CSP Newsletter

Monthly updates from Guild's Community Support Program

July 2025

50 Coolest FREE Places

Dakota County published a document listing its "50 Coolest Free Places," available online at https://www.co.dakota.mn.us/Government/Board/District2/Documents/50CoolestFreePlaces.pdf. Here's a sneak peek at a few:

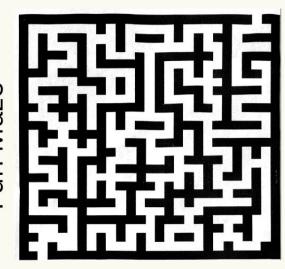
- Chimney Rock (near Hastings)
- 2. Pine Bend Bluffs (Inver Grove Heights)
- 3. Vermillion River (near Farmington)



PLEASE NOTE:
THE CSP WILL BE CLOSED ON
FRIDAY, JULY 4 IN
OBSERVANCE OF THE
INDEPENDENCE DAY HOLIDAY

Save the Date!

The Dakota County Fair will be August 4 - 10 in Farmington. For more info visit dakotacountyfair.org



Welcome to Summer Fun!



Sudoku

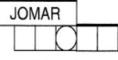
Complete the grid so each row, column and 3-by-3 box (in bold borders) contains every digit, 1 to 9. — The Mepham Group

		4		8				
	3				6			
	5 8	6			1		4	
	8				7			5
						9	1	
9			5	1			2	2176
	6		4			3	5	
							8	
				3		1		

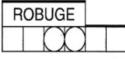
JUMBLE

Unscramble these four Jumbles one letter to each square, to form four ordinary words.









THAT SCRAMBLED WORD

by Henri Arnold and Mike Argirion



Now arrange the circled letters to form the surprise answer, as suggested by the above cartoon.

Print answer here:

CSP Groups and Classes

Journey Employment

Facilitated by Jen & Venecia, IPS Employment Specialists
First Wednesday of the month at 1:30pm
NEXT SESSION: July 2
Do you want to explore career options and readiness skils with Employment? We welcome your curiosity & creativity during this power

Dinner Club

hour!

Dinner Club
Tuesday July 8 at 4:30pm
Southern Social Restaurant
RSVP \$\$

Art with Jennifer

Friday, July 11 at 1:30 pm Friday, July 18 at 1:30 pm Monday, July 21 at 1:30 pm Friday, July 25 at 1:30 pm

Wellness Wednesdays

Join us Wednesdays for wellness ideas and practices to improve your wellbeing!

Wordsearch: wash it

283

Can you find all the words hidden in the grid? Read backwards or forwards, up or down, or diagonally. The words will always be in a straight line. Cross them off the list as you find them.

SVWBNZAFSOCKSDFHHT QYIEKWCFJOVVWI XALQLLTOP LOA DER TERGE S S H E A TG S Z S S Т AXEEO E E R Q S Т V O X BSKE KHE CEXIROTARY AQYLAUNDRYVDDRRMA

AIRING
BASKET
BLANKETS
BLOW
BOIL
CLEAN
CYCLE
DETERGENT
DIRTY
DRESS
DRYING

FABRIC FOLD GLOVE HANG HEAT IRON LAUNDRY LEVEL LINE PANTS PEGS POWDER PRESS PUMP RINSE ROTARY SCRUB SHEETS SHIRT SHRINK SMOOTH SOAK

SOAP SOCKS SOFTENER SPIN STAIN TAPS TEMPERATURE TOP-LOADER TOWELS WASH WATER

Leprechaun Days

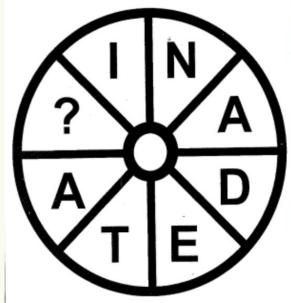
Leprechaun Days is Rosemount's 8 day summer festival where visitors can participate in a variety of events capped off by the Mid-Summer Faire the last weekend. July 19 - 26. Visit leprechaundays.org for more info.

Free Concert Series!

Lowertown Sounds is a free, independent community concert series held on Thursday nights in Mears Park, 221 5th Street East, St. Paul, MN. Concerts begin at 6 p.m. and end around 10:00 p.m. Guests are invited to bring blankets and chairs to enjoy the show.

- July 10 Dan Rodrigues with opener Becky Kapell
- July 17 Annie and the Bang Bang with opener Maria and the Coins
- July 24 Turn Turn Turn with opener Molly Brandt
- July 31 Salsa del Soul with opener Alma Andina

WordWheel



Insert the missing letter to complete an eight-letter word reading clockwise or counterclockwise.

Cooking with Diane

Delicious Swedish Meatballs using Frozen Meatballs

Ingredients

- 1 bag of frozen meatballs
- 1/4 cup of butter
- 1/3 cup of all-purpose flour
- 4 cups of beef broth
- 3/4 cup sour cream
- · Cooked egg noodles



Instructions

- Bake meatballs on a sheet pan for 20 minutes at 350 degrees.
- While the meatballs are cooking, melt 1/4 cup of butter in a saucepan over medium-high heat.
- Once butter is melted, whisk in 1/3 cup of all-purpose flour and continue to whisk until it browns up and thickens a bit.
- Slowly stir in 4 cups of beef broth and whisk while cooking for 2 minutes, or until it starts to thicken.
- Once the sauce has thickened, add 3/4 cup of sour cream and stir well.
- Now add your baked meatballs to the sauce and let cook for 10 minutes. Salt and pepper to taste.
- Serve immediately over cooked egg noodles.