

March 2022

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 March 3rd at 2pm

Important Dates

March 1st

Mardi Gras

March 2nd

Ash Wednesday

Matthew Packer

Living Joy 8am

Hyde Park Memory 9am

Hyde Park Assisted 10am

March 13th

Daylight savings

March 17th

St. Patrick's Day

March 18th

Chaplin Val

March 20th

Spring Begins

March 24th

Chaplin Val



Find us on
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Living Joy Assisted Living
Hyde Park Assisted Living

Chaplain Thoughts

What are you doing to thrive today?

Many of us know Psalm 118:24 because it is a popular worship chorus to sing. *"This is the day which the LORD has made; Let us rejoice and be glad in it."*

Even though the Psalm was written for a national day of rejoicing, it can apply to every day of our life. This day, the day we are living today, is a day which the LORD has made. What we do with this day is a choice that we can make. We can rejoice, be glad and see the opportunities to thrive today. A friend sent me an uplifting writing about how they are viewing their day. It reads:

"Today, when I awoke, I suddenly realized that this is the best day of my life. Ever!

There were times when I wondered if I would make it to today, but I did. And because I did I'm going to celebrate! Today, I'm going to celebrate what an unbelievable life I have had so far, the accomplishments, the many blessings, and, yes, even the hardships because they have served to make me stronger.

Today, I will share my excitement for life with other people. I'll make someone smile. I'll go out of my way to perform an unexpected act of kindness for someone I don't even know. Today, I will give a sincere compliment to someone who seems down.

Today is the day I quit worrying about what I don't have and start being grateful for all the wonderful things God has already given me.

As the day ends, I will lay my head down on my pillow, I will thank God for the best day of my life. I will sleep the sleep of a contented child, excited with expectation because I know tomorrow is going to be the best day of my life, ever!"

Chaplain Jeff

Resident Birthdays

Freda W. 4th

Susan K. 17th

Roseanne B. 21st

Candace O. 28th



Please ensure when visiting you keep your masks on at all times and that you stay in your loved ones room.
Thanks for helping to keep everyone safe.

!SEEKING!

We are looking for donations of birdseed, canvases, paint, carbon paper, or any crafting materials, bingo candy, bingo prizes, lotions, or nail polish we would appreciate the help. If you have any questions you may contact Nina at (810) 659-3000 or by email at nina.coleman@baruchsls.org

Caregiver Birthdays

Rhonda H. 4th

Miricle C. 7th

Bobby W. 17th

Lindsey H. 20th



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

Postage
Information

Muffuletta Sandwich

- Muff bread or other soft bread
- 2 tbs olive oil
- 1/3 pound ham thinly sliced
- 1/3 pound genoa salami thinly sliced
- 1/3 pound provolone cheese thinly sliced
- 1/3 pound mortadella (Italian bologna) thinly sliced
- 1/3 pound swiss cheese thinly sliced
- 1 cup olive salad

Carefully slice the muff or bread in half, horizontally. Drizzle the olive oil over the cut halves of the bread and lightly brush it over the loaf with a pastry brush.

Layer 1: salami. Overlap half of the salami to cover the bottom layer of bread.

Layer 2: ham. Arrange layers of ham over the salami. Overlapping as you go.

Layer 3: swiss cheese. Add the swiss cheese as the next layer, overlapping over on itself.

Layer 4: mortadella. Arrange and overlap the mortadella over the swiss cheese.

Layer 5: provolone. Add provolone as the next layer to the sandwich, overlapping on each piece to cover the layer beneath.

Layer 6: salami. Use the remainder of the salami to cover the provolone.

Layer 7: olive salad. Generously spread olive salad over the salami layer evenly.

Finish the muffuletta by topping with the remanding piece of bread and pressing down firmly on the sandwich. Cut the sandwich into fourths and enjoy

