

February 2010

LoSeCa
FOUNDATION



Happy
Valentines
Day!

Thank you to everyone who came out and supported

The Big Bottle Drive Rally

A bottle drive to raise \$2,800,000 for the Alberta government to replace the cuts to essential services for people with developmental disabilities in the Edmonton area.

In this Issue:

Page 2 :
-Call to Action
-Hours

Page 3 :
-Training
-Parent/Guardian
Update

We appreciate your support!



CALL TO ACTION

Facts given out during the recent Big Bottle Drive

- PDD Edmonton region under the Ministry of Seniors and Community Supports, contracted serve providers Dec 16, 2009 regarding a \$4.5 Million shortfall in the overall budget
- Service providers in the Edmonton region were asked to make an in-Year adjustment to their current 2009-2010 contracts with PDD equal to \$2.8 million dollars (This was a voluntary request not ministerial directive)
- PDD recognized that the In-Year Adjustments would results in reductions in service levels to some individuals
- Service providers were required to submit a proposed plan to archive its In-Year Adjustments/Reduction to PDD b Dec 31, 2009 following the guidelines that were provided by PDD and subject to approval by PDD
- Service providers have a contract with PDD and an Individual Service Agreement contract with Families/Guardian/Individuals receiving supports
- Most Service Providers in the Edmonton Region said “NO” to the request of the In-Year Adjustment/Reduction
- The In-Year Adjustments carry forward in to the governments next fiscal year. It is not a one time only expenditure reduction
- Families who are in family management contracts have also been impacted by these In-Year adjustments to budget
- Service providers have been told to plan for more reduction in the 2010/2011 budgets (could be as much as 10-15 %)
- Minister Jablonski has stated publicly on several occasions that she believes service providers can take this \$2.8 million dollars from the administration portion of their budgets
- Service Providers administration budgets are funded at 10.8% of the overall PDD funding
- There as been an unprecedented demand for service from new PDD applicants and from people within the PDD system that require addition services to ensure their health and safety. Many people who qualify for PDD funding can't get supports unless the situation is considered a crises
- In July 2009 Premier Stelmach rescinded a \$180 million government liquor tax because he said he had promised Albertans no tax increases
- Premier Stelmach stated that his government will look after the vulnerable (November 6 2009)

YOUR VOICE IS IMPORTANT

Join Albertans Who Care – www.albertainswhocare.com

Call and meet with you MLA

Call or meet with you Regional PDD Board and Staff

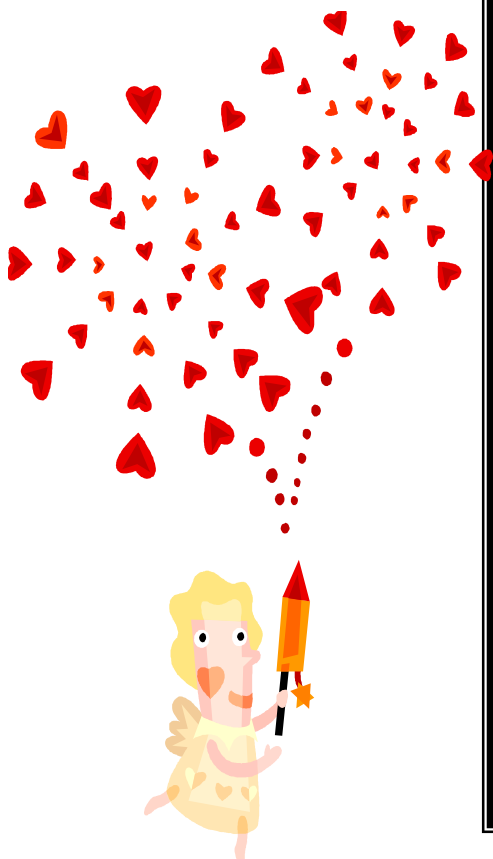
Write to the Editor of Local Newspapers

Call/Write to Premier Ed Stelmach
Office of the Premier
Room 307, Legislature Building
10800-97 Ave
Edmonton, AB T5K 2B6
Ph: 780 427 2251
Fx: 780 427 1349

Call/ Write to Minister Mary Anne
Jablonski
Office of the Minister
Seniors and Community Supports
227 Legislature Building
10800-97 Ave
Edmonton, AB T5K 2B6
Ph: 780 415 9550
Fx: 780 415 9411



The
Lo-Se-Ca
Foundation
office,
discoveries
program
and
thrift store
will be
closed on
Monday,
February 15th
for Family
Day

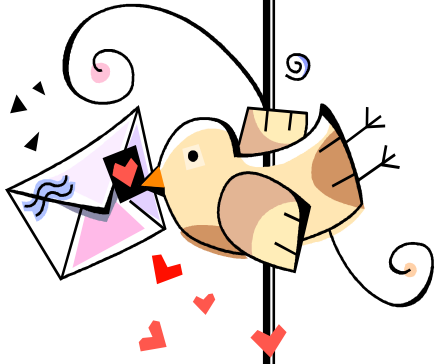


STAFF TRAINING

NCI (Behavior Management)
Sat Mar 6/10
9am - 5pm

Food Safety
Thurs Mar 11/10
5pm - 7pm

Abuse Protocol
Wed Mar 17/10
6pm - 9pm



Parent Guardian Meeting



Parent Guardian group wishes everyone a Happy New Year and invites all families and guardians out to our meetings.

