

"Teacher says every time a bell rings, an angel gets his wings."

– Zuzu Bailey, "It's A Wonderful Life"



## BAKING SPIRITS BRIGHT

Residents from Shannons Oaks Victoria had baking class with Head Chef Daryl on Christmas Cakes. They have been so excited coming back weekly to soak their delicious cakes. They will be ready in time for the Christmas season!

## CARDINALS & ANGELS

Shannon Oaks Victoria sponsored a tree with BC Children's Hospital Festival of Trees. If you would like to vote and donate, the trees will be displayed downtown in the Bay Center until January 5!



## BLESSING BAGS

Team members and residents took it upon themselves to gift the local Kelowna Gospel Mission with Blessing Bags, which were filled with necessary items, such as toothbrushes, hand sanitizer, facemasks, deodorant and so much more.

These gifts were personally delivered by Helena, Mill Creek Village's Visitation Coordinator, to very grateful Kelowna Gospel Mission team members and residents. Way to spread holiday cheer in a very useful and thoughtful way!

## STRESS-FREE SHOPPING

Our Smith Creek Village and Inglewood Care Centre chose to innovate their Christmas fundraising by creating online stores. Families could order gifts and Christmas arrangement deliveries for their loved ones via our Resident Portal. Funds raised provided hampers and support for residents in need!





## MADE WITH LOVE

Residents at Hallmark enjoyed creating their very own personalized Christmas cards and greetings for the festive season!



## SEASON OF GIVING

Our friends from LEAP Homeschool Co-op came to paint some Christmas cheer on the exterior of the Evergreen Heights dining room. It was such a joy for our residents to watch them create these masterpieces!



## HE'S MAKING A LIST

Santa graciously agreed to have safe socially distanced photos taken at Shannon Oaks Vancouver. Residents were looking sharp in their seasonal best, and as you'd expect, Santa was dressed in his north-pole tuxedo.



## GINGERBREAD CAKE WITH CREAM CHEESE ICING

*Enjoy a holiday favourite shared by Neil Porter, one of our fabulous Culinary Specialists. Merry Christmas and Happy New year from our hospitality team!*

- Sugar: 100g
  - Butter: 115g
  - Eggs: 1
  - Molasses: 250g
  - Flour: 275g
  - Baking soda: 7g
  - Cinnamon: 5g
  - Ground Ginger: 5g
  - Ground cloves: 2g
  - Salt: 2g
1. In a mixing bowl cream butter and sugar lightly using a paddle attachment, add the egg and the molasses and mix for 5 min on low speed.
  2. Sift your flour and add the baking soda, cinnamon, cloves, ginger and salt. Add the dry ingredients to the batter and fold by using the rubber spatula.
  3. Pour the batter in a 9x13" non stick tray or spray it with oil and bake on 325F for 35 to 40 min, use the toothpick to check if the cake is fully cooked.
  4. Cream the butter and icing sugar, and add the cream cheese slowly; then add the lemon juice and vanilla. To avoid lumpy cream cheese icing, make sure the butter and cream cheese are at room temperature for a couple of hours.
  5. After the cake has been cooled down, spread the cream cheese icing on top and let it set in the refrigerator for a couple of hours before serving.
- Butter: 270g
  - Philadelphia cream cheese: 250g
  - Icing Sugar: 300g
  - Lemon juice: 5 g
  - Vanilla: 5g