

What's Happening this week...

20th June 2022 — 24th June 2022



Social Activities:

Monday 20th June 2022

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



Tuesday 21st June 2022

9am Therapeutic Exercise class
10am Sashni Audiologist
2pm Rummikub
2.30pm Scrabble
5pm Ladies Pool + Waterhole



Wednesday 22nd June 2022

10am Art Class
10am Evergreen Health information Session
5.30pm Social dinner

Thursday 23rd June 2022

9am Yoga – contact Kiloran (House 63)
10am Book Morning
2pm Bridge
3pm Petanque
6pm Movie Night



Friday 24th June 2022

9am Beginners Line Dancing Class
9.30am Line Dancing – Main Class
2:30pm Bible Study
12:30pm Fish and Chips
5pm GLUTWEIN Evening at the Waterhole



BOOK MORNING TALK

23 June 2022

10.00am for 10:30am

“ARTLOVERS”

*Some insights into techniques and the stories
behind the paintings.*

Come and join us as we walk through some paintings to discover the secrets and mysteries
of the old and (not so old) masters.

Presented by:

Sandy de Villiers





Glühwein Evening

Members only! Buy your tokens from Hans (A9)

Friday 24th June 2022 @ 5pm at the Waterhole



Bring your own mug and come join us for a nice evening of hot Glühwein, music and dimmed lights!!

Hot Dogs will be on sale.

The bar will be open for other refreshments.



Join us for an Evergreen Health Information Session.

Wednesday, 22nd June 2022 at 10h00 in the clubhouse.

Evergreen Health's Managing Director, Eliza Porter and colleagues will cover topics on the services they offer which include:

Homecare, frail care, sub-acute ad many more.

An update on progress with the medical aids will also be discussed and there will be time for a Q&A.



EVERGREEN BROADACRES

WHAT'S COOKING

EVERGREEN
Lifestyle
broadacres

20-24 June 2022

Date	Standard Menu – R58.00	Premium Menu – R68.00
Monday Lunch 20 June	Cottage pie served with seasonal vegetables and gravy	Parmesan crumbed frikkadels with tomato and basil sauce, cheese mash potatoes and seasonal vegetables
Tuesday Lunch 21 June	Chicken a la king with steamed rice and roast pumpkin	BBQ chicken kebab with savoiury rice, coleslaw and tomato salsa
Wednesday Lunch 22 June	Pork bangers and mash with onion gravy, peas and carrots	Sausage and bacon casserole with beans, carrots and potatoes, served with sweet potato mash
Thursday Lunch 23 June	Beef stroganoff with steamed rice and seasonal vegetables	Asian beef stir-fry with fried rice and pawpaw salsa
Friday Lunch 24 June	Crisp battered or grilled hake and chips, served with tartar sauce, Waldorf salad and garden salad Bistro R75.00 Home delivery R82.00	Grilled calamari steak with lemon caper butter sauce served with seafood rice and chips R120.00

PLEASE NOTE: NO CASH PAYMENTS WILL BE ACCEPTED.
PLEASE PAY BY PRE-PAID ACCOUNT, CREDIT or DEBIT CARD
Meals eaten or collected at Bistro R58.00, if delivered R65.00 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

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Meals eaten or collected at Bistro R68.00, if delivered R75.00 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

See you there!



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

Wednesday 22 June 2022 – R75

Starter

Potato and leek soup served with soured choice cream and bread rolls

Main Course

Cape Malay Bobotie, yellow raisin rice, banana salad and chutney

Or

Hunters chicken, in red wine, mushroom and bacon sauce, served with savoury rice and sweet corn

Vegetarian option available on request – R70

Dessert

Seasonal fruit salad in ginger cinnamon syrup served with ice cream - R40

Malva and pear pudding served with Amarula custard - R40

See you there!