

MEERCROFT NATTERS *our internal chat page*
OCTOBER/NOVEMBER/DECEMBER 2017

WELCOME TO THE
SUMMER EDITION **OF**
NATTERS.



One of the real joys of the Holiday Season is the opportunity to say "Thank You" and to wish you the very best for the New Year!

May the meaning of Christmas be deeper, its friendships stronger, and its hopes brighter as it comes to you this year.

Merry Christmas and a Joyous New Year

ACSA Aged Care Awards

This year we nominated our hardworking Auxiliary for the ACSA Community Can Do Category and Beth Cahill for the Volunteer Award. The winners were announced at the Wrest Point Casino on Thursday evening November 16th. I am very proud to announce that The Meercroft Care Auxiliary and Beth Cahill were both announced the winners of their prospective categories.

MEERCROFT MISSION: Meercroft Care Inc. will pursue the "Quality of Life" as an active and ongoing programme for residents in all areas of accommodation, to care for them in an atmosphere of love and respect, and to believe in the human dignity of everyone, whether resident, visitor or member of staff.



Congratulations to our well deserving winners and Thankyou.



In Appreciation - Staff Christmas Afternoon Tea

The staff Appreciation Christmas BBQ will be held on Tuesday December 19th at 12.30pm in the Staff Room. Secret Santa gifts will also be circulated at the party.



Residents Christmas Party

The Residents Christmas Party will be held on Tuesday December 5th at 12.00pm. Residents are able to have 2 Guests attend.

Staff Dress Code during the Festive Season

Staff are invited to wear Christmas T shirts during the festive season.

Building Program

The 2017/2018 Building program will commence in the very near future. We are planning to build 4 rooms onto Banksia, building 2 new rooms in Parkview as well as installing a lift in Parkview. This will eliminate the 2 double rooms which are not appealing to prospective residents. We will also continue with the redevelopment of Seaview with the refurbishment of 8 rooms and the building of 2 new rooms..

We are also planning to build another car park at the rear of the facility as current car parking space is inadequate to meet our needs.

Training/Education

100% staff have now completed Customer Service Training. This was an initiative undertaken by Meercroft Care to improve the standard of communication services to our residents/clients/families and to each other. We hear staff saying to each other, stay above the line meaning if you are feeling despondent and negative, raise your thoughts and practices to be positive and remain above the imaginary line. The role plays performed by Mark and

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Paul certainly provided us all room for thought and makes us think about how we approach others.

Meercroft On Line Learning

On line learning packages have been developed specifically for Meercroft Care Inc. Staff are able to complete the packages on line and to date we have available:

- Manual Handling
 - Elder Abuse
 - Bullying and Harassment
 - Infection Prevention and Control
 - Fire and Emergency
 - Workplace Health and Safety.
- Please see Vik Salter who will assist you access the training.



Christmas Recipe

Turkish Delight and Pistachio Truffles

- 55g (1/3 cup) unsalted pistachio kernels
- 2 x 180g pkts Nestle Milky Bar, coarsely chopped
- 125 ml pouring cream (1/2 cup)
- 100g Turkish Delight, cut into 1 cm pieces
- 2 tspns finely grated orange rind
- 1 x 375g pkt white chocolate melts
- 100g good quality dark cooking chocolate. Coarsely chopped
- Pistachio kernels, extra coarsely chopped to decorate

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Method

1. Preheat oven to 180 degrees C. Place the pistachio kernels on a baking tray. Bake 4 mins or until lightly toasted. Set aside for 5 minutes to cool slightly. Finely chop the pistachio.
2. Place the Milky Bar and cream in a heat proof bowl over a saucepan half filled with simmering water. Stir with a metal spoon until the chocolate melts and mixture is smooth. Set aside for 10-15 mins to cool.
3. Add the pistachio, Turkish delight and orange rind to the milky bar mixture and stir until well combined. Place in fridge for 4 hours or until firm.
4. Line a baking tray with non-stick baking paper. Roll heaped teaspoonfuls of the ruffle mixture into balls and place on the prepared tray. Place in the fridge for 2 hours or until firm.
5. Meanwhile place the chocolate melts in a heatproof bowl over a saucepan half filled with simmering water. Use a metal spoon to stir occasionally until the chocolate melts and is smooth.
6. Line 2 baking trays with non-stick baking paper. Use a truffle dipper or fork to dip one truffle in the melted chocolate to coat. Remove truffle, tapping the dipper handle or fork gently on the edge of the bowl to shake off excess chocolate. Place on the prepared tray . Repeat with the remaining truffles and melted chocolate. Set aside for 30 mins to set.

7. Place dark chocolate in a bowl over a saucepan half filled with simmering water and stir with a metal spoon until the chocolate just melts.



Wendy Shearer Annual leave

Wendy will be taking 4 weeks Annual Leave commencing February 5 2018 and Pauline Boyle will be Acting CEO/DON during this time.



Message to All Staff

For the season of joy and thanksgiving, the Management Team would like to express our gratitude to our very special, hardworking staff this Christmas. May you and your families have a wonderful, festive holiday season and best wishes for a prosperous 2018.

Wendy Shearer
CEO/DON