



THE GATEWAY
POST PRESENTS:

EVANSVILLE
GAZETTE

APRIL 2026

Helping people live a meaningful and purposeful life in the direction of their choice.

GATEWAY MISSION



April Fool's Day

April 1

Good Friday

April 3

Easter Sunday

April 5

**ANIMAL OF THE MONTH:
EAGLE**

April is a busy month for our national bird! Across North America, bald eagle eggs are beginning to hatch, revealing fuzzy, gray eaglets. These resilient raptors are famous for building aeries—massive nests that can weigh over a ton and reach 10 feet wide.

**FLOWER OF THE MONTH:
DAISY**

The name "daisy" comes from an old English which means "day's eye," referring to the manner in which daisies open and close in response to the amount of light they receive, like an eye that follows the Sun. Daisies open at dawn to absorb sunlight and then close at dusk, to help the flower conserve energy, protect their pollen, and to guard itself from extreme conditions and nighttime insects.

**BIRTHSTONE OF THE MONTH:
DIAMOND**

MApril's birthstone, the diamond, is known for strength. The diamond is the most durable of all the birthstones. In fact it is the hardest natural substance on Earth. Its name comes from the Greek word adamas which means unbreakable. Symbolically, this power translates to longevity in relationships, which explains why diamonds are favored in engagement rings.



RECIPE OF THE MONTH

Strawberry Rhubarb Galette

Makes 6-8 servings

Ingredients:

The Crust:

- 1 pre-made refrigerated pie crust (or your favorite homemade recipe).

The Filling:

- 2 cups fresh strawberries, hulled and halved.
- 2 cups rhubarb, sliced into ½-inch pieces.
- ½ cup granulated sugar.
- 2 tbsp cornstarch (to thicken the juices).
- 1 tsp vanilla extract.

The Finish:

- 1 egg (beaten for an egg wash).
- 1 tbsp coarse sugar (like Turbinado) for crunch.

Directions:

Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper. In a large bowl, gently toss the strawberries, rhubarb, sugar, cornstarch, and vanilla until the fruit is evenly coated. Roll out the pie dough on the parchment paper. Pile the fruit mixture into the center, leaving a 2-inch border around the edge. Fold the edges of the dough up and over the fruit, overlapping as you go. The center will remain open. Brush the dough with the egg wash and sprinkle with coarse sugar. Bake for 30–35 minutes until the crust is golden brown and the fruit filling is bubbling. Let it cool for at least 15 minutes to allow the juices to set. It's best served warm with a scoop of vanilla bean ice cream!



APRIL WEATHER LORE: THE MONTH OF "TRICKERY"

April Showers Bring Flowers

The most famous proverb of all! Its roots trace back to the 1500s, reminding us that even the soggiest days are necessary for the vibrant blooms next month.

"April, April, der macht was er will"

This German saying translates to "April, April, it does whatever it wants". It perfectly captures the month's habit of cycling through sunshine, rain, and even snow all in a single afternoon.

Nature's Head Start to Summer

While early April can be chilly, lore often suggests that if the month starts with a "frosty crown," it's a sign that the last of winter is finally being pushed out to make room for a warm, fertile summer.