

Bardwell **Bulletin**

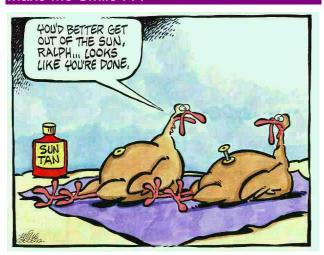


August 1, 2017

Rent Payments

All rent is due on the 1st of each month. All rent checks should be made out to Bardwell LLC. If you should require assistance with completing your monthly bills please contact Amanda for further assistance at 775-1100 extension 6.

Make Me Smile . . .



Coordinators Corner

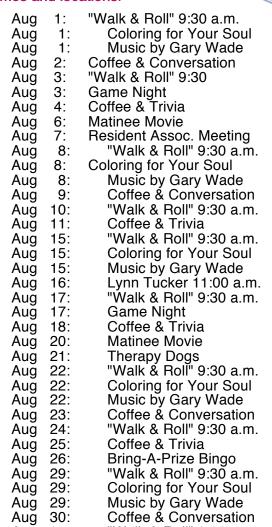
Thank you to the residents who attended the monthly informative talk with Lynn Tucker. She will be returning monthly to go over various topics of interest with us. I will be picking the topic of discussion based off of the surveys that I gave to all residents to be completed and returned to me. Is there a person you would like to have here to speak about a specific concern of yours? Is there a program or activity that you would like to learn more about? Just let me know!

Thank you to those that came to learn more about Interage Adult Day Program. If you would like information please come see me.

Another thank you to all those that attended the Ice Cream Social with me as well!

Mark Your Calendar!

Check the Calendar in the Lobby for times and locations.



***Please note: There will be no Worship Services during the months of June, July, and August.

"Walk & Roll" 9:30 a.m.

Summer Word Searc

Aug

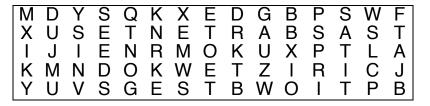
Aug

30:

Instructions: Try to find all the hidden Summer words in the word search puzzle

(Words can be spelled forwards, backwards, diagonally, up, or down.)







O	V	1	Α	7	J	F	D		Н	Т	Ν	Α	F	X
Ũ										Ý				
_										Ó				
V	G	1	L	W	L	Τ	D		L	Ν	Ε	G	L	D
L	U	Υ	W	Н	M	Τ	-	В	X	D	R	Ν	S	D
K	В	X	X	X	W	Α	Т	0	Χ	M	S		Ν	L
U	Υ	G	M		Α	Η	Q	X	Ν	Τ	U	Η	F	Ε
E	D		R	В	Ρ	D	V	R	Α	Υ	В	S	X	S
V	Α									Ο			U	Ρ
В	L	L	N	R	Α		N	В	0	W	V	F	G	Т

Word List



BUTTERFLY PETALS SHORTS
FISHING PUDDLES SPRINKLERS
GROW RAINBOW TENT
LADYBUGS SEEDS VACATION



Use Those Summer Vegetables!

Tangy Cucumber Salad

Serves 4 to 6 as a side dish

1/4 cup apple cider vinegar

2 tablespoons olive oil

2 teaspoons granulated sugar

1 teaspoon kosher salt, plus more as needed

Freshly ground black pepper

2 pounds cucumbers (about 4 medium)

2 tablespoons finely chopped fresh chives

Place the vinegar, oil, sugar, salt, and a few grinds of pepper in a large bowl and whisk to combine.



Slice the cucumbers into thin 1/8-inch-thick rounds. Place them in the bowl, add the chives, and toss to combine. Cover and refrigerate for at least 30 minutes or overnight to allow the flavors to marry. Taste and season with additional salt and pepper as needed before serving.

Recipe Notes

• Storage: Leftovers can be stored in an airtight container in the refrigerator for up to 3 days.