

GARDEN VALLEY HAPPENINGS

July 2025



SENIOR OF THE MONTH **Earnestine Gossett**

Earnestine has been a member of the senior center since 2022. She loves exercising and doing puzzle activities. Earnestine always dresses for the occasion, including “spirit week,” other special events, and holidays.

UPCOMING EVENTS

July 2- Coffee Center Chat

July 3- Fair Exhibit

July 4- Closed for Holiday

July 18- Friday Night Dance

July 28- July Birthdays
Celebration

FUN FACT

Independence Day became a federal holiday in 1870.



EASY FRESH STRAWBERRY PIE

INGREDIENTS

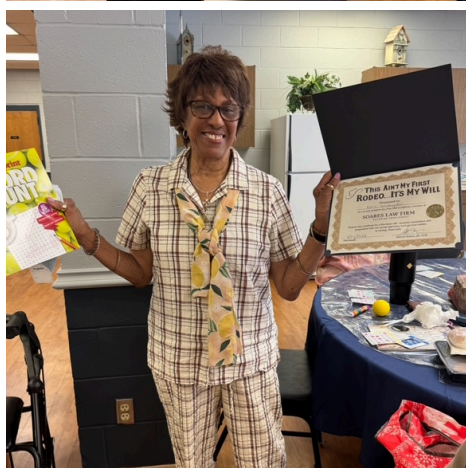
- 1 SHEET REFRIGERATED PIE CRUST
- 3/4 CUP SUGAR
- 2 TABLESPOONS CORNSTARCH
- 1 CUP WATER
- 1 PACKAGE (3 OUNCES) STRAWBERRY GELATIN
- 4 CUPS SLICED FRESH STRAWBERRIES
- WHIPPED CREAM, OPTIONAL

DIRECTIONS

PREHEAT OVEN TO 450°. UNROLL CRUST INTO A 9-IN. PIE PLATE. TRIM EDGE. LINE UNPRICKED CRUST WITH A DOUBLE THICKNESS OF HEAVY-DUTY FOIL OR PARCHMENT. BAKE 8 MINUTES. REMOVE FOIL; BAKE 5 MINUTES LONGER. COOL ON A WIRE RACK.

IN A SMALL SAUCEPAN, COMBINE THE SUGAR, CORNSTARCH AND WATER UNTIL SMOOTH. BRING TO A BOIL; COOK AND STIR UNTIL THICKENED, ABOUT 2 MINUTES. REMOVE FROM THE HEAT; STIR IN GELATIN UNTIL DISSOLVED. REFRIGERATE UNTIL SLIGHTLY COOLED, 15-20 MINUTES.

MEANWHILE, ARRANGE STRAWBERRIES IN THE CRUST. POUR GELATIN MIXTURE OVER BERRIES. REFRIGERATE UNTIL SET. IF DESIRED, SERVE WITH WHIPPED CREAM



Soares Law Firm spoke with members about their final wishes and hosted bingo hour.



WORD SEARCH

I N D E P E N D E N C E D A Y
G A L F N A C I R E M A B V X
M Y R T E B V M S W B W Q B R
O Y L U Q M L K H X E W Z M L
D V L U K P R I P D L D R D B
E B Q W J O T W A M Y R P Z P
E J G G W E L R T Y P Y R R G
R M J E Q J A B D P M J Y L Z
F D R D J P G W L N L M M Y L
D I Y V Y Z P D P B G T Y B L
F K R N Y V D E R M D M T D Y

AMERICAN FLAG

RED

WHITE

BLUE

INDEPENDENCE DAY

FIREWORKS

PARADE

FREEDOM

JULY