

DECEMBER



Issue 12

DECEMBER 2021

Workshops
Are in full
Bloom !
Check your
monthly
Property
events
Calendars for
times and
dates.

NOV29- DEC 6TH	HANUKKAH
DEC 25TH	CHRISTMAS DAY
DEC 26TH- JAN 1ST	KWANZAA
DEC 26TH	BOXING DAY
DEC 31ST	OMISOKA JAPANESE NEW YEAR

Your "GOOD TO KNOW" Many Mansions Resident Info Newsletter !

Resident Satisfaction Surveys have been distributed. Please return by 12/10.

Contact Larry Rosen, Peer Support, if you need some help.
805-263-7027



NATIONAL DAYS
What's Your Favorite?

"The Warm Line"

A new peer support phone line for a warm and friendly person to webchat or talk with !

www.mentalhealthsf.org/peer-run-warmline/

855-845-7415



Candy Cane Holiday Pops:

Ingredients:

- ◆ 20 small candy canes
- ◆ 14 white marshmallows
- ◆ 80 grams dark chocolate melts

Instructions:

1. Place chocolate melts in a small bowl and microwave for 2 minutes or until melted. Set aside to cool slightly
2. Crush 6 candy canes. Stick a whole candy cane into a marshmallow and dip in the melted chocolate. Let excess drain. Roll the pop in the crushed candy cane. Set aside and repeat.
3. Place pops in the fridge to set. (appx. 15 minutes)

MR. C's "CORNER"

Here is an oldie but a goodie. I wish all of the Many Mansions Family a very Happy Holidays From my house to yours !



AND NOW, HOW ABOUT SOME HELPFUL KITCHEN TIPS:

- Q. Would you like to keep your coffee fresh longer?
A. Empty the bag into a GLASS Container, with an airtight lid on it- to keep air from ruining your coffee.
- Q. Does soggy Celery make you upset?
A. Then wrap it in FOIL to keep it from going soggy and to stay crispy.
- Q. Have too much Avocado left over and do not want it to spoil so fast?
A. Sprinkle Lemon Juice on it to keep it fresh and place in a cool dry place lightly wrapped.
- Q. Do your leftover Bananas get you down when they start turning Brown?
A. Place Plastic Wrap on the bunch to cover the stems tightly (Each or together.) This will help keep the air from entering and ripening them too fast.

RESIDENT SPOTLIGHT



ALANA HAAS @
RICHMOND TERRACE

I remember at the age of 5 getting a box of 64 crayons as a gift with all the wonderful colors. I've always been a creative type. When I was twelve, I loved making colorful designs with pastels. I first learned how to make a Ukrainian egg in high school with its layers of vivid colors drawn with layers of wax lines and layers of colored dyes. I loved it! Traditional Ukrainian eggs are chicken eggs that are not emptied of the contents. After many years the contents become a solid ball. Never shake a traditional egg. The gases inside will explode, and it does smell. The cat broke my first one. 10 years after high school, a co-worker taught me how to make traditional Ukrainian chicken eggs. That was 39 years ago. I would work on them by myself until a neighbor at Many Mansions told me about a group that met once a month to teach each other how to design and decorate all kinds of eggs; Ostrich, Emu, Rhea, Goose, Duck, Chicken and even Quail. I usually use Goose eggs. Before I became a resident at Many Mansions, I went many years renting bedrooms and did not have the space to work on the Eggs. Once I was approved to have my own apartment at Richmond Terrace, 18 years ago, I finally had the space to keep my supplies and was able to do what I truly enjoy: designing and creating decorated eggs. Here's to Many Mansions!

