









Aloe Aloe

What's Happening at Evergreen Noordhoek & Lake Michelle



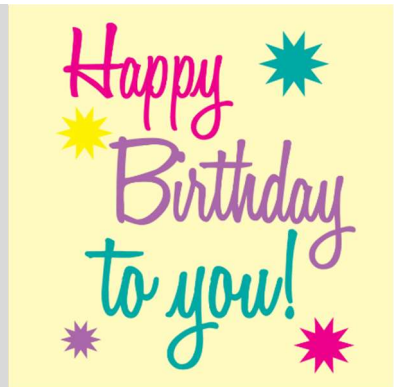
Mon. 28 th Sept.	Tues. 29 th Sept.	Wed. 30 th Sept.	Thurs. 1 st Oct.	Fri. 2 nd Oct.	Sat. 3 rd Oct.	Sun. 4 th Oct.
<p>BISTRO Take-aways ext.2404</p> <p><u>10.30am-1pm</u> ART classes in Fynbos with Dawn. All welcome - Contact ext. 2037</p> <p><u>2pm-4pm</u> Canasta in Fynbos – Contact Norma ext. 2089</p>  <p>Library</p>	<p>BISTRO Pancake day - R6 Take-aways ext.2404</p>  <p><u>10am-1pm</u> Bridge in Fynbos – Contact Cecily ext. 2011</p>  <p>Library</p>	<p>BISTRO Take-aways ext.2404</p> <p><u>9am – 9.40am</u> Stretch Sue 072 212 0277 (with masks) + Social Distancing</p>  <p><u>2pm – 2.40pm</u> Stretch Sue 072 212 0277</p> <p>Library</p>	<p>International COFFEE DAY</p> <p>International DAY OF OLDER PEOPLE</p> <p>BISTRO Take-aways ext.2404</p>  <p><u>10am</u> Knitting Group in the lounge – Jenny ext. 2026 Social distancing and masks - Sanitizer provided</p> <p>Library</p>	<p>BISTRO Take-aways ext.2404</p> <p><u>WPC MONTH END MADNESS</u> Fish 'n Chips R50 Book by Thursday 10am</p> <p><u>9.30am – 11.30am</u> MARKET DAY – Bring your own shopping bag</p>  <p>Masks please</p> <p>Library</p>	<p>WORLD SMILE DAY</p>  <p><u>3.30pm</u> The Willing Weeders, weather permitting, will meet along the brick path – parallel to Kommetjie Rd. June Pittermann ext. 2014</p>  <p>Masks please</p> <p>Library</p>	

October Birthday Flower – Marigold & Cosmos. Birthstone – Opal & Pink Tourmaline

BIRTHDAYS THIS WEEK



Lake Michelle
2 Oct
Susan Ingpen





BRANWINE and GRANT
 for take-away meals,
 snacks and
 confectionery.
 Note: Payment by card
 or on-account only
 ext. 2404



Roger Bryant ready to roll!



John & Marleen Pritchett



Ed van der Niet



- Bridget Scholte & Nicky Ing -
 Correction on last week, my apologies



Dave & Lorraine Innes



Beautiful flowers – Tx Sheila Crockett!

CLASSICAL CORNER



Symphony Orchestra of the Arthur Rubinstein Music School in Bydgoszcz

***Tchaikovsky's Humoresque** - Although musically precocious, Tchaikovsky was educated for a career as a civil servant. There was scant opportunity for a musical career in Russia at the time and no system of public music education. When an opportunity for such an education arose, he entered the nascent Saint Petersburg Conservatory, from which he graduated in 1865. The formal Western-oriented teaching that he received there set him apart from composers of the contemporary nationalist movement embodied by the Russian composers of The Five with whom his professional relationship was mixed.*

Poland Henryk Wierzchoń – conductor. Professor Wierzchoń has graduated from the State Higher School of Music in Warsaw. He commenced work as conductor and choir leader in the Opera Nova in Bydgoszcz. He prepared the choir for several dozen première performances of operas and concerts. He was involved in the production of operas and operettas and several times held the position of music director. He conducted many stage performances and concerts. In 1989 he established the Chamber Choir at Opera Nova. He has been working as lecturer at the Feliks Nowowiejski Academy of Music in Bydgoszcz since 1985. Currently he is an associate professor in the Department of Music Education.