On February 3 Andrew Mclaughlin from Turning Point Law, will speak about the new legislation on Guardianship for Dependant Adults and how this legislation could affect our families.

Hope to see you there!

**Parent/Guardian Group
Pat Magee
780-454-4609**

Galileo, Italian astronomer and physicist, born February 15, 1564.

"Thirty days
 hath
 September,
 April, June,
 and
 November;
 All the rest
 have thirty-
 one,
 Excepting
 February
 alone
 which hath
 but twenty-
 eight, in fine,
 Till leap year
 gives it
 twenty-nine."



CHRISTMAS AND NEW YEARS

WE WENT TO MASS WITH LORI AND GINO.
 THEN WE DID GO TO AMANDA AND BRIANS
 FOR SUPPER, IT WAS NICE. THEN WE WENT TO
 WE WENT TO DENNY HOUSE FOR NEW YEARS EVE.
 WE HAD SUPPER THERE, IT WAS NICE. WE WENT
 TO LEDUC TO DIANN AND PAULS FOR SUPPER,
 IT WAS A WONDERFUL SUPPER.
 CHRISTMAS IS SEEING MY FAMILY, IT'S NICE
 SEEING THEM AND IT IS NICE GETTING PRESENTS. MY
 FAMILY IS MORE IMPORTANT IN MY LIFE, SO IS MY
 ROOMMATE FAY.

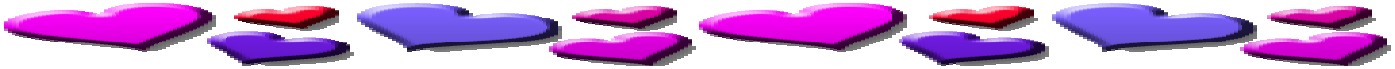
FROM KAREN TANSEM

DID YOU KNOW?



The original ground hog from February
 2nd 1886 name was "Phil" short for:
 "Punxsutawney Phil, Seer of Seers, Sage
 of Sages, Prognosticator of
 Prognosticators and Weather Prophet
 Extraordinary."





THANK YOU

Jean Wong

for your time as our PDD consultant.
It was a pleasure working with you the past 7 years.

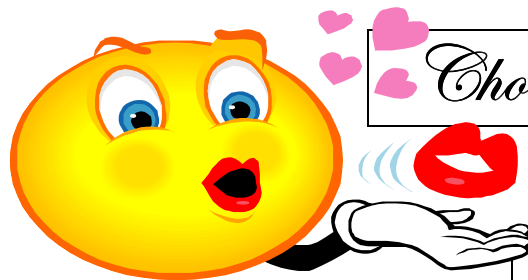
Lo-Se-Ca Foundation

215-1 Carnegie Drive
St. Albert, Alberta
T8N 5B1

PHONE:
(780) 460-1400

FAX:
(780) 459-1380

We're on the Web!
See us at:
www.loseca.com



Chocolate Kiss Wontons

Ingredients:

- 8 wonton wrappers (available in the refrigerated or frozen section of most grocery stores)
- 1/4 cup peanut butter (smooth or chunky)
- 1 ripe banana, peeled and sliced into 1/4-inch-thick slices
- 8 Hershey's caramel kisses, unwrapped
- Powdered sugar for dusting
- Vegetable oil for deep-frying

Directions:

1. Place a small bowl of warm water beside wonton wrappers. Put a single wonton wrapper on a clean, dry surface in front of you. Smear 1 tsp of peanut butter onto the center. Set a banana slice on top of peanut butter and top banana with a chocolate kiss. Dip your finger in water and trace a circle on the wonton wrapper around the stack of ingredients (water is the glue of wonton wrappers). Pinch and seal wrapper around the ingredients and pinch it at the top so that it resembles a large kiss. If you are not going to fry the wontons immediately, cover with a damp dishtowel and refrigerate.
2. Pour oil into a small, tall pot until it is 3 inches deep. Heat oil until it reaches 350°F
3. When oil is ready, fry 4 wontons at a time. Fry for approximately 1 minute, or until wonton wrapper is a golden brown. Remove and place on paper towel to absorb excess oil.
4. Adjust heat so that it is 350°F again and continue with next batch.