

Belvedere Heights View from the Hill - August, 2016



It's Hot!



Residents' Bill of Rights - #9

Every Resident has the right to have his or her participation in decision-making respected.

Belvedere Heights extends a warm welcome to our new Residents!



Laura White presents our new residents, Marilyn and Marie with their "welcome afghans". The picture below shows Terry Marwood with her "welcome afghan" all made by Barb Sichewski. Welcome Marilyn, Marie and Terry!



Deepest Sympathies are extended to the friends and families of:

*Esther Green
Olive Keown*

Winner of the BBQ Basket draw was:
April Judge!



Allan Hobourn presents April with her BBQ basket. Congratulations April!

Guardian Angel for the month of July was:
Marsha Rivers!



Marsha is shown here with Volunteer Yvonne Harvey and Programs Manager Brittany McCandless!

What's New?



Our new pergola is complete and residents can enjoy the much needed shade it provides. Thanks to all those who contributed to our Tree of Memories last Christmas as well as those who donate all year. Because of your generosity, our residents can enjoy an afternoon outside without fear of getting sunburned!

THANK YOU!



What's Cooking?

Key Lime Poke Cake

- 1 15.25 oz box yellow cake mix
- 1 3.4 oz pkg. instant lemon pudding
- 1 cup water
- 1 cup canola oil
- 4 large eggs
- 2 tblsp key lime or regular lime juice
- 5 drops green food colouring

Heat oven to 350F. Lightly coat a 9 x 13" glass pan with cooking spray. In a large bowl, combine the cake mix, pudding, water, oil and eggs. Mix in the lime juice and food colouring until fully incorporated.

Transfer the batter to the prepared pan. Bake until set and a wooden pick inserted into the cake comes out clean, 40 to 45 minutes. Let the cake cool for 10 minutes, then use a fork to carefully poke several sets of holes into the cake.

Glaze: In a bowl, combine 1 cup confectioners' sugar and 2 tblsp fresh lime juice. Slowly pour over the cake so that it seeps into the holes; let cool completely.

Frosting: Using an electric mixer, beat 8 oz. cream cheese and ¼ cup (1/2 stick) unsalted butter (at room temperature) with 2 cups confectioners' sugar until smooth. Beat in 1 tsp. each lime zest and juice. Frost the cooled cake, then sprinkle with ¾ cup vanilla wafers (lightly crushed).

Thanks to Yvonne Harvey, Volunteer, for submitting a recipe for such a yummy summertime treat!

**DON'T FORGET THE NEXT
ISLAND QUEEN BOAT CRUISE!
FRIDAY, AUGUST 12, 2016
RESERVATIONS ARE REQUIRED!
\$23.00 FOR RESIDENTS
\$30.00 FOR GUESTS
CONTACT THE PROGRAMS DEPARTMENT
TO BOOK YOUR RESERVATION!**



DO YOU KNOW WHAT TO DO?

How Hot Is it?

The potatoes cook underground, so all you have to do is pull one out and add butter.
Farmers are feeding their chickens crushed ice to keep them from laying boiled eggs.

The trees are whistling for dogs.

Birds have to use oven mitts to pull the worms out of the ground.

Advice from an Old Farmer

“Always drink upstream from the herd.”

“Keep skunks and bankers at a distance.”

“Life is simpler when you plow around the stump.”

“When you wrestle with a pig, you’re gonna get dirty too. And he’s gonna like that!”

“Your fences need to be horse-high, pig-tight and bull-strong.”

“A bumble bee is considerably faster than a John Deere tractor.”

“Every path has a few puddles.”

“Live a good and honourable life, then when you get older and think back, you’ll enjoy it a second time.”

*Life is not measured by the
number of breaths we take,
but by the moments that
take our breath away.*

