



LAMOILLE NEIGHBORS

Let Us Know How We Can Help

To **both** members and volunteers;

- ❖ Join a Zoom yoga class, Thursdays 9AM. If you would like to join this class, "A Meditation in Motion" led by Faith Bieler, please email lisadiamondstein@me.com and I will add you to our Zoom link.
- ❖ We are now set up as a charity on Amazon Smile. With every purchase .5% will be donated to Lamoille Neighbors. When ordering from Amazon, log into Amazon Smile instead of just Amazon (your account will be there) and under the search bar you can choose the non-profit you would like to support. Type in Lamoille Neighbors (make sure it says Hyde Park, Vt.)
- ❖ Reminder that we can deliver groceries, pharmacy supplies and help with outdoor projects, as long as we can maintain 6 feet of distance and use a mask.

Rediscovering YouTube During the Pandemic by Joan Greene

Years ago my daughter told me about YouTube where I discovered the concerts of "The Three Tenors." Now I find in this time of pandemic, "Il Volo", the younger voices of Italy. There is also the amazing voice of 16 year old Amira from Holland and many more entertaining music videos. My favorite hobbies are watching women's soccer, traveling and attending ballet performances. All these are in video form on the internet. Just click on YouTube National Opera Paris Dancers "Stay at Home"...and enjoy! Link https://www.youtube.com/watch?v=jJOB1MV_wOw

We delivered 4 art projects put together by a friend of Lamoille Neighbors, Jayne Allister. This is what member Wiffy Brooks made with her kit.

We'd love to see the other 3 if you have a way to send us a photo.

Let us know if you'd like an art kit.



Apricot Dacquoise, recipe from Kathleen Geiersbach

Dacquoise is a nutty two-layer cake made with meringue

Meringue

¾ cup whole almonds, skinned or unskinned
1 cup granulated sugar
4 egg whites
⅛ tsp cream of tartar

Preheat oven to 350 degrees

Spread the nuts on a rimmed baking sheet. Brown the nuts, turning them several times, for 8 minutes, or until they are fragrant. Set aside to cool. Turn the oven down to 275. Line two baking sheets with parchment paper. Use an 8-inch cake pan and a pencil to mark a circle on each paper. Turn the papers over so the pencil marks are face down.

In a food processor, grind the nuts with 2 tablespoons of the sugar.

In a mixer, beat the room-temperature egg whites until they form stiff peaks. Add 1 tablespoon of the remaining sugar and the cream of tartar. Continue beating until the whites are very stiff and glossy. Fold in the remaining sugar with the nuts. Divide the meringue between the two baking sheets. Use an offset spatula to spread the meringues onto the 8-inch rounds, keeping them inside the pencil circles.

Bake the rounds for an hour and 15 minutes or until they are firm and dry. Set aside to cool.

Apricots

1 cup dried apricots
Pared rind and juice of ½ lemon
¼ cup granulated sugar
¾ cup water
1 cup heavy cream

Softly beat heavy cream with 3 tablespoons powdered sugar.

In a saucepan combine the apricots, water, peel, sugar, and juice.

Heat on medium-low just until the sugar dissolves. Simmer gently for 15 minutes or until the apricots are tender. Add more water to the pan if the mixture seems dry. Remove the lemon rind. Transfer the apricot mixture to a food processor. Puree until smooth.

Peel 1 meringue round off the parchment paper. Set it flat side down on a cake plate.

Spread the whipped cream on top. Dot the cream with the apricot puree. Set the other meringue round on the whipped cream, flat side down. Sprinkle the top with confectioner's sugar.

First of May,

By member Simone Cormier, Morrisville

Say yes to the sunrise
Though we feel like crying;
Look west to the sunset
While many are dying.

The grass is again green
And the birds do still sing.
Our friends are very keen;
Their calls so uplifting.

It's really spring again;
Let us all hope and PRAY
For the end to our pain
And some much better days!

MAY

Bob Malbon
Helen McIver
Sue Moore
Michael Wickenden
Shap Smith



ZABAGLIONE

1 egg yolk
½ an eggshell of sugar
½ an eggshell of water
½ an eggshell of Marsala

Combine and whisk constantly in a heavy pan over low heat until thick and foamy. Don't overheat or it will curdle. Eat immediately as is as a dessert. Or, you can serve it as a sauce over almost any kind of cake.

(You use the half eggshell as a measure so that each "measure" is about the size of the egg yolk. This is enough for one. Just double the ingredients for two or triple for three and so on.)

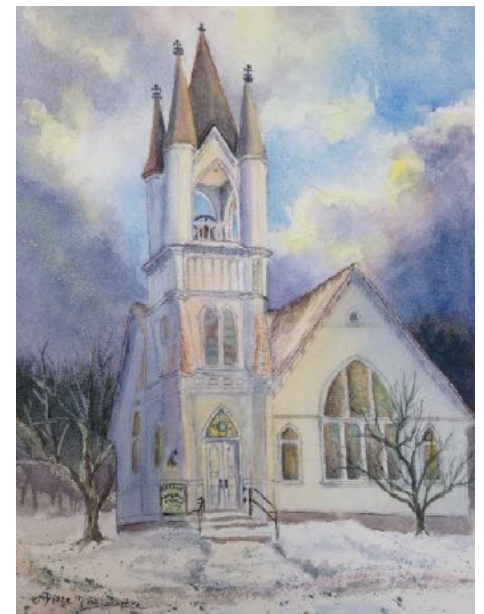
Olea Smith-Kaland

Diane Szlachetka, member of Lamoille Neighbors

“Painting has opened up a whole new way of observing and rendering the amazing world around us. I find myself ‘falling into’ my painting as it takes me to a quiet place of concentration and peace.”



Diane has utilized her creative energy throughout her life. Starting with Early American Decoration - primitive painting, theorem painting, stenciling, tole painting, reverse glass painting, Rosemaling - she expanded her interest to include fine arts.



Emerging Spring, Blue Cohash, Photos by Lisa Dimondstein



THANK YOU TO OUR PARTNERS, SUPPORTERS AND BENEFACTORS



Park Street Collective, LLC



Lanpher Memorial Library

Howard Manosh

Join this exciting movement as a Lamoille Neighbors member, click [HERE](#)
As a volunteer, click [HERE](#)
As a donor, click [HERE](#)

Or any combination of the above! Volunteers can be members and members can be volunteers and anyone can be a donor.