

COY D. ESTES SENIOR HOUSING NEWSLETTER

MAY 2026

ALL MAINTENANCE

EMERGENCIES

(AFTER OFFICE HOURS)

(909) 851-3627

260 N. 3rd Ave

Upland, CA 91786



Office Hours

Mon-Fri

8:00am-5:00pm



Office Phone

(909) 981-7160

STAFF

Managing Director:

Tanya Burdick

Asst. Director:

Vanessa Ochoa

Asst. Manager:

Heather Hornecker

Maintenance Technician:

Mike Edwards

Maintenance Technician:

Jeff Samsel



**May Days to
Celebrate:**



National Pet Month



Mental Health



Awareness Month

May 4 – Star Wars Day

May 5 – Cinco de Mayo



May 10 – Mother's Day



May 16 – Armed Forces Day

May 25 – Memorial Day



MAY

HAPPY

BIRTHDAY

Antonio Garza - May 16

Bernie Osborne - May 26



Wishing a very Happy Mother's Day to all the incredible mothers and mother figures in our community. Your love, strength, and dedication do not go unnoticed. Thank you for all that you do each and every day, we celebrate you today and always. -CDE TEAM



The office will be closed on **Monday May 25th** in observance of Memorial Day, and will re-open on Tuesday, **May 26th**.



Did You Know?

When the Spectrum service goes out, our office phones will also be affected and will stop working temporarily.

If you have an **urgent need** to reach us during one of these outages, please **come directly to the office** so we can assist you in person.



Important Parking Information

Lemon Festival is just around the corner! Kindly relocate all parked cars from the Gibson Center Senior Center lot to the back north lot in the designated area by 5pm on Monday, June 1st until the end of the Lemon Festival.

Thank you!



Coy D Estes Senior Apartments



Please join us for
Catholic Holy Communion
Distributed by Eucharistic Ministers
St. Joseph Catholic Church, Upland, CA



followed by praying the Rosary together
2nd Tuesday of the month
Tuesday, May 12, 2026
10:00am * Building B - The Library

All are welcome ** For further information...
Nancy Thouvenell (909) 730-3484
Under the direction of Fr. Freddy Ledesma * St. Joseph Catholic Church, Upland



BIBLE **STUDY**

TUESDAYS, May 5, 12, 19 & 26

2:30pm – 3:30pm

in the Library

Led by Pastor Jim Smith

from San Antonio Heights Community Church

*Please join us for lively discussions and also learn
how the Bible relates to us in the present time.*

All denominations welcome



Come Join
Card games in coffee room!

**Stop by and participate in
card games and board
games hosted by your
fellow neighbor!**

ALL ARE WELCOME!

**Every wednesday from
1pm-4pm
IN
COFFEE ROOM (B) BLDG**



Hand and Foot in Coffee Room (B bldg).



No skills required!

