



GIGNUL MASENYGUN

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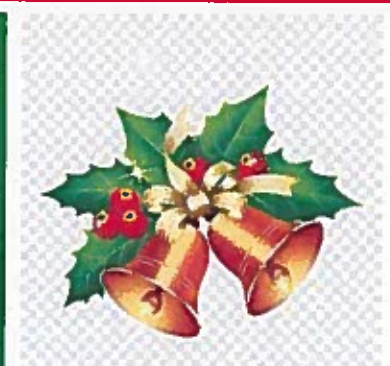
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How to Decorate Safely

- If you must use candles, never leave them unattended, keep them away from anything that could burn and place them out of reach from children and pets.
- Check all holiday light cords to ensure they aren't frayed or broken. Don't string too many strands of lights together — no more than three per extension cord. Turn off all holiday lights when going to bed or leaving the house.
- Ensure outside decorations are for outdoor use and fasten lights securely to your home or trees. If using hooks or nails outside, make sure they are insulated to avoid an electrocution or fire hazard.
- Look for the fire-resistant label when buying an artificial tree. Keep it away from fireplaces, radiators and other sources of heat. Never use electric lights on metallic trees.
- Don't light the fireplace if hanging stockings on the mantel.
- Have good, stable placement when using a ladder and wear shoes that allow for good traction.



INSIDE THIS ISSUE

- How to Decorate Safely
- How to celebrate Christmas virtually
- Online Gift Giving & Getting Outside
- New Administrative Assistant
- Recipe of the Month
- Holiday Hours 2020
- Joke Corner

How to celebrate Christmas virtually

If COVID-19 has halted your large Christmas gathering, there are still ways to celebrate.

But that doesn't mean your family has to scrap gift exchanges and other seasonal traditions, experts say. Here are some alternate ways to celebrate.

Online Gift Giving & Getting Outside

ONLINE GIFT GIVING

For people who want scaled-back festivities, the CDC recommends using the internet to help coordinate gift giving.

“Exchange gifts with loved ones via mail or contactless drop-offs — bonus points if you purchase items from small, independent businesses

After gifts arrive, relatives who don't live in the same household can still see their loved one's reactions. The CDC suggests families can hold virtual calls to open presents together.

GETTING OUTSIDE

There are opportunities to celebrate the season outside the home, too.

“Go sledding or ice skating, or take a wintry walk or hike,” the blog post said. “Remember to stay masked and distanced.”

The CDC suggests people who live in areas that get snow “hold a snowman or snow angel contest with neighbours”

While outside, experts say another option is to walk or drive around to check out holiday lights. Some communities this year are offering displays that can be appreciated without leaving the car.

Before going to in-person religious services, volunteer opportunities and Santa visits, the CDC recommends people consider safety precautions to help reduce the risk of spreading COVID-19.

Facetime/video chat your family

Introducing Our New Administrative Assistant: Shawnee

Hello Gignul, Madawan and Carmen Tenants,

As Eve has now retired, I will be replacing her as the new Administrative Assistant. My name is Shawnee Wannamaker and I am very excited to meet you all and ring in the New Year together.

Happy Holidays, Stay Safe!

– Shawnee Wannamaker

Email: s.wannamaker@bellnet.ca

When calling the office, please be sure to listen to all of the phone prompts before dialling the proper extensions.

All Maintenance Requests can be taken by Shawnee, the Administrative Assistant at ext 221.



Recipe of the Month

Christmas Sugar Cookies

Ingredients

3/4 cup (170g) **unsalted butter**, slightly softened to room temperature

3/4 cup (150g) of granulated sugar

1 large egg

2 teaspoons of pure vanilla extract

1/2 teaspoon of almond extract (optional, but it adds to the flavour)

2 and 1/4 cups (281g) all-purpose flour (spoon and level into measuring cup)

1/2 teaspoon baking powder

1/4 teaspoon of salt



Directions

Step 1: In a large bowl beat the butter with an electric mixer or whisk until smooth. Add the sugar and mix until combined. Add the egg, vanilla and almond extract and mix until combined.

Step 2: Whisk the flour, baking powder and salt together in a medium bowl. Add the flour slowly to your wet mixture and mixing until just combined. If the dough still seems too soft, you can add 1 Tablespoon more flour until it is a better consistency for rolling.

Step 3: Divide the dough into 2 equal parts. Roll each portion out onto a piece of parchment to about 1/4" thickness. Stack the pieces (with paper) onto a baking sheet, cover lightly and refrigerate for at least 1-2 hours. Chilling the dough is mandatory*

Step 4: Once chilled, preheat oven to 350 degrees F. Line 2-3 large baking sheets with parchment paper or a silicone baking mat. The amount of batches will depend on how large/small you cut your cookies. Remove one of the dough pieces from the refrigerator and using a cookie cutter, cut in shapes. Transfer the cut cookie dough to the prepared baking sheet. Re-roll the remaining dough and continue cutting until all is used.

Step 5: Bake for 10-12 minutes, until very lightly coloured on top and around the edges. Make sure you rotate the baking sheet halfway through bake time. Allow to cool on baking sheet for 5 minutes, then transfer to a wire rack to cool completely before icing.

Step 6: Decorate the cooled cookies however you like. These cookies are a great gift over the holidays and they are good up to 10 days in the refrigerator

Most Importantly, HAVE FUN!



Gignul Non-Profit Housing Inc.

&

*Madawan Management & Development Inc.
Christmas Hours*

OFFICE OPEN

Wednesday, December 23rd, 2020

Half Day (8:30am - 12 noon)

**Tuesday, December 29th, 2020
(8:30am - 5pm)**

**Wednesday, December 30th, 2020
(8:30am - 5pm)**

**Thursday, December 31st, 2020
Half Day (8:30am - 12 noon)**

OFFICE CLOSED

Wednesday, December 23rd, 2020

Half Day (12 noon - 5pm)

**Thursday, December 24th, 2020
(Christmas Eve)**

**Friday, December 25th, 2020
(Christmas Day)**

**Monday, December 28th, 2020
(Boxing Day)**

**Friday, January 1st, 2021
(New Year's Day)**

Monday, January 4th, 2021



BACK TO WORK

**Tuesday, January 5th, 2021
8:30am - 5pm**

MERRY CHRISTMAS AND HAPPY NEW YEARS



Joke Corner

Q: Why was the snowman sad?

A: Cause he had a meltdown.



Q: How does a snowman get to work?

A: By icicle



Q: What does the Gingerbread Man use to make his bed?

A: Cookie sheets!

Q: Why do Dasher and Dancer love coffee?

A: Because they're Santa's star bucks!

