



### Blood Drive Fulton County Community Center

Terry Moore Memorial Activity Room 625 Pontiac St Rochester

> Monday, October 13 2:00 p.m. to 6:00 p.m.

Please call 1-800-RED CROSS (1-800-733-2767) or visit RedCrossBlood.org and enter: fccoa to schedule an appointment.



Come to give blood Sept. 22-Oct. 19 for a \$10 Amazon.com Gift Card by email! See rcblood.org/fall





#### Fashion Show

Sponsored by Brooch Boutique
Place: Fulton Couty Council on Aging
625 Pontic St. Rochester
Friday, September 12, Time: 1:00 pm



625 Pontiac St., Rochester, In. 46975



Your contribution is very important!
All donations made to the COA are tax deductible.

#### PLEASE ACCEPT MY DONATION OF

PLEASE ACCEPT MIT DONATION OF:								
	□ <b>\$300</b>	□ <b>\$200</b>	□ <i>\$100</i>	□ <i>\$50</i>	0 🗆 \$25	□ <b>O</b> t	her	
	Name	:						
Address:			City:			State:_	Zip:	_
Home Ph: Ce		Cell	ll Ph:		Email (optional):			
Please attribute my		my gift to:	☐ Senior Activities		□ Newsletter		☐ General Fund	
□ Memorial/Honorarium								

Thank You for your donation

Thank You for your donation

# September 2025

Milk

Milk

# AREA FIVE AGENCY SENIOR MENU

#### Tuesday Wednesday Monday Friday Thursday 5 Meatloaf Sandwich Fish Sausage Patty BBQ Chicken Baby Bakers Warm German Fried Egg Baked Beans Seasoned Green Potato Salad Hashbrown Casserole Chuckwagon Corn Beans Brussel Sprouts Watermelon **Nutty Bar** Peach Cup English Muffin Mandarin Oranges Bread Bread Bread Milk Milk Milk Milk 10 Broccoli Cheddar Pork Ribette Salisbury Steak & Grav Vegetable Soup Chicken Lasagna Roll Up Red Skinned Potatoes Mashed Potatoes Tuna Melt Slider Italian Beans Rice Pilaf Spinach Normandy Blend Spiced Peaches Warm Spiced Apples **Buttered Carrots** Fresh Orange Vegetables Cottage Cheese **Garlic Bread** Tropical Fruit Cup Bun Cookie Milk Milk Bread Milk Bread Milk Milk 16 18 Ham Hamburger Chicken Burger Chicken w/Creamy **CHEFS** Scalloped Potatoes Baked Beans Loaded Mashed Garlic Sauce Brussel Sprouts Coleslaw **Potatoes** Baby Bakers **SPECIAL** Pudding Jello w/Fruit Beets Asparagus Bread Bun Brownie Mixed Fruit Cup Milk Milk Bread Bread Milk Milk A STRUMBULENCE. 24 23 Cabbage Rolls Sloppy Jo Quarter Pound **BBQ Pork** French Onion Chicken Mashed Potatoes Macaroni & Cheese Hot Dog Broccoli Baby Bakers Cucumber, Tomato & Tater Tots Mixed Vegetables Corny Feet Salad Carrots Onion Salad Applesauce Creamed Corn Dump Cake Cookie Peaches Pineapple Cup Bun 8un Bread Roll Milk Hot dog Bun Milk Milk Milk Milk 30 Stuffed Green Pepper Sausage Gravy Did you know? Sweet Potatoes Scrambled Eggs Green Peas Diced Potatoes September 30th is known as International Peach Cup Mandarin Orange Cup Translation Day, and September 12th marks Bread Biscuit

the beginning of the first ever submarine test.

# September 2025

MOM	TUE	WED	DIENE	FRI	SAT	SUN
1 Monday	2 Tuesday	3 Wednesday	4 Thursday	5 Friday	6 Saturday	78unday
Labor Day CLOSED	Open Crafting 8-11 T.O.P.S. 3:30	Bingo 9:30 Exercise 10:00 Mahjong 1:00	Open Crafting 8-11	Senior Games No regular activities		
8	9	10	11	12	13	14
Bingo 9:30 Euchre 9:30 Exercise 10:00	Open Crafting 8-11 T.O.P.S. 3:30	Bingo 9:30 Exercise 10:00 Mahjong 1:00	Open Crafting 8-11	Bingo 9:30 Exercise 10:00 Fashion Show 1:00		
15	16	17	18	19	20	21
Bingo 9:30 Euchre 9:30 Exercise 10:00	Card making with Anne 10:00 T.O.P.S. 3:30	Bingo 9:30 Exercise 10:00 Mahjong 1:00	Crafting with Kathy 9:30	Bingo 9:30 Exercise 10:00		
22	23	24	25	26	27	28
Bingo 9:30 Euchre 9:30 Exercise 10:00	Open Crafting 8-11 T.O.P.S. 3:30	Bingo 9:30 Exercise 10:00 Mahjong 1:00	Open Crafting 8-11	Bingo 9:30 Exercise 10:00		
29	30	October 1	2	3	4	5
Bingo 9:30 Euchre 9:30 Exercise 10:00	Open Crafting 8-11 T.O.P.S. 3:30	Hello October				



