



From our Board and Chairman

Our Board members and our Board Chairman would like to Thank you all very much for the great effort and hard work that has been done and is continuing to be done by all of the Staff. Thank you!

From our CEO...

You would have all heard the news - New Zealand remains at level 4 until 11.59pm on Monday the 27th of April then the level drops to level 3.

So what changes? For PSSC the simple answer is nothing. We will continue to function as we are now at level 4. The reason for is this is also simple, we have been tasked with looking after the most vulnerable people and it is our job to keep them safe.

This means those of you who are 70 plus or who are off work for health reasons under the Covid-19 rules are to remain off work. This will be reviewed when the country drops to level 2.

Those who are currently working from home are to continue working from home - your managers should be in touch with you by the end of this week.

This also means there is still no visiting within our homes except for compassionate reasons.

All staff who are at work are to sign in on the new staff log. Please do this for every shift that you work.

Staff who are sick are not to come to work and in fact, should have a Covid-19 test done.

Be very careful if you intend to increase your personal bubble. You need to know exactly where those new people that you invite into your bubble work and who the others in their bubbles are. If there is any doubt, then don't expand your current bubble.

Remember our residents do not have Covid-19 and the only way they will get it is if someone brings it into the facility. Best to keep your bubbles small.

If we can all put the same effort into the next 3 weeks as we have for the past 4 weeks, then we may be able to get level 2 in May.

I thank you sincerely for all the hard work and dedication I have seen from everyone over past the month. It's a great team to be a part of and you can all be very proud of yourselves.



Carolyn Cooper

Contents

Message from
PSSC Board and
Carolyn Cooper

01

Isolation &
ANZAC
activities

02

Recipes and
more!

03 , 04

"I've been searching for ways to heal myself, and I've found that kindness is the best way." – Lady Gaga

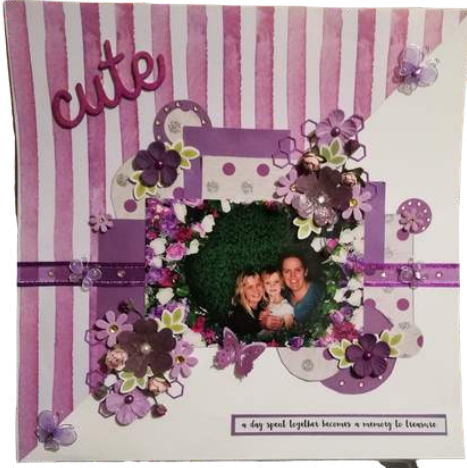


Relieving Isolation boredom

For many of our staff it has been business as usual during the lockdown.

For some that have been working from home they have found creative outlets to keep motivated, calm and well.

Liz Nolan, our Family Works Manager likes to do a bit of scrapbooking to help her wind down and sent us this photo of a beautifully put together page - I'd like to see the full book when it's finished!



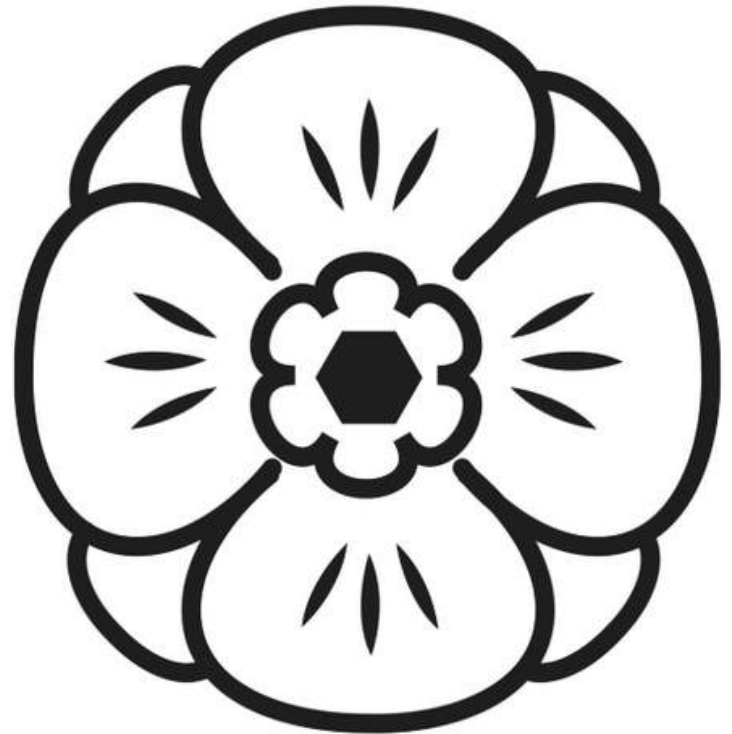
Sharon Hamer from Family Works also has a super creative way to keep calm and relaxed by creating these amazing Mandala's - she tells me they are simple.



