Aloe Aloe

What's Happening at Evergreen Noordhoek & Lake Michelle





| Mon. 5 th Oct. | Tues. 6 th Oct. | Wed. 7 th Oct. | Thurs. 8 th Oct. | Fri. 9 th Oct. | Sat. 10 th Oct. | Sun. 11 th Oct. |
|--|--|--|--|---|---|----------------------------|
| BISTRO Take-aways ext.2404 | NATIONAL MAD HATTER DAY | BISTRO Take-aways ext.2404 | BISTRO Take-aways ext.2404 | BISTRO Take-aways ext.2404 | 2 | |
| <u>2pm-4pm</u> Canasta in Fynbos – Contact Norma ext. 2089 | | <u>9am – 9.40am</u> Stretch Sue 072 212 0277 (with masks) + Social Distancing <u>10am</u> Fellowship | <u>10am</u> Knitting Group in the lounge – Jenny ext. 2026 Social distancing and masks - Sanitizer provided | 9.30am – 11am MARKET DAY – Bring your own shopping bag | | |
| P J P P | PANCAKE DAY - R6 Take-aways ext.2404 | in Fynbos contact John Wyllie ext. 2018 <u>2pm – 2.40pm</u> Stretch Sue 072 212 0277 Library | 1.30pm-3.30pm ART classes in Fynbos with Dawn. Newcomers welcome - Contact Dawn at ext. 2037 | | 3.30pm The Willing Weeders, weather permitting, will meet at the veggie/herb boxes. More volunteers would be | |
| A. | 10am-1pm Bridge in | 8 | 4pm_Table Tennis | | great! Bring your own tools. June Pittermann ext. 2014 | |
| Masks please | Fynbos – Contact Cecily ext. 2011 2pm Table Tennis | | | Masks please | Masks please | Masks please |
| Library | <u>2pm</u> Table Tennis Library | CV | Library | Library | Library | Library |

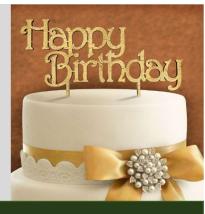
October Birthday Flower – Marigold & Cosmos. Birthstone – Opal & Pink Tourmaline





Noordhoek 5 Irene Uffhaus 7 Jenny Wyllie 7 Jeanette de Jager 8 Roy Potter 9 Sally Johnson 9 John Pritchett Lake Michelle 2 Susan Ingpen

BIRTHDAYS THIS WEEK







Jenny Brooks Happy Birthday! xx



Planter Boxes replenished! Thank you June Davies & Siphe



Sr. Diana Lane heading Evergreen Noordhoek Healthcare with Guin Lourens







Megan Bagshaw & Anne Tingley

Anne Tingley enjoying the Patio

Nicky Ing, Ann Utting, Roger Bagshaw, Megan Bagshaw & June Pittermann

CLASSICAL CORNER



Royal Choral Society:

Hallelujah Chorus from Handel's Messiah



■ YouTube · 8 221 000+ views · 2012/04/23 · by RoyalChoralSoc

https://youtu.be/IUZEtVbJT5c

BIG BAND JAZZ!



Michel Legrand and The London Big Band Orchestra perform 'Fast Food' at The Salle Pleyel, Paris, France in 2009. From the ArtHaus DVD "Legrand Jazz" available now.

Michel Jean Legrand was a French musical composer, arranger, conductor, and jazz pianist. Legrand was a prolific composer, having written over 200 film and television scores, in addition to many songs. His scores for the films of French New Wave director Jacques Demy, The Umbrellas of Cherbourg (1964) and The Young Girls of Rochefort (1967), earned Legrand his first Academy Award nominations. Legrand won his first Oscar for the song "The Windmills of Your Mind" from The Thomas Crown Affair (1968).

https://youtu.be/odsrdxGycR4



MARKET DAY

Saffron Eatery will join us on Fridays with Garlic Naan and a host of other delicious take-aways. Card machine and Snap Scan available

Rodgers bringing us fresh & organic at the Friday Market

SAFFRON EATER FRIDAY MENU TASTY SAMOOSAS

POTATO CHEESE & CORN CHICKEN BEEF MINCE MASALA STEAK & CHEESE 4 FOR R30

SPINACH AND ONION BHAJAS R10 EACH

DELICIOUS MAINS

Lamb Curry R120 Prawn Curry R120 Butter Chicken Curry R90 Vegan Dhal & Chickpea Curry All curry is served with an Organic Basmati

SOMETHING SWEET

Homemade Doughnuts R4 FOR R30

Pre Order to avoid disappointment

Tabitha Fashions

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: Fig & Walnut Biscotti

Crispy Biscotti, studded with large chunks of toasted walnuts, sweet figs, and creamy white chocolate. Cardamom and cinnamon complete these crunchy Italian cookies.

Ingredients:

- 1 ½ cups all-purpose flour ¼ teaspoon salt
- 1 teaspoon baking powder
- 1 teaspoon cardamom
- ½ teaspoon cinnamon
- 2 eggs
- 1 Tablespoon coconut oil
- 1 teaspoon vanilla extract
- ½ cup sugar
- 1/3 cup chopped walnuts
- ½ cup dried figs
- 1/3 cup white chocolate









METHOD:

- 1. Pre-heat the oven to 180c.
- 2. Mix flour, salt, baking powder, cardamom and cinnamon in a bowl and set aside

3. Using an electric mixer, beat the eggs, coconut oil and vanilla extract until blended. Add the sugar and mix until completely incorporated.

4. Mix in the flour mixture, then fold in the dried figs, walnuts and chocolate chips.

5. Place parchment paper on a baking sheet. With wet hands, shape the dough into a log 30cm's long and 10cm's wide.

6. Bake in a preheated oven for 30 minutes. Remove from the oven and cool for 30 minutes. While the log is cooling, reduce oven temperature to 160c.

- 7. Gently transfer the log onto a cutting board. Using a bread knife, slice the log crosswise into 12 equal portions.
- 8. Evenly space the biscotti on baking sheet and bake for another 20 minutes.
- 9. Cool completely before eating. The biscotti will harden as they cool.





Lovely picture and social distancing at its best - Norma Roos and Jenny Brooks, on the bench!

Welcome to Noordhoek Roy & Janet Potter



Welcome to Noordhoek Gertruida Becker



Hire a person

to stand in the queue at the licensing department – **Only R200 cash** for the queue-stand and cash payment with all paperwork completed

Contact Keith Knox for the contact number (ext. 2045)



FUNNIES.....thank you Brian Brooks

