

November 2020

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: Social Quarantine this month

Important Dates

November 1*

Daylight Savings

November 3rd

Election Day

November 11th

Veterans Day

November 12th

Chaplain Val

November 26th

Thanksgiving

October 22nd

Chaplain Val

October 31*

Halloween



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Living Joy Assisted Living
Hyde Park Assisted Living

Chaplain Thoughts

Psalm 119: 17-19

*Be good to your servant while I live,
That I may obey your word.*

Open my eyes that I may see

Wonderful things in your law.

I am a stranger on earth;

Give me clear direction.

How often in this unsettled year I have heard the lament, "I don't know how to live in this world." These words are echoed in today's Psalm, "I am a stranger on earth." We don't belong in this world, we long for the way things were created to be. We have eternity written on our hearts.

A recent testimony from a grieving resident demonstrates a faith filled way of navigating difficult times: "I pray every morning that no matter where God leads in the day ahead, He will be in it with me, and will give me everything I need to make it through." What an amazing example of open-handed surrender. Everything is entrusted to God's care, knowing He will faithfully bless with strength and peace. This resident also claims God's promise to walk alongside, to be with us right in the middle of whatever we are experiencing. In God's presence we find rest.

God ABIDES with us. God is present wherever we are, "open our eyes that we may see."

Hear again the prayer of today's Psalm:

"We are strangers on this earth, Lord. Open our eyes that we may see you abiding with us, right in the middle of everything we are facing. We trust your way and your clear direction. Help us to *"run in the path...for you have set our hearts free! (vs.32)"*

I trust in God's unfailing love; I will sing! (Psalm 13)

Amen.

-Chaplain Sheri

Resident Birthdays

Charlotte S. 2nd

Betty S. 10th

Juanita M. 10th

Alta A. 17th



!ATTENTION!

If any one would like to donate face masks, hand sanitaziers, lysol wipes and or sprays we would appreciate the help

COVID-19

I am sad to announce that we are in risk zone E. What that means is while in this zone we are not able to allow visitors inside. We are only to allow visitors when residents are activly passing. We monitor the risk zones daily. When we go back to risk zone D we will inform everyone in a timely manor.

We are very greatful for the kind words, cards, snacks, pizzas and emails that has been sent to the buildings to show your support!

We are working hard to keep everyone safe and healthy. If you have any questions please feel free to direct them to Stacy B. you may call or email her.

Caregiver Birthdays

Tracy S. 6th
Belinda L. 8th



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

Postage
Information

Pecan Pie Brownies

- 1 box brownie mix- must have instructions for making 13x9 pan + ingredients listed on the package
- 1 cup sugar
- 1 ½ cups light corn syrup
- 4 eggs
- ¼ cup unsalted butter
- 1 ½ teaspoon vanilla extract
- 2 cups pecans, roughly chopped

Preheat oven according to brownie package instructions

Whisk together the sugar, corn syrup, eggs, butter, and vanilla in a small saucepan. Place on the stove top over medium heat and begin to cook stirring continuously.

Mix brownies according to package instructions.

Pour brownie batter into greased 13x9 inch pan and place in oven to bake for 20min.

As the brownies bake the filling on the saucepan should have thickened enough to coat your spoon (about 15min). stir the pecans into the mixture reaches the consistency of runny oatmeal you want it to be loose enough to pour over the brownies but not liquid

When the brownies have finished pre-baking remove them from the oven and pour the pecan pie filling over them spreading it out to cover the brownies completely

Place them back in the oven and bake for 25-30 min. or until the filling only jiggles slightly in the middle when you move the pan.

Let cool to room temp before cutting.

**brownie cooking times vary by brand so the times listed are approximate. You'll want the brownies to bake for half of the bake time listed on the back of the box before adding the pie filling and continuing to bake until filling is set



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