



Community News

HOLIDAY SEASON 2006

Seasons Greetings!



On behalf of management and all of the staff at Hyde Park in Leaside, we would like to extend our very best wishes for the holiday season to all of our residents and their families. We hope that the spirit of the season continues throughout the year and that the New Year brings you health, happiness and prosperity.

Holiday Office Hours

Saturday, December 23 rd	CLOSED
Sunday, December 24 th	CLOSED
Monday, December 25 th	CLOSED
Tuesday, December 26 th	CLOSED
December 27, 28, 29 & 30 th	NORMAL BUSINESS HOURS
Sunday, December 31 st	CLOSED
Monday, January 1 st , 2007	CLOSED
Tuesday, January 2 nd , 2007	NORMAL BUSINESS HOURS

Please note that during the holiday season, either Tony or Paul will be on site to deal with any emergency issues that may arise including but not limited to fire, flood, appliance breakdown etc. In the event of fire or accidental injury, once you've established your own safety as well as the security of those around you, please ensure that you call 911 before contacting either Tony or Paul.

Holiday Sweets!

Management and Staff at Hyde Park in Leaside would like to show their appreciation for your continued loyalty by offering you a small thank you gift during the holiday season. We've had Chocolate Concepts select and hand-wrap a small sampling of their wonderful Belgian chocolates for each of our residents. As some of you may be aware, Chocolate Concepts was founded by Phyllis Santone in 2001 not only as a vehicle to channel her love for fine chocolates but as a wonderful opportunity for her cognitively challenged daughter and other young adults with similar issues to be productive participants in the community. Phyllis' initiative resulted in the formation of a registered charity in the City of Vaughan called "Alternatives" which provides these young adults with an opportunity to experience on-the-job training in the manufacturing and packaging of outstanding Belgian chocolates. **Please drop by the rental office any time after Monday, December 18th, 2006 to pick up your chocolate treat.**



Entertaining Ideas!

Looking for some delectable ideas to wow your guests over the holidays? Why not try these easy and delicious recipes.

Strawberry Champagne Punch



- 1 Package Frozen Strawberries (thawed)
- ¼ Cup Icing Sugar
- 4 Cups Chilled Champagne (or substitute Ginger Ale for an alcohol-free drink)
- 4 Cups Chilled Perrier
- 1 Ice Ring Mold with Strawberries (Use any handy Jello mold; fill with water, drop in as many fresh strawberries as you like and freeze.)

Puree package of thawed strawberries with sugar in blender or food processor. Strain mixture through fine sieve into a pitcher and chill until very cold.

When ready to serve, place ice ring in punch bowl, pour strawberry puree over ring and gently stir in Champagne (or Ginger Ale) and Perrier. Add a strawberry slice for garnish.

Festive Mini Cheese Molds

Mix 1 container (250 g) Spreadable Philadelphia Roasted Red Pepper Cream Cheese Spread and 2 Tablespoons of grated Parmesan Cheese.



Line a 6 oz. mold with plastic wrap; spoon in half of cream cheese mixture; top with 2 Tablespoons of Basil Pesto*; and spoon remaining cream cheese mixture on top. Cover and refrigerate several hours or overnight. Invert mould on serving platter, remove plastic wrap and serve with assorted crackers or pita chips.

For variations, try Spreadable Philadelphia Garden Vegetable Cream Cheese Spread layered with Olive Pesto* or Spreadable Philadelphia Herb & Garlic Cream Cheese Spread layered with chopped roasted red peppers.

*Prepared products available in most supermarkets.

Scenes from Holiday Season Wine & Cheese



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