Centennial Place Newsletter

705-932-4464

https://www.centennialplace.com where community develops.

A Note from Life Enrichment

AON

It's a new month and a new year! Happy 2025 to all! We would like to thank everyone who made December so special. From our generous community, families, volunteers and friends we appreciate all who made contributions to make Christmas Day special. We truly live in a wonderful community. Thank you, thank you thank you. January is sure to be fun too! We have an Elvis Day planned for January 8th. Join our LEA team in the Fireside Lounge for some rockin' karaoke and facts on the 'King'. The party starts at 2:15pm, don't forget your blue suede shoes! Men's Breakfast returns after a brief holiday break. The Lions Club will be serving up a hot breakfast in the Harvest Activity Room January 16th at 8:00am. We are also celebrating the Lunar New Year in the Fireside Lounge on January 29th at noon. Residents who would like to dine in the Fireside Lounge for a catered lunch, please sign up with Life Enrichment Team prior to the event. Other January calendar highlights include a Tim Hortons Drive Thru set up in the Fireside Lounge on January 13th at 2:30pm and the screening of the cinematic classic, The Wizard of Oz on January 27th at 6:30pm. For a full list of programming this month please see our programs calendars. For any questions please see Nicole or Michelle in the Life Enrichment office or by calling extension 311/318. We wish everyone a wonderful 2025!







CENTENNIAL PLAC

January Bus Outings January 8th: Lunch at Nannyberrys Peterborough

January 22nd: Scenic Drive Cavan Monaghan Township

January Entertainment January 10th: **Randy Read** 2:30pm

January 20th Jimmy's Old Time Radio Show 6:30pm

January 31st Birthday Party Show with Lon Palmer 2:00pm

Environmental Services Supervisor

Happy New Year everyone! It's hard to believe another year is behind us –2024 certainly was a busy one! Each resident room has a red emergency outlet in the event the power goes out. If possible, please do not block this with large furniture so you can access this if the power does go out.

As we enter into the traditional "Flu" Season, we are being pro-active and Environmental Services staff are focusing on disinfecting and sanitizing around the building. Proper hand hygiene such as hand washing and using hand sanitizer is one of the best methods for keeping you healthy.

Have a great 2025!

Kevin Kellow Environmental Service Supervisor

















Ed Fisher - 04 Chris Ruhl - 11 Jim Levac - 12 Dot Agnew - 20 Lila Smith - 22 Richard Maracle - 22 Willie Eeuwes - 27 Jerry Larose - 27 Doris Reynolds - 30 Betty McClure - 30





If your loved one has not signed our media consent forms, you will not find them in photos or lists in our newsletter.

Director of Dietary Services

On behalf of the dietary department, I would like to welcome all the residents and their families who joined our home this month.

We will be having a special <u>New Years Day Dinner</u> as per the residents' request. Menu as follows:

Roast Beef Tenderloin with Horseradish Yorkshire Pudding & Gravy, Roasted Sweet Potato Wedges Sauteed Onions & Peppers

Dessert is Plum pudding with Warm Caramel Sauce An alternate choice will be available as well.

Our next Food Committee meeting will be January 20, 2025, in the Trail Dining Room. I hope to see you there!

Happy New Year from the Dietary Team!

Vicki Coppins, CNM

Director of Dietary Services





Family Council raised \$870!

Thanks to everyone who bought a raffle ticket and congrats to our winners! The money raised from fundraising efforts contribute to the construction of a new shade shelter at Centennial Place!

ROASTED RED PEPPER HUMMUS

Ingredients

1 red pepper, halved and seeded
1 15-oz can chickpeas, rinsed
1 small clove garlic, finely chopped
1/4 c. tahini
2 Tbsp. fresh lemon juice
1/2 tsp. smoked paprika
1/4 tsp. ground cumin
Kosher salt and pepper
Fresh dill, for sprinkling
Crackers and vegetables,
for serving



Directions

Step 1

Heat broiler. Place pepper, cut sides down, on a rimmed baking sheet and broil until charred, 4 to 5 minutes. Transfer to a bowl, cover, and let sit until cool enough to handle. Peel off and discard skin.

Step 2

Transfer peppers to a food processor, along with chickpeas, garlic, tahini, lemon juice, paprika, cumin, and ¼ tsp each salt and pepper and puree until smooth. Sprinkle with dill and serve with crackers and vegetables for dipping.

https://www.goodhousekeeping.com/foodrecipes/easy/a30473519/roasted-red-pepper-hummus-recipe/



Residents and Staff would like to extend their condolences to the families and friends of: Marliene Cameron John deLaPlante

Leadership Directory



Courtney Jilesen- Administrator Ext 305



Victoria Woudsma- Director of Care Ext 301



Leslie Goble- Associate Director of Care Ext 302



Brittany Thorn-Director of Resident & Family Services Ext 312



Vicki Coppins-Directory of Dietary Services Ext 304



Kevin Kellow- Environmental Services Supervisor Ext 316



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Mallory Adams- Office Manager Ext 313

Online Resources

Alzheimer Society

www.alzheimer.ca

Canadian Diabetes Association

www.diabetes.ca

Heart and Stroke Foundation

www.heartandstroke.ca

The Arthritis Society

www.arthritis.ca



Allison Houser-RAI Coordinator Ext 310



Lisa van Bruinessen- Behavioural Supports Coordinator Ext 303



Nicole Vrooman- Life Enrichment Coordinator Ext 311



Michelle Erazo- Life Enrichment Coordinator Ext 318



Corinne Buntsma- IPAC Lead Ext 323



Jami McLeod- PSW Supervisor Ext 306



Alexandra Rawek- Social Service Worker Ext 307



Julie Parcells Quality Risk Nurse Ext. 302

To view Centennial Place Happenings you can access AON TV by visiting the link below: https://www.centennialplace.com/aon-tv/