

# June 2026

## This Month...

- Coffee with a Cop  
**Monday, June 8 at 10:30AM**
- June Luncheon  
**Monday, June 15 at 12:00PM**
- Watercolor Workshop  
**Wednesday, June 17 at 6:00PM**
- Free Craft Time w/ Darcey  
**Thursday, June 18 at 10:30AM**
- Versiti Blood Drive  
**Tuesday, June 23**
- Pizza & Bingo  
**Wednesday, June 24 at 12:00PM**
- Lunch & Learn  
**Tuesday, June 30 at 12:00PM**

Please call or visit the front desk for preregistration & additional information.

[www.byrontownshiprec.org](http://www.byrontownshiprec.org)  
616.878.1998

2026							JUNE						
SUN	MON	TUE	WED	THU	FRI	SAT	SUN	MON	TUE	WED	THU	FRI	SAT
	1	2	3	4	5	6							
7	8	9	10	11	12	13							
14	15	16	17	18	19	20							
21	22	23	24	25	26	27							
28	29	30											

## Sun-Dried Tomato Focaccia Turkey Sandwich

### Ingredients:

- 1 loaf of sun-dried tomato focaccia (Trader Joe's)
- One 7-ounce package deli turkey
- 1 large tomato, thinly sliced
- One handful of greens – sprouts, microgreens, spinach, etc.
- A few pieces of thinly sliced red onion
- 1/4 cup mayo
- 1/4 cup pesto



### Instructions:

1. Preheat the oven to 400 degrees. Toast the focaccia in the oven for 5-8 minutes.
2. Mix the pesto and the mayo together in a small bowl to make a pesto mayo.
3. Keeping the bread flat on a cutting board, turn your serrated knife sideways and slice horizontally through the center of the loaf. (You don't want to flip the top and lose those yummy crumbs.) Keeping the top piece flat, set it aside.
4. Layer the sandwich with pesto mayo, turkey, tomato, greens, red onion, and finish with dollops of pesto mayo. I dollop the top layer of pesto mayo directly on top of the greens and onions so that I don't have to flip my top piece upside down to spread it on the bread.
5. Gently press your top piece back on top of the sandwich. When it's nice and secure, use a large knife to cut through the sandwich. (Cut it down the middle and across 3 times for a total of 6 pieces.) Serve and enjoy!