

JUNE Legacy Newsletter

Legacy Reserve at Fairview Park 544 Harrison Bridge Rd,
Simpsonville SC 29680

📅 June 23, 2023



Celebrating June

Men's Health Month

D-Day
June 6

Flag Week (U.S.)
June 11-17

World Music Day
June 21

Social Media Day
June 30

RESIDENTS BIRTHDAYS

Peggy Spell
June 3rd

Lorene Campbell
June 12th

Mary Lynch
June 13th

Rose Treece
June 20th

June Birthdays

In astrology, those born June 1–20 are Gemini's Twins. Energetic and spontaneous, Geminis are great at connecting with others, making them ideal candidates for networking and sales. Those born June 21–30 are the Crabs of Cancer. Guided by their hearts, Crabs are emotional and nurturing. They create deep bonds with friends and comfortable homes that are warm and welcoming.

Morgan Freeman (actor) – June 1, 1937
Angelina Jolie (actress) – June 4, 1975
Prince (musician) – June 7, 1958
Maya Moore (athlete) – June 11, 1989
Anne Frank (diarist) – June 12, 1929
Venus Williams (athlete) – June 17, 1980
Zoe Saldana (actress) – June 19, 1978
Lionel Richie (singer) – June 20, 1949
Pearl S. Buck (writer) – June 26, 1892
Helen Keller (activist) – June 27, 1880
Lena Horne (singer) – June 30, 1917

A Holey History



Each year, 10 billion doughnuts are made in the United States. That's 30 doughnuts (and a few extra pounds) for every single person in America. With 13,000 doughnut shops lining America's streets, it should be easy to find one of your favorites on June 2, [National Donut Day](#).

Doughnuts have been a beloved treat in America since the 17th century. It was the Dutch, settling in New Amsterdam (present-day New York), who first fried dough in oil.

These first doughnuts were called olykoeks, or "oily cakes." Of course, these original olykoeks were more fried dough than doughnut and did not yet have their signature hole in the middle. We have to fast-forward almost 200 years until Elizabeth Gregory, the mother of a ship captain, created what we might recognize as the first true doughnut.

Gregory fried her dough with nutmeg, cinnamon, and lemon rind, ingredients undoubtedly borrowed from her son's cargo hold. She also added hazelnuts and walnuts to the doughy center, the spot that might be undercooked.

Gregory thoughtfully called her new recipe a doughnut. It was her son, Captain Gregory, who made the doughnut round with a hole in its center. Some claim that the hole allowed the doughnut to be placed on the spoke of the ship's wheel, allowing the captain to steer with both hands. In an interview with the Boston Post newspaper, Captain Gregory recollected how he cut the first hole in a doughnut with the top of a round, tin pepper box.

Doughnuts did not become the beloved treat they are today until World War I, when Salvation Army volunteers brought doughnuts to American soldiers in the trenches to lift their spirits and remind them of home. And it wasn't until the first Dunkin' Donuts opened in Quincy, Massachusetts, in 1950 that the spelling changed from doughnut to donut. It was once spelled donut only in America, but we now find donuts (and doughnuts) as far away as Great Britain, Australia, and New Zealand.

June Recipe Spotlight: Strawberry Delight



Strawberry Topping: • 2 1/2 tablespoons corn starch • 1/4 cup water • 3/4 cup pure cane sugar • 1 cup strawberry purée • 6 cups sliced strawberries

Dream Whip Filling: • 16 ounces cream cheese • 2 envelopes Dream Whip • 1 cup whole milk • 1 teaspoon vanilla extract • 2 cups powdered sugar

Pie Crust: • 1 no roll pecan crust or pretzels

Instructions: • *Have the pecan crust baked, cooled, and ready to go. Whisk the corn starch and water together in a cup. Add the corn starch mixture together with the sugar in a saucepan. Mix in the strawberry purée. Bring the mixture to a boil on low to medium heat, constantly stirring with a spatula to avoid scorching.

Once the mixture boils, cook it for 3 to 5 more minutes, or until it thickens and turns a deep red. Remove the strawberry sauce from the heat, and allow it to cool. Meanwhile, using a mixer, beat the cream cheese well. In a separate mixer bowl, whisk together the Dream Whip with the milk and vanilla, according to package directions. Whisk it until it begins to form soft peaks, about 4 minutes.

