

The Woodcrest Villager

MAY, 2019

"A swarm of bees in May
Is worth a load of hay;
A swarm of bees in June
Is worth a silver spoon;
A swarm of bees in July
Is not worth a fly."
- Rhyme from England

Lead Story Headline

May is a lovely month. Mother's Day and Memorial Day are here and we'll make sure to remember our mothers and soldiers, and all they did for us. The first day of May has been celebrated for centuries as a time of renewal and optimism. In days past,

Cherry tree in our Courtyard showing off it's May wardrobe



one might make a May basket, filled

with flowers and small gifts, to be left, secretly, on the door of a loved one. We'll keep the tradition alive by making our own on the first day of the month. May baskets to adorn our house! "May" they bring joy to us all!

How does Your garden grow?

Let's celebrate the growing season with a trip to Kathan's Garden in Newport! On 5/9



we'll peruse their

greenhouse selection of spring flowers. Then, we'll come home and beautify our gardens!



Last Month in Review

April showers...better be bringing a lot of May flowers! Rainy as it was, we enjoyed April fully! There was plenty of song with Bob Rutherford, Beth Eldridge, Archie Richards and the Saturday Morning Singers! To celebrate Easter, we dyed eggs naturally, had an Easter Egg Hunt and a fantastic Sunday dinner. We invited family

and friends for a Spring celebration in the Courtyard. As always, A.I.L. was fascinating. We took sunny strolls and hula hooped, and planted the first of our flowers! Nice to see you, Spring!

The Art of Polly Roos



Polly Roos comes from a long line of talented artists. Her mother did wonderful paintings and pastel drawings and her sister enjoyed success as a portrait painter. Polly's husband was also an accomplished painter. But we will celebrate Polly's exceptional ar-

tistic talents in our Community Room on May 23rd. Please come and enjoy a selection of pastels and oil paintings by our Renaissance Resident, Polly Roos!

Becky Fowler presents "Life Lessons from Kindergarten"



Out of the mouths of babes...comes humor and sometimes, surprising wisdom. Becky Fowler has a background in social work but in 2001 became a kindergarten teacher in the Kearsarge school system. She has collected quotes and anecdotes from her time spent with this de-

lightfully precocious and often insightful age group. Please join us as we take in "Lessons from Kindergarten" on 5/14 in the Community Room!

Save the Date

Oh the Merry month of May!

5/1– Making May Baskets

5/2-Bill Parker Concert

5/3-Reminicing with Cindy Benson

5/7-Poker with Peter

5/9-Joy Ride to Newport Greenhouse

5/10– Special Pub with Chuck Will

5/13-Dog Parade

5/14-Resident Council Meeting

5/14-Becky Fowler

presents “Life Lessons from Kindergarten

5/16– Jim Hollis concert

5/17-Reminicing with Cindy Benson

5/20– Kathy Lowe sings

5/23– Art Opening Polly Roos

“Live life when you have it.

Life is a splendid gift – there is nothing small about it.”

-Florence Nightingale

Woodcrest Village Dog parade is back!

The time has come again for our annual parade of paws! On May 13th we'll welcome a cavalcade of K9s, proudly prancing down our halls! Each



pup will make it's way through Wood-

crest and receive a goody bag with home-made treats! Come early and get a seat for the show!

Some facts you “May” not know...

- In any given year, no month ever begins or ends on the same day of the week as May does.
- May's birthstone is the emerald which is emblematic of love and success.
- May was once considered a bad luck month to get married. There is a poem that says “Marry in May and you'll rue the day”.

*A Very
Happy
Birthday to:*

Marion Best

5/6

Polly Roos

5/13

Mary Teach

5/28



And also to:

Bing Crosby – 5/3/
1903

Audrey Hepburn –
5/4/ 1929

Orson Welles –
5/6/1915

Salvador Dali – 5/11/
1904

Florence Nightingale–
5/12/ 1820

Liberace – 5/16/ 1919

Bob Dylan –5/24/1941

Peggy Lee –5/26/1920

Bob Hope – 5/29/1903

*Recipe of the Month: Ruth
Hodgdon's famous Baked Beans*

In-

gredients: 1 lb dried navy beans

6 oz slab bacon cut in ½ inch cube/ sliced bacon cut into small strips

1 large onion chopped

1 tsp dry mustard

1 cup ketchup

¼ cup honey

¾ cup dark brown sugar

1 TBS Worcestershire sauce

¼ cup molasses

Salt to taste



Soak beans overnight. Drain and rinse several times. Put in pot, add water to cover by 2 inches. Bring to boil, reduce heat and simmer for 45 mins or until the beans are tender but not mushy. (In the last 10 minutes I put in about ¼ tsp of baking soda to reduce the bloating people get from beans) Drain. Preheat oven to 350 degrees. Place the bacon in an oven proof pot and cook over low heat on stove until fat is rendered (released). Remove bacon only and set aside. Add onion to bacon fat & cook for 10 minutes. Add beans, bacon and all remaining ingredients.

Cover pot and bake for 2 hours. Remove cover and bake another 2 hours.