



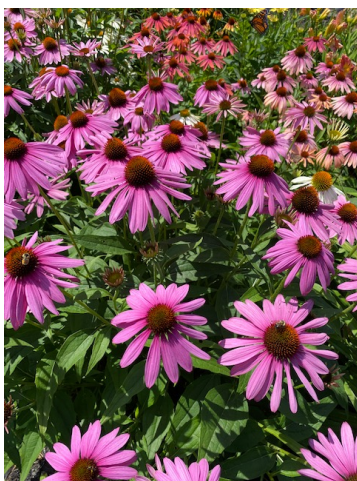
LAMOILLE NEIGHBORS

Upcoming Events

If you need transportation for any events call Bonnie at 802-585-1233.

Our monthly Coffee Hour, July 1st, 10:00 a.m. at the Congregational Church in Hyde Park. Our only goal is to talk and laugh. Masks are required. If you would like to participate, please call Bonnie at 802-585-1233.

Outdoor Potluck Luncheon, Sunday July 10th at noon, at Pixie Loomis's, 1701 Cleveland Corners Rd. Hyde Park. Bring a dish to share or just bring yourself. There is always plenty of food, and we'd love to see you no matter what. Register [HERE](#).



Annual Garden Tour With Lunch, July 30th with rain date July 31st.

We are excited to be hosting our annual garden tour!

Helen McIver and Jayne and Jamie Allister are graciously opening their gardens to us.

We will start at Helen's at 10 am, 73 Prospect St. Hyde Park. Leaving Helen's around 10:45 and arriving at the Allister's at 11, 443 Richardson Rd. Hyde Park. At noon we'll have an outdoor lunch at Mike and Debbie's. They also have beautiful gardens to roam. We will be providing a light lunch of tea sandwiches, dessert and fruit. Michael Wickenden and Debbie Wheeler's, 446 Tenney Rd, Hyde Park.

Register [HERE](#).

Ongoing

Zoom Arthritis Friendly Bone Building, Tuesdays 1-2 p.m with Maxine Adams. Sponsored by Lamoille Neighbors and a grant from the Humanities Council. Email maxineladams@gmail.com if you'd like to join.

**SAVE THE DATE FOR OUR ANNUAL MEETING AND POTLUCK, SATURDAY
AUGUST 20th at 5PM.**



Outdoor Music Event - TAKE 5 - performing at Ellen & Larry Gib's accessible lawn- 826 Trombley Hill Rd, Hyde Park, August 1st, Monday , 5-6 PM.

We hosted this popular group last year.

The Take 5 Jazz Ensemble hails from Lamoille County and has been playing together for about 6 years with Larry Gibs's on drums, Roy Gilbert on guitar, Dave Tisdell on keyboard, Charlie Yerrick on bass, and Rachel Funk on vocals. The band plays standards, bossa nova, blues, show tunes, and more, and has performed at many venues throughout Lamoille County including at the Trapp Family Lodge, the Morrisville Wednesday Night Live Music Series, and for private events. Register [HERE](#) .

Thank you to Larry and Ellen for hosting our potluck on June 20th. It was wonderful to gather again outdoors and the food was fabulous!



A number of our members participated in the Creative Aging Celebration celebration in Montpelier hosted by the Central Vermont Council on Aging. The Lamoille Neighbors iPhone group exhibited at the event. Maggie Stewart and Nancy Banks participated in the Councils creative care kit project with poetry and visual art over the winter months. Their work was presented at this celebration.



