LANARK COUNTY

RESIDENT FOOD COMMITTEE MEETING MINUTES

NAME: Auditorium DATE: October 15th, 2026 @ 10:00am

MEMBERS PRESENT: Haley Waldeck FSM, Anne C, Elsie B, George C, Mary H, Marie C, Claudette T, Sharon S, Lorne, George		
ISSUE/SUBJECT	**DISCUSSIONS**	**FOLLOW-UP**
Welcome/ Introductions	Food Services Manager Haley Waldeck introduced herself to the residents in attendance and thanked everyone for coming to the meeting.	
Thanksgiving	We discussed the Thanksgiving menu and the Resident provided feedback. Everyone was in agreement the pies were delicious especially the Apple crumble pie. We pre ordered Homemade Apple Crumble Pie and Pumpkin Pie from Marlane Farms which is just down the road from Lanark	

	Lodge. They are a locally run bakery and store that creates beautiful homemade items. Feedback included: -The Turkey dinner was very good, and they were happy with the options. -The loved the Toasted bacon and tomato sandwich that was made for lunch on Thanksgiving Sunday. The tomatoes were purchased from a local vegetable stand that sells local fresh produce in the Perth area.	
General Feedback	The Residents were given the floor to discuss any feedback they may have around our current menu and items that they would like to see or not see on the menu. Feedback included: Spaghetti is delicious and they have been enjoying it. In the past there have been issues with the Residents finding the soups to salty or Spicey and the Residents wanted to provide	The Food Service Manager encouraged the Residents in attendance to communicate any feedback they may have. The Food Committee minutes are reviewed at our monthly Production meetings in the kitchen so that if there are any issues or suggestions the team is

	feedback that the soups have been delicious, and they are no longer to spicey or salty. They would like to see more Salmon Sandwiches and Salmon Loin on the menu. The Oatmeal at times has lumps in it and they would like to see an improvement in this. But they did mention that the cream of wheat was good with no lumps. The FSM explained that all the feedback is communicated with the production team and our goal is to make any necessary changes in order to provide healthy and delicious menu items at our mealtimes.	made aware and we can make any necessary adjustments to ensure Resident satisfaction.
Feedback/ Comment Cards	The Residents were reminded that there are comment cards outside of each dining room. Please feel free to fill these out any time you have feedback regarding menus or meal service. Comment cards can be submitted to the main office, a dietary staff member or directly to the FSM in the lower level.	

Themed Menu Days	Our next themed menu day will be Halloween. Special Placemats have been ordered to decorate the tables for Halloween. The Residents have suggested some desert options that might be good for supper. Suggestions included: -Rice pudding with raisins. -Chocolate Cupcakes with Cookie crumbs on the top.	The FSM will bring these suggestions to the production team when we make decisions for our Halloween menu options.
Next Meeting Date:	Thursday November 12th,2026 in the Auditorium.	