

Celebrations

Entertainers, Tea Parties, Royal Games...find out how we celebrated the Queen's Jubilee!

Resident Profile & Staff Celebrations

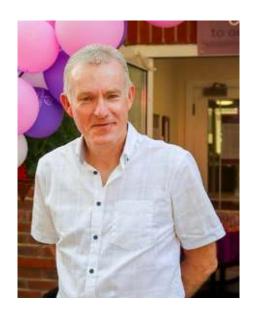
Learn a little more about our Residents & Staff

hoping for many more events this year to make up for the last two.

Please come along to enjoy our sensory garden, the visiting birds and squirrels, relax and listen to the tranquil sound of our waterfall and admire the beautiful flowers and hanging baskets planted by our residents. A big "thank you" goes out to all the relatives and friends of residents who continue to support us.

I hope you enjoy this fun filled newsletter showcasing the many activities our residents enjoy.

Nenita Jopson, Care Home Manager at Cedar Lodge



It has been great to see normal life returning over the past couple of months with the advent of the new normal of "living with Covid".

That has been reflected in our homes where the activities and events that used to be a routine part of daily life have made a long-overdue and very welcome return. It makes such a difference to everyone.

It has also been great to see relatives and friends being able to visit our homes freely again, not least to join in with the recent Platinum Jubilee celebrations. This was the first opportunity for over two years to hold events in the homes that relatives and residents could attend together, and I think we had all forgotten how nice it is to do that!

The summer months will bring more events and more opportunities to come together, which I hope you will enjoy along with our latest newsletter which continues to highlight all the lovely things that have been happening in our homes over the past couple of months.

Once again, thanks to everyone who make it all possible.

Words from Mark Vickery, Director at Forest Care

Activities at Cedar Lodge





Cuddly dogs! (Boonies Pet Therapy)





Daily table-top and floor games





Famileo Personalised Gazettes are a great success!

We've partnered with Famileo to create personalised newsletters for residents filled with updates from their families and friends. Anecdotes, photos, happy memories... Every family member can share messages and photos from their day-to-day life with just a few clicks on the Famileo app. Residents will then receive a printed copy to enjoy.





























Platinum Jubilee Celebrations



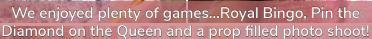
A Royal-themed performance from the Rah-Rah Theatre Company, singing and dancing away to some of our all time favourites!





















Whilst residents enjoyed a delicious afternoon tea prepared by Chef Bhanu and his team!









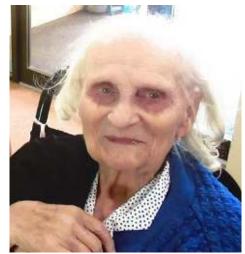




Platinum Jubilee Celebrations



Resident Profile - Mrs Adelaide Hammerton





I was born in India on the 23rd of April 1926 as my father was in the army. I spent 13 years of my life growing up in India and I got to experience different Indian culture and food which I absolutely love.

When I was a child, I used to be like a tomboy and used to play with my male cousins as I didn't have any brothers. We used to run and jump around and climb trees. My sisters and I then left India and moved to England as the second world war was approaching.

I would say that my first job was teaching little children as I love them, especially the mischievous ones! I then went on to study law and started work in a law court in London. I never took a case relating to divorce as I didn't want to see innocent children being abandoned and left on their own not being wanted by their parents. I decided to become a solicitor and help people with their property, such as selling and buying. I used to give legal advice to friends or anyone who needed my help.

My family are very important to me, I have one son, one daughter, two grandsons, one granddaughter and four great grandchildren, and I love them coming to visit me.

I inherited my love of history from my father and enjoyed many hours visiting the British museum and finding out about the history of places I visited on holiday.

Staff News

New Staff A warm welcome to Registered General Nurse Lorenzo Denis Coronado and Healthcare Assistant Ryan Jeffrey Balani who both recently joined our amazing team at Cedar Lodge and have quickly become valued members!

Lorenzo Denis Coronado graduated with a PHD degree in the Philippines and had a nursing practice in Frimley Park Hospital. He joined Cedar Lodge last December 2021 and is a good asset to our team, a very caring, gentle soul and very knowledgeable of his profession. Lorenzo says "he loves working here at Cedar Lodge, and knew he would when he first walked into Cedar Lodge".

Ryan Jeffrey Balani is a nursing graduate from the Philippines, he was a theater nurse and a clinical instructor in the Philippines. Ryan is well travelled having worked in Dubai and Saudi Arabia. He came to the UK to be with his two children and joined Cedar Lodge at the beginning of 2022.







Staff Spotlight Head of Care Florisa Molera is a valuable member of the team at Cedar Lodge. She graduated in the Philippines with her nursing profession, and is passionate to continue her nursing career here in the UK.

Florisa is very supportive to all staff and residents, and has great communication skills with relatives. She professionally deals with the multi-disciplinary team to promote and maintain wellness for all residents.



Staff Celebrations



We celebrated Nurses Day with gifts, roses, bubbly and cake! A big thank you to our nurses for their hard work, dedication, and the continuous high standard of care they provide to our residents.











Wendy Watmore (Head of Activities) celebrates 30 years at Cedar Lodge!









Easy Summer Strawberry Trifle

Ingredients:

3 punnets strawberries 2 ready-made jam-filled Swiss rolls 1/3 cup sherry or fruit juice 400 gram can of summer fruits in syrup 500 ml ready-made vanilla custard 300 ml softly whipped cream

Method:

- 1. Wash and hull 3/4 of the strawberries (leave a few with the hull in place for decoration).
- 2. Halve the hulled strawberries and set aside. Slice the Swiss rolls in half longwise, then into 1cm slices.
- 3. Line the base of a trifle bowl with 1/3 of the Swiss roll slices, arranging the pieces around the side in a pattern. How you do this will be determined by the shape of the trifle bowl. For one with straight sides, cutting the Swiss roll slices in half allows you to show off the layers. For a rounder dish, whole slices will display the pretty swirls to great effect.
- 4. Drizzle the Swiss roll with 1/3 of the sherry or juice and then spoon in 1/3 of the canned summer fruits in syrup. Add 1/3 of the chopped strawberries, 1/3 of the custard and 1/3 of the whipped cream.
- 5. Repeat with 2 more layers of Swiss roll, sherry/juice, summer fruits in syrup, strawberries, custard and cream, finishing with cream.
- 6. Halve the reserved strawberries and use to decorate the top. Chill for 3-4 hours or overnight.

Cedar Lodge

Award-winning residential & respite care 01252 837019, enquiries@forestcare.co.uk







Review score on carehome.co.uk

Feedback Corner

"I am so very pleased with Cedar Lodge, it is like one big, happy family, it's so lovely and clean, I could not wish for anything more for my husband."

"I can't thank you enough for the care and kindness you gave Mum during her month-long respite stay following her operation".

"I instantly knew that this was the place where my lovely friend would be happy. The staff are simply amazing! The activities are endless! The food and the setting are beautiful, and my friend is so settled. Thank you to everyone at Cedar Lodge for making this happen during difficult circumstances, you are amazing!"

"The care she has had and continues to enjoy is outstanding".

"The manager is extremely experienced and promotes an "open door" policy, which means relatives can be kept fully informed, ask any questions and can expect full and comprehensive replies and attention. I would give Cedar Lodge ten stars if I could!"

Cedar Lodge Honey

Created in our very own gardens...and it tastes delicious! (Available from August 2022).





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