## **Senior Games**

September 05, 2025

Breakfast starts at 8:00am

August











## Labor Day

## Word Scramble

Labor Day is celebrated in the United States on the first Monday of September. The jumbles here include include both historically significant words and ways people celebrate today.

MVNEMEOT	IOTAVACN
MANPLUL	ILOYAHD
AYPTR	IRZEAOGN
EBESRMTEP	CUYTISRE
EWEKEDN	LRAYL
SWEAG	CPCIIN
TSRGIH	RCEGMIU
AYONDM	BARLO
DRAET	ARDPEA
TKEIRS	NNUIO
ABUEERCB	RTPI
TFAFIRC	ОЈВ



#### **Smash Burger**

■ Total Time Prep/Total Time: 15 Min.

Yield 4 Servings

\*\*\*

Test Kitchen Approved

In this smash burger recipe, each patty gets delightfully crispy edges cooking in a castiron skillet. Add a slice of cheese and a few crunchy pickles, and these smash burgers taste like they were made in a restaurant.

> (You can also add onions, peppers, mushrooms or whatever sounds good to you, mix with meat and cook)





#### **Marinated Tomatoes**

Total Time Prep: 10 Min. + Marinating. Yield 8 Servinas

★★★★ Contest Winner

Test Kitchen Approved

In just about 10 minutes, you can prepare these tasty marinated tomatoes, a quick, light and family-friendly recipe.

#### **Ingredients**

- · 1 pound ground beef (preferably 80% lean)
- · 1 teaspoon canola oil
- · 1 teaspoon kosher salt, divided
- · 1 teaspoon coarsely ground pepper, divided
- · 4 hamburger buns, split
- · Optional: Mayonnaise, sliced American cheese, sliced tomato, dill pickle slices, lettuce, ketchup and yellow mustard

#### **Directions**

- 1 Place a 9-in. cast-iron skillet over medium heat. Meanwhile, gently shape beef into 4 balls, shaping just enough to keep together (do not compact).
- 2 Increase burner temperature to medium-high; add oil. Add 2 beef balls. With a heavy metal spatula, flatten each to 1/4- to 1/2-in. thickness; sprinkle each with 1/8 tsp. salt and 1/8 tsp. pepper. Cook until edges start to brown, about 1-1/2 minutes. Turn burgers and sprinkle each with additional 1/8 tsp. salt and 1/8 tsp. pepper. Cook until well browned and a thermometer reads at least 160°, about 1 minute. Repeat with remaining beef.
- 3 Serve burgers on buns with toppings as desired.

#### **Cucumber Salad** with Sour Cream

O Total Time Prep: 15 Min. + Chilling

Yield 8 Servings \*\*\*

Test Kitchen Approved

Cucumber salad with sour cream is the sic dish you need. It is cool and creamy—the perfect way to use all those cucumbers from your garden!

#### Ingredients

- · 3 large or 5 medium fresh tomatoes, thickly sliced
- 1/3 cup olive oil
- · 1/4 cup red wine vinegar
- · 1 teaspoon salt, optional
- 1/4 teaspoon pepper
- 1/2 garlic clove, minced
- · 2 tablespoons chopped onion
- 1 tablespoon minced fresh parsley
- 1 tablespoon minced fresh basil or 1 teaspoon dried basil

#### **Directions**

1 Arrange tomatoes in a large shallow dish. Combine remaining ingredients in a jar; cover tightly and shake well. Pour over tomato slices. Cover and refrigerate for several hours.



