

December 2011

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

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



Merry Christmas!

Dec. 25th, 2011



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Clothing Reminder

Some of our residents will be receiving new clothing items for Christmas. Please ensure all items are labeled with the resident's name and room number on it prior to giving. You may bring the new items to our front office for labeling by Dec.12, 2011. You may also prefer to order the free labels and apply them yourself, however as a reminder the labels must be put on the garments with a very hot iron.

Holiday Hours

Just a reminder to anyone that is looking to speak with someone in our main office:

The office will be closed December 23 - 26th and will re-open with regular hours on December 27th, 2011.

Happy Holidays!

Library Reminder

Borrowing a book from the library:

If you borrow a book from the Markhaven library please return the book within 2 weeks so that it is available for others to enjoy.

Thank you for your co-operation.

Office Hours – Regular

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

Parking

Space for parking has always been a challenge for family, staff and visitors of Markhaven residents. Even with the reconstruction we were only able to add a few additional spaces.

We need to remind family, staff and visitors that parking is available on Parkway Ave. and the side streets in legally designated areas so watch carefully the town signage to be sure you are legally parked.

The St. Joseph School is a busy area with school buses and family pickup of children throughout the day. It can be very busy with lots of cars parking on the street and in the school parking areas.

The school has asked that we remind visitors that the **school is private property and is for school related visitors and business only.**

We thank everyone for your co-operation.

December



Chaplain's Corner



WHERE IS A GOD OF MEANING IN A WORLD OF CHAOS? Part 18

THE SURPRISING CHARACTER OF GOD'S WISDOM (The All Wise God)

In James 3:17-18, the writer continues to describe the character of God's wisdom.

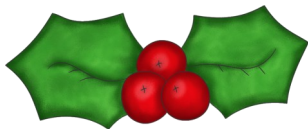
(5) God's wisdom is *full of mercy and good deeds*. God cares for people. He shows mercy even when it is our fault. He reaches out in love to the poor and less fortunate and to those who cannot help themselves. And he wants us to do the same. One day in Kenya a woman approached a lady missionary in the marketplace: *Please give me some food. My children and blind husband are dying of hunger*. Joyce was moved in her spirit and went to the woman's village with a bag of corn, beans, milk solids and a big can of soup. She offered to take Mulu, her husband, to a Christian doctor. He had cataract surgery. He returned home and excitedly looked at his children, some whom he saw now for the very first time! He got a job and was able to support his family. Imagine the joy in that family all because of the compassion and quick action of one person!

Friends, that's an example of what it means to show mercy and do good deeds. It is being willing to be a conduit for God's love when he moves our hearts to respond to needy people he sends across our path.

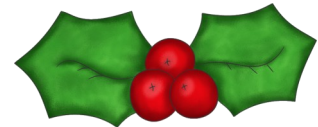
(6) God's wisdom *shows no partiality*. God does not play favourites. He extends his love and goodness to every person and gives them an opportunity to respond. The story is told of the Duke of Wellington kneeling at the altar to receive Communion. A poor old man came up and knelt close by him. Someone tapped the man on his shoulder and suggested he move away from the Duke or get up and wait. But the Duke took hold of the old man's hand and said, *Do not move. We are all equal here*. God's wisdom shows no partiality.

(7) God's wisdom is *sincere*. There is no taint of hypocrisy or deception or putting on a front. People with God's wisdom are refreshing to talk to. What you see is what you get. The mark of wise people is learning to simply be themselves.

Dr. Floyd Grunau—Chaplain
905.294.2233 ext 3404



Family Council



WHO AND WHAT?

The Markhaven Family Council is made up of the residents' families and friends. It serves as a support group and as a liaison between the residents, families, friends, staff and management. The role of the Family Council is Support, Advocacy, Education and Problem-Solving.

The Markhaven Family Council meets several times a year for mutual support and to discuss topics of interest.

The Markhaven Council is attempting to build a data base of email addresses for all family members and interested friends of Markhaven residents.

Please send contact information to mwcalver@gmail.com.
We welcome suggestions of topics for future meetings.