ANZAC DAY PUBLIC HOLIDAY IS MONDAY 27 APRIL.

There will be NO 'Too Easy' Frozen Meal or FoodBank deliveries that day and our Family Works and Administration Offices will be closed.

Poppies to colour in



ANZAC DAY

2020 LEST WE FORGET



Isolation baking

During this period of isolation here are some easy recipes to help keep you busy in your bubble.





Recipe

Here is a super quick and delicious recipe for corn fritters, perfect for lunch or dinner, I add a little bit of bacon to mine. Yum!

SWEETCORN FRITTERS

20 mins
serves 6

- ¾ cup Edmonds standard flour
- 1 tsp Edmonds baking powder
- ½ tsp salt
- ½ tsp pepper
- 1 egg
- 440 g can cream-style sweetcorn
- 2 tbsp oil
- tomato or chilli sauce and sour cream

<p>1. </p> <p>Sift flour, baking powder, salt and pepper into a bowl.</p>	<p>2. </p> <p>Add egg and mix to combine. Stir in sweetcorn.</p>
<p>3. </p> <p>Set aside for 10 minutes.</p>	<p>4. </p> <p>Heat oil in a frypan. Drop in large tablespoonfuls of mixture.</p>
<p>5. </p> <p>Cook until golden underneath.</p>	<p>6. </p> <p>Turn with a spatula and cook other side.</p>
<p>7. </p> <p>Rest on paper towels.</p>	<p>8. </p> <p>Serve hot with tomato or chilli sauce and a dollop of sour cream.</p>

Be kind



Recipe

With ANZAC Day this Saturday and the ANZAC public holiday on Monday here is an easy and delicious recipe for ANZAC biscuits, perfect for your morning tea break when working from home or work.

Edmonds ANZAC Biscuits



Authentic chewy biscuits



15 min



Makes 20



Easy



Add a review

Bake these for Anzac day, or alternatively, if you love a chewy oaty biscuit

Recipe Author:

Edmonds



Ingredients

- ½ cup Edmonds Standard Grade Flour
- ⅓ cup sugar
- ⅔ cup coconut
- ¾ cup rolled oats
- 50g butter
- 1 tablespoon golden syrup
- ½ teaspoon Edmonds Baking Soda
- 2 tablespoons boiling water

Method

1. Preheat oven to 180°C.
2. Mix together flour, sugar, coconut and rolled oats.
3. Melt butter and golden syrup.
4. Dissolve baking soda in the boiling water and add to butter and golden syrup.
5. Stir butter mixture into the dry ingredients.
6. Place level tablespoonfuls of mixture onto cold greased trays.
7. Bake about 15 minutes or until golden.



Coffee Break!

Coffee break time, enjoy this ANZAC word search, specially created just for you. This puzzle is also available online for those who don't have printers at home, just follow the link at the bottom of this puzzle. Happy break time!



ANZAC Word Search

I	R	A	R	L	F	A	L	L	E	N	R	T	A
R	M	R	U	O	N	O	H	H	C	R	A	M	P
R	A	R	P	O	A	L	H	T	A	E	R	W	O
E	A	I	A	P	E	A	C	E	P	D	A	H	P
D	N	A	L	A	E	Z	W	E	N	S	H	L	P
M	I	T	A	R	M	Y	C	O	R	P	S	D	I
S	A	R	I	S	I	N	G	S	U	N	L	I	E
O	E	O	C	T	R	E	N	C	H	A	E	G	S
L	D	A	W	N	P	A	R	A	D	E	P	G	R
D	S	E	E	L	G	U	B	F	E	A	E	E	T
I	L	L	U	M	E	M	O	R	I	A	L	R	E
E	D	I	R	P	D	R	E	G	I	M	E	N	T
R	A	I	L	A	R	T	S	U	A	A	E	W	P
S	M	L	A	S	T	P	O	S	T	I	R	E	S

- DAWN
- AUSTRALIA
- RISING SUN
- POPPIES
- MEMORIAL
- WREATH
- NEW ZEALAND
- DIGGER
- ARMY CORPS
- MARCH
- PEACE
- LAST POST
- FALLEN
- REGIMENT
- BUGLE
- TRENCH
- PARADE
- PRIDE
- SOLDIERS
- HONOUR