



WHAT'S HAPPENING



31 May – 6 June 2021

Social Activities:

Monday 31 May 2021

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

Tuesday 1 June 2021

2.30pm Scrabble
5pm Snooker / Pool

Wednesday 2 June 2021

10am Art Class
5pm Social Dinner



Thursday 3 June 2021

3,00pm Petanque



Friday 4 June 2021

NATIONAL DOUGHNUT DAY

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



Saturday 5 June 2021

NATIONAL BUBBLY DAY



NATIONAL BUBBLY DAY

05 JUNE 2021

NATIONAL BUBBLY DAY

Pour a glass of sparkling sunshine to celebrate National Bubbly Day every first Saturday in June!

Bubbly, or sparkling wine, reflects the excitement associated with memorable events. Effervescent bubbles combine with the appealing flavours and aromas ranging from citrus, apple, and pear to toasted fruit, spices, and nuts. Whether paired with a full meal or light appetizers, these wines satisfy the requirement for an unforgettable celebration.

However, different areas of the world create their own special brand of bubbly according to strict methods and select grapes which produce a sparkling wine unique to each region.

While many people refer to bubbly as Champagne, to earn the name the wine must be made in the Champagne region of France with certain kinds of grapes and a specific method. When celebrating with Champagne, enjoy the crisp flavours of apple or a nutty, sweet finish.

HOW TO OBSERVE – National Bubbly Day

Pop the cork on a bottle of bubbly and celebrate by sharing a toast among friends! While you're enjoying the fizz, serve up a meat and cheese tray, too. Make it a light and enjoyable evening.



NATIONAL DOUGHNUT DAY

04 JUNE 2021

NATIONAL DOUGHNUT DAY

Each year on the first Friday in June, people participate in National Doughnut or Donut Day, celebrating the doughnut and honouring the Salvation Army Lassies. The Salvation Army Lassies are the women who served doughnuts to soldiers during WWI.

In 1917, the original "Salvation Army Doughnut" was first served by the ladies of the Salvation Army. It was during WWI that the Salvation Army Lassies went to the front lines of Europe. Home-cooked foods, provided by these brave volunteers, were a morale boost to the troops.

The doughnuts were often cooked in oil inside the metal helmets of American soldiers. American infantrymen were then commonly called "doughboys." A more standard spelling of the word is "donut."

HOW TO OBSERVE – National Doughnut Day

Celebrate the day by enjoying your favourite doughnut. There are many varieties of doughnuts to choose from, too! Whether you prefer glazed or crème-filled, holes, or any number of deliciously made doughnuts, get out there and support your local bakeries. Pick up a dozen to deliver to first responders, a nursing station, or your favourite charity.

31 MAY - 4 JUNE 2021



Date	STANDARD MENU R55.00	PREMIUM MENU R65.00
Monday 31 May	Apple, onion and cheddar quiche, served with potato and bacon salad R55.00 *	Parmesan crusted chicken Picatta in tomato and basil coulis with roasted vegetables and buttered pasta R65.00
Tuesday 01 June	Chicken schnitzel with cheese sauce, parsley potatoes, and roast pumpkin R55.00 *	Seafood and sweet corn chowder with warm crusty ciabatta R65.00
Wednesday 02 June	Pork fillet in a cream mushroom and mustard sauce, steamed rice, Waldorf salad R55.00 *	Smoked salmon and feta quiche served with coleslaw and side salad R65.00
Thursday 03 June	BBQ Chicken drumsticks with potato wedges, BBQ tomato sauce, sweet corn and coleslaw *	Sticky Asian beef with coconut rice and vegetable stir fry R65.00
Friday 04 June	Crisp battered or grilled hake and chips, served with tartar sauce, red cabbage, apple and fennel slaw, garden salad per table Bistro R70.00 Home delivery R77.00	Deep fried or grilled kingklip with chips caper butter sauce – R120 Grilled kingklip and six prawns served with chips, lemon butter, peri per and garlic butter – R180 Surf n turf, beef sirloin kebab BBQ basted, six prawns with cream seafood and corn sauce, charred peppers, and broccoli in almond butter with chips – R180

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


*Re-heating guide, set oven to 160 deg C and warm gently for 15-20min

Order to be placed by 16:00 prior day

PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.
PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD

Meals only available as sit-down meal in Bistro and not available as take away.

Order to be placed by 16:00 prior day



EVERGREEN BROADACRES

WHAT'S COOKING

EVERGREEN
lifestyle
broadacres

Wednesday 02 June Social Dinner R75

Minestrone soup served with a parmesan croute

Main Course

Pepper steak pie
with crisp potato wedges
and buttered peas

Or

Chicken paprika
with roasted peppers
and mushrooms in a cream white wine sauce
served with steamed rice
and buttered peas

Dessert – R30

Bread and butter pudding
with raisins and toasted almonds
served with cinnamon custard

PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.
PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD

**Please book at Reception with Tshwanelo EXT 1200
only between 08:00 and 17:00.
Please book by 17:00 on Monday.**

See you there!