Milkweed photos and poems by Nancy Banks



Summer ebbs -

Browns emerge from the brilliant
color of summer and warmth



Pods form -

Narly growing with abundant
seeds - that attest to new life



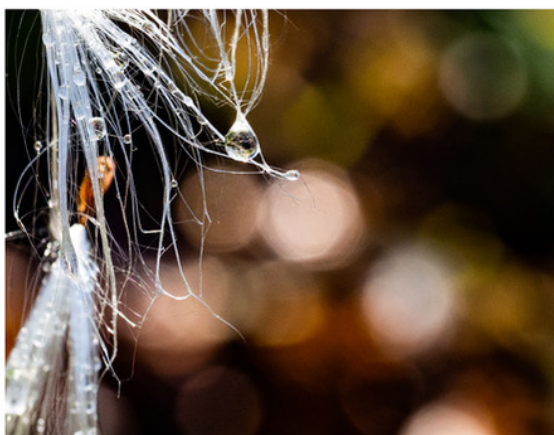
Ready to journey

Carried by wind, uncontrolled flight -
sacred cargo



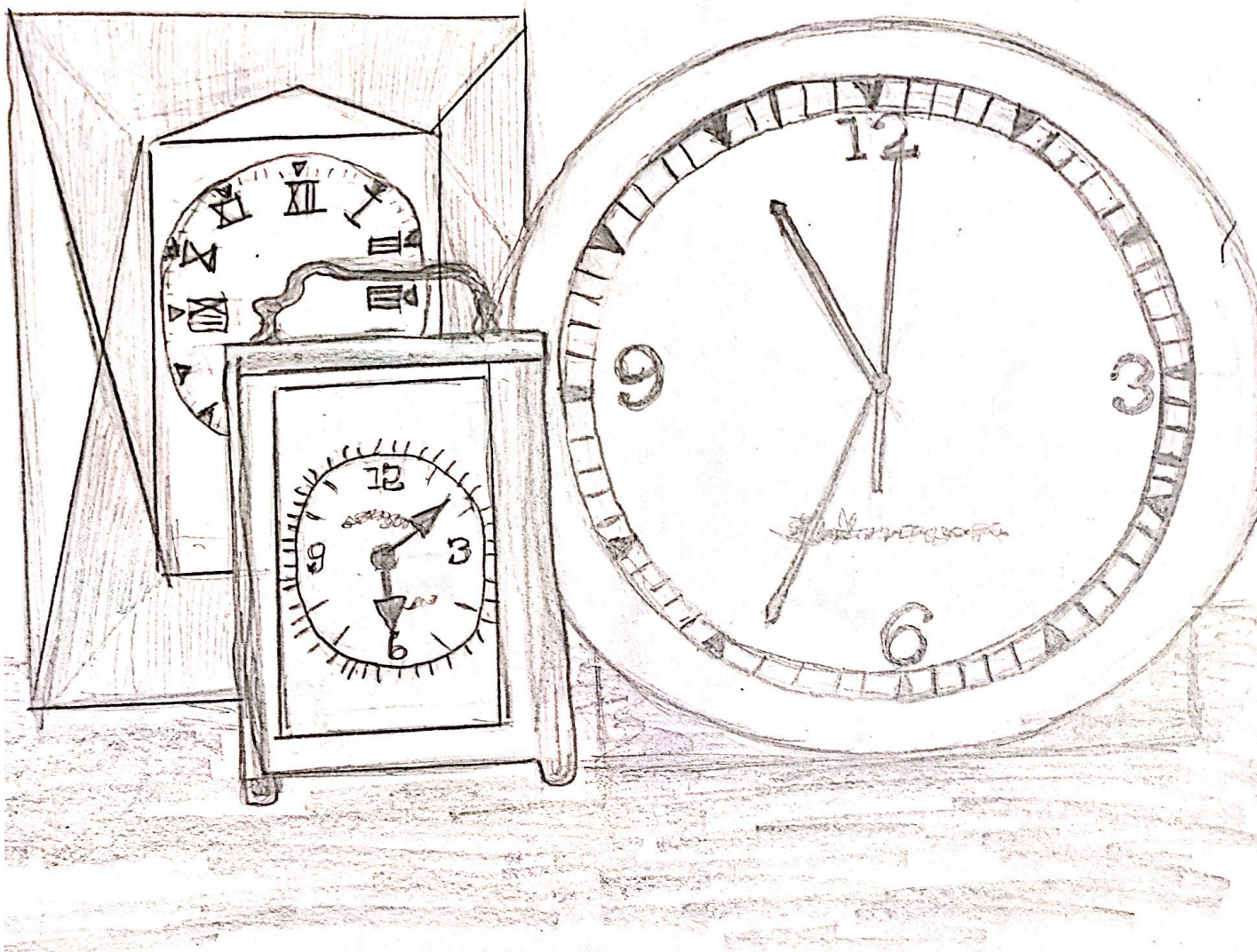
Seeds emerge -

Deep mahogany bound to their silky,
perfectly white parachutes



Ready to journey

The work is complete, parachutes
crash, stuck, rainsoaked. A simple
task - soar with the wind.



