



MEERCROFT NATTERS our internal chat page NOVEMBER/DECEMBER 2020

WELCOME TO THE SUMMER EDITION OF NATTERS.



In Appreciation - Staff Christmas Luncheon

The staff Appreciation Christmas BBQ will be held on Tuesday December 16th at 12.30pm in the Staff Room and Multifunction Room due to COVID Restrictions and required social distancing. Secret Santa gifts will also be circulated at the party.



Residents Christmas Party

The Residents Christmas Party will be held on Tuesday December 8th at 12.00pm. Residents are unfortunately unable to have guests this year due to COVID Restrictions..

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.



Staff Dress Code during the Festive Season

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

Building Program

Stage 3 and 4

Stage 3 in Seaview is scheduled to be completed by the end of March and will include the building of 2 new bedrooms and a kitchenette area for resident use.

Stage 4 is the increase in floor space near the SV Lounge, a storage area and toilet and refurbished staff entrance. It is expected the staff entrance will be available for use in 4 weeks. The 9 bed build costings are being completed obtained and will be discussed at the Board Meeting this week, with building to commence in the near future. The build will also include a 26 space car park off North Street.

The extension of the drug room as part of stage 2 will be completed in the near future as well.



Birch Project

Oceanview staff are busy introducing the Birch Project, unfortunately COVID interrupted the project which recommenced in September. The staff have some wonderful innovative ideas that they are implementing to improve the

quality of life of those living with dementia and their loved ones.

Proposed Café

We plan to build a café where the cat lounge is located. We have included the work in our capital budget and will be making grant applications to fund the project. We plan to open the café to residents, staff and the public, offering snack type foods, cappuccinos etc.

Mural

Some months ago we were approached by a Tasmanian Artist Robi Glimar who works with youths and is currently working with a group called Space in Devonport. The plan was to apply for a community grant to support the painting of a mural by the youths however, all grants were withdrawn due to COVID. Robi has been able to source some funding and Meercroft will contribute some funds. The mural will be completed in the near future and will be placed on the blank wall off the Parkview Deck.

Strategic Planning Day and Masterplan

Meercroft Board and Management Team participated in a strategic planning day last week and discussed a masterplan for the future. The Masterplan is very exciting and includes a redevelopment of the kitchen, laundry to future proof these areas, removal of the



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front entrance canopy and building of office space over this area to the Rose Garden, building of 10 rooms over the staff entrance car park and the creation of a secure car park for staff. The plan includes future rebuilding of Oceanview which would incorporate a close working relationship with Munnew Day Centre and extension of Munnew Day Centre. This is a 5 year plan.



Frozen Biscoff Rum Ball Cheesecake



- 320g light fruitcake
 - 160g (1/2 cup) Lotus Biscoff Spread
 - 1 tablespoon rum
 - 80g (10) Lotus Biscoff biscuits, plus extra, crushed,
- FILLING**

- 500G cream cheese, at room temperature, chopped
- 395g sweetened condensed milk
- 250ml (1 cup) thickened cream
- 2 tablespoon Lotus Biscoff Spread
- 1 tablespoon rum

- 1/2 teaspoon vanilla bean paste.

METHOD

1. Release the base of a 20cm springform pan and line with baking paper, allowing paper to overhang the edge. Secure base.
2. Place 200g of the fruitcake in a large bowl. Use clean hands to crumble the cake into small pieces.
3. Add 2 tbs Biscoff Spread and use clean hands to mix until well combined.
4. Press the cake mixture evenly over the base of the prepared pan.
5. Place on a baking tray and in the fridge to chill.
6. Meanwhile, to make the filling, use electric beaters to beat the cream cheese in a large bowl until smooth.
7. Add the condensed milk, cream, Biscoff Spread, rum and vanilla.
8. Beat until smooth. Pour over the biscuit base and place in the freezer overnight.
8. Crumble the remaining fruitcake into a large bowl. Add rum and remaining Biscoff Spread.
9. Use clean hands to mix until combined. Roll the cake mixture into 10 balls.
10. Crush 5 biscuits and place the biscuit crumbs on a plate.

11. Roll the balls in the biscuit crumbs to coat.

12. Store the rum balls in the fridge until ready to use.

13. About 10 minutes before you're ready to serve, remove the cheesecake from the freezer and set aside at room temperature for 5 minutes.

14. Release from the pan. Cut the remaining biscuits in half then arrange around the edge of the cheesecake with the rum balls.

15. Sprinkle with extra crushed biscuits, slice and serve.



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 2021.

Wendy Shearer
CEO/DON



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