What's Happening this week....

13 September - 17 September 2021



Social Activities:

Monday 13 September 2021

9am Therapeutic Water Aerobics
10am Art Classes
10am Knit & Natter
1pm Duplicate Bridge
5pm Snooker / Pool
Waterhole

Tuesday 14 September 2021

9am Therapeutic Exercise Classes
2.30pm Scrabble
2.20pm Embroidery Class
5pm Ladies Pool

Wednesday 15 September 2021

10am Art Class 5:30pm Social Dinner

Thursday 16 September 2021

Th Admit One

2pm Bridge 3pm Petanque 6pm Movie Night

Friday 17 September 2021

9am Beginners Line Dancing Class
9.30am Line Dancing – Main Class
10.30am Bible Study
12pm – Fish and chips
2:30pm - Bingo
5pm Waterhole

SEPTEMBER 2021 PHOTOGRAPHIC COMPETITION

Companionship

EVERGREEN LIFESTYLE PHOTOGRAPHIC COMPETITION SEPTEMBER 2021

COMPANIONSHIP

A **companion** is a person who frequently spends time with you, associates with you, or accompanies you when you go places. **Companionship** is similar to friendship, and a person one calls a **companion** is usually their friend or romantic partner. But the word **companionship** specifically implies that a lot of time is spent in each other's company.

The word commonly applies to relationships between people, but **PETS** can also provide companionship.

Having a companion in life, whether they are a relative, friend or carer, helps keep the mind active and prevent social isolation. Someone there to engage in conversation with, even if it's for a few moments, encourages mental stimulation and positive thoughts, as well as reminisce memories.

Ultimately the bond of all companionship, whether in marriage or in friendship, is conversation. – Oscar Wilde

https://erickimphotography.com/blog/how-to-capture-emotion-in-your-photos/

THIS MONTH'S THEME IS COMPANIONSHIP

The two most important rules are that it must be your own photos, and you can only submit one photograph per month. Please submit entries by latest midnight on the 30th of September 2021. With every entry, please **include your name**, **village**, **and a caption**.

Please send your entries to photos@evergreenlifestyle.co.za

Winners will be announced in December 2021.

Happy snapping!
The Evergreen team



13 - 17 September 2021

LUNCH MENU

Date	Standard Menu - R55.00	Premium Menu - R65.00
Monday 13 September	Hawaiian pork stir-fry with fried rice and Asian red cabbage coleslaw	Creamy beef and mushroom stroganoff with nutty almond rice, and green beans
Tuesday 14 September	Grilled chicken breast on parsley mash, thyme infused gravy and grilled seasonal vegetables *	Pulled pork wrap with coleslaw and chips
Wednesday 15 September	Hungarian Goulash served with buttered pasta and cinnamon glazed carrots *	Salmon pasta broccoli bake with side salad
Thursday 16 September	Ham, mushroom and spring onion quiche with potato salad	Spinach and feta strudel with roast tomatoes, basil cream sauce
Friday 17 September	Crisp battered or grilled hake and chips, served with tartar sauce, coleslaw, garden salad Bistro R70.00 Home delivery R77.00	Battered hake and six prawns served with chips and tartar sauce Bistro R120 Mussel pot in cream cider sauce with chips R105

PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.
PLEASE PAY BY ACCOUNT or 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 ACCOUNT or 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



Wednesday 15 September Social Dinner R75

Vichyssoise Cold potato and leek soup topped with chive crème fraiche and herb croutons

**** Main Course

Toad in the Hole... Pork bangers in Yorkshire pudding batter with creamed mashed potatoes, rich gravy and peas

Or

Chicken and apricot curry in coconut milk (mild) served with steamed basmati rice and tomato sambal

***** Dessert R45

Summer pudding, pressed assorted berries in a bread lining with cinnamon crème anglaise



Wednesday 22 September Social Dinner R95 Heritage theme

On the table platters

Butternut, biltong and feta salad with orange dressing Mini vetkoek with apricot jam

Main Course

Lamb green bean bredie served with steamed rice and pumpkin fritters

Or

Chicken pie with gravy, peas and carrots

Dessert R40

Lemon meringue pie served with ice cream



Wednesday 29 September Social Dinner R75

Mixed summer salad platter with balsamic and honey dressing

Main Course

Sweet n sour pork, with coconut rice and vegetable stir-fry

Or

Hunter's chicken casserole, with red wine, bacon and mushrooms, served with parsley baby potatoes and seasonal vegetables

Dessert R40

Lemon fridge cheese cake with chocolate sauce

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