

Live it... with a taste
from the vineyard
for you and a friend

Hosted by *The Renaissance*

Join us for a wine tasting at **The Market Avenue Wine Bar** in the historic Ohio City Market District. This Parisian-styled wine bar has become a staple in Cleveland where visitors enjoy cutting edge wines and delicious appetizers.

This event will feature tastings of selected whites and reds along with an education on the complexity of tasting wine. Hors d'oeuvres will be served.

Thursday, September 9, 2010
1 - 4 pm



The Market Avenue Wine Bar
2521 Market Avenue
Cleveland, OH

Reserve early – space is
limited to 50 people!

Call Sandy to RSVP:
440-235-7112



Return this card for more information.

- YES! I can attend the event.**
 I cannot attend the event. Please send me more information about The Renaissance.

I am looking for: myself parent(s) other

Mr. Mrs. Ms. Mr. & Mrs. Miss

Name _____

Address _____

City _____ State _____ Zip _____

Telephone () _____

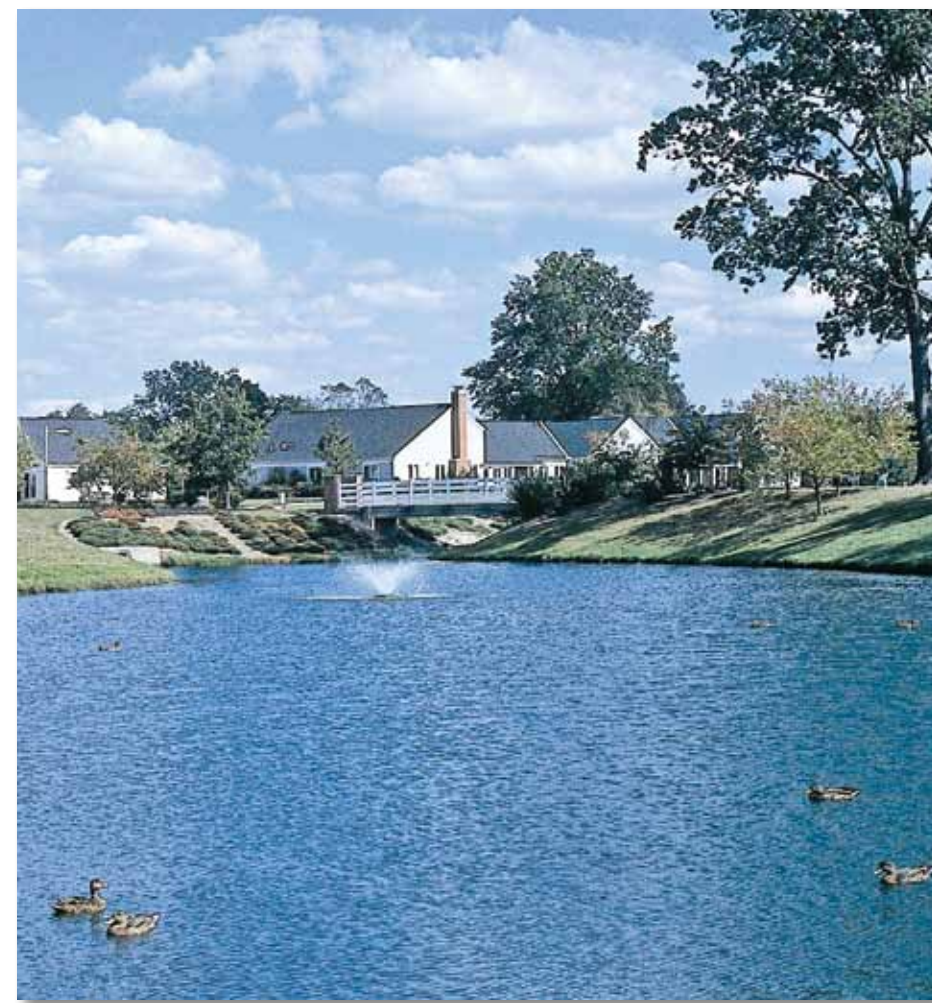
Email _____

WB090910

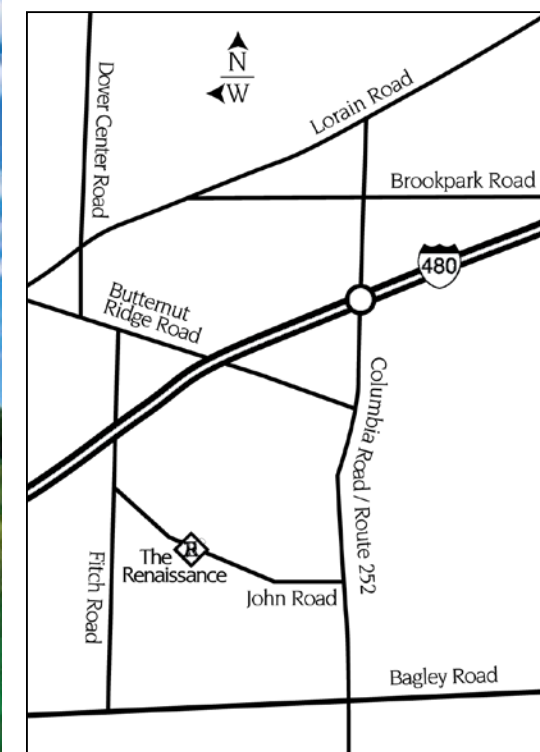
The Renaissance... sharing a proud tradition of exceptional service

The Renaissance is proud to be a part of the renowned Eliza Jennings Senior Care Network, Cleveland's leader in senior care for more than a century. Since the founding of the original Eliza Jennings Home in 1888, our not-for-profit organization has built a proud legacy as one of the area's largest, most trusted senior care providers.

The Renaissance has been accredited by CARF-CCAC, the accrediting body for CCRCs, since 1995. Accreditation is given only to continuing care communities that demonstrate excellence in resident life, health and wellness, financial resources and transparency, governance and administration. ♦



Member of Eliza Jennings Senior Care Network, a not-for-profit organization.



The Renaissance is just 10 minutes from Cleveland Hopkins International Airport, and 20 minutes from downtown Cleveland.

Traveling West: Take I-480 West to Exit 6A, Olmsted Falls (Route 252 South). Turn right onto John Road; the entrance is on the right.

Traveling East: Take I-480 East to Exit 6 (Great Northern Blvd South). Turn right onto John Road; the entrance is on the right.

Visit The Renaissance today!
26376 John Road • Olmsted Township, OH 44138
www.therenaissance.org • 440-235-7112



26376 John Road
Olmsted Township
OH 44138

The Renaissance
A Premier Senior Campus
www.therenaissance.org

Live it... with a taste from
the vineyard see details inside



Summer 2010



the view

from *The Renaissance*

Your Life is a Masterpiece | live it—now!



live (verb) 1. to have life; be alive; to experience or enjoy life to the fullest.

Life is full of experiences to appreciate and discover. When we approach each opportunity life offers with zest and vigor, we can discover infinite ways to live joyously and purposefully, right here and now.