TIME

Time! Marching to music, running to numbers,
Falling in line, then,
Walking slowly as though it borrowed your soul.

Time! Fast, like a hurried Mother,
Slow, as the beat of a senior's heart.
Complicated, but ruling,
Turning your life into turmoil,
Or helping life pass undefined.

Time! Paced for circumstances,
Hated for it's control,
But especially loved because it brings us life.

Maggie Stewart

Pistachio-Rhubarb Yogurt Cake submitted by Caren Goodhue. Recipe from Martha Bakes

Ingredients

- 1 stick plus 1 tablespoon unsalted butter, room temperature, plus more for pan
- 2 cups plain whole-milk yogurt
- 1 pound rhubarb, trimmed and cut crosswise into 3-inch pieces
- 1 1/2 cups granulated sugar, plus more for sprinkling
- 1 3/4 teaspoons kosher salt
- 1/2 cup shelled unsalted pistachios (2 1/4 ounces)
- 1 1/2 cups unbleached all-purpose flour
- 2 teaspoons baking powder
- 2 large eggs, room temperature
- 1 1/4 teaspoons pure vanilla extract or orange-blossom water
- 1/4 cup confectioners' sugar

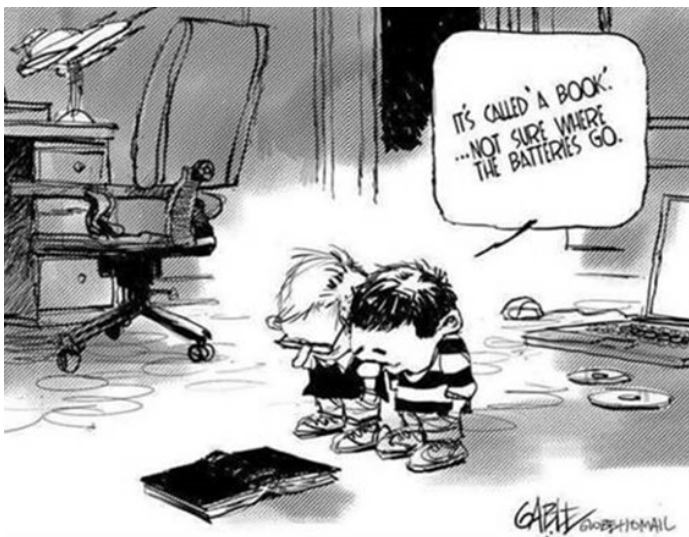
Directions

- **Step 1**
Preheat oven to 400 degrees. Butter an 8-inch-round, 2-inch-deep cake pan and line bottom with parchment; butter parchment. Place 1 cup yogurt in a fine-mesh sieve set over a bowl; let drain in refrigerator.
- **Step 2**
Meanwhile, toss together rhubarb, 1/2 cup granulated sugar, 1 tablespoon butter, and 1/4 teaspoon salt on a rimmed baking sheet. Roast, stirring once, just until tender, about 15 minutes. Reduce oven temperature to 325 degrees.
- **Step 3**
In a food processor, finely grind pistachios. Add flour, baking powder, and remaining 1 1/2 teaspoons salt; pulse to combine. Beat together remaining 1 stick butter and 1 cup granulated sugar with a mixer on medium-high speed until light and fluffy. Beat in eggs, one at a time, then vanilla. Reduce speed to low and beat in flour mixture in two batches, alternating with remaining 1 cup yogurt.
- **Step 4**
Transfer batter to pan and smooth top. Arrange about half of rhubarb over top; refrigerate remaining rhubarb in syrup until ready to serve. Sprinkle cake with granulated sugar and bake until a tester inserted in center comes out clean, about 1 hour, 15 minutes (if browning too quickly, tent with foil). Transfer pan to a wire rack and let cool 15 minutes. Run a small sharp knife around edges. Invert onto a cutting board, then immediately flip onto rack; let cool completely.
- **Step 5**
Stir confectioners' sugar into drained yogurt. Chop remaining rhubarb and swirl into yogurt, along with some syrup. Serve cake with yogurt, drizzled with more syrup.

Welcome to our new members: Kathleen Daniels, Morrisville



Maxine Adams
Mamie Sweetser
Nan Carle Beauregard
Vivian Norton
Tom Beauregard



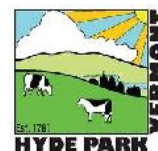
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