NATIONAL Strawberry Rhubarb Day 6/9/2024

⇒ Ingredients

- 1 cup white sugar
- ½ cup all-purpose flour
- 1 pound rhubarb, cut into 1/4 inch slices
- 2 pints strawberries, hulled and quartered
- 1 recipe pastry for a 9 inch double crust pie
- 2 tablespoons butter
- 1 large egg yolk

2 tablespoons white sugar for sprinkling

⇒ How to Make Strawberry-Rhubarb Pie You'll find the full, step-by-step recipe below

— but here's what you can expect when you make this perfect rhubarb and strawberry pie:

Make the filling; Mix the flour and sugar in a large bowl. Add the rhubarb and strawberries, then toss until the fruit is fully coated. Let the mixture stand for about half an hour.

Fill the pie: Pour the filling into a pie crust, dot with butter, and add the top layer. Crimp edges with wet fingers to seal. Brush the top layer with the egg yolk and cut small holes to allow the steam to escape.

Bake the pie: Bake the pie in a preheated oven until the filling is bubbly and the crust is golden brown. Let the pie cool on a wire rack before cutting and serving.

⇒ Directions

Preheat the oven to 400 degrees F (200 degrees C).

Mix flour and sugar together in a large bowl.
Add strawberries and chopped rhubarb.
Toss with sugar and flour and let stand

Toss with sugar and flour and let stand for 30 minutes.

Pour filling into prepared pie crust. Dot top with butter, and cover with top crust. Seal edges of top and bottom crust with water. Brush egg yolk on top of pie with a pastry brush.

Sprinkle with sugar

Cut several slits in the top crust to allow steam to escape.

Bake in the preheated oven until bubbly and brown, about 35 to 40 minutes. Cool pie on rack.

Enjoy!



PATRICIA GIBSON



UPCOMING ATTRACTIONS

06/11/2024

SOME LIKE IT HOT

Location: 2nd Floor Theater Room Time: 1:30 PM

After witnessing a shooting, two Chicago musicians head south disguised as female jazz artists.

Their cover seems perfect...until love comes along.

Find us on Facebook

facebook.com/gvnewiberia



Garden View of New Iberia

1000 Darby Lane New Iberia, LA 70560



Phone: 337.364.2266



THUNDW

June 2024

MEET OUR TEAM

Aimee Adams Executive Director

Gabrielle Olivier Administrative Assistant

Julie Comeaux Accounting Manager

Natalie Johnson Community Liaison

Kim Lawson Wellness Director

Staff Coordinator

David George Maintenance Director

> Jessica Leon Life Enrichment Coordinator

Jaquionjana Riles Life Enrichment Assistant



MICKI UZE`| 6/5

CHARLES SCHEXNAYDER| 6/16

RESIDENT OF THE MONTH Lucy Russo



Lucy Russo is from Coteau. She grew up second to youngest of 11 kids. She attended Mt. Carmel and graduated in 1955. Lucy was married to Ernest Russo for 63 years. They had 4 children together. She is blessed with 14 grandchildren and 16 great grandchildren, that she loves dearly. Lucy always oved plants and flowers and always had a beautiful yard. She has been at Garden View for 9 months and is enjoying her time here.



In Loving Memory of

Edie O'Rear

August 10, 1924—May 27, 2024

Thanks to our wonderful kitchen staff for preparing the delicious sweets and fruits for our Mother's Day Tea Party!



UPCOMING ACTIVITIES

Date	Activity	Time
Wednesday, June 5	A Matter of Balance Class w/ Cajun Area Agency on Aging	9:30 AM
Thursday, June 6	Vital Clinic w/ Elara Caring & New Iberia Manor North and South	9:30 AM
Friday, June 7	Chocolate Ice Cream Social w/ Home Instead	2:15 PM
Monday, June 10	Prize Bingo sponsored by Amedisys	2:15 PM
Tuesday, June 11	Manicure w/ Traditions	12:30 PM
Thursday, June 13	Prize Bingo w/ Heart of Hospice	2:15 PM
Tuesday, June 18	Prize Bingo w/ New Iberia Manor North & South	2:15 PM
Thursday, June 21	Angel Paws	10:15 AM
Wednesday, June 26	Arts & Crafts w/ Bridgeway Hospice	2:15 PM
Thursday, June 27	Bingo Bucks Auction w/ First Option Home Health	2:15 PM

	JPCOMING ENTERTAINMENTS			MASS SCHEDULE WITH MONSIGNOR ROMERO		
ı	Thursday, June 13	Music w/ Wayne Busby	1:00 PM	Tu	esday, June 11, 2024	9:00 AM
	Friday, June 14	Music w/ Leo Bourg & Company	2:00 PM	Tu	esday, June 25, 2024	9:00 AM
N. Control	Thursday, June 27	Music w/ JB Sax	10:00 AM	L	Deergy every me	
	Friday, June 28	Resident Birthday Party & Music w/ Corny & Friends	2:00 PM		Rosary every morning at 9:00 a.m. in the chapel or the 2nd floor.	



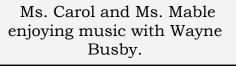






Mrs. Sherdell, Ms. Verna, Ms. Charlene, Ms. Lucy, Ms. Marcelle, and Ms. Lee

enjoying the tea party with their daughters and granddaughter. Thanks to Tiara with Consolata for sponsoring our Mother's Day Tea Party.









Ms. Joan loving on the baby kittens. Thanks to Brooke with Angel Paws.



