



Garden View of New Iberia

1000 Darby Lane
New Iberia, LA 70506

Office: 337-364-2266
Fax: 337-364-6919

www.gardenview.org



GARDEN VIEW ASSISTED LIVING of NEW IBERIA

ADMINISTRATIVE STAFF

- Aimee Adams—Executive Director
- Gabrielle Oliver—Administrative Assistant
- Julie Comeaux—Accounting Manager
- Natalie Johnson—Community Liaison
- Kim Lawson—Wellness Director
- Stella George—Staff Coordinator
- Monica Johnson—Dietary Supervisor
- David George—Maintenance Manager
- Jessica Leon—Life Enrichment Coordinator



SAVE THE DATES:

- * 02/02/24: Garden View King & Queen Crowning
- * 02/05/24: National Wear RED Day
- * 02/08/24: 3RD Annual Mardi Gras Parade
- * 02/11/2024: Super Bowl LVIII, Chiefs vs 49ers
- * 02/13/24: Mardi Gras Day
- * 02/14/24: Ash Wednesday 9am Service with Father
- * 02/16/24: Lunch Outing
- *02/21/24: Movie-2ND floor
- *02/29/24: Resident Birthday Bash w/ LeoBourg



RESIDENTS

- Barron Gray 02/10
- Adam "Coo" Crochet 02/05
- Sara Locasico 02/22
- Marilyn Sorrel 02/25
- Valeriana Malveaux 02/26

STAFF

- Destyn Melancon 02/07
- Cody Kemp 02/11
- Shayla Coleman 02/21

THE VIEW

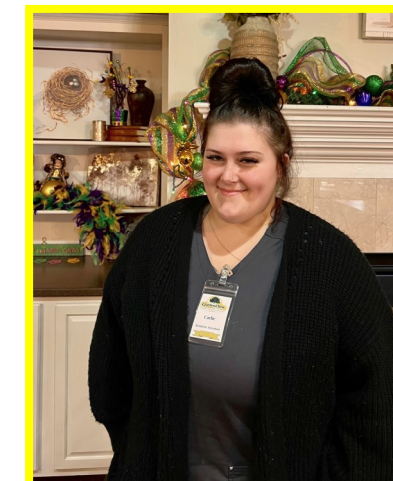
FEBRUARY 2024

RESIDENT OF THE MONTH



Mr. Prosper Green

EMPLOYEE OF THE MONTH



Carlie Brumfield



Norma Beagh

12/05/1925—12/19/2023



Paul D. LeBlanc, Jr.

02/29/1944—01/19/2024



FEBRUARY CHAPEL SCHEDULE



9AM ~ Wednesday, February 14: Ash Service for Ash Wednesday

Tuesday, 02/06 9AM Rosary & Mass—Monsignor Romero

Tuesday, 02/20 9AM Rosary & Mass—Monsignor Romero

Rosary every morning at 9a.m. in the Chapel, located on the 2ND floor.

2024 KING & QUEEN!!!



Mr. Gerald Landry & Mrs. Verna Suard

WELCOME!! WELCOME!!

Jessie Evans



Jackie Maginnis



We are so happy to welcome you both to our Garden View family!

UPCOMING ATTRACTIONS

2:15PM ~ Wednesday, February 21ST

Theater Room—2ND Floor

TBD at Resident Council Meeting

COMEDY. ADVENTURE. ACTION



No-Bake Nutella Pie

02/05/24—World Nutella Day

- 1 (13 ounce) jar Nutella spread, divided
 - 1 (9 inch) prepared graham cracker crust
 - 1 (8 ounce) package cream cheese, softened
 - 1 (8 ounce) container frozen whipped topping, thawed.
1. Spread 1/4 cup of the hazelnut spread over the bottom of the graham cracker crust.
 2. Beat remaining hazelnut spread and cream cheese together in a bowl until smooth. Fold whipped topping into the cream cheese mixture; pour into the pie crust and spread evenly.
 3. Refrigerate until well chilled, 4 hours to overnight.



"A friend is what the heart needs all the time."

— Henry Van Dyke, Author