The Renaissance gives residents myriad ways to explore their world, letting their interests guide the way. Whether they're building houses for Habitat for Humanity or Skyping their grandchildren (more on that later), **Renaissance residents actively seek to live life to the fullest – now!**

A PREMIER SENIOR CAMPUS

Live it – joyously!

Think back on the summers of your childhood, when adventure was yours for the taking, and magical possibilities filled each waking (and dreaming) moment. What if you could somehow recapture that youthful enthusiasm for the all joys life has to offer?

It's never too late to bring meaning and joy into your life, no matter what your age. You can begin with a something simple like getting together with grandchildren, learning a new game, or joining a book club. Perhaps you'll want to revisit a long-neglected hobby, or discover a new one. Maybe you've always wanted to learn Italian, try your hand at French cuisine, or volunteer to support a favorite cause. **When you open yourself to new possibilities and reach out to connect with others who share your interests, you'll find yourself greeting each day with renewed energy.**

Renaissance residents take advantage of a host of opportunities to make new discoveries and enjoy whatever delights them.

They are a diverse group of active, purposeful individuals, teachers, adventurers, travelers, scholars. They have time to do what they love and enjoy the world around them, staying as busy as they wish, sharing experiences with one another and living life with gusto. ♦



Live it – connected!

In The Renaissance Technology Center

Renaissance residents, their families, and staff members will soon enjoy the community's newest innovation, **The Renaissance Technology Center.** The center will house **six work stations with state-of-the-art computers featuring easy-to-view 19" screens.**

The center will also feature a 55" LCD high-definition TV, which will enhance computer training sessions and other technology-based presentations. A printer and conference phone will also be available, and future plans include adding video conferencing capabilities.



“Renaissance residents are proud to be part of a community that embraces technology,” says Toby J. Mileta, Vice President of Information Technology for Eliza Jennings Senior Care Network. “They are eager to learn about technology, in all its forms. More and more of them are using the Internet to connect with friends and family.”

Sue Bennett, a Renaissance resident, uses e-mail most days to help span the miles that separate her from her daughters and grandchildren, who live in Canada. Sue discovered the pluses of e-mailing a few years ago when she used it to communicate with one of her girls, who lived for a time in Afghanistan.

