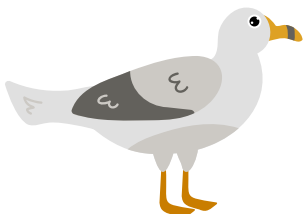
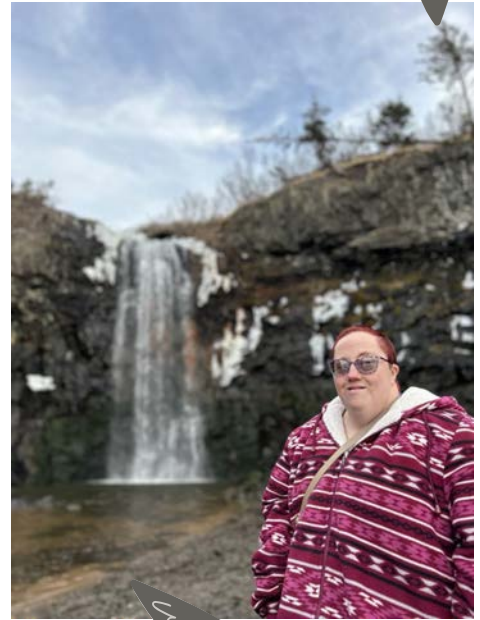




Trips & Outings

Lighthouse went to the beach and Homefires travelled to Peggy's Cove!



Why was the seagull sad on valentine's day?
He didn't have a gull friend.

Why did the pirate buy a seagull instead of a parrot?
It was on sail!



What's Cooking?

Johanna and Danielle are at it again! This time, they're making banana bread.

Ingredients:

- 2 cups all-purpose flour
- 1 teaspoon baking soda
- ¼ teaspoon salt
- ¾ cup brown sugar (we used honey)
- ½ cup butter
- 2 large eggs, beaten
- 2 ⅓ cups mashed overripe bananas



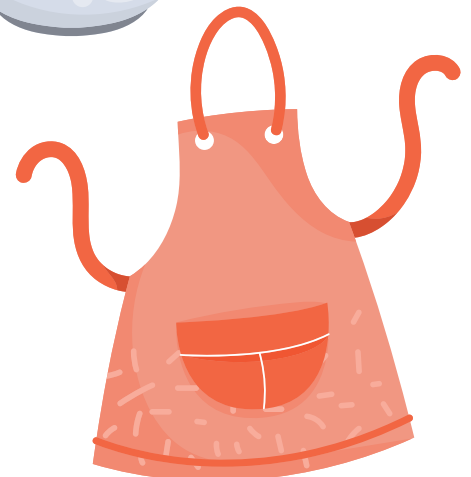
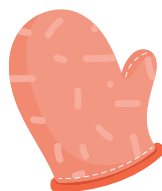
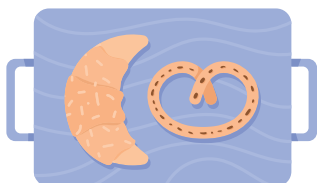
Directions:

1. Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a 9x5-inch loaf pan.
2. Combine flour, baking soda, and salt in a large bowl. Beat brown sugar (we used honey instead) and butter with an electric mixer in a separate large bowl until smooth. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture until just combined. Pour batter into the prepared loaf pan.
3. Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 60 minutes. Let bread cool in pan for 10 minutes, then turn out onto a wire rack to cool completely.



Have a recipe you
would like to share?

Please let us know!



Fun with Filters

Send in your silliest selfies and you could appear in the next newsletter!



Dancing and Jamming

Kathleen and Kimberly brought in some incredible musicians to help us groove.



Anniversaries and Celebrations

January

- 18 Jessica Sarsfield 8th Anniversary
- 19 Josie Fuller Birthday
- 23 Dawson Parnell Birthday
- 25 Irah Banting Birthday
- 27 Susan Deputter Birthday
- 28 Colet Phiri Birthday
Meghan MacLeod 2nd Anniversary



Laura and Colet's Bday



Machelle's Bday



Greg's Anniversary