



Quote of the Month

“To those in uniform serving today and to those who have served in the past, we honor you today and every day.”- Unknown

We need your help, Framingham and the surrounding towns.

Our aging population is growing. Be a part of the solution!

PASS IT ON

- Free Homemaking course on-line.
- State Certification
- Refer a friend .
- Call Jayne of Tracy in the office

508-270-8652 for more information.



-Thank you,

Jayne



A Note from the Nurses Desk:

Warmer weather is upon us, Remember to drink plenty of water to stay hydrated while working, and while outside with our consumers.. Make sure they are covered to protect them from the UV rays of the sun.

Spring is here, along with seasonal allergies. Most common systems are itchy watery eyes, scratchy throat, and runny nose. If fever and or congested cough develops, follow up with your doctor for instructions.



Winning Rhubarb-Strawberry Pie

Ingredients

- 1 large egg
- 4 to 5 tablespoons ice water, divided
- 3/4 teaspoon white vinegar
- 2-1/4 cups all-purpose flour
- 3/4 teaspoon salt
- 3/4 cup cold lard
- 1-1/4 cups sugar
- 6 tablespoons quick-cooking tapioca
- 3 cups sliced fresh or frozen rhubarb, thawed
- 3 cups halved fresh strawberries
- 3 tablespoons butter
- 1 tablespoon 2% milk
- Coarse sugar



Directions

1. In a small bowl, whisk egg, 4 tablespoons ice water and vinegar until blended. In a large bowl, mix flour and salt; cut in lard until crumbly. Gradually add egg mixture, tossing with a fork, until dough holds together when pressed. If mixture is too dry, slowly add additional ice water, a teaspoon at a time, just until mixture comes together.
2. Divide dough in half. Shape each into a disk; wrap in plastic. Refrigerate 1 hour or overnight.
3. Preheat oven to 400°. In a large bowl, mix sugar and tapioca. Add rhubarb and strawberries; toss to coat evenly. Let stand 15 minutes.
4. On a lightly floured surface, roll one half of dough to a 1/8-in.-thick circle; transfer to a 9-in. pie plate. Trim pastry even with rim.
5. Add filling; dot with butter. Roll remaining dough to a 1/8-in.-thick circle. Place over filling. Trim, seal and flute edge. Cut slits in top. Brush milk over pastry; sprinkle with coarse sugar. Place pie on a baking sheet; bake 20 minutes.
6. Reduce oven setting to 350°. Bake 45-55 minutes or until crust is golden brown and filling is bubbly. Cool pie on a wire rack.