












MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
	1 Breakfast Social SteadyFeet® PM Table Bowling Find the Hidden Object	2 Breakfast Social SteadyFeet® PM Sing Along with Carol Jenga	3 Breakfast Social SteadyFeet® PM Who Wants to Be a Millionaire? Card Making with Melissa	4 Breakfast Social SteadyFeet® PM Odd One Out Donut Making 
	7 Breakfast Social SteadyFeet® /Tai Chi PM Singing with Mac Table Puzzles	8 Breakfast Social SteadyFeet® PM Zoo Lovers Day Spring Baking 	9 Breakfast Social SteadyFeet® PM Target Golf Flower Centrepieces	10 Breakfast Social SteadyFeet® PM Speedy Challenge Games True or False Trivia
14 Breakfast Social SteadyFeet® PM Afternoon Bingo Baking Club 	15 Breakfast Social SteadyFeet® PM Musical Ball Game Painting Garden Pots	16 Breakfast Social SteadyFeet® / Tai Chi PM Chair Dancing Marble Painting 	17 Breakfast Social SteadyFeet® PM Saul's Music Garden Pot Planting	18 Statutory Holiday Good Friday ADP Closed
21 Statutory Holiday Easter Monday ADP Closed	22 Breakfast Social SteadyFeet® PM Singing with Mac Snakes & Ladders Game 	23 Breakfast Social SteadyFeet® PM Table Bowling Dominoes	24 Breakfast Social SteadyFeet® PM Human Slot Machine Word Search Challenge	25 Breakfast Social SteadyFeet® PM 411 Filipino Ukulele Group Shell Painting 
28 Breakfast Social SteadyFeet® PM Ping Pong Challenge Game Beading Craft	29  Breakfast Social SteadyFeet® PM Price Is Right Shut the Box	30 Breakfast Social SteadyFeet® PM Happy Group Singers Uno Card Game	<p><i>“April’s sunrise, warm & kind, leaves the winter far behind.”</i></p> 	



Jeanette



April Birthday Celebrants

1st – Zeny

2nd – Yu Yee

2nd - Marliese

7th – Hang

8th – My

21st - Alice

Mark Your Calendar

**ADP Closed
Statutory
Holidays**

**Friday, April 18th
Good Friday**

And

**Monday, April 21st
Easter Monday**

Cassava Cake Recipe

Filipino cassava cake, also known as cassava bibingka, is a classic Filipino dessert made with grated cassava, coconut milk, and condensed milk, often topped with a silky custard layer. It is enjoyed for “merienda” (afternoon snack) or served during gatherings and special occasions.

Ingredients:

- 2 lbs grated cassava
- 2 cups coconut milk
- 3 eggs
- 3 tbsp melted butter
- ½ cup shredded quick-melt cheese
- 14 oz condensed milk

Topping Ingredients:

- * 1 cup coconut cream
- * 7 oz condensed milk
- * 1 cup shredded quick-melt cheese
- * 4 tbsp melted butter



Instructions:

1. Preheat oven to 350F
2. Combine the wet ingredients in a mixing bowl starting by cracking the eggs. Beat until smooth. Pour the evaporated milk, condensed milk, butter and coconut milk. Whisk everything together until the mixture smoothens.
3. Add the grated cassava and ½ cup cheese in the bowl where the wet ingredients are at. Mix well.
4. Transfer the mixture into a greased baking pan.
5. Prepare the topping by mixing all the topping ingredients together in a clean bowl. Mix everything together. Set aside.
6. Pour the topping mixture over the baked cassava. Put the baking pan back in the oven. Continue baking for 350F until the topping thickens. Note: You will notice that it will burn a bit, that is normal.
7. Remove the baking pan from the oven. Let the cassava cake cool down.
8. Slice the cake into serving pieces. Serve for dessert.

Recipe from <https://panlasangpinoy.com/cassava-cake-recipe-creamy-and-cheesy-version/>

Memorable Moments

Don Davies presenting birthday certificates to our participants who turned 90 and over



Thank you Alice for all your help making voting pins!



A variety of programs throughout the month of March



Afternoon Baking



Active Games



Spring Painting



Playing mahjong

