

Christmas Special 2022

Open Door Magazine

A LOOK AHEAD
INTO 2023

GO BEYOND
AWARDS

CHRISTMAS
AT MCKENZIE



McKenzie
AGED CARE GROUP

McKenzie looking forward into 2023

As we reflect on the year past, we recognise the dedicated and outstanding work of all staff - our McKenzie People - who have made the lives and homes of residents better. The quality of care delivered by our staff continues to differentiate us from other providers in the industry, and this is something that we can all be proud of as McKenzie People.

The continued excellent results we are achieving for our agency accreditation visits, and a Group occupancy level of almost 98% for the majority of the year, speaks volumes about the teamwork and goodwill of everyone in the organisation.

Achieving our goals and objectives would not have been possible if we were not exhibiting and reflecting the philosophy and spirit of the seven key values that we refer to as our Cornerstones. Thank you to everyone, for upholding our foundational values and for your resilience, passion and work rate that has helped to make 2022 a success.

To the families and representatives, I express my greatest appreciation of your ongoing support and cooperation as we navigated in and out of COVID-19 outbreaks for another year. Placing your trust in us, to care for your loved ones is an honour and privilege, and a responsibility we do not take for granted. Living in a COVID-19 environment is not what any of us want or need in our lives. However, your acceptance and compliance with our rules and restrictions, that must be applied from time to time, has made it easier for everyone to manage through these challenging moments.

Looking ahead to 2023, our commitment to residents' health and wellbeing, and continuing to improve our built environment remains a key focus. Finishing the building refurbishments that are currently underway, and commencing new constructions, all contribute towards providing our staff and residents with the highest standard of homes possible, to work and live in.

On behalf of the leadership team, I wish you a very Merry Christmas and Happy New Year full of joy and celebration. Stay safe, look after each other and have a relaxing and peaceful holiday season.

Simon Keating

CEO

It's the most wonderful time of the year!

Christmas at McKenzie is always an exciting time as the decorations are put on display and the carols can be heard.

The McKenzie homes certainly know how to celebrate and Christmas time is full of activities, sing alongs and festive decorating. Our amazing Lifestyle teams are so talented and make every year more exciting than the one previous. To view more photos, visit our Facebook pages!



CapellaBay had carols by candlelight and decorated beautifully



Christina and Niki are delighted with the decorations at Charlesbrook



Making gingerbread houses at Newmans on the Park



Sylvia with one of the wonderful Christmas trees at Sutton Park



Seaton Place thanked their dedicated volunteers with a Christmas lunch



Plenty of help at Raffles to put the tree up.



GoBeyond

At McKenzie Aged Care, it all starts with people. Every year we like to celebrate our McKenzie people who go above and beyond in their day-to-day to not only provide the very best care, but support our residents and other staff around them. Our annual Go Beyond Awards were held during December and we congratulate all of the 2022 nominees and winners.