<https://youtu.be/u0s087NdCcY>



Welcome to Noordhoek Village! Ann Utting has moved into Unit 127

Welcome to Noordhoek Village!
Michael & Dianne Chiles have moved into Unit 61



Welcome to the Village
Christopher and Ivie Cox at
Unit 79

Clinic carer Tembisa Dunywa with Mr. Komo



Ross Whittle doing his thing in a new unit – looking after our safety!



FUNNIES from Brian Brooks
and below, Peter Lever

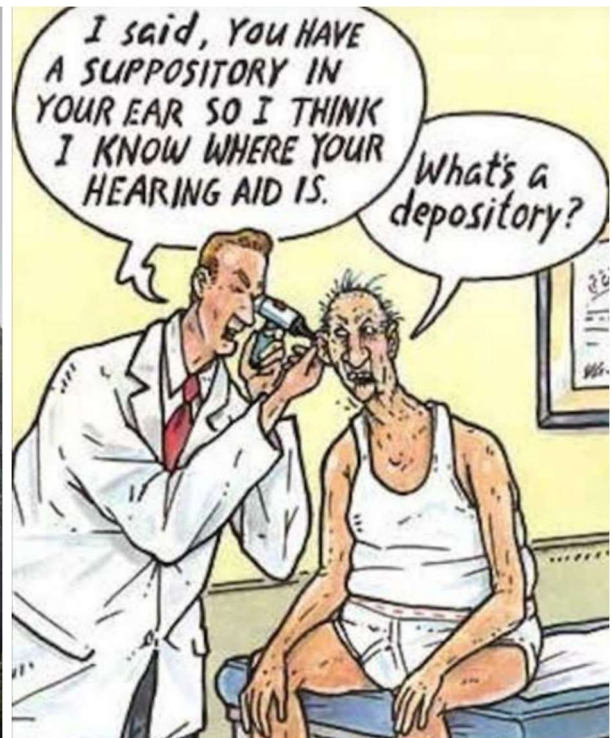
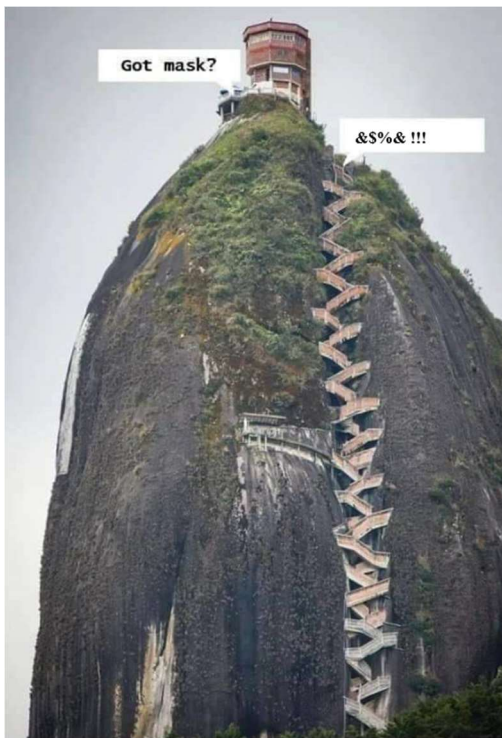




PHOTO COMPETITION SEPTEMBER: Theme for September is **ANIMALS**

PHOTO COMPETITION OCTOBER: Theme for September is **TOWNS**

Email your entry to photos@evergreenlifestyle.co.za - Add your Name, Village & Caption. Winner announced in December.



