

Raksha Community Highlights

Announcements

Fall/Winter 2011



Upcoming:

Congratulations

We are thrilled to announce the upcoming marriage of Parveen, one of Raksha's senior staff members. We held a Bridal Shower for her on October 19th. Residents, staff, family, and friends all joined in to wish Parveen the very best on her wedding.



Everyone excitedly looked on as she opened her gifts during her bridal exchange. There were tons of sweets and great variety of food to enjoy as we all conveyed our best wishes to the new bride! Parveen will be joining us in December. Raksha Residents have already decided they are going to plan a welcome home bash for the newlyweds!

Halloween Thrills!

Raksha residents were actively seen participating in Solano's Annual Halloween Walk this year! Tons of Trick n' Treaters of all ages showed off their dynamic costumes and gave and received candy from nearby vendors on Solano. It was quite a sight to see!



Yasuko, Dorothy, Chander, Jack, Jim, and Emelyn chatting with the Tricksters!



Yasuko with treaters!



Halloween snakes! They were friendly though!

We Love our Volunteers!

Residents have been excited to be spending time with a great group of students from Albany Middle School. They really have been enjoying the chance to interact with young people; playing a series of games such as chess, cards and scrabble. They have also enjoyed the chance of getting to know one another.



Residents Playing Board Games with Albany Middle School Students.



Staff Spotlight

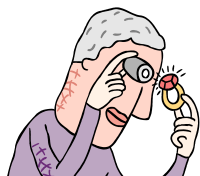


Edith Malunés (left) posing with colleague Sarah Wilson.

We are excited to let everyone know Edith has become a certified Administrator through California State Licensing. We are truly happy to share Edith's accomplishment and wish her well as she transitions into her new role at Raksha. Although the responsibilities are great, we know that Edith will do wonders for our residents in her new Administrative position!

More good news!

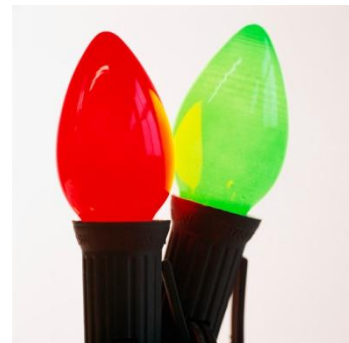
We would like to welcome **Elisa** who is our newest addition to Raksha. She is eager to learn and is working along well with her fellow colleagues. She is excited to be part of such a dynamic team! We would like to highlight the accomplishments of Ifrah, Meseret and Lobsang. These three staff members recently joined Raksha, and they have already shown just how valuable team players they can be in their positions. **Ifrah** is a dependable member, always on time and ever-ready to be there for her residents and fellow colleagues. **Meseret** has become known for her great attitude towards her work and for her friendly nature towards her residents and team. She is always ready to lend a hand! Last, but definitely not least is **Lobsang** whose smiling face is always a pleasure to see at Raksha. Her residents find her pleasant, dependable and a fantastic chef! All four ladies are a fine addition to the Raksha Care Home Team!



Spotlight on Residents!

Jack: “This fall I enjoyed sitting out in the sun, playing cards and especially teaching bridge to our young volunteers that came over from Albany Middle School. The Holidays are fun at Raksha. I like making friends with other residents and being cared for by the friendly and caring staff here. I especially enjoy going out with friends once or twice a month on Saturday and sharing a meal. I am excited about my birthday on the 17th and would like Edith to bake her famous cheesecake. I am looking forward to Thanksgiving for the turkey, gravy and cranberry. I am also looking forward to Raksha’s Annual Christmas Party this year. Maybe I will be Santa on Christmas. I think it would be a great idea!

Dr. Billings: Enjoys participating in activities. He especially enjoyed the bridal shower we had for one of our staff. “We had a great Halloween, especially the food!” He is excited about the Thanksgiving planning and is looking forward to planning for Christmas as well!



Chander: Enjoys the mixed culture at Raksha. “I really enjoy Edith’s desserts. I am really looking forward to Raksha’s Christmas party.”



Birthdays:

Peter – October 28th

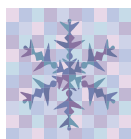
Gloria – November 11th

Jack – November 17th

Jim – November 18th

Nalini- December 4th

Rita- December 17th



***Mark your
Calendars!***

Thanksgiving Party:

November 21st 1pm-4pm

We had our annual Thanksgiving dinner accompanied by music from Betsy Stern! There were all sorts of great treats and a fantastic roasted Turkey!

Christmas Party:

December 21, 2011. Join our community as we celebrate the holidays; reminisce of the passing year and share in the excitement of our approaching new year! Event will host Music, Entertainment, and Holiday Food & Wine.



Favorite Fall Recipe

Ingredients

- 1 1/2 cups all-purpose flour
- 1/3 cup white sugar
- 1 egg, beaten
- 1/2 cup butter, softened
- 2 1/2 pounds cream cheese, softened
- 1 3/4 cups white sugar
- 3 tablespoons all-purpose flour
- 5 eggs
- 2 egg yolks
- 1/4 cup heavy whipping cream

Directions

1. Preheat oven to 400 degrees F (200 degrees C). Lightly coat a 10 inch spring form pan with spray oil. Note: You could use a 9x13 inch pan instead.
 2. To make the crust: Combine 1 1/2 cups flour, 1/3 cup sugar, 1 egg and 1/2 cup butter or margarine. Spread to the edges of the pan. Prick all over with a fork, then bake 15 minutes at 400 degrees F (200 degrees C). Allow to cool.
 3. Increase oven temperature to 475 degrees F (245 degrees C). In a large bowl, combine cream cheese, 1 3/4 cups sugar, 3 tablespoons flour, 5 eggs and the yolks and mix thoroughly. Add cream and mix only enough to blend.
 4. Pour filling over crust and bake for 10 minutes at 475 degrees F (245 degrees C). Reduce temperature to 200 degrees F (95 degrees C) and continue to bake for one hour. Turn oven off, but leave cake in for another hour. Don't worry if it looks a little jiggly in the center.
 5. Chill overnight. This is imperative! If desired, top with your favorite fruit or serve plain.
- Recipe taken from Allrecipes.com

Please send your comments, suggestions regarding Raksha Community Highlights newsletter to BhumiB@rakshacare.com