

# LANARK LODGE CONNECTIONS

# November

## Remembrance Day



On November 10, 2025, Lanark Lodge will be hosting the annual Remembrance Day ceremony to commemorate Canada's Veterans.

This event will take place in our auditorium at 11:00 a.m.

We are pleased to open our doors and invite our residents along with loved ones, staff, volunteers, caregivers, and friends, to gather to honour the courage and sacrifice of those who served.

*Lest We Forget*

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**Christmas  
MARKET**

Thursday, November 13, 2025

10:00 a.m. - 3:00 p.m.  
Auditorium, Norm Ferrier Room  
&  
Tuck Shop Area

Local Vendors  
Please reach out to Heather Mitchell ext. 7653

# LANARK LODGE

## 2025 Family Satisfaction Survey 2025

The 2025 Lanark Lodge Family Satisfaction Survey **closes November 17, 2025**. You may complete this survey by using the link sent previously by our recreation department, you may use the QR Code or you may pick up a paper copy at the Front Office. Thank you for taking the time to participate.



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### Melted Snowman Cookies



#### Ingredients

12 sugar cookies  
2 cups royal icing  
6 marshmallows, cut in half  
long orange sprinkles  
M&Ms  
black gel food color

#### Instructions

1. Take 1/2 cup of your royal icing and dye it black using black food coloring. Once you reach your desired shade of black, thin to 15 second consistency. Add to piping bag and snip off a small tip.
2. Thin remaining white icing to 10 second consistency and add to a piping bag, snipping off a small tip.
3. Frost cookies with white icing allowing it to drip over the sides.
4. Immediately add cut marshmallow towards the back of the cookie. Add M&Ms and then pipe black stick arms "floating" out away from the head while icing is still wet.
5. Allow the cookies to set for 20-30 minutes before decorating the face with two eyes, a surprised 'O' for a mouth. Use some leftover white icing to attach the orange sprinkle nose.