

THE CORONA CHRONICLES

TIPS AND GIGGLES

SEPTEMBER, 2020

Social distancing does not mean social isolation. Now, more than ever, we need to find creative ways to stay connected. We hope to put a smile on your face and keep you up to date on what's happening at Villa Beaurepaire.

We encourage you to go outside and enjoy some fresh air.

Wear a mask and keep 2 metres away from others.

Visitors inside the building are still prohibited, but you may visit outside at a distance.

Happy Birthday!

to Joan - September 6th

to Jeannette - September 7th

to Magaly - September 10th

to Maureen - September 11th

to Pat K. - September 17th

and to Lorna - September 25th

ANNOUNCEMENTS

To book an appointment with **Celine for The Hair Salon**, please do so at the office.

Please give a warm welcome to **our newest tenants, Lesley Thorpe and Alister Burr.**

Do you have something you would like to share?

We encourage you to submit it to Alex for the next newsletter. Jokes, stories, anecdotes, puzzles...etc.



On September 3rd at 3:00PM, **International Irish dancers Idanceduo**, will be here to perform in the Villa parking lot.

IN 1945, SEPTEMBER MARKED THE END OF WWII, AND JUST AS WE MADE IT THROUGH THE WAR, WE WILL MAKE IT THROUGH THIS WORLDWIDE COVID PANDEMIC!

-Robin Little

Beau Market
Fridays 3-6PM,



Until Sept. 25th

Old Fashioned Easy Apple Crisp

Author: The Chunky Chef

This easy apple crisp is made the old fashioned way like Grandma used to make, and is perfect with a scoop of vanilla ice cream and salted caramel sauce!



Ingredients

- 6 golden delicious apples, peeled and chopped (other varieties can be used, can also be sliced)
- 2 Tbsp granulated sugar
- 1 3/4 tsp ground cinnamon, divided
- 1 1/2 tsp lemon juice
- 1 cup light brown sugar
- 3/4 cup old fashioned oats
- 3/4 cup all-purpose flour
- 1/2 cup cold unsalted butter, diced into small cubes
- pinch of kosher salt



Instructions

1. Preheat oven to 350 F degrees. Butter an 8x8 baking dish, or spray with non-stick cooking spray. Set aside.
2. In a mixing bowl, add chopped apples, granulated sugar, 3/4 tsp of the cinnamon and lemon juice. Stir to combine, then transfer to prepared baking dish.
3. In a separate mixing bowl, add topping ingredients (brown sugar, oats, flour, 1 tsp cinnamon, salt, and diced cold butter). Use a pastry cutter to cut the butter into the oat mixture, using a slight downward twisting motion, until mixture resembled pea-sized crumbs. Alternatively, you can use two forks or even your hands to cut butter into the mixture.
4. Spread topping over apples in baking dish, and gently pat to even it out. Bake 40-50 minutes, until golden brown and bubbly.
5. Serve warm and enjoy!

Take the Poll!

Villa Activities

A RECAP OF AUGUST

What was your favourite event of the summer?

- Summer BBQ
- Corn Roast and Games
- Outdoor Sing-along
- Crafts with Alex
- Bingo!



What was your favourite Tea Trolley treat?

- Carrot muffins
- Blueberry crumble
- Rhubarb muffins
- Potato Salad
- Peanut Butter Balls!



The silver lining to the pandemic:

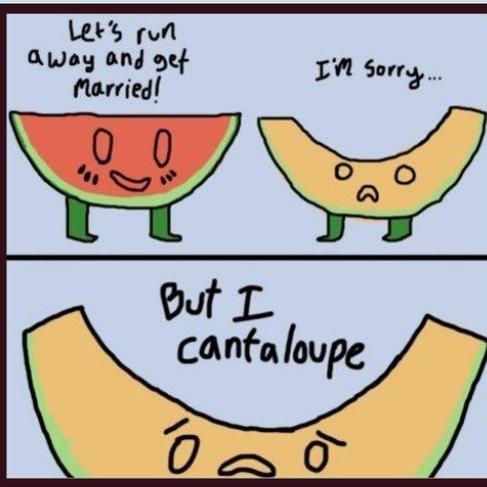
- Tea Trolley!
- Library Cart
- Having the staff pop-up on your TV!
- Exercising in your living room



Things to look forward to...

- More Candy Cart
- Fall festivities such as Halloween
- Beautiful Autumn colours
- Fun new exercise videos!

JOKES AND GAMES



WONDERWORD®

By DAVID OUELLET

HOW TO PLAY: All the words listed below appear in the puzzle — horizontally, vertically, diagonally and even backward. Find them, circle each letter of the word and strike it off the list. The leftover letters spell the WONDERWORD.

THE JOY OF FERMENTATION

Solution: 8 letters

N	E	P	I	R	V	N	I	S	E	M	Y	Z	N	E
S	R	A	J	R	E	E	B	E	E	T	S	U	D	V
U	E	D	I	C	A	V	O	S	O	Y	T	U	E	R
L	V	P	N	H	O	A	Z	A	Y	R	A	B	L	E
L	R	U	P	E	C	E	A	G	I	R	Ⓟ	R	K	S
I	E	O	A	E	O	L	O	T	D	Ⓞ	E	I	C	E
C	F	S	N	S	C	L	I	E	Ⓡ	R	M	N	I	R
A	I	A	T	E	O	O	B	Ⓛ	U	C	O	E	P	P
B	Z	L	R	M	U	U	O	T	H	I	E	N	I	W
O	Z	T	Y	S	C	N	X	I	T	R	U	G	O	Y
T	B	Z	G	H	A	I	S	U	G	A	R	I	S	E
C	A	A	N	H	M	O	L	E	C	U	L	E	S	R
A	M	E	T	A	B	O	L	I	C	A	R	R	O	T
L	R	E	K	C	S	R	O	V	A	L	F	O	A	M
D	A	E	R	B	H	S	A	U	Q	S	O	U	R	S

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4/30

Acid, Batch, Beer, Beets, Boil, Boza, Bread, Brine, Buchner, Carrot, Cheese, Cocoa, Eduard, Enzymes, Ethanol, Fervere, Fizz, Flavors, Foam, Gases, Jars, Kimchi, Lactobacillus, Leaven, Make, Metabolic, Mixture, Molecules, Nutritious, Pantry, Pickled, Preserve, Ripen, Rise, Salt, Solution, Soup, Sour, Soy, Squash, Sugar, Wine, Yogurt, Zymology
 Yesterday's Answer: Mister Rogers

A Note from Nadeja

Life at Villa Beaurepaire - Summer 2020
 Summer is almost over, so let's go back and remember...
 Remember Pilates, sing-alongs, bingo, snacks, music and much more,
 Yes, Laura Coulter-Low was here to provide so much to our living pleasure.
 We wish her all the best in her new adventures and look forward to visits!!
 Thank you so much Laura, we will miss you very much.
 Remember another Laura, the student who served us so well in the dining room during meal times? Always a smile, so sweet, thank you Laura #2.
 Remember Ryan! Did you notice how our clean floors, tablets, stairs and railings have been kept up? Yes, that was Ryan helping Andre keep up the good work!
 These wonderful ones have gone on to do other wonderful things somewhere else and we wish them wish them well, but we will remember them in our hearts and always be thankful for having had them with us for a while.
 Remembering is fun.
 Best wishes and love to all.

Stay safe!

VILLA BEAUREPAIRE STAFF