

THE CORONA CHRONICLES

June 2021



PLEASE NOTE: THE EMERGENCY PHONE NUMBER TO CALL IN THE EVENINGS (after 5:00) AND ON WEEKENDS IS 438-879-7551.

Announcements

REMINDERS



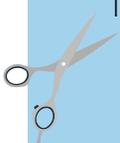
Because of ongoing drain issues at the Villa, we would like to remind you to **NOT flush any kind of wipes down the toilets. Not even flushable wipes.**



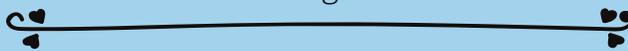
The recent fire drill at the Villa was a success. We evacuated the building in an acceptable 8 minutes.



We'll be getting our second dose of the **Pfizer COVID vaccine on June 17th, 2021**



To visit **The Hair Salon** for a hair wash, colour or perm, please book an appointment with Celine through Alex.



Book an appointment with the **Foot Care Nurse** through Alex. The price is \$45 and you must bring your own towel and a list of your medications.

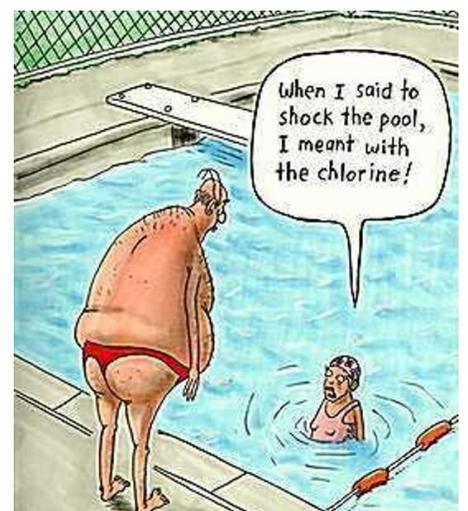


TO:

Mary M. - June 13th

Mae - June 18th

Eileen - June 22nd



St-Jean-Baptiste Day

On June 24th, the province comes together to celebrate Quebec's national holiday commonly known as "la Saint Jean"



Saint-Jean-Baptiste Day originated from celebrations of the summer solstice (June 24th), an ancient pagan tradition in which fires were lit to celebrate light on the longest day of the year. In France, the Roman Catholic Church adapted this holiday and associated it with John the Baptist, cousin of Jesus. Traditionally, bonfires would take place on the evening of June 24th in order to honor the saint.

The festival didn't hold especially high importance until it was re-imagined in 1834 by journalist Ludger Duvernay. Motivated by Montreal's popular St. Patrick's Day celebrations, he wanted to produce a similar occasion for French Canadians. Created in a socio-political atmosphere that was resistant to British rule, and to promote Québécois language and culture, the first "official" Saint-Jean-Baptiste festival in Montreal occurred on June 24, 1834. It included a Catholic Mass and procession.



In 1977, the celebration was officially declared as being the Fête Nationale du Québec, or the Quebec national holiday, by the Lieutenant-Governor Hugues Lapointe, under the advice of then Premier René Lévesque. June 24 is a paid statutory holiday in the province

Taken from: fetenationale.quebec
and culturetrip.com



Weird Facts



Ice pops were invented by an 11-year-old by accident

In 1905, an 11-year-old boy named Frank Epperson left soda powder and water outside overnight with its wooden stirrer still in the cup. The mixture had frozen in the chilly nighttime weather, and so the Epsicle was born. He sold the treat around his neighborhood and a nearby amusement park and even patented the recipe. Years later, he changed the name to Popsicle because that's what his kids called their pop's concoction.



Sloths can hold their breath longer than dolphins can

By slowing their heart rates, sloths can hold their breath for up to 40 minutes. Dolphins need to come up for air after about ten minutes.



Supermarket apples can be a year old

These weird facts might have you changing the way you eat. Those fresh apples aren't all that fresh, per say. They're usually picked between August and November, covered in wax, hot-air dried, and sent into cold storage. After six to twelve months, they finally land on your grocery store shelves.

William McKinley was shot right after giving away his good-luck charm

President McKinley always wore a red carnation for good luck but sometimes gave it out as a memento. When greeting the crowd in 1901, he handed a 12-year-old girl, Myrtle, his the bloom off his lapel, saying "I must give this flower to another little flower." Minutes later, he was fatally shot by a man in the crowd.

The Eiffel Tower took exactly 2 years, 2 months, and 5 days to create

There are many stunning places in France. The Eiffel Tower, one of the most recognizable structures in the world, took a long time to make.



