

March 2024

Hyde Park–Living Joy



Important Dates

March 6th

Pre- Planning Seminar
Hyde Park Assisted 2pm
all are welcome

March 10th

Daylights savings

March 11th

Flushing United Methodist Church
1pm
Hyde Park Assisted

March 13th

Amazing Mike Magic Comedy Show
2:30pm Hyde Park Assisted

March 14th

Chaplin Val

March 15th

Kim French
Free the Bee musician
Living Joy 2pm

March 17th

St. Patrick's Day
2:30 table

March 24th

Palm Sunday

March 28th

Chaplin Val

March 31st

Easter
2:30 table

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 7, at 2pm



Find us on
Facebook

Living Joy Assisted Living
Hyde Park Assisted Living

Chaplain Thoughts

Smile. God Loves You Each year during Lent and Easter I try to focus on something that will make me a better person. This year I decided to remember to smile. Mother Theresa says: "Let us always meet each other with a smile, for the smile is the beginning of love." I think she has a point. A smile shared often puts a smile on another person's face. Smiling is a simple act that communicates God's love to another person. We have just lived through the darkest days of the year. We can all use a little sunshine. A smile is like sunshine to the spirit. We often close our worship services with a blessing from Numbers 6:24. "May the Lord bless you and keep you; the Lord make his face shine on you and be gracious to you." The blessing describes the Lord's face as shining when he looks at us. I picture the Lord looking at us with a smile on His face. His shining face tells us He loves us. Sometimes we are unaware of our facial expressions. Our heart may be happy and full of God's love, but we forget to notify our face of the happiness in our heart. Taking some time to consciously remember to smile is a good way to notify our face that God loves us. Perhaps we could try a little experiment this month. Begin with a couple of days just observing the facial expressions of those around you. Is anyone smiling? Next, consciously choose to smile throughout the day. Do this every day for a week. We might be surprised by the impact of a simple smile. As a young man, I heard Leo Buscaglia share: "Too often we underestimate the power of a touch, a smile, a kind word, a listening ear, an honest compliment, or the smallest act of caring, all of which have the potential to turn a life around."

Chaplain Jeff Meyers

Resident Birthdays

Sheral V. 13th
Roseanne B. 21st



!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

Gabrielle S. 1st

Jenifer H. 6th

Bobby W. 17th

Sarah W. 17th

Jennifer M. 20th

Megan D. 30th



Peace of Mind Pre- Planning Seminar
with Sharps Funeral Home RSVP by
registering at the web address below

<http://tinyurl.com/5sujnn2u>

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

Postage
Information

Andes Mint Poke Cake

- 1 box chocolate cake plus ingredients to make cake
- 1 12.8 oz jar of hot fudge
- 1 package instant chocolate pudding
- 2 cups milk
- 2 cups heavy whipping cream
- 1/3 cups sugar
- 1/2 tsp mint extract
- Green food coloring
- 1 cup andes mint chopped candies

Preheat oven to 350 degrees. Grease and flour a 13x9 inch baking dish. Prepare cake per package instructions. Pour into prepared dish and bake for 20-25 minutes. Remove from oven poke holes all over top of cake. Heat the hot fudge for 30 seconds, until it is relatively smooth. Pour over the cake while hot. Let cool completely. In a large bowl mix together, pudding mix and 2 cups of milk for 2 minutes. Pour over cooled cake. Place in the fridge and let stand for about an hour. Whip heavy cream to soft peaks. Slowly add sugar and mint extract. Beat until stiff peaks. Add food coloring and stir until combined. Spread whipped topping over the top of the cake sprinkle with chopped candies. Store in the fridge