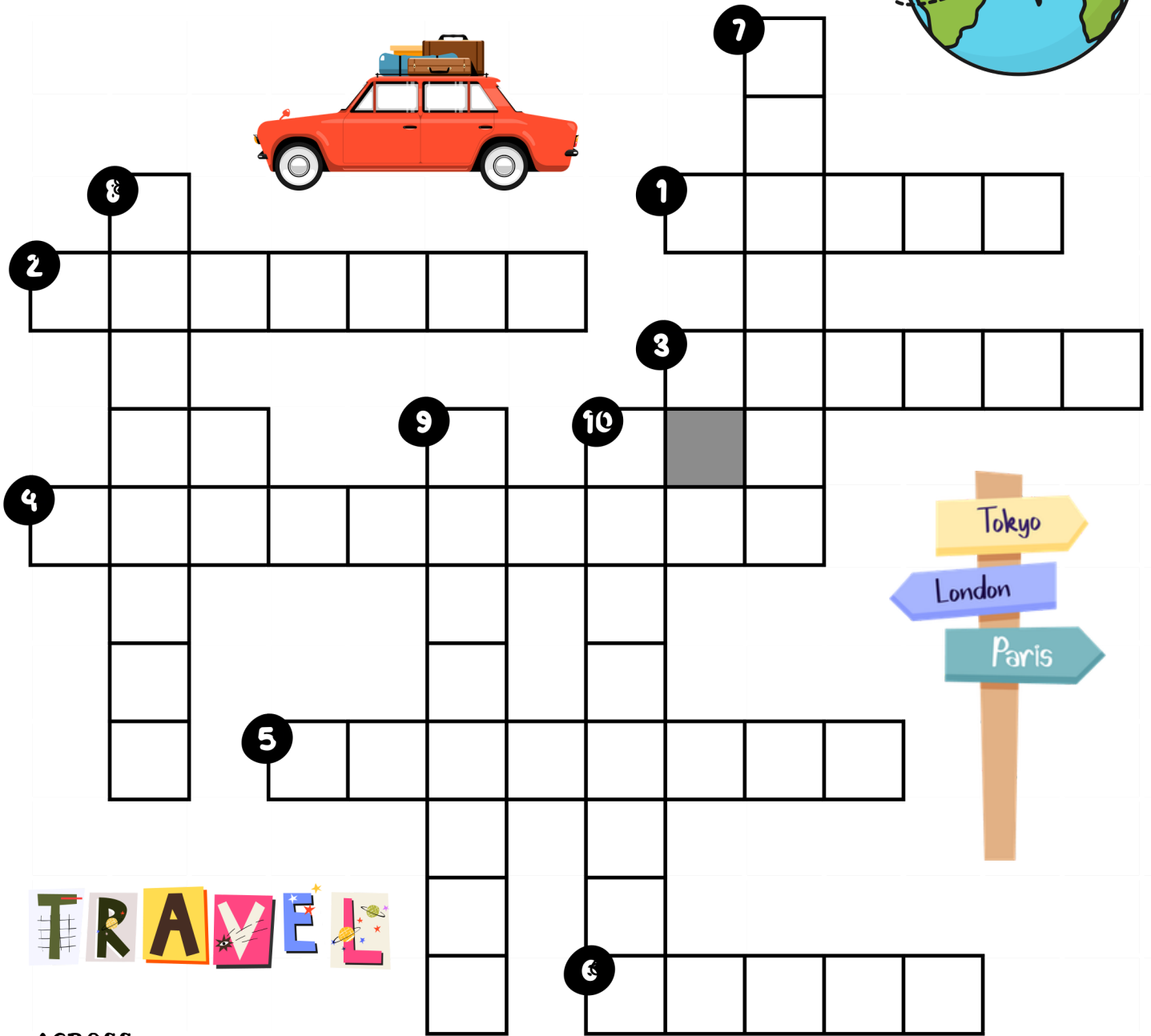


**Everyone is welcome, come make some
friends and join the fun!**

Fridays in the Coffee room at 1pm!

TRAVEL FUN

COMPLETE THE CROSSWORD WITH WORDS RELATED TO TRAVEL.



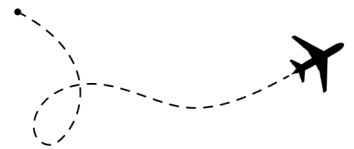
ACROSS

1. PERSON WHO SHOWS TOURISTS AROUND
2. DAY SET ASIDE TO CELEBRATE, RELAX, OR TRAVEL
3. PROVES PAID PERMISSION TO ENTER
4. WHERE CUSTOMERS DINE
5. POPULAR TRAVEL BAG
- T. TO COACH OR TEACH



DOWN

7. SOMEONE VISITING FOR PLEASURE
8. SOMETHING PURCHASED TO REMEMBER A PLACE
9. CARRIES PERSONAL POSSESSIONS
10. CERTIFIES IDENTITY



Mango Tart Recipe

Preparation

- 1 Preheat the oven to 375°F (190°C).
- 2 In a large bowl, beat the egg.
- 3 Add the butter and sugar, and mix.
- 4 Add the flour and mix until combined. The dough will be crumbly in your hand.
- 5 Transfer the crust mixture into a greased 8-inch (20 cm) tart pan one handful at a time, pressing it down to create an even, thin layer over the entire pan, about ¼ inch (6 mm).
- 6 NOTE: Freeze and save remaining pie crust crumble for later.
- 7 Prick the crust with a fork to prevent it from puffing up in the oven.
- 8 Bake the crust for 30-40 minutes, or until golden brown.
- 9 On a cutting board, cut a half inch (1 cm) off the bottom and top off the mango to give it a flat base. Standing it upright, make exterior slices from the top to bottom to take the skin off.
- 10 Remove the meat from the sides and thinly slice.
- 11 In a medium bowl, combine the cream cheese, Greek yogurt, orange zest, sugar, orange juice, and vanilla extract. Mix thoroughly.
- 12 Transfer the yogurt mixture to the cooled tart crust.
- 13 Starting from the outer edge, place mango slices in a circular pattern, making full rotations all the way to the center.
- 14 Chill the fruit tart for at least an hour.
- 15 Enjoy!



Total Time
1 hr 10 min

Prep Time
30 minutes

Cook Time
40 minutes

Ingredients for 4 servings

CRUST

- 1 egg
- ½ cup butter, softened and cut into 1-inch (2 1/2 cm) cubes
- ⅔ cup sugar
- 2 cups flour

FILLING

- 2 mangoes
- 2 oz cream cheese, softened
- ⅓ cup greek yogurt
- ½ teaspoon orange zest
- 2 tablespoons sugar
- 2 tablespoons orange juice
- 1 teaspoon vanilla extract