#### **Ingredients**

- 1/2 cup sour cream
- · 3 tablespoons white vinegar
- 1 tablespoon sugar
- Pepper to taste
- · 4 medium cucumbers, peeled if desired, and thinly sliced
- 1 small sweet onion, thinly sliced and separated into rings

#### **Directions**

1 In a large bowl, whisk sour cream, vinegar, sugar and pepper until blended. Add cucumbers and onion; toss to coat. Refrigerate, covered, at least 4 hours. Serve with clatted chash





#### **Creamy Coleslaw**

O Total Time Prep/Total Time: 10 Min.

Yield 6 Servings

**★★★☆** 

Test Kitchen Approved

This creamy coleslaw recipe is rich, tangy and sweet. It's the perfect partner for barbecue, but it tastes just as good as a topping for tacos or a meaty sandwich.



#### Ingredients

- 1 package (14 ounces) coleslaw mix
- 3/4 cup mayonnaise
- 1/3 cup sour cream
- 1/4 cup sugar
- · 3/4 teaspoon seasoned salt
- 1/2 teaspoon ground mustard
- 1/4 teaspoon celery salt

#### **Directions**

1 Place coleslaw mix in a large bowl. In a small bowl, combine the remaining ingredients; stir until blended. Pour over coleslaw mix and toss to coat. Refrigerate until serving.





#### **Pistachio Salad**

O Total Time Prep: 10 Min. + Chilling

Yield 12 Servings

**★★★☆** 

Test Kitchen Approved

Fluffy, creamy, sweet pistachio salad isn't exactly what you expect from a salad—but it is delicious. Here's how (and when) to make this vintage side dish.

#### **Ingredients**

- · 1 carton (16 ounces) whipped topping
- 1 package (3.4 ounces) instant pistachio pudding mix
- · 6 to 7 drops green food coloring, optional
- · 3 cups miniature marshmallows
- 1 can (20 ounces) pineapple tidbits, undrained
- 1/2 cup chopped pistachios or walnuts
- · Additional whipped topping, optional

#### **Directions**

1 In a large bowl, combine whipped topping, pudding mix and, if desired, food coloring. Fold in the marshmallows and pineapple. Cover and refrigerate for at least 2 hours. Just before serving, top with additional whipped topping if desired, and sprinkle with nuts.

# DIRECTIONS: Find and circle the vocabulary words in the grid. Look for them in all directions including backwards and diagonally.

AKHAL TEKE

ANDALUSIAN

APPALOOSA

ARABIAN

BELGIUM DRAUGHT

CAMARGUE

CLYDESDALE

CRIOLLO

FALABELLA

**FJORD** 

HACKNEY

HANOVERIAN

ICELANDIC

LIPIZZAN

MORGAN

MUSTANG

PAINT

PALOMINO

PERCHERON

PERUVIAN PASO

## Horse Breeds

#### Word Search

Ε 0 Z Χ D 0 0 Ε S G S S U G Μ

PINTO

QUARTER

SADDLEBRED

STANDARDBRED

SUFFOLK

TENNESSEE WALKING

THOROUGHBRED

#### DID YOU KNOW?

The Akhal-Teke is a horse breed from Turkmenistan that is known for its metallic sheen and endurance.

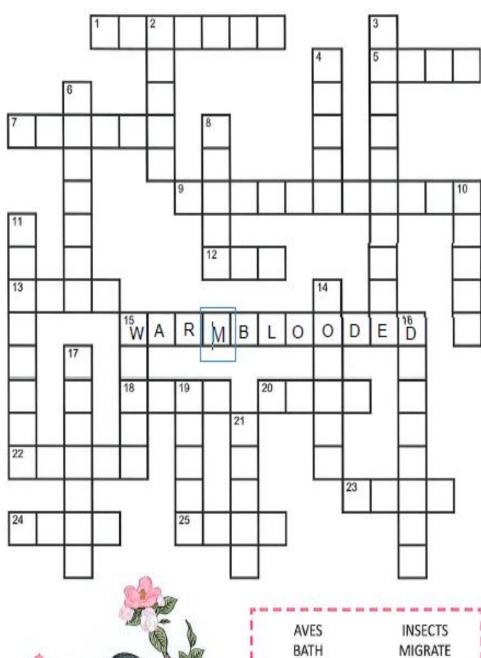
#### ACROSS

- Flightless bird with the largest eggs
- Avian offspring containers
- Aerial locomotion method for most birds
- 9. Tiny nectar-sipping flyer
- 12. Number of wings on a typical bird
- 13. Scientific class for feathered friends
- 15. Thermal regulation trait of birds
- 18. Avian home construction
- Bird's vocal communication
- Common food source for many birds
- 23. Bird's specialized mouth part
- 24. Feather-cleaning water activity
- 25. How a bird might eat or explore