Add the cream cheese and powdered sugar to the Dream Whip mixture, and whisk for 3 to 5 minutes, or until it's smooth and creamy. Spread the Dream Whip cream cheese filling onto the prepared pie crust. Once the strawberry sauce has cooled enough, mix the sliced strawberries into the sauce. Spread the strawberries and sauce mixture over the

June Event Spotlights:

Bingo every Tuesday, Thursday & Friday.
Pastor D Devotions every Monday.
Crafts every Tuesday.
6/1 Legacy Summer Luau
6/6 Massage Therapy with Shelby
6/6 Dana B comes to play.
6/7 Outing to Library and Lunch
6/7 Mark Humphries comes to jam out.
6/9 Emmitt's Zoo comes to Visit.
6/10 Crafts with Arifah
6/15 Outing to Flat Rock Playhouse:
Cinderella
Enchanted
6/16 Father's Day Celebration.
6/17 Piano Students Visit
6/21 Outing to get Ice Cream
6/21 BINGO with Margert
6/22 Activity Review
6/22 Resident Recipe of the Month
6/23 Handbell Performance
6/23 Jessica Brush Paint Class
6/23 News Release Band Plays
6/24 Crafts with Arifah
6/26 Vets Club Meeting
6/27 Resident Council
6/28 Outing to the Bowling Alley
6/30 Veteran Lunch at Plankowners
Brewing

Father's Day up in Flames



Father's Day is on June 18, and that likely means that dads will

be getting plenty of ties as gifts. The first Father's Day in America was proposed by Sonora Louise Smart Dodd in 1909, who wanted to honor her father, a Civil War veteran

and widowed single dad. On the first Father's Day, Dodd suggested that all fathers be honored with a rose—red for those still living, and white worn for those who had passed. In France, dads receive quite a different gift: a Flaminaire lighter. Flaminaire commercialized the first lighters in 1908, but it wasn't until the 1950s, when consumerism began to peak, that the Flaminaire company embarked on an ad campaign linking their lighters to a French Father's Day. It has been traditional to offer dad a lighter ever since.



Going Postal

On June 13, 1920, the United States Postal Service declared that it would no longer send children by parcel post. As strange as it may seem, we now remember June 13 as [No Mailing Children Day](#). On January 1, 1913, the U.S. Post began mailing parcels and packages. Americans could now buy and sell large dry goods by mail. Some, however, took advantage of this service and sent their children through the

mail. After all, the delivery cost of mail was cheaper than a train ticket. Newspaper headlines captured the phenomenon: "Mail Carrier Safely Delivers Boy of 10 3/4 lbs to Grandmother, Cost 15 Cents." Assistant Postmaster General John Koons eventually declared that children didn't fit within the classification of harmless live animals.



A Witch History

There was a time when Salem wanted to forget its sordid history. As late as 1895—over 200 years after the hysteria—the Philadelphia Inquirer ran a headline reading, "The People of Salem Do Not Like to Be Questioned in Regard

to the Witchery Affair." It wasn't until playwright [Arthur Miller](#) wrote *The Crucible* in 1953 as an allegorical response to Senator Joseph McCarthy's anticommunist hearings that the witch trials entered the popular imagination.

Historians and scientists began to reexamine the cause of the hysteria. Some scholars suggested that piety was the root of the problem. Notions of witchcraft came straight from scripture. Pious people accused others of witchcraft, while pious judges adjudicated the trials.

Others have blamed ergot poisoning. The theory goes that stores of rye contaminated with ergot fungus caused residents of Salem to hallucinate, convulse, and suffer delusions, symptoms that were equated with witchcraft. Over the years, this theory was debunked, only to be revived, debunked, and revived again. No one truly knows how the all-consuming witch hysteria gripped the community of Salem and other surrounding towns. Other theories point to corrupt church politics, family feuds, and the absence of a modern justice system. What we do know is that the city of Salem has tried to make amends to Bridget Bishop and the hundreds of other victims who were wrongfully charged and punished. Salem opened the popular Salem Witch Museum in 1972 and dedicated a Witch Trials Memorial in 1992.

Share our good news:



Dream Whip filling. Cover your no bake strawberry dessert and allow it to chill in the fridge for at least 4 hours, or overnight if possible. When it's ready to serve, you can top it off with a dollop of whipped cream or serve it as is. It's so delicious!

The People's Car



June 22 is Worldwide VW Beetle Day. What has made the Volkswagen Beetle one of the world's most recognizable and beloved automobiles? First and foremost is its innovative and fun design—a small and compact car with an innovative curved roof, a feature that makes it both aerodynamic and adorable. The Beetle was designed for much more than just fun, however; it was also affordable, practical, and reliable. Volkswagen means the "people's car," and these cars were intended to be affordable for all, costing just 31 weeks' worth of pay. Vintage Beetles sported an air-cooled rear engine, which meant that it did not need expensive cooling units and could reliably operate in both heat and cold. It also got excellent gas mileage, more than 30 miles to the gallon. The car's simple engine and parts were easy to replace and inexpensive to repair and maintain. All of these reasons made the VW Beetle the world's best-selling car for decades. The original Beetle was so popular that it was built for 65 straight years from 1938 to 2003, making it the longest-produced vehicle in history. No other car even comes close.

Collaborators



Anna Braford



Shelly Evans