

BOOK CLUB & DONATION DRIVE

April 28 at 3pm at the Morrison Home (see bottom of page) We will discuss The Midnight Library by Matt Haig. Additionally, please consider bringing a few items from the list below for our Service Day. All items must be new and in original packaging.



SERVICE DAY

May 5 at 9:30am/Coffee Hour in the Flex Space. Please join us as we put together care packages for Missing Pieces Support Group. If you would like to donate, these are the most needed items: eye masks, shower steamers, calming or herbal tea, nice chocolate bars, blank journals (no words). Please email Emily with any questions you may have. emily@missingpiecessupportgroup.com

*May 5 @ 9:30 - Missing Pieces Support Group Service Day Flex Space

SUMMER BREAK

*August – Book Club TBD *September 14 1-3pm – Needlepoint Club The Courtly Canvas *October–Halloween Fascinator Making TBD *October-Needlepoint Club TBD



CLUB

Join us on September 14 from 1-3pm to learn how to needlepoint. We will meet at The Courtly Canvas

(see bottom of page) for a class. Each individual will pay for their own starter kit. Choices of kits will be available with a sign-up genius in the May newsletter.

RECIPE CORNER CRISPY CHICKEN THIGHS

Courtesy of Williams-Sonoma 6 bone-in, skin-on chicken

thighs Kosher salt & pepper, to taste 1Tbs. vegetable oil ½ lemon, cut into 8 rounds 1 tsp. fresh marjoram leaves

Preheat oven to 400F. In ovenproof pan over med-high heat, warm oil. Add chicken skin down & cook until fat is rendered. Skin should be crisp & golden (~8 mins). Transfer to a plate. Pour excess fat from pan. Return chicken skin up to pan. Scatter lemon slices on top. Put in oven for +/-20 mins. Transfer to a platter. Top with marjoram leaves.