

Samaritas Senior Living Community in Bloomfield Hills makes pies for sweet Election Day



Josephine Kline (fourth from left) presents her lemon pineapple pie with Daniel Dendy, Samaritas Senior Living cook; Kelli Cronin, activity director; Suzanne Upward, RN, administrator; Chef Stacey Manna and Nick Schilling, cook. Photo courtesy of Lynne Golodner.

By Lynne Golodner, For Digital First Media

POSTED: 11/04/16, 4:57 PM EDT

Every four years, Samaritas Senior Living makes the day on which we elect a new president fun and tasty with its Election Day Pie Contest. This year, residents and staff at the Bloomfield Hills senior community on Telegraph Road north of Maple will spend Tuesday, Nov. 8, baking and tasting, to see whose pie achieves winning quality.

It's a way to not just see which candidate gets the biggest piece of the electorate pie and becomes our nation's next leader; this event brings together residents, staff and members of the community in an

upbeat, fun event where people from both sides of the political aisle can come together peacefully over red, blue and other pies.

As Election Day comes mere weeks before the holiday season, pie recipes will be available to the public for inclusion in their holiday menus.

Ten residents have elected to bake pies on Election Day. Some will make them alongside family members, aides or staff, and at least one will be baking solo. Samaritas is providing the pie crusts unless residents want to bake their own, like Mabel Collins and her daughter Margaret.

First, second and third prize winners will receive cash prizes.

Resident Josephine Kline, 86, is making Lemon Pineapple Easter Pie, a recipe she received from an old friend who made it as dessert for their monthly Pinochle club. Resident Skip (Earl) Lampi will be making a mixed berry pie with his daughter Louise.

Kline met her husband Don at a family wedding. They moved to Samaritas more than three years ago from Waterford; her husband has since passed away. The pair played cards with a group of friends, and the hostess always served coffee and dessert. Kline's friend served this pie; she loved it so much she began making it for their family on special occasions. Kline is president of Samaritas Senior Living's Resident Council; she spends much of her time knitting gloves for children in the Pontiac schools.

Baking will begin at 10:30 a.m. with tasting and voting around 2 p.m. Chef Stacy will supervise all baking and tasting.

Samaritas, one of the state's largest faith-based nonprofits, has been sending ripples of positive change into Michigan communities since 1934. Prior to April 2016, Samaritas operated as Lutheran Social Services of Michigan. Samaritas serves others in need without regard to religion, race, sexual orientation, or ethnicity and provides resettlement for new Americans, adoption and foster care, and at-home services and residential communities for seniors and persons with disabilities, through assisted living, skilled nursing and memory care. Estate-quality and affordable living residential communities also are available for independent seniors, and property management services for third-party affordable living communities.

Josephine Kline's Lemon Pineapple Pie

- 1 pie crust baked
- 1 8 oz. can unsweetened crushed pineapple in juice (do not drain)
- 1 8 oz. container of lemon chiffon or lemon yogurt (nonfat or low fat)
- 1 3.4 oz. package instant lemon pudding/pie filling
- 1 t. grated lemon peel
- 1 T. fresh lemon juice
- 1 cup frozen whipped topping, thawed

Stir pineapple with juice, yogurt, pudding mix, lemon peel and lemon juice. Stir in whipped topping just until blended. Pour into the baked crust. Refrigerate at least one hour. Garnish with additional whip topping.