

NEWSLETTER

WHAT'S HAPPENING

"Patience is not the ability to wait. It is, how we wait; an attitude so unruffled, that none can tell if we are waiting or not".

OBEHI VESSELS A.

Dear Residents,

I trust you've all had a good week and took full advantage of the little bit of warmth and sunshine we had between the downpours.

Despite the weather, the team has been very busy in the village and we are slowly but surely picking up speed. As you would have seen in the emails we shared this week, we have been working on all the retaining walls and only have one or two left to complete next week.

We will also be giving the house numbers a fresh coat of paint and this small project will commence on Monday.

As I work my way through the village to meet everyone in person I will also be doing inspections on maintenance work that has been reported, especially following the heavy wind and rains of late. Should you have any matters needing urgent attention please feel free to give me a call and we can arrange a visit.

Following last week's reference to the start of the refurbishment work in the Clubhouse, I am happy to report that we will have access to the Clubhouse for at least one more week.

While the refurb programme details are being finalised I'd like to see as many of the social events continuing as usual. And that also means we can squeeze in one more Quiz Night that will take place next week Friday.

To ensure we finish up on a high note we worked hard this week to get a special menu approved for next week's social dinner. We will have some additional hands and reinforcements in the kitchen to ensure justice is done to the menu, setting us up for a fresh new look and food offering when the Bistro reopens after the refurbishment.




Seats are limited to 40 and bookings close at 14h00 on Monday. The 3-course meal includes a sherry on arrival and remains at R195pp.

Wishing you all a wonderful weekend!

Regards,
Riaan and the Evergreen Team

ACTIVITIES & EVENTS

*For more information on any events or activities kindly
contact Reception on ext. 3200*

MON 26 JUNE	11h30 ANTI-AGING	14h30 CANASTA	
TUE 27 JUNE		14h00 SCRABBLE	
WED 28 JUNE	11h30 ANTI-AGING		18h30 SOCIAL DINNER 
THUR 29 JUNE		14h00 ART CLASSES	
FRI 30 JUNE	09h30  RESIDENT WALK		18h00  QUIZ NIGHT
SAT 1 JULY	10h00 BEGINNER BOULES		
SUN 2 JULY			

ACTIVITIES & EVENTS

RESIDENT WALK

Friday, 30 June at 09h00

Join us for our monthly Resident walk.
5km and 7km route map available at Reception

For more information contact
Myrle on 3053 by Wednesday,
24th May 2023.

Bacon & egg croissant with a glass of sparkling wine
available at R70pp. Book at the Bistro or on ext. 0200

QUIZ NIGHT

Test Your General
Knowledge

Kindly book at reception or on ext 3200 for seating and
catering purposes.

DATE: FRIDAY, 30 JUNE | TIME: 18H00
VENUE: CLUBHOUSE | COST: R70PP

IT'S A CELEBRATION

"The more you praise and celebrate your life, the more there is in life to celebrate". — Oprah Winfrey

BIRTHDAYS

27 JUNE

JANINE FULLER - Apartment 2

28 JUNE

ELNOR LEACH - House 19

29 JUNE

GAVIN MORRISON - Apartment 101

ANNIVERSARIES

28 JUNE

SANDRA & TONY FARR -
Apartment 107

JILL & CHRIS HINDE -
House 15

30 JUNE

INEZ & DAVID GRETTON -
House 3

WHAT'S COOKING?

THE BISTRO

OPEN DAILY 08H00 – 16H00
SOCIAL DINNER – WEDNESDAY'S

DAILY MEAL ORDERS BY 09H00
BOOK ON EXT 0200

MON
26 JUNE

Beef and butterbean curry, basmati rice, tomato and onion sambals and yogurt
OR
Fish bake served on mashed potatoes and seasonal vegetables
OR
(v) Butterbean curry, basmati rice, tomato and onion sambals and mint raita

TUE
27 JUNE

Lamb's liver, bacon and onions with creamy mashed potatoes, gravy and seasonal vegetables
OR
Chicken coq au vin, white rice and seasonal vegetables
OR
(v) Mushroom & cheese gourmet burger with chips

WED
28 JUNE

Slow-roaste beef brisket on creamy mash with green beans and rosa tomatoes
OR
Pan-fried pork chops with mustard sauce, potato wedges and seasonal vegetables
OR
(v) Roasted butternut and creamed spinach lasagne with garlic roll and side salad

SOCIAL
DINNER

STARTER
Roaster butternut soup with crème fresh and toasted pumpkin seeds served with warm rolls and salted butter

MAIN COURSE
Pepper-crusted whole roasted sirloin with red wine jus
OR
Poached salmon with Hollandaise sauce
Mains are served with fondant potatoes and sautéed greens

DESSERT
Seasonal cheese board with fresh fruit and preserves
OR
Chocolate lava cake with salted caramel ice cream

THUR
29 JUNE

Bangers and mashed potatoes, roasted butternut and green beans
OR
Mutton Rogan Josh with rice, sambals and chutney
OR
(v) Cauliflower pilaf, crispy onions and seasonal vegetables

FRI
30 JUNE

Deep fried calamari with chips, mayo and a side salad
OR
Honey & mustard chicken bake with sweet potato and broccoli
OR
(v) Sweet potato casserole with brown rice