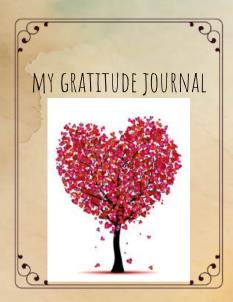
#### WOODHAVEN NEWSLETTER

### **OCTOBER 2024**



Helen Hutt Tenant Resource Coordinator 204-346-1501 Michael Obviar
Director of Housing
204-326-2002





For the month of October, I challenge you to write down something every day that you are thankful for. This autumn especially, I've been finding my heart is overflowing with thanksgiving for all of the beauty and change that comes with my favorite season of the year. Don't wait until Thanksgiving to think about and be grateful for all of the things that make your heart happy!

### I AM THANKFUL FOR:

DAY 1	DAY 17	
DAY 2	D 10	
DAY 3	DAY 19	
DAY 4		
DAY 5	2 02	
DAY 6	0.00	
DAY 7	D 12	
DAY 8		
DAY 9		
DAY 10		
DAY 11		
DAY 12		
DAY 13	2 00	
DAY 14	DAY 30	
DAY 15		
DAY 16		

# Tuesday, October 1st

"Every year on October 1st, Canadians pay tribute to seniors—the men and women who have helped make our country what it is today and who continue to enrich our lives. Why celebrate seniors? Seniors have made—and continue to make—a profound contribution to Canada: at home, in the community and as part of the workforce. They represent a large and growing proportion of our population. We can all think of a senior who has made a difference in our lives. They are our mentors, teachers, grandparents and loved ones. They are volunteers and role models. They have contributed generously, building our families, communities, workplaces and country. National Seniors Day is an opportunity to recognize the important role seniors play in our society."



Please check your mailbox for a small gift from Helen!

#### **Ingredients:**

- 2 whole pie pumpkins
- 1 quart vegetable or chicken stock
- 1/2 cup heavy cream
- 1/3 cup maple syrup
- Dash of nutmeg
- Salt and pepper to taste
- Extra cream and toasted pumpkin seeds, for serving

#### **Directions:**

 Preheat oven to 300 degrees. Place pumpkins on a cookie sheet and roast them until slightly shriveled and soft. Allow to cool slightly, then slice in half and carefully scoop out seeds and pulp. Scoop yummy flesh into a bowl. Set aside.

Quick & Easy

Pumpkin Soup

- In a pot, heat up the pumpkin flesh with the stock and maple syrup until simmering. Mash out the big chunks, the transfer the mixture to a blender or food processor (or use an immersion blender) and puree until velvety smooth. Add cream and nutmeg, then blend again. Season with salt and pepper to taste.
- Reheat if you need to, or just go ahead and serve!



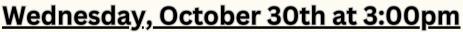


# You're invited to: "Friendsgiving"

On Thursday October 10th at 5:30pm, lets share a pot luck style Thanksgiving supper as friends and neighbours - happy Friendsgiving! Please bring some of your favourite fall foods to share with everyone. Let's eat, drink, and be thankful! Please sign up to be included. Drinks will be provided.



Woodhaven's
First Annual
Chilli Cook-off!



How it works: **Everyone** can participate in the cook-off, either as a contestant, or as a judge! If you'd like to be a **contestant**: make a batch of your very best chilli and enter it into the cook-off to be tasted and judged! You will also get to taste your fellow contestant's chilli! If you would like to be a **judge**: bring \$2 and your appetite! You must sign up to be included! Drinks and chips will be provided! Best tasting chilli wins a prize, and bragging rights! Who will be the first Woodhaven Chilli Champion?



## For Your OFORDATION

### The Grateful Tree

For the month of October there will be a "Grateful Tree" in the lobby. Please feel free to take a moment to write down some things that you are grateful for, and hang them on the tree!



A friendly reminder that the Admin and Finance offices will be closed on Monday October 14th for Thanksgiving. We wish you and your family a very Happy Thanksgiving!



Men's Billiards:
Friday October 11th
at 2:30PM

Sign up for "Chat & Craft" on Wednesday
October 2nd at 2:30pm. We will be making fall
wreaths together. Cost is \$5 per person, and
all supplies will be provided. You must sign up
to be included. See you there!



person, please sign

up to be included!

and covid vaccines to those

who would like them. Please

information and consent

see Helen for more

forms.

### OCTOBER BIRTHDAYS:

# Birthday

MADELINE REIMER - 1

AARON NEUFELD - 5

BETTY REIMER - 7

KEL LOEWEN - 11

SARAH SOBERING - 13

EVELYN HUMENIUK - 14

MARY ANNE REIMER - 15

JOHN FRIESEN - 21

INGRID NEUFELD - 22

EVELYN GOERTZEN - 22

ELDA LOEPPKY - 23

ANNE FRIESEN - 28



Please join us for a birthday party on **Monday**, **October 28 at 2:30pm** in the main MPR. \$2 per person, free for those celebrating a birthday in October! Don't forget to sign up if you would like to attend, and please bring a mug!

### FROM THE CHAPLAIN'S DESK:

Fall is such a beautiful time of year! In seeing the green of summer change to the gold, yellow, and red of autumn, we marvel at another display of God's glory.

Does it remind you of another place? Mrs. A. S. Bridgewater wrote the words,

How beautiful heaven must be, Sweet home of the happy and free; Fair haven of rest for the weary, How beautiful heaven must be.



After seeing a beautiful sunset or other marvel of creation, I sometimes ask, "Could heaven be more beautiful than this?" Though I know the answer is yes, I still wonder. The fact is everything will be more beautiful there, especially seeing the Presence of God!

As we approach Thanksgiving we again thank God for what he has done. Each breath is a gift for which we give thanks (Acts 17:25). Though certain situations make the giving of thanks more difficult, it is still important to have a thankful heart. I Thessalonians 5:18 reminds us,

"In everything give thanks, for this is the will of God in Christ Jesus concerning you."

How do we do that? We see one part in Paul's example of "...forgetting those things which are behind, and reaching forth unto those things which are before, I press toward the mark for the prize of the high calling of God in Christ Jesus" (Philippians 3:13, 14). When we focus on the goal—the Lord Jesus leading us along—we find help in keeping life's situations in perspective and continuing on no matter what.

