EVERY-BODY **NEEDS BEAUTY AS WELL** AS BREAD, **PLACES** TO PLAY IN AND PRAY IN, WHERE NATURE **MAY HEAL** AND GIVE STRENGTH TO BODY AND SOUL. -JOHN MUIR

The Woodcrest Villager

APRIL. 2019

Hello April!

April is a great time of year in our parts. We can truly feel the coming warmth and

the air is full of possibilities! At Woodcrest, we can expect an April buzzing with activity.

Why not kick it off with a Laugh In on

April Fools day?
Then go dancing at
Senior Prom, we'll
enjoy a wide variety
of musical performances all month
long! A visit from

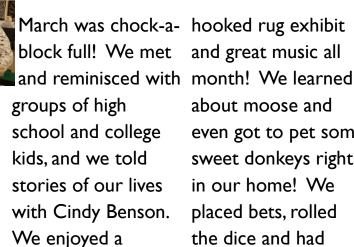
some farm animal friends will surely inspire springy fondness. New Art in the community room will bring bright color and in the Courtyard, we'll ather with friends and

gather with friends and family for a Spring Shindig! Keep a sharp eye out for an Easter Egg Hunt! April showers bring a whole lot more than flowers!

Welcome New Residents!

Our Woodcrest community is growing! You may have noticed lately, that we have had some new additions to our house. We are so happy to extend a very warm welcome to; Enid Chandler, Betty Osmer and Ruth Hodgdon! We all hope that they will feel very much at home and we look forward to spending time getting to know each of them!

Last Month in Review



and great music all about moose and even got to pet some sweet donkeys right in our home! We placed bets, rolled the dice and had

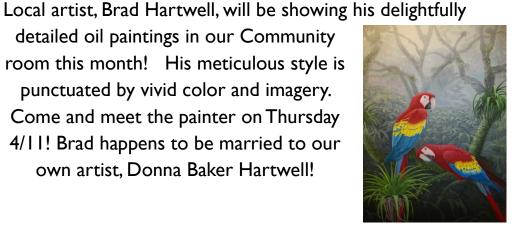
some laughs at Casino Night! We took an afternoon to bid a fond adieu to Bunny, over tea. So long, March, it's been lovely!





New Art Exhibit in the Community Room

detailed oil paintings in our Community room this month! His meticulous style is punctuated by vivid color and imagery. Come and meet the painter on Thursday 4/11! Brad happens to be married to our own artist. Donna Baker Hartwell!



Senior Prom is Back!

The Colby Sawyer Adopt-a-Grandparent program is holding it's annual Senior Prom on 4/14!



This year, it'll be

This year, it'll be the roaring 20s all over again! So come all you flappers and dappers, Let's get swinging!

that people will forget what you said, people will forget what you did, but people will never forget how you made them feel." -Maya Angelou

Save the Date

4/1- Laugh In

4/4– Bob Rutherford Concert

4/7– Adopt-Grandparent

4/II – Beth Eldridge plays violin in Cy

4/11 – Special Pub with Chuck Will

4/II-Brad Hartwell Exhibit Opening Celebration

4/14– Adopt-a-Grandparent Senior Prom

4/16– Sue Kings brings Bunnies and Chickens

4/18– Archie Richards Concert

4/19-Spring Shindig with

Friends and Family in the Courtyard

4/20– Easter Egg Hunt with Michon

4/23-The Saturday Morning Singers perform songs of WWII

4/25-A.I.L. Vancouver to San Francisco by Bike with Dick Showalter

Life loves

the liver

of it.

Happy Easter All!

This year, Easter is on April 21st. To celebrate, our Courtyard will host a friends and family shindig where we'll enjoy some music, an unbeatable meal and some seasonal festivities. We'll also look forward to dying Easter eggs with all natural dyes and unusual techniques! Be on the look out for an Easter Egg hunt with Michon on Saturday the 20th! And of course, a scrumptious Easter dinner on Sunday!

-Maya

Angelou

Bunnies and Chickens Visit!

Sue King and Skyview Alpaca farm have been long time friends of Woodcrest Village and are always happy to share the joy of creatures great and small with us! This month they will be visiting with a gaggle of floppy eared bunnies and hilarious

hens! Come get a gander at these cute critters on 4/16 in the Courtyard!

A very Happy Birthday to;

Lynn Supernant

4/2

Connie Johnson

4/11

Phyllis Phillips

4/12

Enid Chandler

4/28

Richard Aseltine

4/30







And also;

Washington Irving-4/3/1783

Maya Angelou – 4/4/1928

Bette Davis - 4/5/1908

Billie Holiday – 4/71915

John Muir – 4/21/1838

Shakespeare-4/23/1564

Ella Fitzgerald – 4/25/1917

Samuel Morse – 4/27/1791

Harper Lee - 4/28/1926

Duke Ellington – 4/29/1899

Recipe of the Month: Spaghetti a La Rockie

This recipe comesto us from Polly Roos. Her father, Frank Chase, was an engineer for the Mass. Freeways and along the way, he met an Italian worker named Rockie, who shared this recipe with him, and it's been a family favorite ever since!

Finely dice I/4 lb of salt pork and try it out (fry it up)- add a medium chopped onion and cook until onion is browned-add I can of tomato paste, I can tomatoes and I cup water, set aside. In another pan, sear 6 pork chops but don't not cook through. Transfer both the sauce and chops into a pot and add red pepper flakes and 2 cloves garlic- simmer slowly for I and I/2 hours- Serve over spaghetti and Enjoy!

Thanks for sharing Polly!