Charlesbrook - *Deborah Tribe & Samira Nazemi*

Lynbrook Park - *Courtney Brighton & Elice Simm*

Newmans on the Park - *Ni Luh Wati & Tek Bajracharya*

Rosebrook - *Kim Palmer & Kellie Sonogan*

Sutton Park - *Noeline Te Namu & Zaklina Colombini*

The Ashley - *Lorylyn Balanga & Judith Sanchez*

Support Office - *Alison Harris, Allan Thompson, Kristy Brinton & Peter Brown*

Heritage Lodge - *Laura Andrews & Nicole Connolly*

Raffles - *Leanne Wilson & Susan Eschbank*

Bribie Cove - *Angela Rajan & Cindi Sarcia*

Buderim Views - *Angelei Bongo & Pramod Neupane*

CapellaBay - *Sandra Gartside, June Love & Ashleigh Merrin*

Glasshouse Views - *Brad Hill & Leslie Wooler*

SandBrook - *Amrit Thapa & Linda Chapman*

Seabrook - *Bianca Holler & Lena Rampton*

Seaton Place - *Connie Santos & Hazel Du Plessis*

The Ormsby - *Himanchu Patel & Wendy Hayward*

The Terraces - *Whitney Winter Forsyth & Haruko Takeo*



Our wonderful Go Beyond winners from Victoria

Awards 2022



The Gold Coast Region's Go Beyond Winners with their Facility Managers



The Sunshine Coast Region Go Beyond Winners



McKenzie Locations

Queensland

Bribie Cove

199-213 Goodwin Drive
Bongaree QLD

Buderim Views

383 Mooloolaba Road
Buderim QLD

Capella Bay

260 Old Cleveland Road East
Capalaba QLD

Glasshouse Views

96 Peachester Road
Beerwah QLD

Sandbrook

10 Executive Drive
Burleigh Waters QLD

Seabrook

15-29 Bonton Avenue
Deception Bay QLD

Seaton Place

111 Smith Street
Cleveland QLD

The Ormsby

112 Burnett Street
Buderim QLD

The Terraces

74 University Drive
Varsity Lakes QLD

Victoria

Charlesbrook

1 Innisfallen Avenue
Templestowe VIC

Lynbrook Park

42 Olive Road
Lynbrook VIC

Newmans on the Park

33 Newmans Road
Templestowe VIC

Rosebrook

441 Waterfall Gully Road
Rosebud VIC

Sutton Park

126-134 Exford Road
Melton South VIC

The Ashley

17-21 Ashley Street
Reservoir VIC

New South Wales

Heritage Lodge

194 Byangum Road
Murwillumbah NSW

Raffles

Peregrine Drive
Tweed Heads South NSW

EASY NO BAKE CHOCOLATE CHEESECAKE

INGREDIENTS

- 1/3 cup pistachios
- 1/3 cup pepitas
- 1/2 cup pecans
- 2 tsp raw cacao
- 6 pitted medjool dates
- Low-fat Greek yoghurt, to serve (optional)
- Pomegranate seeds, to serve (optional)

FILLING

- 3 tsp gelatine powder
- 250 gm light cream cheese, at room temperature, chopped
- 500 gm plain quark yoghurt
- 1/3 cup raw cacao, plus extra 1 tsp, to dust
- 1/4 cup maple syrup, plus extra 1 tbsp, to serve
- 2 tsp vanilla bean paste

METHOD

1. Grease and line base of a 22cm springform pan with baking paper. Place pistachios, pepitas and pecans in the bowl of a food processor and process until fine. Add cacao and dates, and process until finely chopped. Add 1-2 teaspoons water and process until the mixture just begins to stick together.
2. Transfer the mixture to the prepared pan and press into the base. Place in the freezer for 1 hour or until firm.
3. To make the filling, place 2 tablespoons water in a small heatproof bowl. Sprinkle over the gelatine. Place bowl in a larger bowl of hot water and stir gelatine mixture for 1 minute or until gelatine dissolves. Set aside to cool slightly. Clean and dry the food processor bowl. Add the cream cheese and quark, and process until smooth. Add the cacao, maple syrup and vanilla. Process until smooth. Scrape down the side and process again.
4. Add the gelatine mixture and process to combine. Pour mixture into prepared pan. Smooth surface. Place the cheesecake in the fridge overnight or until firm.
5. Remove cheesecake from pan. Dust with the extra cacao. Drizzle over the extra maple syrup. Serve with the yoghurt and pomegranate, if using.
6. Enjoy!

Source: taste.com

Find us on Social Media

At McKenzie we love sharing what we do with you. The best way to keep in touch, connect and engage with us is through social media. All our residences have their own Facebook page and we are also now on Instagram sharing some terrific photos and videos.

Make sure you follow us and join our online community.

Facebook: Search 'Facility name - McKenzie Aged Care Group'

Instagram: @mckenzieagedcaregroup

LinkedIn: Search 'McKenzie Aged Care Group Pty Ltd'

YouTube: Search 'McKenzie Aged Care Group'



Cover Image: Christmas Tree at Newmans on the Park

Visit our site:
mckenzieacg.com

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