

April 2023

Hyde Park–Living Joy



Flushing Area Caregiver Support Group
Presented by: Alzheimer's Association
Greater Michigan Chapter

Location: Flushing Senior Center
106 Elm Str.
Flushing, MI 48433

When: Thursday April 4th at 2pm

Important Dates

April 1st

April fool's Day

April 5th

Matthew Packer
Living Joy 8am
Hyde Park Memory 9am
Hyde Park Assisted 10am

April 7th

Good Friday

April 8th

Easter Bunny visit!
Living Joy 10am
Hyde Park Assisted 10:30am
Hyde Park Memory 11am

April 9th

Easter Sunday

April 10th

Flushing United Methodist church
Worship Monday service 1pm Pastor JJ
Hyde Park Assisted

April 13th

Chaplin Val

April 22nd

Earth Day

April 27th

Chaplin Val



Find us on
Facebook

Living Joy Assisted Living
Hyde Park Assisted Living

Chaplain Thoughts

John 3:16: For God so loved the world that he gave his one and only Son, that whoever believes in him shall not perish but have eternal life.

We are beginning the time of Holy Week for most Christians starting April 2; the time from Palm Sunday through Easter. It is the time we re-live the events of Jesus going into Jerusalem with people celebrating his arrival, and then his arrest and trial, his death, and ultimately his resurrection. It is a week in which Jesus, through his words and actions, reminds us of God's great love for us and all creation. That God wants to be connected with us, in relationship with us now and always. That God saves not only our souls but our daily life as well.

Recently I spent some time with followers of Jesus who begin every worship with: "O God, come to my assistance; O Lord make haste to save me!" And yesterday a friend and I read Psalm 18 that is all about times of struggle and fighting, war and violence. Then in verses 16 through 19, that all changes as God brings his beloved out of all that chaos. My friend's version was the Message.

So, this week, as we head into Easter, I invite you to do the following. Simply read, several times each day, these words from Psalm 18. Listen to how God is speaking to you about you, your relationship with God, and how God desires to be present in your life.

Psalm 18: 16-19; The Message-

But me he (God) caught---reached all the way
from sky to sea; he pulled me out
Of that ocean of hate, that enemy chaos,
the void in which I was drowning.

They hit me when I was down,
but God stuck by me.

He stood me up on a wide-open field
I stood there saved---surprised to be loved!

May you experience God's love for you this month in new
and restoring ways.

Chaplain Karen

Resident Birthdays

Carl H. 28th



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!SEEKING!

We are always in need of crafting supplies, bingo prizes, nail care supplies. If you have any questions you may contact Nina at (810) 659-3000 or by email at nina.coleman@baruchsls.org

We are always looking for volunteers at each of our communities. Volunteers are needed for companionship, reading to the residents, hosting a craft or game with the residents. Please contact Nina Coleman @ 810-659-3000 if you are interested in volunteering at any of our communities.



Caregiver Birthdays

Jessica S. 1st

Ashley K. 15th

Dulce A. 19th

Heather S. 21st

Daisy A. 25th



Bake Sale

We would like to thank everyone who came out and supported the bake sale over the past few months. We are no longer hosting them. We enjoyed them and the residents enjoyed them also. Hopefully we will get to do them again in the future. Again thanks for the support!!

Hyde Park- Living Joy
1525 E. Pierson Rd.
Flushing, MI 48433
810-659-8507

Postage
Information

Carrot Cake

1 cup vegetable oil
1 cup granulated sugar
½ cup light brown sugar, packed
3 large eggs room temp
2 tsp vanilla extract
2 ½ cup grated carrot
2 cups all-purpose flour
2 tsp baking soda
½ tsp salt
2 tsp cinnamon
¼ tsp nutmeg
1/8 tsp ground clove
1 cup buttermilk
Cream cheese frosting
Pecans for garnishing if desired

Preheat oven to 350F. Grease and flour 3 round cake pans set aside. In a large bowl cream together oil, sugar, and brown sugar. Mix in eggs and vanilla extract. Fold in carrots. Set aside. In a medium bowl whisk together flour, baking soda, salt, cinnamon, nutmeg, and clove. Gradually mix the dry ingredients into the wet ingredients, alternating with the buttermilk until well combined. Pour the batter evenly into the pans. Bake for 15-18 min. do not over bake. The cake will continue baking as it cools. Once cooled frost with cream cheese frosting and top with pecans if desired.

