



# What's Happening Next Week

29 March – 4 April 2021

# Social Activities:

## Monday 29 March 2021

10am Art Classes  
10am Knit & Natter  
5pm Snooker / Pool

## Tuesday 30 March 2021

2.30pm Scrabble  
5pm Snooker / Pool

## Wednesday 31 March 2021

10am Art Class  
5pm Social Dinner



## Thursday 1 April 2021

3,00pm Petanque



## Friday 2 April 2021

### Good Friday

9am Beginners Line Dancing  
10am Line Dancing  
12;30pm Fish & Chips Lunch

## Sunday 4 April 2021

### Easter Sunday

12,00 pm Easter Day Lunch

Two slices of white bread are shown side-by-side against a light blue background. The slice on the left is spread with a thick layer of smooth, light brown peanut butter. The slice on the right is spread with a thick layer of dark red jelly. The text 'NATIONAL PEANUT BUTTER AND JELLY DAY' is overlaid in white, serif, all-caps font across the center of the bread slices.

# NATIONAL PEANUT BUTTER AND JELLY DAY

2 April 2021

## NATIONAL PEANUT BUTTER AND JELLY DAY

On April 2nd each year, National Peanut Butter and Jelly Day celebrates a classic food favourite. The average American will have eaten over 2000 peanut butter and jelly sandwiches by the time they graduate from high school.

Peanut butter was considered a delicacy in the early 1900s and was only served in New York City's finest tea rooms. In a May 1896 article published in the *Good Housekeeping* magazine, a recipe "urged homemakers to use a meat grinder to make peanut butter and spread the result on bread." That same year, in June, the culinary magazine *Table Talk*, published a "peanut butter sandwich recipe."

It is thought that Julia Davis Chandler issued the first reference to peanut butter (or paste) paired with jelly on bread in the United States in 1901. Her article is found in the *Boston Cooking School Magazine of Culinary Science and Domestic Economics*. In the late 1920s, the price of peanut butter declined, and the sandwich became very popular with children.

# NATIONAL RECONCILIATION DAY

2 April 2021

## **NATIONAL RECONCILIATION DAY**

National Reconciliation Day on April 2nd each year urges us to repair relationships that have been damaged through words or actions. While many different "Days of Reconciliation" are held around the world, this specific observance takes place on April 2nd.

We all know of a relationship where a misunderstanding caused friction. Eventually or suddenly the relationship was destroyed. Time passes and before long, years pass and not two words have been spoken between the two people. They may be siblings or parent and child. Childhood friendships dissolve in an instant over angry words. Friends often immediately regret the cause of the quarrel but don't know how to start over.

Over time, feelings of resentment, bitterness, and anger cause more than the loss of friendship. These feelings add to health problems and also infect other relationships in our lives.

The act of reconciliation requires some giving to achieve a peaceful balance. Someone must make the first move to break down the barriers that have been built. And while forgiveness may be a part of the conversation, it isn't necessarily a requirement.

## **HOW TO OBSERVE – National Reconciliation Day**

This day is designed to patch up relationships. Misunderstandings, unintended words or actions and simply an unforgiven mistake can tear apart relationships. The day encourages us to take that step and make amends. It's not too late. Reach out to that friend or loved one and make a fresh start.

# NATIONAL HANDMADE DAY

3 April 2021

## NATIONAL HANDMADE DAY

National Handmade Day on the first Saturday in April recognizes all those who put forth their creative talents into gifts warming the heart and leaving us awed.

Whether it's baked goods, beauty products or woodcraft, quilts, toys, or artwork, those who create handmade gifts do so with an eye toward craftsmanship. Some carry on traditions from one generation to the next, and others transfer skills learned in a trade, making it an art form. From artisans to craftsmen, tinkerers, and those with eclectic style who create beautiful, functional works of art and scrumptious delights, each shares a bit of their passion.

For anyone who has ever received a handmade gift, we delight in these one-of-a-kind treasures. We savour baked goods, bath, and skin products, and we can't wait for more. Pottery, jewellery, and other designs become heirlooms, handed down from generation to generation, gathering history wherever they go. We marvel at each stitch in a quilt or notch in a carving, the care taken to make just the right cut, or to pair scents or colours. Custom pieces carry even more meaning.



From inspiration to finished piece, those who have a passion for handmade crafts delight in their projects. It brings pleasure to their lives, and they enjoy bringing them to you.

EVERGREEN BROADACRES

# WHAT'S COOKING

EVERGREEN  
Lifestyle  
broadacres

March 2021


Date	MENU
Monday Lunch 29 March	Braised beef with onions and mushrooms served with cream potatoes and roast carrots
Tuesday 30 March	Beef Lasagne with side salad
Wednesday Lunch 31 March	Pork BBQ Kebabs on savoury rice served with coleslaw *
Thursday Lunch 01 March	Chicken schnitzel with cheese sauce and mashed potatoes, served with cream spinach *
Friday Lunch 02 March	Crisp battered or grilled hake and chips, served with and tartar sauce, carrot and pineapple salad  Bistro R70.00 Home delivery R77.00

**PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.**

**PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD**

**Meals eaten or collected at Bistro R55.00, if delivered R62.00 or otherwise specified  
The R7.00 surcharge covers all packaging**

*See you there!*



EVERGREEN BROADACRES

# WHAT'S COOKING

EVERGREEN  
lifestyle  
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**Wednesday 31st March Social Dinner R75**

***Starter***

Platter of Mediterranean roasted vegetable salad per table

***Mains***

Chicken and mushroom pie with gravy,  
served with parsley mash and peas

Or

Cape bobotie with yellow raisin rice,  
served with sambals

***Dessert – R35***

Strawberry Ice Cream,  
meringues and berry compote

Please book by Monday at 16:00 with  
Tswanelo at reception on EXT 1200

*See you there!*

# Easter, Sunday Lunch

04 APRIL at 12h30



### *Starter Platter per table*

Pickled fish with red cabbage and apple slaw  
Chicken liver pate with herb crostini

### *Main Course*

Roast leg of lamb with mint sauce  
Honey and rosemary jus  
Chicken curry with sambals  
Roast potatoes  
Roast butternut with cinnamon and orange  
Beans with onion  
Savoury rice  
Green garden salad

### *Dessert*

Baked Chocolate and marshmallow pudding with  
chocolate ganache served with ice cream

R145.00pp

*Book by Tuesday 30 March 2021 at 16:00  
With Tshwanelo at reception EXT 1200  
Please prepay by 1 April 2021 at the Bistro*