

CARE FACILITY



NEWSLETTER - December 2016



Hawaiian Hula Xmas Dancers

'Tis the season to be jolly...

This is our last newsletter for the year – with the main aim of sending warm Christmas greetings to all of our Residents and their families. This has been a very busy year here at St. Andrew's with the construction work that is going on. Some of this has just started (the new serviced apartment building and kitchen for example) and some is finished or nearly so (new Utility Shed and conversion of one wing of the Lodges to an additional Dementia Unit). This small unit is due to open in March and will provide secure dementia care for 10 men.

With our Care Facility of 180 people (soon to be 190) and Retirement Living homes of approximately 230 people (soon to be 300) we certainly are a "Village" and a growing one. Our aim is to provide care that is of a high standard and keenly focused on the individual needs of residents in a caring family atmosphere.

This is never more evident than at this time of the year and I hope that many family members have had the opportunity to join in the extra festive activities that are abounding right now.



To all of our Residents and your families, from the St Andrews Village staff we wish you a very happy Christmas and the fulfilment of hopes for the New Year.

Changes at St Andrews

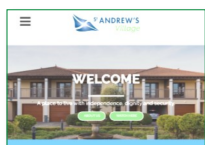
Access Road to the Maintenance and Kitchen areas

The road re-alignment work is due to be completed by 19 December and the road will then be re-opened. The main construction work on the new serviced apartment development is scheduled to commence on 9 January 2017.

Kitchen extension and new Utility Shed

The Utility shed is almost complete, barring some electrical installation and tarmac paving to the front. The kitchen extension is also well underway with the walls being enclosed now and the new roof due to be installed next week.

St Andrew's has a new website

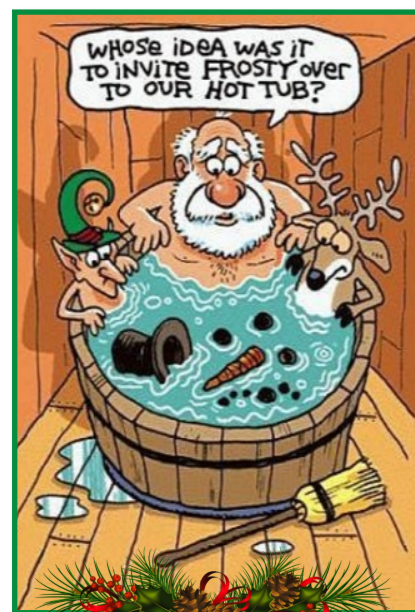


Our website doesn't just look more modern, it is more advanced in the way it functions. Each page automatically adjusts to fit various devices such as smart phones, tablets, laptops and personal computers which all have different screen sizes.

Information about St Andrew's Village is much simpler to find as navigating through the website is more intuitive. We have the ability to change or add content to the website so information and photos will be regularly updated.

Our monthly newsletter and activity calendars are also available to view online.

Take a look at: <http://www.standrewsvillage.co.nz>



**A VERY MERRY
CHRISTMAS
and Happy New Year!**



Santa Hat Cupcakes

Serves: 36

Ingredients

For the cupcakes:
8fl oz / 230ml
almond/soya milk
1 tsp vinegar

5oz / 140g Muscovado sugar
3floc / 90ml very light extra virgin olive oil (or vegetable oil)

1 - 1/2 tsp vanilla extract

4oz / 125g plain flour (use rice flour for gluten-free version)

1- 1/2 oz. / 45g Dutch cocoa powder

3/4 tsp bicarbonate of soda

1/2 tsp baking powder

1/4 tsp salt

36 small strawberries, stem cut off

For the frosting:

1 cup vegan butter, very cold

1 - 1/2 confectioner's sugar

1/2 tsp vanilla extract

Instructions

In a large bowl whisk together almond milk, sugar, oil and vanilla. Whisk until foamy.

In a separate bowl combine the remaining dry ingredients.

Gradually pour the wet mixture into the dry one, while mixing. Whisk until all ingredients are combined and you have a rich creamy texture.

Pour the mixture into a cupcake pan lined with paper liners, filling 3/4 of each.

Bake in a preheated oven to 350F/175C until a toothpick inserted in the center of the cupcakes comes out clean - 13 mins.

Frosting

In a large bowl beat together butter and half the sugar, until smooth. Continue beating, gradually adding the remaining sugar and vanilla extract, until you have a rich fluffy texture.

Transfer into a piping bag and refrigerate until ready to use.

When cupcakes are cool top each one with the frosting, sit a strawberry in the middle and top with a tiny pinch of frosting to make the Santa hat.

Store in an air-tight container and refrigerate until ready to serve.

Christmas Lunch Invitation

Want to make the day a memorable one for your family or friend staying at our Care Facility?

Join our residents for a Christmas Lunch

Date: 25th December

Time: 12 noon.

Cost \$25 per person.

Registration: Please register with the Nurse Manager by Friday 23rd, December.



Survey—Well done to our UMR survey winners, and thanks to all for participating. We have yet to receive the results and analysis from

UMR but will be including that in the first newsletter next year (March), including ideas for working on things you may have indicated for improvement.

Staff Changes



Roman Uyod

Clinical Assistant

House 3 & 1

(New)



Casyl Quindor

Clinical Assistant

House 2

(New)

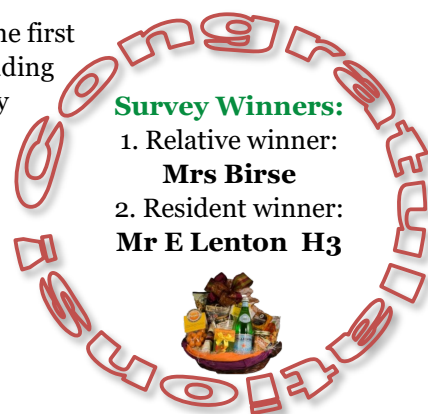


Lauren Calvert

Catering Assistant

Kitchen

(New)



Survey Winners:

1. Relative winner:

Mrs Birse

2. Resident winner:

Mr E Lenton H3

Farewell you will be missed!



Mary Jane

Omo

Nurse Manager



Liz Hunter

Village Manager

We are very sorry to farewell Liz Hunter, the popular manager of the Retirement Living Village, whom many of you know. We have also farewelled Mary Jane Omo who has had a senior clinical role for many years along with the specialty role of Infection Prevention and Control (IPC) as she takes up a position in Australia.

Kasanita Mila, who has been our afternoon shift clinical supervisor has taken over as the Nurse Manager for House 4.

Germaine Jiang, experienced RN in House 5, has agreed to take on the IPC role. We are delighted that these senior staff have picked up these areas of additional responsibility.

Christmas Gift Ideas -

We all struggle at times with ideas for gifts for older family members. Below are links to 2 websites that supply items for people with disabilities where you might find some great ideas.

www.ilsnz.co.nz

<http://healthpages.co.nz>

Merry

CHRISTMAS AND A HAPPY

New Year