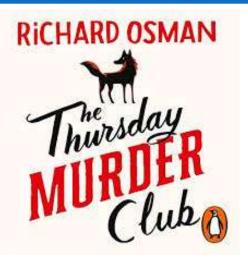


# June 2024



#### SERVICE DAY

June 9 at 9:45am/Coffee Hour in the Flex Space. Join us as we put together care packages for Missing Pieces Support Group. If you would like to donate items, details for the items to purchase can be found on their website. Items must be new and in original packaging. Please email Emily Gamboa with any questions you may have. emily@missingpiecessupportgroup.com



#### NEEDLEPOINT CLUB

Join us on September 14 from 1-3pm to learn how to needlepoint at The Courtly Canvas (3637 W. Alabama, Suite 320). Each individual will pay for their own starter kit which includes one of the 3 designs.



### **BOOK CLUB**

August 24 at 3pm at TBD Home

We will discuss Thursday Murder Club by Richard Osman.

Read it. Discuss it. Then, watch the Netflix adaptation when it comes out!





#### **PICK ONE!**



<sup>1</sup>/<sub>2</sub> cup ju leaves Feta che Shuck c over me



## LOOKING FORWARD...

\* June 9 @ 9:45-Service Day Flex Space
\*August 24-Book Club (Thursday Murder Club) TBD
\*September 14 @ 1-3pm-Needlepoint Club The Courtly Canvas
\*October–Halloween
Fascinator Making TBD
\*October–Needlepoint
Club TBD
\*November-Book Club (Frozen River) TBD

RECIPE CORNER CORN SALAD Courtesy of Killian Gilbert-Smith.

6 ears of corn <sup>1</sup>/<sub>2</sub> cup white onion, chopped 3 tbsp apple cider vinegar 3 tbsp avocado oil <sup>1</sup>/<sub>2</sub> tsp kosher salt <sup>1</sup>/<sub>2</sub> tsp pepper <sup>1</sup>/<sub>2</sub> cup julienned fresh basil leaves Feta cheese

Shuck corn and roast in pan over medium high heat with 1 tsp oil and 2 tsps onion. Put rest of chopped onion in bowl with vinegar while corn cooks and cools. After corn cools, combine all ingredients. Toss in basil and feta at the end.