

October 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 October 5, at 2pm

Important Dates

October 9th

Flushing United Methodist Church
1pm
Hyde Park Assisted

October 13th

Hyde Park Assisted
Margarita Bar 2:30

Hyde Park Memory
Margarita Bar 3:30

October 18th

Living Joy
Harvest party
12:30-2

October 25th

Hyde Park Assisted
Harvest Party
12:30- 2

October 26th

Hyde Park Memory
Harvest Party
12:30-2

Chaplin Val

October 31st

Halloween
Cider, Donuts, Mimosas
2:30p



Find us on
Facebook

Living Joy Assisted Living
Hyde Park Assisted Living

Chaplain Thoughts

“To everything there is a season, A time for every purpose under heaven” Ecclesiastes 3:1 Harvest season at the end of summer is wonderful. Vegetables fresh from the farm. Red and orange tomatoes, full heads of cauliflower, broccoli, and squash. Corn so tender and sweet, needing only a light drizzle of butter. Each bite crisp and very, very good. I also like asparagus in the spring, and juicy oranges from Florida in the winter season. Each season brings its own goodness. And to get that goodness requires a lot. Jesus often used images of seasons and farming. Farmers understand that timing is important. That crops need nurture and time and attention. That the soil needs rest in between times of growth and abundance. Farmers understand cycles of birth and death. They have learned that out of death comes new life in seeds. Farming may not be as familiar to us as it was to the people in Jesus’ time, but the images do still teach us about living our human lives. Life is not just constant abundance. We have endings, and pauses, often not of our own choosing. We have times where we are growing physically, spiritually, and emotionally. We have times of “harvest” where we complete projects or see where we’ve made a difference. We also have different seasons of life as we age. Ecclesiastes 3 ponders the meaning and purpose of life, and that there is goodness in every part. Each “season” of life has value. Paul wrote in Philippians “ I have learned the secret of being content in any and every situation, whether well fed or hungry, whether living in plenty or in want. I can do all this through him who gives me strength.” He is talking about developing an attitude of thanksgiving, of believing that God is at work in every season of our life. Each day, each season, may we grow in this gratitude. Every day, remember to ask, “Where do we see good and where do we see God at work?”
Chaplain Karen

Resident Birthdays

Judy H. 1st

David W. 15th

Ronald S. 18th



!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

Sabra T. 11th

Joseph S. 27th

Kristin O. 28th



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

Monkey bread

- ½ cup granulated sugar
- 1 tsp cinnamon
- 2 cans (16.3 oz) refrigerated Pillsbury Biscuits (8 count)
- ½ cup chopped walnuts, if desired
- 1 cup firmly packed brown sugar
- ¾ cup butter or margarine melted

Heat oven to 350 degrees Fahrenheit. Generously grease 12 cup fluted tube pan with shortening or cooking spray. In large 1-gallon plastic food storage bag, mix granulated sugar and cinnamon. Separate dough into 16 biscuits; cut each biscuit into quarters. Shake in bag to coat. Arrange in pan, adding walnuts among the biscuit pieces. Sprinkle any remaining sugar over the biscuits. In a small bowl, mix brown sugar and butter; pour over biscuit pieces. Bake 30-40 minutes or until golden brown and no longer doughy in center. Loosen edges of pan with metal spatula. Cool in pan 5 minutes. Turn upside down onto serving plate, replacing any biscuit pieces and caramel from pan. Pull apart to serve. Serve warm.

