Life notes

All Eyes are on Lois' Vision4Kids!

May 1, 2024



Dear Friends,

On March 30th, Bascom Palmer Eye Institute held a second Lois' Vision4Kids screening event. On this day, 280 children were screened, over 150 children were referred for follow-up with Bascom Palmer ophthalmologists, and over 75 prescription glasses were given to the children.

Additionally, each child received a backpack that included sunglasses, coloring books, and crayons. I am happy to share that Palm Beach Food Bank's Lois' Food4Kids program provided a food pack for each child to take home, and everyone who attended also received snacks and drinks while waiting for their eye screening.





Lois Pope, Dr. Eduardo Alfonso, and Lois' Vision4Kids participants enjoy the day at Bascom Palmer.

Vision impairment does not discriminate. It impacts all ages, races, ethnicities, religions, genders, and socio-economic groups, with children being the most vulnerable. If you are interested in joining this initiative so we can ensure its success and expand the program beyond Palm Beach County, please get in touch with me at LIFE: 561-582-8083.

Every morning, we each get to open two extraordinary gifts—our eyes! Let's all use them and focus on what we can do to give those gifts to others: our children and our future.

With love,



2nd (KIDS) Screening event at Bascom Palmer Eye Institue





LIFE's Recipe of the Month...

Just in Time for Mother's Day!

There's nothing sweeter than a ripe, juicy strawberry at this time of year, even better if it's in a delectable strawberry shortcake, the official dessert of Florida.

Here's the strawberry shortcake recipe from "Recipes of the Famous Petite Marmite" cookbook.

STRAWBERRY SHORTCAKE

Ingredients:

- 6 eggs
- 11/3 cups sugar
- 12/3 cake flour
- 1 stick of butter
- Heavy cream (for whipped cream)
- Fresh strawberries

Method: Beat 6 whole eggs with the 1 1/3 cup of sugar over a low flame (in a sauce pan) until warm. Place in a mixer, beat to a light peak, then add 1 2/3 sifted cake flour and 1 stick melted butter.

Pour into a well-greased 9-ich cake pan and bake in a 400-degree oven for about 25 minutes.

Cut cake into three layers and fill between layers with whipped cream and fresh strawberries. Top cake with whipped cream and garnish with strawberries.

MAY FUNNIES









