

The Scoop

Thank you for a wonderful holiday season! We look forward to serving you in the new year!



Dining Reminders

- ⇒ If you are unable to make your reservation, please call ext. 7645. By canceling your reservation in advance, we will be able to accommodate additional residents.
- ⇒ Food that is purchased in one venue should not be transferred to another venue. For example, if you purchase a burger in the Bistro, please do not sit in Fireside. This causes confusion amongst the dining team and may lead to a double charge.
- ⇒ Click <u>here</u> to view the daily menu selections at each venue.
- ⇒ Please return your green to-go containers to the Market Place.



New Point of Sale System Coming Soon!

We are excited to announce that dining services will have a new Point of Sale System (POS) installed on January 18. Please have patience with us during the first few days of the installation as we may have minor interruptions in service.



Goodwin Living Dining in the News

Chef Brian Patterson recently spoke at the HEALTHTAC Food & Beverage conference in Florida. Read the article here to see what he said about how Goodwin Living and other communities accommodate different food preferences.





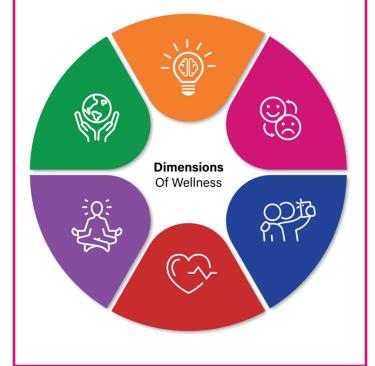
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New Year's Goal Setting Workshop

How do you want to embrace wellness in 2024? On Friday January 26 from 1:00—3:00 pm in the rotunda, Alison Neov, Registered Dietitian, will be hosting a SMART goal setting workshop with the Wellness Advance Team.

Whether your goal relates to physical, emotional, intellectual, spiritual, communal, or social wellness, SMART goals help you make your goal a reality by being Specific, Measurable, Attainable, Realistic, and Timely.

The Wellness Program is here to help you make 2024 the best year yet!



A big congratulations and thank you to everyone in DS for the magnificent meals for New Year's Eve and New Year's Day. I honestly wasn't sure how you'd pull off the NYE's dinner with Sunday's power outage but you did and it was a fabulous meal.

Barley risotto deserves the 2023 prize for best new version of an old grain. It was tastier than many a rice risotto I've eaten over the years. Please keep it in your repertoire.

The new way of cooking the Brussels sprouts - pan roasted and flavorful instead of overcooked and mushy - is very much appreciated.

Normally the onion soup is fantastic. However on December 22 it was well below par. It had a burnt taste and there were what looked like burnt leaves that detracted from the appearance and taste.

We apologize that our onion soup did not meet your expectations. We take such concerns seriously and will review the preparation method to ensure it meets our high standards.

