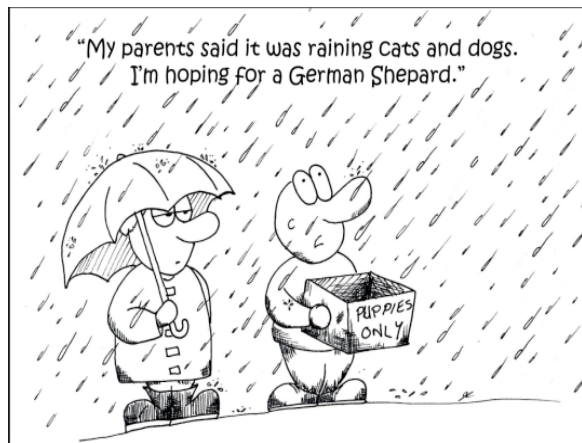


Bardwell

APRIL 2017

MAKE ME LAUGH



APRIL'S ODD HOLIDAYS

Wednesday Apr. 5th: Read a Road Map Day

Thursday Apr. 13th: Scrabble Day

Monday pr. 17th: Haiku Poetry Day

Sunday Apr. 23rd: Take a Chance Day

Saturday Apr. 29th: Astronomy Day

CALENDAR

- Monday Apr. 3rd- Coffee Hour 9:00AM
- Monday Apr. 3rd- Residents Association Meeting 3:00PM
- Tuesday Apr. 4th- Colorist Group 1:00PM
- Wednesday Apr. 5th- Coffee Hour 9:00AM
- Wednesday Apr. 5th- "CSJ" Bingo 2:00PM
- Thursday Apr. 6th- Brain Teasers 10:00AM
- Thursday Apr. 6th- Game Night 5:30
- Friday Apr. 7th- Coffee Hour & Trivia 9:00AM
- Friday Apr. 7th- Wii Bowling 2:00PM
- Sunday Apr. 9th- Movie Night 4:00PM
- Monday Apr. 10th- Coffee Hour 9:00AM
- Tuesday Apr. 11th- Colorist Group 1:00PM
- Wednesday Apr. 12th- Coffee Hour 9:00AM
- Wednesday Apr. 12th- "Dollar" Bingo 5:45PM
- Thursday Apr. 13th- Brain Teasers 10:00AM
- Friday Apr. 14th- Coffee Hour & Trivia 9:00AM
- Friday Apr. 14th- Wii Bowling 2:00PM
- Monday Apr. 17th- Coffee Hour 9:00AM
- Monday Apr. 17th- Therapy Dogs 4:00PM  
- Tuesday Apr. 18th- Colorist Group 1:00PM
- Wednesday Apr. 19th- Coffee Hour 9:00AM
- Wednesday Apr. 19th- "CSJ" Bingo 2:00PM
- Thursday Apr. 20th- Brain Teasers 10:00AM
- Thursday Apr. 20th- Game Night 5:30PM
- Friday Apr. 21st- Coffee Hour & Trivia 9:00AM
- Friday Apr. 21st- Wii Bowling 2:00PM
- Sunday Apr. 23rd- Movie Night 4:00PM
- Monday Apr. 24th- Coffee Hour 9:00AM
- Tuesday Apr. 25th- Colorist Group 1:00PM
- Tuesday Apr. 25th- Prayer Worship Service 2:00PM
- Wednesday Apr. 26th- Coffee Hour 9:00AM
- Wednesday Apr. 26th- **LAST** "CSJ" Bingo 2:00PM
- Thursday Apr. 27th- Brain Teasers 10:00AM
- Friday Apr. 28th- Coffee Hour & Trivia 9:00AM
- Friday Apr. 28th- Wii Bowling 2:00PM
- Saturday Apr. 29th- "Bring a Prize" Bingo 2:45PM

RECIPE

Flowerpot Cakes



<http://www.marthastewart.com/339009/flowerpot-cakes>

Ingredients:

- 1/3 cup vegetable oil, plus more for pots
- 3/4 cup unsweetened cocoa powder, plus more for dusting
- 1 1/2 cups all-purpose flour
- 1 1/2 cups sugar
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon baking powder
- 3/4 teaspoon salt
- 1 large egg, plus 1 large egg yolk
- 3/4 cup buttermilk
- 3/4 teaspoon pure vanilla extract
- Quick Chocolate Frosting
- 1/2 cup crushed chocolate wafer cookies (about 10), for garnish
- Multicolored pebble-shaped chocolate candies, for garnish
- Mint sprigs, for garnish

Directions:

1. Preheat oven to 350 degrees. Brush inside of each flowerpot with oil, and line bottom with parchment paper round. Brush parchment with oil, and lightly dust with cocoa.
2. Sift cocoa, flour, sugar, baking soda, baking powder, and salt into the bowl of an electric mixer fitted with the paddle attachment. Add egg and yolk, 3/4 cup warm water, buttermilk, oil, and vanilla; mix on low speed until smooth, about 1 minute.
3. Divide batter among prepared pots, filling each about two-thirds full.

Transfer to a rimmed baking sheet. Bake, rotating sheet about halfway through, until a cake tester inserted into centers comes out clean, 45 to 50 minutes. Let cakes cool completely in the flowerpots on a wire rack.

4. Frost cakes with an offset spatula; sprinkle with crushed cookies. Top with candies; "plant" 1 mint sprig in each cake.