#### DOWN

- 2. Feature birds lack, replaced by gizzards
- 3. Biological classification including all birds
- 4. Feather maintenance behavior
- 6. Seasonal bird travel
- Colorful food enjoyed by some birds
- 10. Courtship ritual of certain bird species
- 11. Unique covering of all birds
- 14. Characteristic of bird bones for flight
- 15. Avian appendages for flying
- 16. Ancient relatives of modern birds
- 17. Small creatures often hunted by birds
- 19. Diving flight maneuver
- 21. Group of birds flying together

# All About Birds Crossword





BEAK NEST CALL OSTRICH DANCE PECK DINOSAUR PREEN EGGS SEEDS **FEATHERS SWOOP** FLIGHT TEETH FLOCK TWO FRUIT VERTEBRATE HOLLOW WARM-BLOODED HUMMINGBIRD WINGS





#### Volunteer Opportunities

RSVP Days 2025 at Recycling Center:

Sat Oct 4 = 8am to 12noon

If you would like to help at the Recycling Center,

contact Anne King at 574-223-3716 to sign up!



New RSVP Member:

Alberta Moore











#### **2025 Fundraiser Trips**

Saturday, November 1, 2025 = Day bus trip to The Beef House in Covington, IN to see The Fatal 50s Affair. The cast of 50s TV sitcom "Make Way for Winky" is on a reunion tour when an audience member is murdered. Local TV host Barry West leads the audience through this murder-mystery to discover the killer, determining that the Winky cast members are not as wholesome as they appear to be. Cost = \$140/person. and includes transportation, meal, and show ticket.

Monday, December 1 through Thursday, Dec 4, 2025: Bus trip to Branson, Missouri. Cost = \$859/person (dbl occ) or \$1059 (single), and includes all motorcoach transportation, lodging at Hotel Grand Victorian with buffet breakfast, visits to Silver Dollar City, Butterfly Palace Experience, College of The Ozarks tour with Ralph Foster Museum, a performance of David at The Sights & Sounds Theatre, Christmas Wonderland Show, meals at Mel's Hard Luck Diner and College of The Ozarks, Branson Belle Dinner Cruise, a performance by Clay Cooper, and shopping at Grand Village Shops. Your \$100 nonrefundable deposit will hold your seat. This trip is currently waitlist only.

European Riverboat Cruise = Sept 10-20, 2026 = Jewels of the Rhine ~ Visit Switzerland, France, Germany, & The Netherlands all while sailing on a riverboat on the Rhine River. See castles, cathedrals, and the Swiss Alps, among many other sites. Included are 23 meals, free airfare, and an English-speaking crew aboard the riverboat. Flyers are available ~ call for pricing. Trip insurance is highly encouraged.



Are you age 55+ and looking to give back to your community? Consider joining RSVP! The Retired & Senior Volunteer Program can find a volunteer opportunity where you can shine! We have several ways to serve ~ contact us today at 574-223-3716.



Join Anne for a fun free cardmaking class!

When: Tuesday September 16 @ 10AM

Where: Community Center

Please sign up ahead of time ~ come and enjoy!



09/01 Sue Geib
09/05 Barbara Troyer
09/06 Rebecca Banashak
09/09 Lois Morton
09/09 Pamela Moyer
09/10 Laura Baugher
09/17 Sharon Mutchler
09/21 Linda Nolte
09/24 Barbar Absi
09/27 Carolyn Baldwin
09/27 Phillis Brown
09/27 Nyoka (Nikki) Davis
09/28 Shirley Willard
09/30 Mona Elsea





Fulton County Community Resource Center 625 Pontiac Street Rochester, In. 46975 www.fultoncountycoa.com Non-Profit Organization U.S. Postage PAID Rochester, In. Permit # 161

# TO;



www.fultoncountywellness.com 574-223-3657



**2024 MEMBER** 



**Fulton County** 



#### **RATES:**

IN TOWN - \$2.00 PER TRIP
IN COUNTY - \$4.00 PER TRIP
SENIORS - DONATION ONLY







\*Important Numbers\*

#### **Community Center**

574-223-6953

<u>Transpo</u>

574-223-4213

R.S.V.P.

574-223-3716

Kitchen

574-223-8170

Fax

574-223-4962

**Food Pantry** 

574-223-4802

**Energy Assistance** 

574-223-7649

November – March