Marg. Calver and Maria Florosz



Program Department



Birthday Party

Come join us in the Neely Auditorium to celebrate all our December birthdays! It will be held on Wednesday December 7th, 2011 at 2:30 p.m. We will be having musical entertainment provided by Helen Stewart. Family and friends are always welcome to accompany their loved one on this special day. Cake and light refreshments will be served.

Choir Performance

Sir Wilfred Laurier P.S. students will be joining us on Tuesday December 13th, 2011 at 10:00 a.m. in the Neely Auditorium. It will be their choir group performing some Christmas music for the residents to enjoy.

New Years Eve Party

Come celebrate the new year with the program department as we sing some songs together and enjoy some holiday treats and refreshments. The New Years Eve Social will be held on Friday December 30th, 2011 at 2:00 p.m. Family and friends are welcome!

Merry Christmas!

Resident Christmas Social

The program department will be holding the Resident Christmas Social on Friday December 9th, 2011 at 2:00 p.m. in the Neely Auditorium. We are pleased to announce that entertainment will be provided by one of our residents' favourite groups, Paper Moon, featuring Tony & Zoey. Christmas treats and light refreshments will be provided. Family and friends are more than welcome to join us this afternoon.

Flora Lim

Flora Lim is a talented flute player. She will be performing on Monday December 19th, 2011 at 2:30 p.m. in the Neely Auditorium. Everyone is invited to come watch and listen as Flora plays some beautiful Christmas pieces. Refreshments to be served after the show.



Management Team

Executive Director:

Noreen Kallai ext. 3301

Director of Care:

Della White ext. 3303

Clinical Nurse Mgr:

Louise Alvarez ext. 3302

Director of Administration:

Laura Burns ext. 3304

Director of Program Services:

Hazel Moore ext. 3309

Chaplain:

Floyd Grunau ext. 3404

Environmental/Laundry:

Tom Harrison ext. 3305

Food Services:

Arjun Sathyaseelan ext. 3307

Resident & Volunteer Services:

Brenda Wilson ext. 3308

Admin Assistant:

Robin Drake ext. 3333

Recipe of the Month

Candy Cane Cake

1. Preheat oven to 325°. Sift together flour and 3/4 cup sugar. Sift again and set aside.
2. In a large bowl or standing mixer, beat egg whites until foamy. Add cream of tartar and salt. Beat until soft peaks form. Add 3/4 cup sugar and the vanilla and almond extracts. Continue beating until egg whites are firm but not dry.
3. Sift one-third of the flour-sugar mixture onto the egg whites and, with a rubber or silicone spatula, gently fold the mixture into the egg whites. Add remaining flour in two batches, folding gently after each addition. Turn batter into an ungreased 10-inch tube pan and bake until browned and firm to the touch, 50 to 60 minutes.
4. Invert cake (in pan) on a cooling rack for at least an hour. When completely cool, run a long, thin, sharp knife between cake and pan to loosen, and remove cake.
5. Put candy canes in a large sealable plastic bag. Crush them into small pieces with a meat pounder, rolling pin, or the bottom of a small frying pan. Sift crushed candy with a fine-mesh strainer and reserve candy dust for another use (see Notes). Set crushed candy aside.
6. In a large bowl, beat cream with remaining 1/4 cup granulated sugar until soft peaks form. Frost cake with whipped cream using a spatula to form swirls and peaks. Sprinkle frosted cake with crushed candy canes. (To get candy on the sides, hold your hand about 1 in. from the cake and gently toss crushed candy at the sides.) Serve immediately, using a serrated knife to cut slices.

Prep and Cook Time: 1 hour, 30 minutes. Notes: For a shortcut version, start with a store-bought angel food cake. The very fine candy "dust" left over from crushing the candy canes is delicious sprinkled on vanilla ice cream or stirred into hot cocoa. To maximize the dramatic look of this cake, add the crushed candy just before serving; the moisture from the whipped cream makes the peppermint begin to "melt" after half an hour.

