

JUNE 2025

GUILD CSP NEWLETTER



JUNE IS PRIDE MONTH!

Pride month celebrates the Lesbian, Gay, Bisexual, Transgender, and Queer + (LGBTQ+) Community and is celebrated in June to honor the 1969 Stonewall Uprising in New York. Pride month offers many activities and events to celebrate including Twin Cities Pride Festival June 28-29. This large-scale festival will take place in Loring Park on June 28th and 29th, offering entertainment, food courts, and hundreds of vendors.

The Twin Cities Pride Parade will take place June 29. The parade will march down Hennepin Avenue on Sunday, June 29th, starting at 3rd and Hennepin.

Juneteenth Holiday June 19

Juneteenth, short for "June Nineteenth," is a holiday that commemorates the emancipation of enslaved people in Texas and the United States. Celebrate Juneteenth with us at the CSP on June 18 with Juneteenth Bingo!

The CSP Will be CLOSED on June 19 in observance of the Juneteenth Holiday.





C S P G R O U P S A N D C L A S S E S

NEW!

Journey Employment with Jen & Venecia

Facilitated by Jen & Venecia, IPS Employment Specialists

First Wednesday of the month at 1:30pm

FIRST SESSION: June 4

Do you want to explore career options and readiness skills with Employment? We welcome your curiosity & creativity during this power hour!

Peer Support Group

Facilitated by Dave Z, Peer Support Specialist

Tuesdays at 12:00pm

Need a place to vent and talk with your peers? It will make your day a little better. Join Dave weekly at NOON on Tuesdays.

Everyone is welcome!

Dinner Club

Wednesday June 11 at 4:30pm

Restaurant TBD - got suggestions?

RSVP and let us know!

Mental Health Skills Group

Facilitated by CSP Staff

Thursday June 5 at 1:00pm

Monday June 30 at 2:00pm

This month explore DBT flashcard skills with CSP Program Assistant Julie.

Art with Jennifer

Facilitated by Jennifer, art instructor

Fridays at 1:30pm

Open art sessions for works in progress or new optional projects (June 20: Tie Dye!) will allow you to work on something you're passionate about.

NEW!

Computer Lab with Julie

Facilitated by Julie Barrett,

CSP Program Assistant

Monday June 2 at 2:00pm

Monday June 9 at 2:00pm

Wednesday June 18 at 12:30pm

What's your nagging computer issue?

Let Julie put her computer problem-solving skills to work and help you with computer tips, tricks, and advice!



M I L L I O N D O L L A R S P A G H E T T I C A S S E R O L E R E C I P E

This recipe is packed with rich, cheesy layers and comes together quickly with six simple, budget-friendly ingredients.

Prep Time: 20 min Cook Time: 35 min

Course: Dinner Cuisine: Italian Servings: 4 people

Ingredients:

- 8 ounces package spaghetti
- One pound loose Italian sausage
- One 24-ounce jar marinara sauce
- One 16-ounce container ricotta cheese
- 4 ounces shredded mozzarella cheese (or more to taste)

Instructions:

1. Preheat the oven to 350 degrees F.
2. Bring a pot of salted water to a boil over high heat. Just think of the ocean-your water should be salty like the sea. Add the spaghetti and cook according to the package directions, until al dente. Drain the spaghetti and set aside.
3. Heat a large skillet over medium high heat. Add the Italian sausage and cook, breaking up the sausage as you cook, until the meat is no longer pink and is golden brown, about 12 minutes. Drain off the excess fat and set aside.
4. Pour a jar of the marinara sauce into a 9x13 baking dish.
5. Add half of the cooked spaghetti and all of the ricotta cheese.
6. Top with the remaining spaghetti.
7. Top with the cooked sausage.
8. Top with the remaining jar of marinara sauce.
9. Top evenly with mozzarella cheese.
10. Bake uncovered for 35-40 minutes until mozzarella is melted and golden brown.
11. Let cool for 10 minutes before serving.



CONGRATULATIONS PEGGY DARMODY ON YOUR RETIREMENT!



Happy Retirement

Peggy's Retirement Party will be held during Lunch with Friends at the CSP on Thursday, June 26 at 12:30 pm. Come join us and help celebrate Peggy's amazing career at Guild!

Thank you Peggy for your years of service to Guild and our clients!



Peggy writes:

"I am so grateful for being able to spend over 25 years of my working career at Guild! In the last couple of years, I have also had the opportunity to be the manager for the CSP Member Center. This has allowed me to get to know so many of you as we had wonderful conversations, played games, ate meals together, and created lasting memories! I will remember the warmth and grace that you shown me. It's not goodbye, it's see you later!"

