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 are happy to answer any questions about your hearing and appropriate amplification options.

Our services include:

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

BOOK AN APPOINTMENT TODAY!

780-447-3881

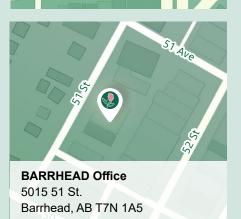
www.wildroseaudiology.com

Phone: 780 447-3881 Fax: 708 455-7414 admin.wra@shaw.ca



EDMONTON Office

Westgrove Medical Building 14211-103 Avenue NW Edmonton AB T5N 0S9



HEAR & NOW Newsletter | Winter 2022/2023



How to take care of your hearing aids in cold weather

Dry and warm hearing aids are happy hearing aids! Here are our tips for getting your hearing aids through the winter.

Check your hearing aids daily for moisture and condensation. Signs that your hearing aids may contain moisture:

- Sound distortion
- Faded sound
- Static noise
- Hearing aids working intermittently
- Batteries wearing out more quickly than usual.

These signs may disappear once the moisture is gone.

Keep the batteries in your hearing aid warm and dry

Cold weather can weaken battery quality and shorten their life expectancy. Store the batteries at room temperature. If you bring extra batteries with you on the go, try to keep them as warm as possible.

Dry your hearing aids during night time

Open the battery doors on the hearing aids at night to air out the batteries or use a drying box.

Keep your ears and hearing aids warm

Earmuffs or a hat are a good idea. They keep your ears warm and also protect your hearing aids from rain, snow and moisture buildup. An umbrella could help keep your hearing aids dry if you are outside in the snow or rain.







Made to be discreet

The smallest Oticon Own ™ hearing aid is invisible in 9 out of 10 ears.*

Made to support the brain

Gives your brain access to the full sound environment, so it works more effectively and naturally.

Made to hear naturally

World's first in-the-ear hearing aid with an on-board Deep Neural Network** trained on 12 million real-life sounds.



1. Keep your face in view

If your face is well lit, your child can easily see your facial expressions and read your lips. Avoid resting your face on your hand or looking down at your cell phone while talking.

2. Speak clearly

Speak clearly and at a normal pace, and remember that there is no need to shout. If your child has difficulty understanding you, try rephrasing the sentence rather than just repeating yourself.

3. Avoid background noise

Turn off the television and close any open windows. Move closer to your child to make your voice louder, or try to find somewhere quieter to talk.

SEASONS GREETINGS WORDSEARCH

WXNLZNP|EYWUTTU | K P W W L H S | N R Q Q A N MUSICOHAOWJTOSN CHRUHQNYYNMARDP SBRNIUNDBMCHEER NCRHLDEBERBLZEI OMELLIZEBRIINCS WOIGYMVBCBLGYYH FLNPDIESUONAQMO LDDOTOWRZIZLNHL ADESFAMILYRYLDI KMEIFNMOHVRCLFD EFRZEYRBWINTERA ZESAXARETFESWJY FRPPCROEBBQ|BXS

Words

CAROLING

CHEER CHILLY COZY **FAMILY FESTIVE HOLIDAYS** IOY MUSIC REINDEER

WINTER WONDERLAND







Ingredients

- 4 cups milk
- 1 teaspoon ground cinnamon
- 5 whole cloves
- 2 1/2 teaspoons vanilla extract, divided
- 12 large egg yolks
- 1 ½ cups white sugar
- 4 cups light cream
- 2½ cups light rum (Optional)
- ½ teaspoon ground nutmeg

Directions

- 1. Combine milk, cinnamon, 1/2 teaspoon vanilla, and cloves in a saucepan over the lowest heat setting; stir and heat for 5 minutes. Increase heat to medium-low and slowly bring to a boil. Remove from the
- 2. Whisk egg yolks in a large bowl until light yellow in color. Add sugar and whisk until light and fluffy.
- 3. Pour some of the hot milk mixture into the egg yolk mixture, whisking quickly to avoid scrambling the eggs. Continue adding hot milk and whisking to combine until all milk is incorporated.
- **4.** Pour the mixture back into the saucepan. Cook over medium heat, stirring constantly, until thick, about 3 minutes; do not allow the mixture to boil. Strain to remove cloves and let cool for about 1 hour.
- **5.** Stir in cream, rum, remaining 2 teaspoons vanilla, and nutmeg. Refrigerate before serving, 8 hours to overnight.

Enjoy!

Recipe from https://www.allrecipes.com/recipe/57028/ amazingly-good-eggnog/