RECIPE: PESTO

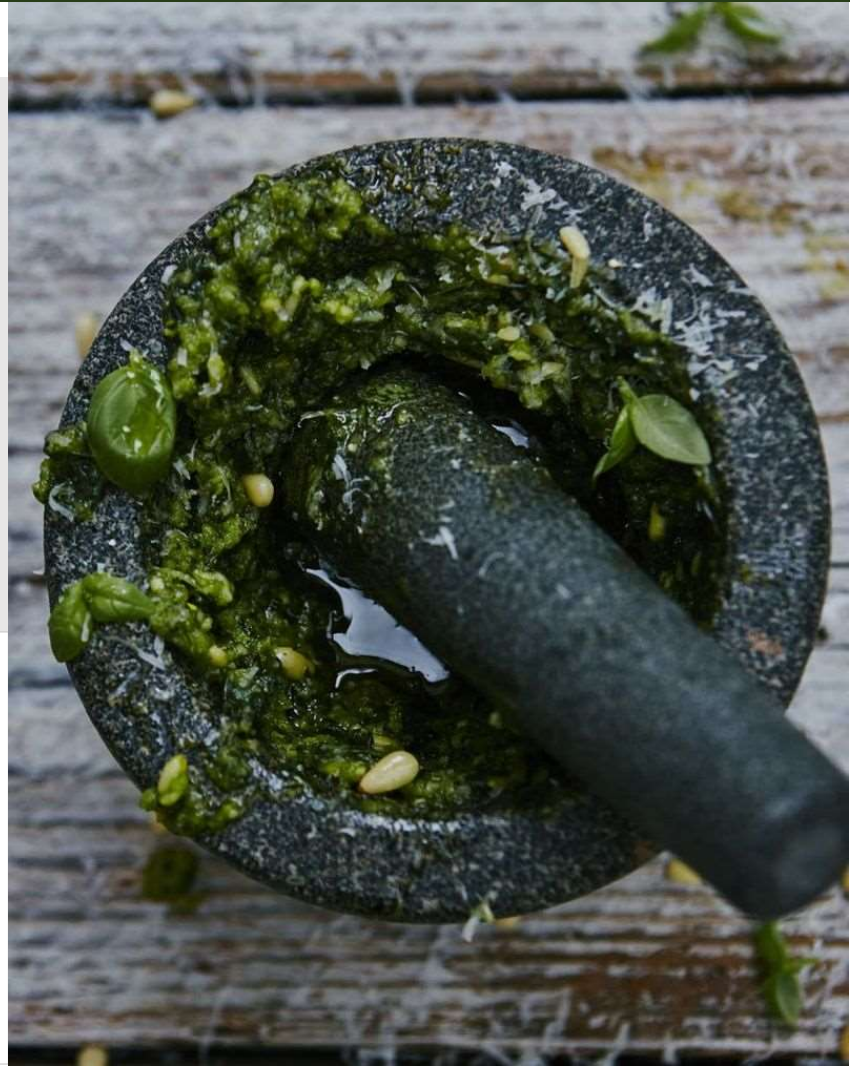
Ingredients:

- 1 cup fresh basil leaves
- 3 cloves garlic, peeled
- 3 tablespoons pine nuts
- 1/3 cup freshly grated parmesan
- Kosher salt and freshly ground black pepper, to taste
- 1/3 cup olive oil

METHOD:

To make the pesto, combine basil, garlic, pine nuts and Parmesan in the bowl of a food processor; season with salt and pepper, to taste. With the motor running, add olive oil in a slow stream until emulsified; set aside.

Store in an airtight container in the refrigerator for up to 1 week.





Thank you for this contribution Aletta Knox - **Evergreen Flowers** – It would be wonderful to make a poster of the Evergreen plants in the Village – any keen botanists who can send me the botanical & common names?

