

Monday, April 26th, 2021

Marvelous Monday

WE HOPE YOU ARE ALL DOING WELL!

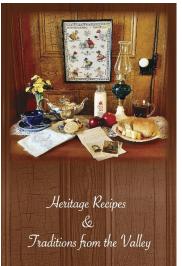
Did you know?

April 26th is the 17th Monday in 2021, the 38th day of Spring, and there are 56 days until Summer! I have already been planning for summer; waiting for the weather to get nicer to open up the pool, and seeing more people out and about gardening and enjoying the fresh air.

AUDIOBOOKS AT THE OFFICE

At the office we have audio books to lend out to those who are interested! We have many authors and over 100 books! If you are interested, please contact the office and we can send you the list through your email.



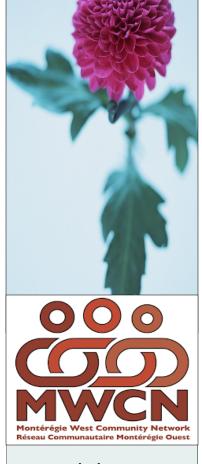


News from Our Huntingdon Office

Heritage Treasures Museum and MWCN would like to announce that their Heritage Recipes & Traditions from the Valley cookbooks will be available for purchase this week.

Cookbooks are just \$10 and can be purchased at the Chateauguay office!

A lot of hard work and care was put into the creation of this keepsake by Heritage Treasure Museum board members and MWCN coordinator, Elliott Arthur.



MONTÉRÉGIE WEST COMMUNITY NETWORK

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HEALTHY RECIPES FOR SPRING

Avocado Breakfast Bowl

1/2 Cup of water
1/4 cup red quinoa
1 1/2 teaspoons olive oil
2 eggs
1/4 teaspoon salt
1/4 teaspoon black pepper
1 avocado
2 tablespoon crumbled feta cheese

Stir water and quinoa together in a rice cooker; cook until quinoa is tender, about 15 minutes.

Heat olive oil in a skillet over medium heat and cook eggs to desired doneness; season with seasoned salt and pepper.

Combine quinoa and eggs in a bowl; top with avocado and feta cheese.



"A healthy outside starts from the inside." - Robert Urich

GREEK YOGURT CHICKEN SALAD SANDWICH

INGREDIENTS:

2 cups leftover rotisserie chicken

1/2 cup diced red onion

1/2 cup diced apple

1/2 cup grapes, halved

1/4 cup dried cranberries

1/4 cup slivered almonds

1/2 cup plain Greek yogurt

1 tablespoon freshly squeezed lemon juice, or more, to taste

1/2 teaspoon garlic powder

Kosher salt and freshly ground black pepper

8 slices bread

4 leaves Boston bibb lettuce

DIRECTIONS:

In a large bowl, combine chicken, red onion, apple, grapes, dried cranberries, sliced almonds, Greek yogurt, lemon juice, garlic powder, salt and pepper, to taste.

Serve sandwiches on bread with chicken mixture and lettuce.



"Gardening is the work of a lifetime: You never finish." - Oscar De La Renta

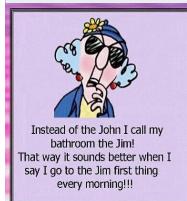
GARDENING TIPS

It is getting to that time of the year when we can all spend more time outside, and with Covid still being around...at least we can spend time in our gardens! I have never been one to garden, but I found these following steps to be helpful when you are a beginner!

- 1. **Site it right.** Starting a garden is just like real estate, it's all about location. Place your garden in a part of your yard where you'll see it regularly. That way, you'll be much more likely to spend time in it.
- 2. **Follow the sun.** Misjudging sunlight is a common pitfall when you're first learning to garden. Pay attention to how sunlight plays through your yard before choosing a spot for your garden. Most edible plants, including many vegetables, herbs, and fruits, need at least 6 hours of sun in order to thrive.
- 3. **Stay close to water.** One of the best gardening tips you'll ever get is to plan your new garden near a water source. Make sure you can run a hose to your garden site, so you don't have to lug water to it each time your plants get thirsty. The best way to tell if plants need watering is to push a finger an inch down into the soil (that's about one knuckle deep). If it's dry, it's time to water.
- 4. **Start with great soil.** When starting a garden, one of the top pieces of advice is to invest in soil that is nutrient-rich and well-drained. Achieve this just-right blend by mixing 3 inches of Miracle-Gro® All Purpose Garden Soil into the top 6 to 8 inches of existing soil if you're planning to plant in the ground.
- 5. **Consider containers.** When space is at a premium, look to containers. You can grow many plants in pots, including vegetables, herbs, flowers, fruit trees, berries, and shrubs. When gardening in containers, use a pot that's large enough for the plant it's hosting, and fill it with Miracle-Gro® Moisture Control® Potting Mix. Not only is it specially formulated to help plants in pots thrive, but it also helps protect against over- and under-watering.
- 6. **Choose the right plants.** It's important to select plants that match your growing conditions. This means putting sun-loving plants into a sunny spot, and giving ground-gobbling vines like pumpkins and melons ample elbow room (or a trellis to climb). Do your homework and pick varieties that will grow well where you live and in the space you have.
- 7. **Learn your frost dates.** Planting too early (or late) in the season can spell disaster for your garden. You need to know the last average spring frost date for your area so you don't accidentally kill plants by putting them out prematurely. It's also good to know your first average fall frost date so that you get your plants harvested or moved indoors before late-season cold damages them.
- 8. **Add some mulch.** Apply a layer of mulch that's 2 to 3 inches deep around each plant. This will help reduce weeds by blocking out the sun, and reduce moisture loss through evaporation, so you have to water less.
- 9. **Feed plants regularly.** We've already talked about the importance of starting with great soil, but that soil works best in concert with regular boosts of high-quality nutrition for your plants. In other words, amazing soil + top-notch plant food = super garden success!

Joke Corner











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 Emails
 Texting
 Instant Messaging

- Instant Messaging
 Online banking
 You'tube, Facebook, Instagram, Twitter
 How to connect with family and friends face-to-face with your device
 Downloading music
 Games
 Online movies and more!

DATE: April 6th - May 25th (8 weeks) from 4:00 - 6:00 p.m.

LOCATION: Online on Zoom (Laptop, Desktop computer or tablet required) FREE for MWCN Members. \$10.00 for non-members.

For more information or to reserve your spot call 450-691-1444 or nlandrigan.mwcn@gmail.com







MWCN MEMBERSHIP INFORMATION

It is time for membership renewal! There are a few ways in which you can pay membership to MWCN!

You can mail us a cheque, you can come by the office to pay (call us first to make an appointment) or you can e-transfer us at mwcn2016@gmail.com (please put membership as the answer)

Membership is as follows:

\$10 for 1 year

\$20 for 2 years

\$25 for 3 years

