



Celebrating February

Bird Feeding Month

Spunky Old Broads Month

Women Inventors Month

Engineers Week

February 18–24

Change Your Password Day

February 1

Liberace Day

February 4

Periodic Table Day

February 7

Chinese Lunar New Year's Day

February 10

Galentine's Day

February 13

Valentine's Day

February 14

Presidents' Day

February 17

For Pete's Sake Day

February 26

Leap Day

February 29

GIVE THE GIFT OF GIFT CARDS THIS EASTER

Consider using our gift card fundraiser for all your gift card needs. For every gift card purchased, you get the face value of the card, and a small percentage is donated to Bennett Centre from the retail company.

In 4 simple steps you can purchase your gift cards through FundScrip for Easter gifts, birthday, Family Day shopping and for any occasion and help us to raise funds for our resident's wellbeing programs.

- Step 1- Go to <https://www.fundscrip.com/support-a-group>
- Step 2- Enter the invitation code: 5CRX6A to see the Bennett Village campaign, fill out your information to create an account.
- Step 3- Choose from over 230 retail gift cards, and your selection to the cart.
- Step 4- Add/edit your address and complete the delivery and payment method and checkout.

Your order will be delivered to you

Thank you for supporting this fundraiser!
Happy shopping!

If you would like to do a group order with family and friends, please contact Tracey at twellon@bennettvillage.ca

Early Spring according to Warton Willie!



February Celebrations!

There were many amazing celebrations at The Bennett Centre for Residents and Staff this month including Chinese New Year, Superbowl Sunday, Mardi Gras and Valentines Day!



Important Event on our Bennett Centre Calendar

Mall Dates

February 6

February 13

February 20

February 27

Outing to Angel's Diner

Thursday, February 8th



Take out Supper

Monday, February 26th

Sub Sandwiches



Family Council

Hello Family Members!

First, a warm welcome to new family members to the Bennett Centre in recent weeks. We hope you can join us in future Family Council meetings that we usually have once a month.

Our next Family Council meeting will be a hybrid meeting: Thursday March 28 from 7:00-7:30pm You can join us on Zoom or in person at the Bennett Centre boardroom (details and link will be shared in an email next month).

We need your involvement and support in the Family Council. This is a very worthwhile time spent to learn and share what goes on at the home where our loved ones are living. It's our opportunity to have a say in the environment that we want our loved ones to live in. We share any concerns with each other, and then it's discussed with the Bennett Centre executive the next day, always anonymously. Please don't think it's not worth your while to attend. A lot of good can come out of it. Attendance in the last few meetings have been very disappointing, and we cannot be effective unless more people participate.

Neil & Rick

Co-Chairs, Bennett Centre Family Council

email: bennettcentrefamilycouncil@gmail.com

Employees of the Month!

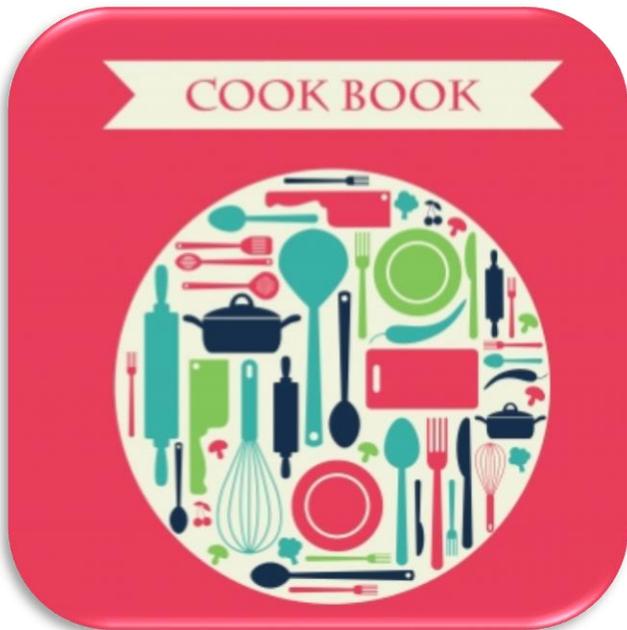
Rachel and Alison



Rachel is a very hard worker and her eye for detail is impeccable. If you want a job done and done properly, Rachel is the person to do it. She is always friendly and includes the residents whenever she can. Rachel is a real asset to the Bennett Center.

Alisons dedication and hard work really show around the home and she is always there to assist when needed. She goes above and beyond





Send your favourite recipe to Sonia at sfedele@bennettvillage.ca to have your recipe featured in our newsletter, and our Bennett Centre Cookbook, which will be available at the end of the year!

Monthly Reminders

Please ensure all resident clothing is labelled when coming into the home. Labelling forms are available at the front desk.

When writing a cheque to the Bennett Centre (Trust account funds or donations) please ensure all Cheques are make payable to **“Bennett Village”**

Thank you!

Tracey's Butter Tarts!

½ C packed golden brown sugar
½ C corn syrup
3 TBSP butter or margarine softened
1 Large egg
½ C raisins or currants
2 TBSP chopped pecans or walnuts
1 ½ tsp vinegar
Salt, pinch
12 unbaked tart shells



1. Preheat oven to 375°F.
2. Cream brown sugar, syrup and butter well in a medium bowl.
3. Add next five ingredients and stir well.
4. Divide among pastry shells (1/8 C).
5. Bake for 20 minutes for regular size or 10 – 15 minutes for miniature.
6. Makes 12 large or 24 tiny tarts. (if recipe is doubled, you can fill 30 tart shells)