

FALL 2016

To read a poem is to hear it with our eyes; to hear it is to see it with our ears.

~ Octavio Paz

WILD ROSE AUDIOLOGY

CLINIC LTD.

Wild Rose Audiology Clinic is an independent, family-owned hearing clinic since 1994.

Our clinic has 6 highly experienced audiologists who will be very happy to answer your questions about your hearing and appropriate amplification options.

DUR SERVICES INCLUDE:

- Complete hearing assessments for adults and children
- · Hearing aid fittings for all ages
- Fitting custom hearing protection (ear defenders, musician plugs etc.)
- Providing information of funding options for hearing aids and third party applications

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CONNECT TO THE THINGS THAT MATTER MOST

A full range of wireless possibilities.

- On the go, Oticon Opn™ syncs seamlessly with your mobile devices, turning your hearing aids into a wireless headset that you can control with our easy-to-use Oticon ON App. The App also has a "locate my hearing aids" feature if they are lost.
- At home, you can stream sound from your TV and radio directly into your hearing devices.
- Use the remote control with complete discretion to regulate volume, change programs or simply turn off your hearing aids.
- Through a unique Oticon cloud solution, Oticon Opn can be linked to the If This Than That (IFTTT) network. Imagine that your hearing aids are able to notify you when an e-mail is received, or inform you when someone rings your doorbell
 — all this is possible with Oticon Opn.

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Oticon Opn. The first hearing device proven to make it easier on the brain.

Less stress. More recall. Better hearing.





Oticon Opn™ introduces a breakthrough in handling multiple speakers simultaneously

With Oticon's new approach to delivering the best audiology, people with hearing loss will experience an open world. The extreme speed of this new technology stimulates users with more accurate information about the soundscape. This enables them to more easily locate and separate sound sources and focus on what they find important, while maintaining the full sound picture.

Hearing aids help you fight mental decline by staying more socially engaged as you age.

A recent scientific study* showed that people who actively use hearing devices have a lower risk of mental decline as they age because they tend to stay more engaged in an active social life. Staying in the game is the key. Healthy hearing helps.

*Hélène Amieva, "Self-Reported Hearing Loss: Hearing Aids and Cognitive Decline in Elderly Adults: A 25-year Study," Journal of the American Geriatrics Society.





Going to concerts or blasting your stereo once in a while is common. But over time, too much exposure to loud noise can lead to a condition known as noise-induced hearing loss (NIHL). Personal music players are among the chief culprits of NIHL among teens. Video games, television sets, movie theaters, traffic, and some machines and appliances can also make the environment too noisy for the average person. In fact, many experts believe that people are losing their hearing at much younger ages than they did just 30 years ago.

http://kidshealth.org/en/teens/hearing-impairment.html



This inviting cake is a fall favourite and a sure-fire people pleaser. Best served warm!

INGREDIENTS

- 1-3/4 cups sugar
- 1/2 cup margarine, softened
- 1 teaspoon vanilla extract
- 3/4 cup softened cream cheese
- 2 large eggs
- 1-1/2 cups all-purpose flour
- 1-1/2 teaspoons baking powder
- 1/4 teaspoon salt
- 2 teaspoons ground cinnamon
- 2 large apples chopped & peeled

DIRECTIONS

Preheat oven to 350°. Beat 1 1/2 cups sugar, margarine, vanilla and cream cheese at medium speed of a mixer until well-blended. Add eggs one at a time and continue mixing. Combine flour, baking powder and salt. Add flour mixture to creamed mixture, mixing at low speed until blended.

Combine 1/4 cup sugar and cinnamon. Combine 2 tablespoons cinnamon mixture and apple in a bowl, and stir apple mixture into batter. Pour batter into an 8-inch springform pan coated with cooking spray, and sprinkle with remaining cinnamon mixture.

Bake at 350° for 1 hour and 15 minutes or until the cake pulls away from the sides of the pan. Cool on a wire rack.



