boring our friends would feel. Listening is a wonderful way to be kind to our friends and show how much we care about them. We are keenly interested in what's happening in their lives!

As we get to know and enjoy God more, we find it a joy/relief to trust him for our welfare! We know that nothing in this life is secure. We have something today and it is gone tomorrow. God alone is eternal. God alone is our security. So if our trust is truly in God, do we really have anything to worry about? Everything is in His hands—our family, our finances, our future.

Friends, I invite you to come to your heavenly Father. Let Him *shield you with his wings*, as it says in Psalm 91. Let Him take care of you. Bring Him all your worries and anxieties and concerns. Trust Him to work out what to you is impossible. He is worthy of all your trust and confidence. He will guard all that you have. And you will discover that trusting Him opens the door to enjoying Him.

Dr. Floyd Grunau—Chaplain
905.294.2233 ext 3404

Resident Accommodation

To all family members and POAs:

Just a reminder that the Resident Accommodation Tax Summary for 2009 will be mailed out on or before Thursday February 28th, 2010.





Program Department



Entertainment

We will be having three different entertainers coming to perform for us in the Neely Auditorium at 2:30 p.m. Here is the schedule for this month:

- Friday February 5th, 2010 - Friend's Band
- Friday February 12th, 2010 - Greg Burke
- Monday February 22nd, 2010 - Helen Stewart

Family and friends are always welcome to join their loved ones!

Resident Advisory Meeting

The resident advisory meeting will be held on **Wednesday February 17th, 2010** at 10:45 a.m. in the Neely Auditorium. If there are any residents that have any questions or concerns about the home eg. meals, activities etc. then this is the time to bring up their concerns. All residents encouraged to participate.



ClipartSpace.com

Birthday Party!

The monthly birthday party will be held on **Wednesday February 3rd, 2010** at 2:30 p.m. in the Neely Auditorium. Cake and refreshments will be served. Family and friends are encouraged to join the residents for this event.

Reading Program

The residents always look forward to their monthly reading and visit from the Greenborough Students. This month's program will be held on **Thursday February 25th, 2010** at 10:30 a.m. in the Neely Auditorium.

Silvert's Clothing

Silvert's Clothing will be holding a sale on **Wednesday February 24th, 2010** in the Neely Auditorium from 10:00 a.m. - 3:00 p.m. They will be offering 20%-70% off on most items including adaptive clothing and footwear. If you would like your loved one to purchase from this sale please fill out the consent form that has been mailed, or come to the home to assist your family member on this day.

Management Team

Executive Director: Basil Tambakis	ext.3301
Director of Care: Karrie Brandt	ext. 3303
Clinical Nurse Mgr: Louise Alvarez	ext 3302
Director of Business Services: Laura Burns	ext. 3304
Director of Program Services: Hazel Moore	ext. 3309
Chaplain: Floyd Grunau	ext. 3404
Environmental/Laundry: Jun Concha	ext. 3305
Food Services: Daisy Lin	ext. 3307
Resident & Volunteer Services: Brenda Wilson	ext. 3308
Admin Assistant: Robin Drake	ext. 3333

Verse of the Month

***These things I
command you,
that you love
one another.***

John 15:17



Recipe of the Month

White Chocolate Raspberry Cheesecake

INGREDIENTS

- 1 cup chocolate cookie crumbs
- 3 tablespoons white sugar
- 1/4 cup butter, melted
- 1 (10 ounce) package frozen raspberries
- 2 tablespoons white sugar
- 2 teaspoons cornstarch
- 1/2 cup water
- 2 cups white chocolate chips
- 1/2 cup half-and-half cream
- 3 (8 ounce) packages cream cheese, softened
- 1/2 cup white sugar
- 3 eggs
- 1 teaspoon vanilla extract

DIRECTIONS

In a medium bowl, mix together cookie crumbs, 3 tablespoons sugar, and melted butter. Press mixture into the bottom of a 9 inch spring form pan.

In a saucepan, combine raspberries, 2 tablespoons sugar, cornstarch, and water. Bring to boil, and continue boiling 5 minutes, or until sauce is thick. Strain sauce through a mesh strainer to remove seeds.

Preheat oven to 325 degrees F (165 degrees C). In a metal bowl over a pan of simmering water, melt white chocolate chips with half-and-half, stirring occasionally until smooth.

In a large bowl, mix together cream cheese and 1/2 cup sugar until smooth. Beat in eggs one at a time. Blend in vanilla and melted white chocolate. Pour half of batter over crust. Spoon 3 tablespoons raspberry sauce over batter. Pour remaining cheesecake batter into pan, and again spoon 3 tablespoons raspberry sauce over the top. Swirl batter with the tip of a knife to create a marbled effect.

Bake for 55 to 60 minutes, or until filling is set. Cool, cover with plastic wrap, and refrigerate for 8 hours before removing from pan. Serve with remaining raspberry sauce.