ANIKA YOUTH SERVICES

Newsletter JULY-SEPTEMBER 2021

Youth Corner



One of our incredibly talented youth hand-sketched a portrait of a staff's dog! The detail and likeness of the drawing is so impressive. Our youth continue to amaze us with their creativity!

Past Events



Pride Event

Cinco de Mayo

Gardening Event

Kamloops 215







In the wake of the discoveries at Residential Schools all over the country, our agency is continually growing and learning in how to be an active part of reconciliation. Some of our youth were able to honour those lost by participating in the Vancouver gathering. All of our AYS houses were donned with teddy bears and shoes to commemorate and remember all of the souls taken too soon.

Upcoming Activities



We will be climbing, swimming, eating, canoeing, and having the best time! Now that the pandemic is coming to an end, we can finally be all together!

Loon Lake Retreat

Our third annual overnight retreat is coming up in August! We have had so much fun during the last two trips, we cannot wait for this year!







Youth in Care BBQ





We are always so thrilled to celebrate our amazing youth, COVID or no COVID!

AYS is incredibly proud of each and every youth that comes through our doors. We always see incredible progress and growth throughout their time with us, and we want to celebrate the fact that they are such wonderful human beings!

The youth and staff alike had a great time having a water fight and good snacks, laughs, and company.

Anika Recipes!

Zuri's Chicken Curry

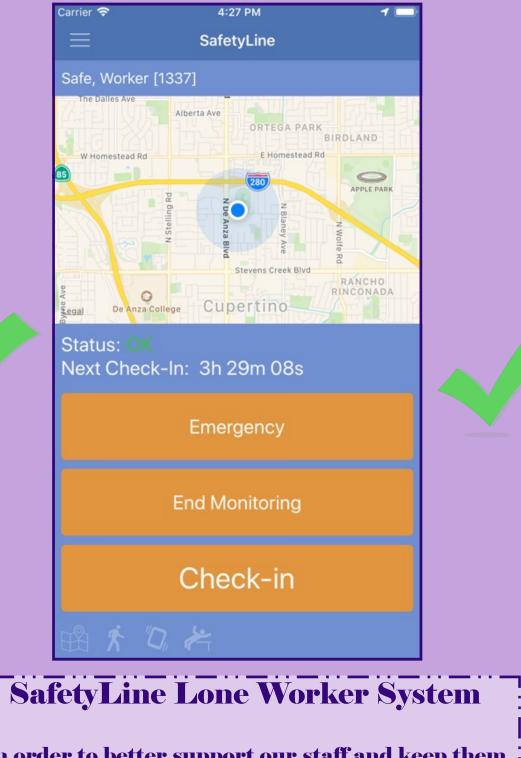
- 1. Wash chicken with lime juice.
- 2. Boil chicken for 5 minutes in water to cook the inside.
- 3. While the chicken is boiling, dice the onion and chop the potatoes.
- 4. Drain the chicken and place in a bowl. Season with 3 tbsp of Cool Runnings curry powder, 1 tsp of salt, and a pinch of thyme.
- 5. Sautee the seasoned chicken in olive oil in a saucepan until it crisps up.
- 6. Add in the onion and potatoes to the saucepan with the chicken.
- 7. Add a 1/2 cup of water and cover.
- 8. Simmer for 30 minutes or until potatoes are cooked.

Ingredients

- Cool Runnings curry powder
- 1 clove garlic
- 1 white onion
- Pinch of thyme
- 1 lb Chicken wings
- 5 potatoes
- Salt to taste
- 1/2 cup water
- Lime juice
- 9. Taste as it cooks and add spices as desired. Finish with lime juice.



Health and Safety



In order to better support our staff and keep them safe while working alone, AYS has implemented SafetyLine as an extra layer of safety for our employees. Please ask a supervisor for more information!

AYS Employees & Careers

Currently Hiring!

AYS is looking to hire full time and part time FEMALE Residential Support Workers!

Please send your resume to admin@anikayouthservices.ca



Staff Changes

- Prabjyot as Weekend Youth Worker
- Kelsey as Resource Coordinator
- Danielle M as Resource Coordinator
- Anmoal as Resource Coordinator
- Aram as Full Time Residential Support Worker
- Brissa as Part Time Residential Support Worker
- Jordynn as Full Time Langley Support Worker
- Jasmine B as Full Time Langley Support Worker
- Raman as Part-Time Residential Support Worker
- Bhavjit as Full Time Langley Support Worker
- Simrit as Full Time Addictions Support Worker