Resident Roger Reeves uses Skype, a popular voice/video communication service available via the Internet, to communicate with his eight grandchildren, who are spread out between Washington, Texas, and Iraq. Roger's children helped him set up his computer for Skype, but The Renaissance also welcomes residents to contact the IT department for assistance. **“Our staff loves interacting with residents and serving as a resource for their technology needs,”** says Toby. ♦



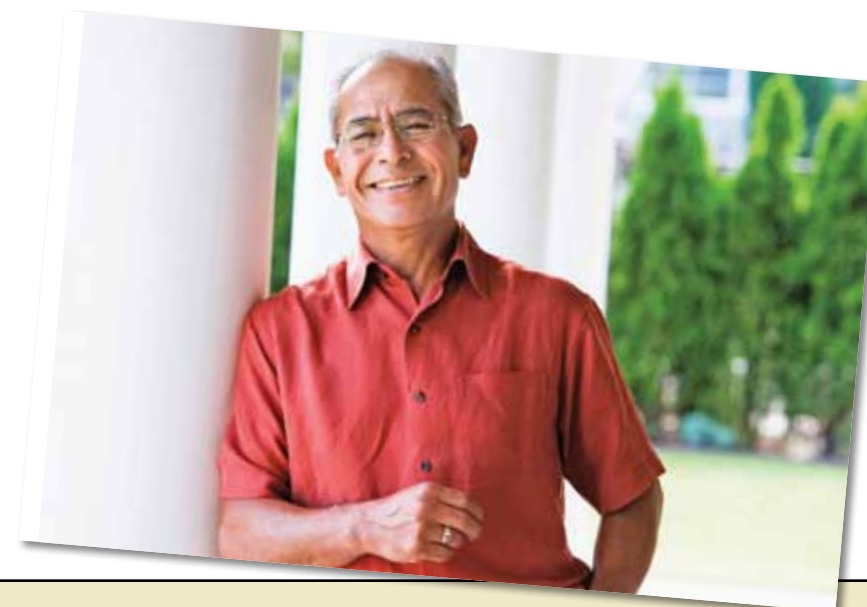
Live it – up!

For many Renaissance residents, making the most of each day is all about maintaining an upbeat attitude and spreading joy by reaching out and helping others. **John Hawkins shares his cheerful attitude with everyone, enriching the lives of those around him with a caring demeanor and a positive outlook.**

“John is the ultimate gentleman,” says Beth Polly. “He quietly shares small acts of kindness each day that make a big difference in the lives of residents and staff.” John's friends like to relate a story that speaks volumes about his dedication to making life brighter for others. John's late wife, Francette, worked for a hospital. For many years, John ordered two roses once a week to be delivered from the gift shop to his wife's desk. He did so to brighten Francette's day, and let her know that someone who loved her was thinking about her.

Resident Sue Kelly also inspires, with a can-do attitude and an energetic life of service to others. For the past five years, she has volunteered regularly with Habitat for Humanity. A powerhouse with a drill (her son gave her a new one for Christmas), Sue recently spent six solid hours hanging drywall. This dedicated dynamo also volunteers once a week for Meals on Wheels, a role she has happily performed for the past six years.

“Sue truly seizes each day and seeks out ways to serve others,” says Beth Polly, Director of Wellness for The Renaissance. “You never see her without a smile on her face and a spring in her step.” ♦



From Our Kitchen to Yours

Paper Salmon

Ingredients:

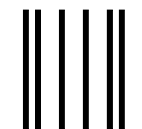
- 2 (5 ounce) salmon fillets or steaks
- 2 tablespoons frozen green peas
- 2 cloves garlic, crushed
- 2 dashes lemon juice
- 1 tablespoon olive oil



Directions:

1. Preheat the oven to 425 degrees F.
2. Place each piece of salmon on a large (12 inch) circle of parchment paper so that they are 1 inch from the center. Cover each with a spoonful of peas, a clove of crushed garlic, a squeeze of lemon juice and a drizzle of olive oil. Fold the paper over into a packet and seal the edges by crimping and folding like a pasty. Place on a baking sheet.
3. Bake for 15 minutes in the preheated oven, or until fish is able to flake with a fork. To serve, place the packets onto serving plates and cut open the center in the shape of a cross.

Nutritional Information Amount Per Serving – Servings Per Recipe: 2
Calories: 333 | Total Fat: 22.2g | Cholesterol: 84mg



NO POSTAGE
NECESSARY
IF MAILED
IN THE
UNITED STATES

BUSINESS REPLY MAIL
FIRST-CLASS MAIL PERMIT NO. 22998 CLEVELAND OH
POSTAGE WILL BE PAID BY ADDRESSEE

MARKETING DEPARTMENT
THE RENAISSANCE
26376 JOHN ROAD
OLMSTED FALLS OH 44138-9804

