The Gables Messenger

A Publication of The Gables at East Mountain

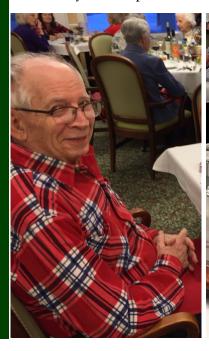
Jan/Feb/Mar 2017

A Special Valentine's Day at The Gables

This year, Valentine's Day was a highly anticipated culinary event at The Gables. Under the direction of dining services manager, Rick LaPierre, all-hands were on deck to treat residents to a five-course dinner. Highlights of the sumptuous meal included a first course of Caesar salad; then lobster bisque; blood orange sorbet; a main course of either lobster tail with confetti relish, peppered tenderloin of beef under a bell pepper "haystack" with fresh guacamole and a classic beurre blanc sauce, or a combined surf and turf; and crème brulee with chocolate dipped strawberries was the featured dessert.

Residents had a wonderful time and expressed their appreciation to our chefs and servers for their contribution to making this Valentine's Day such a special occasion.











New Residents

Enid and Edward Reiman

Background: Enid was born and raised in mid-town Manhattan in New York City. She attended Fieldstone High School, a private ethical cultural school. Following high school, she spent two years at Washington University in St. Louis and then transferred to Columbia University in NYC, majoring in philosophy and theater design.

Edward was born and raised in Brooklyn, NY and went to James Madison High School. He attended Brooklyn College and New York University, receiving a degree in dentistry. After completing his internship at Beth Israel Hospital in NYC, Edward moved to Rutland, VT for a work opportunity.

It was when Edward travelled back to NYC for a weekend that he met Enid on a blind date; within six months they were married. Enid moved to Rutland and focused on setting up their household and starting a family. Edward and Enid had two children—a daughter, Linda, and a son, James—now both lawyers. After her children were raised, Enid got involved in real estate, eventually owning a company, Select Listings, with ten brokers. Following her 15-year real estate career, Enid worked in web design and dabbled in repairing antique pocket watches. Edward had a Rutland dental practice for 56 years (specializing in the diagnosis and treatment of TM joint disorders) and also taught dental classes at the University of Vermont and Green Mountain College. Edward and Enid have four adult grandchildren.

Interests: *Enid*—reading, opera, writing (two vignette essays were published in the Manhattan Diary section of the New York Times. *Edward*—tennis, fishing, reading.

This & That



Monthly Birthday Social

Starting in April, The Gables will begin holding a birthday social once a month to celebrate residents' birthdays taking place in that month. Birthday socials will take place the first Friday of each month at

2PM, with April's taking place on April 7th.



April Lunch Outing

Next month's luncheon outing, on April 12th, will be in Brandon, VT at Café Provence. The Restaurant's founders and owners, Chef Robert and Line Barral, are both originally from the Provence/ Languedoc area of France. Having lived and worked in at least three countries, Robert and Line settled in the historic town of Brandon. On various dining websites, the restaurant is rated highly by its regular patrons and out-of-town guests.





In January, residents enjoyed Onion River Jazz Band's annual visit to The Gables.