Hyde Park-Living Joy



Important Dates

September 4th

Labor Day

September 6th

Mathew Packer

Living Joy 8am

Hyde Park Memory 9am

Hyde Park Assisted 10am

September 10th

Grandparents Day

September 11th

Patriot Day

The traveling sales gales craft show 1pm-4pm

Hyde Park

Flushing United Methodist Church 1pm

Hyde Park Assisted

September 14th

Chaplin Val

September 23rd

First Day of autumn

September 28th

Chaplin Val

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 September 7, at 2pm





Living Joy Assisted Living Hyde Park Assisted Living

Chaplain Thoughts

A Caregiver's Tool Box Caregiving is a series of attitudes and behaviors that are learned over time. The toolbox for a caregiver is filled with a variety of skills. Below are some of the items found in a caregiver's toolbox. Compassion: Jesus was filled with compassion when He ministered. Compassion is kindness in action. It is a way of relating to one another on a caring level. Kindness: Kindness is a characteristic of the Spirit. D.W. Williams and Willie Williams each lived to be 105 years old. They were married for 82 years. They said the secret to a long marriage was being nice to each other. That's pretty good advice. Prayer: Praying for someone is to place them in God's hands. We provide the care and God provides the cure. Not only do we tell people we will pray for them. We can actually follow through and pray for someone. Saying a Blessing: When we bless someone, we say good words about them and to them. We all desire to hear good words. Compliments can really make a person's day. Saying good words will have a ripple effect on those around you. A Cup of Cold Water: Jesus talks about the importance of doing little things to let people know you care. In Matthew 10:42 He mentions giving a cup of cold water to someone who is thirsty as an act of caregiving. Little acts of kindness help make to fill our days with a sense of being loved and belonging. Using these tools regularly is something we all can do to brighten our corner of the world.

Chaplain Jeff Meyers

Resident Birthdays Martha A. 1st Kenneth S. 5th Pam V. 5th Kathy P.S. 21st Dorothy W. 26th



!SEEKING!

We are always in need of crafting suplies, bingo prizes, nail care supplies. If 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

Jennifer E. 1st
Salena Y. 9th
Kenyata B. 20th
Erica P. 24th
Sadiee S. 25th
Victoria R. 27th



ALZHEIMER'S SUPPORT GROUP

We unfortunately did not have a good turnout for the support group if you are interested in being a part of support group please reach out to Nina at 810-659-3000

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

Postage Information

Lemon cream cheese turnovers

- 1 sheet puff pastry thawed (1 sheet equals 4 large turnovers)
- ½ cup whipped cream cheese
- 1/3 cup lemon curd homemade or store bought
- 1 tbsp. lemon zest about the zest of 1 large lemon
- 3 tbsp. +1 tbsp. sugar
- 1 egg beaten

Preheat oven to 400 degrees and line a baking sheet with parchment paper or foil (in case of any of the filling leaks out of the turnovers, the parchment paper or foil will make for easy clean –up). Unfold your thawed puff pastry dough. With a sharp knife, cut the dough into four equal squares. Set aside. In a mixing bowl, mix whipped cream cheese, lemon curd, lemon zest, and 3 tbsp. of sugar together until well combined. Place about 2 tbsp. of filling into the corner of each square of puff pastry. Fold the pastry diagonally, and crimp the edges with a fork. Brush the tops and edges of each turnover with egg wash, and sprinkle each with the remaining 1 tbsp. of sugar. Bake for18-20 min or until pastry is puffed and golden brown. Allow to cool for a few min and enjoy!



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