Cucumber slices can fight bad breath

Here's a weird fact you might know: cucumbers can fight bad breath! If you don't have a mint on hand, use a slice of cucumber!

Roller coasters were invented to distract Americans from sin

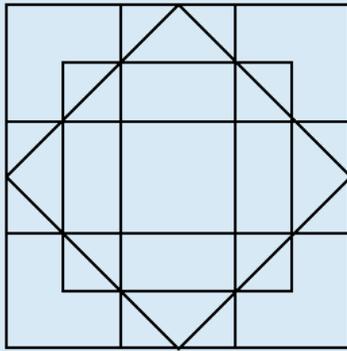
In the 1880s, hosiery businessman LaMarcus Thompson hated that Americans were tempted by hedonistic places like saloons and brothels. So he set out to straighten up one of the most immoral places he could think of: Coney Island in New York. There, he built America's first roller coaster to give New Yorkers some good, clean fun—away from seedier pastimes.





How many squares do you see -

ANSWERS.



One outside square

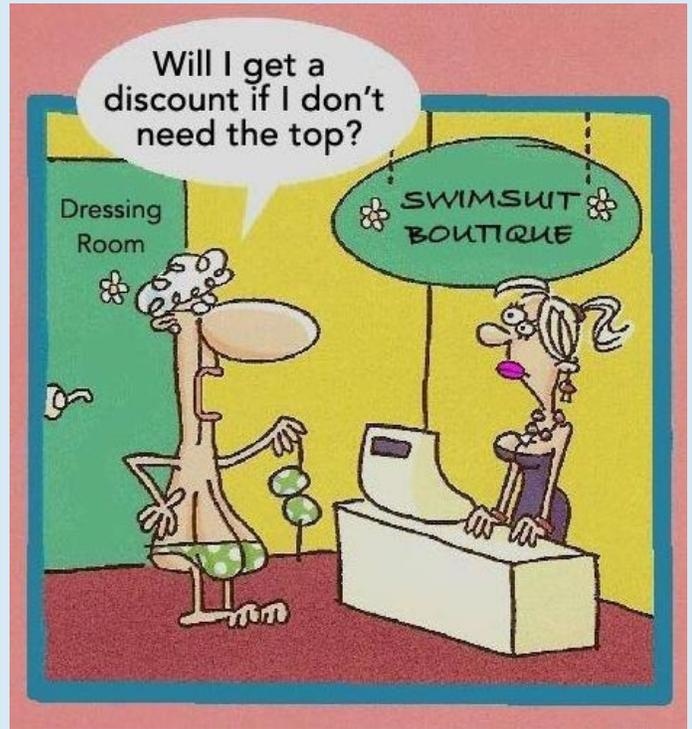
Four squares comprising a diagonal consisting of the centre grid square and one centre corner square

Nine grid squares

Four centre corner squares

One square rhombus

Five squares each comprising four "grid squares" (One at each corner plus one in the middle)



Magnolia Table Chocolate Chip Cookies

INGREDIENTS

- 2 1/2 cups all-purpose flour
- 1 heaping teaspoon baking soda
- 1/2 teaspoon sea salt
- 8 tablespoons
- (1 stick) unsalted butter, at room temperature
- 2 cups packed light brown sugar
- 2 large eggs
- 1 1/2 teaspoons vanilla extract
- 1 1/2 cups semisweet chocolate chips



INSTRUCTIONS

1. Arrange a rack in the center of the oven and heat to 350°F. Line a baking sheet with parchment paper.
2. Place the flour, baking soda, and salt together in a medium bowl; set aside.
3. Place the butter and sugar in a stand mixer fitted with the paddle attachment. (Alternatively, use an electric hand mixer and large bowl.) Beat on medium-high speed until light and fluffy, 2 to 3 minutes. Add the eggs and beat until blended. Add the vanilla and beat until blended.
4. Turn the mixer off and add the flour mixture. Mix on medium speed just until the flour is mixed in, then turn the mixer to high speed for a few seconds to pull the dough together; it will be chunky. Add the chocolate chips and beat on high speed to thoroughly and quickly mix in the chips, about 5 seconds.
5. Drop the dough by large spoonfuls onto the prepared baking sheet; don't flatten them. Bake until lightly browned on top, 10 to 11 minutes. Cool on the pan on a rack for 1 minute, then transfer the cookies to the rack to cool completely. Repeat with the remaining dough.

from Magnolia Table, copyright © 2018 by Joanna Gaines

Stay safe!

VILLA BEAUREPAIRE STAFF