

Community Support Program Newsletter

**APRIL
2026**



CSP Member Council Elections



Save the date and mark your calendars for Thursday, April 2nd! During the April All Member Meeting, the CSP will be taking nominations for the Member Council. Any member in good standing is eligible.

If you are interested in serving on the Member Council, please submit your name for consideration to Diane or Laurie. For questions about Member Council duties and responsibilities, please contact CSP staff at (651) 457-2248.

We hope to see you there, so don't miss this chance to get involved and make a difference!

Groups & Classes

DINNER CLUB \$\$

April 7th | 4:30 p.m.

RSVP to save your seat for dinner club.
Come for a bite and a fun night!

ART WITH JENNIFER

APRIL 10th, 13th, 24th, 27th | 1:30 p.m.

DISCUSSION W/ FATHER STAN

APRIL 15th | 1:30 p.m.

WELLNESS WEDNESDAYS

WEDNESDAYS | 1:00 p.m.

BIRTHDAY BINGO

APRIL 22 | 1:30 p.m.

Calling all April birthdays, jump in for a chance to win BINGO-tastic prizes!

Computer Lab

The CSP Computer Lab is open daily during member hours. This is a great time to work on any personal projects, explore new programs, or build your computer skills. Whether you're checking your email, catching up on the news, or writing a story. The CSP lab offers a space to stay engaged with technology. All members are welcome to stop in and make the most of this shared resource!

Stories with Jim

On Thursday, April 23rd, Jim returns to the CSP for an afternoon of unforgettable storytelling. With his gift of bringing tales to life that will enchant you. Don't miss this chance to gather and listen to this page turning event!



Earth Day

April 22nd marks the day we celebrate the planet we call home. It's a day that highlights a time to show our home some love. Whether that's using your voice for change, getting involved in your community, or just picking up a few greener habits. So please join us at the CSP on April 22nd to clean and pick up litter in the surrounding yard. Let's make the CSP looking tree-mendous!

Welcome Laurie Bell, Our New Guild CSP Supervisor

Happy Birthday to our members and staff celebrating April Birthdays!

A birthday poem for you:

April brings gentle mornings, soft rain, and quiet hope.

Your birthday arrives like a fresh breeze, bright and calm.

Blossoms open slowly, filling the day with color. Everything feels new again.

May this April wrap your celebration in warmth, light, and the simple joy of a season beginning to bloom.

I'd like to introduce myself. My name is Laurie Bell, and I was promoted in January to Guild Community Program Supervisor. In my new role, I split my time between the CSP and Guild Wabasha.

I joined Guild in January 2018 as an Employment Specialist in Scott County. I later transitioned into a Care Coordinator position, which eventually led me to the role I'm in today. If you spot a bright green Jeep in the CSP parking lot, that's a sure sign I'm on-site—please feel free to stop by and say hello!



Before coming to Guild, I owned my own marketing business for 10 years, which equipped me well for many aspects of this job. I also supervised a community outreach program south of the river for five years. I grew up in this area and truly enjoy being back in West St. Paul, “driving Robert Street”—a drive filled with many fond memories.

Thank you to everyone who has welcomed me to the CSP. I feel very fortunate to be working with Diane and to be part of such a wonderful program.



Cooking With Diane

Pepperoni Pizza Hawaiian Rolls

Ingredients:

- One Package of Hawaiian Rolls 4 or 12 pack
- One 12 ounce Package of String Cheese
- One Package of Pepperoni Slices
- One Small Jar of Marinara sauce (for dipping)
- Olive Oil (optional)

Cooking Utensils:

- Cookie Sheet
- Kitchen Shears (or small paring knife)
- Oven Mitts

Recipe from the Chef Club YouTube Channel

Directions

1. Preheat oven to 350°F.
2. Remove rolls from package; and place on a cookie sheet.
3. Using a knife (or kitchen shears) cut an "X" into the top of each roll.
4. Unwrap string cheese and cut into thirds; take one third of the cheese and stuff into the top of the roll into the "X". Half of the cheese should be sticking out.
5. Drizzle olive oil over the roll and cheese. (Tip: The pepperoni will fall off, so use a dab of olive oil to press it down onto the cheese.)
6. Place one pepperoni slice on top of the cheese and bake for 15 minutes or until the cheese is melted.
7. Remove and serve with marinara sauce.



April 2026

Mon

Tue

Wed

Thu

Fri

Sat

Monthly Notes

		1 12:30 PM TED TALK 1 PM JOURNEY EMPLOYMENT	2 12 PM ALL MEMBER MEETING LUNCH WITH FRIENDS	3 12:30 PM WHAT'S HAPPENING 1:30 PM PUZZLES	4 CLOSED
6 12:30 PM TED TALK 1:30 PM TRIVIA	7 11:30 AM MORNING MOTION 12 PM PEER SUPPORT 1 PM MUSIC GROUP 4:30 PM DINNER CLUB \$\$	8 12:30 PM TED TALK 1:30 PM NUTRITION	9 11:30 AM MORNING MOTION 1 PM STORIES W/ JIM	10 12:30 PM WHAT'S HAPPENING 1:30 PM ART W/ JENNIFER	11 CLOSED
13 12:30 PM TED TALK 1:30 PM ART W/ JENNIFER	14 11:30 AM MORNING MOTION 12 PM PEER SUPPORT 1 PM MUSIC GROUP	15 12:30 PM TED TALK 1:30 PM DISCUSSION W/ FATHER STAN	16 12 PM LUNCH WITH FRIENDS	17 12:30 PM WHAT'S HAPPENING 1:30 PM POOL TOURNEY PRACTICE	18 12 PM - 3PM POOL TOURNAMENT
20 12:30 PM TED TALK 1:30 PM LAC MEETING	21 11:30 AM MORNING MOTION 12 PM PEER SUPPORT 1 PM MUSIC GROUP	22 12:30 PM TED TALK 1:30 PM BIRTHDAY BINGO	23 11:30 AM MORNING MOTION 1 PM STORIES W/ JIM	24 12:30 PM WHAT'S HAPPENING 1:30 PM ART W/ JENNIFER	25 CLOSED
27 12:30 PM TED TALK 1:30 PM ART W/ JENNIFER	28 11:30 AM MORNING MOTION 12 PM PEER SUPPORT 1 PM MUSIC GROUP		30		

CSP Open Hours:

Monday 12 - 4,
Tuesday 11-3,
Wednesday 12-4,
Thursday 11-3, and
Friday 12-4

Tours of the CSP are
available on Monday
and Friday
afternoons.
Call Diane for an
appointment
(651) 457-2248.

Classes are subject
to change: please call
ahead to confirm.

RSVP
(651) 457-2248
on or after the 1st of
the month.