



# Coy D. Estes Senior Housing



## June 2022

### OFFICE HOURS

MONDAY– FRIDAY  
8:00 A.M.– 5:00 P.M.

### OFFICE TELEPHONE

(909) 981-7160

### Staff:

**Tanya Burdick,**

Project Manager

**Tiffany Harms,**

Assistant Manager

**Mike Edwards,**

Maintenance Technician

**Jeff Samsel**

Maintenance Technician

ALL **MAINTENANCE**  
EMERGENCIES  
(AFTER OFFICE HOURS)

**(909) 851-3627**

260 N. 3rd Ave  
Upland, CA 91786



I would like to thank all of you for making my birthday so special. All of your cards, phone calls and well wishes meant a lot to me. I'm looking forward to this next year being the best one yet!

Tiffany



The Lemon Festival is coming to downtown Upland on the second weekend of June. Those residents who are currently parking in the north parking lot or senior center should come to the office **during that week** and we will direct you as to where to park and give you a parking pass.

### **Lemon Festival Hours:**

Friday, June 10, 3:00 p.m. - 11:00 p.m.

Saturday, June 11, 10:00 a.m. - 11:00 p.m.

Sunday, June 12, 10:00 a.m. - 10:00 p.m.

# JUNE BIRTHDAYS

Mary Byrd - June 1  
Marina Davis - June 3  
Molly Villa - June 3  
Charlie Rizzo - June 6  
Connie Facio - June 7  
Pam Hickok - June 10  
Albert Michalek—June 13  
Delores Strabley - June 18  
Eric Lee — June 23  
June Gray—Iwashika - June 24  
Albert Yoo - June 29





# **CDE VAN**



In an effort to keep both our  
residents and  
driver safe we have implemented the following rules for the  
CDE van:

**Van services are offered Mondays**

**9am - Grove to 2nd Avenue**

**9:30am - Euclid to Benson Avenue**

Sign up in the B Lobby

**PICK UP AND DROP OFF AT THE FRONT**

**CIRCLE DRIVEWAY**

- Driver and residents must wear a face covering  
when on the van.
- \* Any resident who is ill may not ride on the van.
- \* Social distancing will be practiced on the van at all times.
- \* Only 4 residents may ride on the van at one time.
- \* All seats, headrests, seatbelts, handrails, and lift handles will be cleaned.



**Please join us**  
For Catholic Holy Communion  
Distributed by Eucharistic Ministers

and praying the Holy Rosary together  
All are welcome!

**Every Second Tuesday of the month**  
Next gathering is  
**\*\*Tuesday, June 14, 2022\*\***  
**10:00 am**  
**in Building B \* The Library**

For information - Nancy Thouvenell (909) 730-3484  
Under the direction of Father Alex \* St. Joseph Catholic Church  
Upland, CA

**Everyone is welcome!**



HAPPY  
father's  
DAY

From all of us - CDE Staff

COME JOIN OUR

BIBLE



## BIBLE STUDY

Tuesday, June 21

3:00pm – 4:00pm

in the Library

Please join Pastor Jim Smith

from San Antonio Heights Community  
Church

Sing a little ... Pray a little.

All denominations welcome.

Pastor Jim will be showing his trip from Israel photos  
for all to see. Everyone is welcome!

# HAND & FOOT



Lets get together and  
play Hand & Foot!

No skills or experience  
required!

Everyone is welcome come make some friends  
and join the fun.

June 3, 2022 Friday in the Coffee room at 1pm.

Sign up sheet in the B Lobby.



Junior Assistance League hosted a Brunch and Bingo  
event last month.

Thank you for all who attended, hope you all had a great time. If you  
would like to send a “thank you” note to Assistance league for Assist  
Teens. I have put the contact information below for Assistance  
League.

Please send your correspondence to:

Ms. Sue Zajicek  
Assist Teens  
6135 Columbus Court  
Alta Loma, CA 91701







Our winner for Disaster Preparedness

**Linda Klein**

Congratulations!!

Please come by the office to pick up your prize.

Thank you to all the residents who brought their kits to the office.

**New in Downtown Upland.**

Judi's Coffee & Bakery

Specialty Coffee • Bakery • Breakfast • Lunch

Open everyday except Wednesdays 8am to 3pm

115 East C Street Upland, CA



**Upcoming CDE Event**

25th Anniversary Party will be  
in October



# UPLAND LEMON

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## June 10-12, 2022 FESTIVAL

LIVE MUSIC

GAMES

FOOD

LEMON IDOL

KIDS ACTIVITIES

CONTESTS

BUSINESS & COMMERCIAL EXPO

ARTS & CRAFTS FAIR





## **Luscious Lemon Bars**

A buttery shortbread crust, luscious lemon filling, and dusting of powdered sugar make these lemon bars as pretty as they are delicious!

### **INGREDIENTS: FOR THE CRUST**

- 1¾ cup all-purpose flour, spooned into measuring cup and leveled-off
  - ¼ cup cornstarch
  - 1 teaspoon salt
  - 1 cup Confectioners' sugar, plus more to decorate finished bars
- 2 sticks (1 cup) cold unsalted butter, cut into ½-inch pieces

### **FOR THE LEMON TOPPING**

- 6 large eggs
- 3 cups granulated sugar
- 2 tablespoons lemon zest (be sure to zest the lemons before juicing)
- ⅔ cup freshly squeezed lemon juice, from 5 to 6 lemons
- ⅔ cup all purpose flour

### **MAKE THE CRUST**

1. Adjust an oven rack to the middle position and preheat the oven to 350°F.
2. Cover a 9x13-in metal baking pan with heavy-duty aluminum foil (see note below). Push the foil neatly into the corners and up the sides of the pan, using two pieces if necessary to ensure that the foil overlaps all edges (the overhang will help removal from the pan). Spray the foiled pan with nonstick cooking spray.
3. Place the flour, corn starch, salt and Confectioners' sugar in the bowl of a food processor fitted with the blade attachment and mix for a few seconds. Add the butter and mix to blend until the mixture resembles coarse meal, 10 to 15 seconds. Sprinkle the mixture into the prepared pan and press firmly with your fingers into an even layer, building up a thin ¼-inch edge around the sides (this keeps the filling from spilling beneath the crust). Refrigerate for 30 minutes or freeze for 15 minutes.
4. Bake the crust until lightly golden, 15 to 20 minutes.

### **MAKE THE FILLING**

1. In a large bowl, whisk together the eggs, sugar, lemon juice, lemon zest, and flour. Be sure no lumps of flour remain.
2. When the crust is ready, give lemon mixture a quick final stir and then pour over top. Immediately return the pan to the oven and bake another 30 to 35 minutes, or until the topping is set and firm. Let the bars cool on a rack to room temperature; it will take several hours.

To cut, use the foil overhang to lift the baked square out of pan and onto a cutting board. Carefully loosen the foil from the edges of the crust, using a knife if necessary. Using a sharp knife, cut into squares or triangles. Use a fine sieve to dust the squares with Confectioners' sugar. Store the bars in a covered container in the refrigerator for up to 4 days. Serve chilled or room temperature.

hello

SUMMER

