THE GOLDEN CHRONICLE

June 2025

www.fultoncountycoa.com

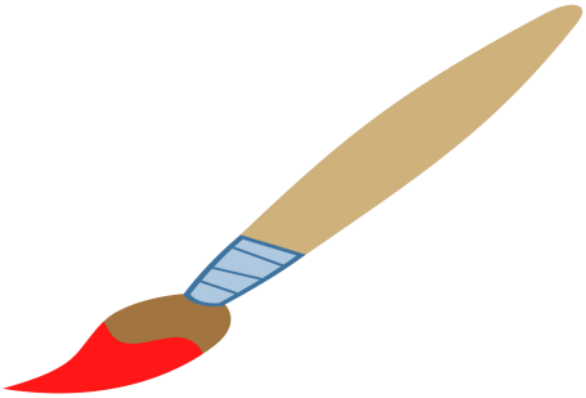
SUMMER CRAFT CLASS

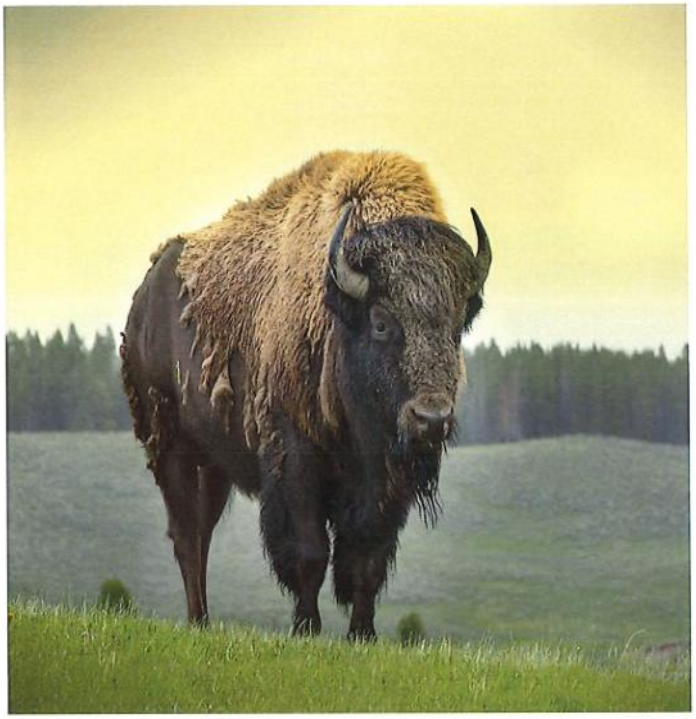
FLOWER LADDER
MAY 15, 2025

SEA SHELL ART
JUNE 19, 2025

BURLAP FLOWER
AUGUST 21,2025

JULY 11, 2025





Come and join the fun when we go to the Cook's Bison Farm on JUNE 24TH.

We will be taking a ride in a covered wagon out amoung the buffalo and be up close and personal. They love the treats we give them. Watch out for a tongue waiting for it. When we return from the field we will enjoy a buffao burger lunch. Yum !

The bus will leave the Center at 9:15 and return by 3:00. The price for this trip is $15.00 per person due with sign up. Seats filled up quickly last year, so don't wait. The phone number is 574 223 6953 or stop at our front desk.

FULTON COUNTY COMMUNITY CENTER & Council on Aging

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:

□ *$300* □ *$200* □ *$100* □ *$50* □ *$25* □ *Other* _____

*Name:*_____

*Address:*_____ *City:*_____ *State:*_____ *Zip:*_____

*Home Ph:*_____ *Cell Ph:*_____ *Email (optional):*_____

Please attribute my gift to: □ *Senior Activities* □ *Newsletter* □ *General Fund*

□ *Memorial/Honorarium*

Thank You for your donation

June 2025

MON	TUE	WED	THU	FRI	SAT	SUN
						1
Monday	**Tuesday**	**Wednesday**	**Thursday**	**Friday**	**Saturday**	**Sunday**
2	**3**	**4**	**5**	**6**	**7**	**8**
Bingo 9:30 Euchre 9:30 Exercise class 9:30	**T.O.P.S, 3:30**	Bingo 9:30 Exercise 9:30		Bingo 9:30 Exercise 9:30		
9	**10**	**11**	**12**	**13**	**14**	**15**
Bingo 9:30 Euchre 9:30 Exercise class 9:30	Make it & Taste it with Mona 10:00 **T.O.P.S, 3:30**	Bingo 9:30 Exercise 9:30			**34th Golf Scramble**	**Father's Day**
16	**17**	**18**	**19**	**20**	**21**	**22**
Bingo 9:30 Euchre 9:30 Exercise class 9:30	**T.O.P.S, 3:30**	Bingo 9:30 Exercise 9:30	Crafting with Kathy 9:30 Juneteenth	Bingo 9:30 Exercise 9:30 **Karaoke 11am**		
23	**24**	**25**	**26**	**27**	**28**	**29**
Bingo 9:30 Euchre 9:30 Exercise class 9:30	Cook's Bison Farm **T.O.P.S, 3:30**	Bingo 9:30 Exercise 9:30 Birthday Party 11:00am		Bingo 9:30 Exercise 9:30		
30						
Bingo 9:30 Euchre 9:30 Exercise class 9:30		**Open Crafting every Tuesday & Thursday 8-11**				

June 2025

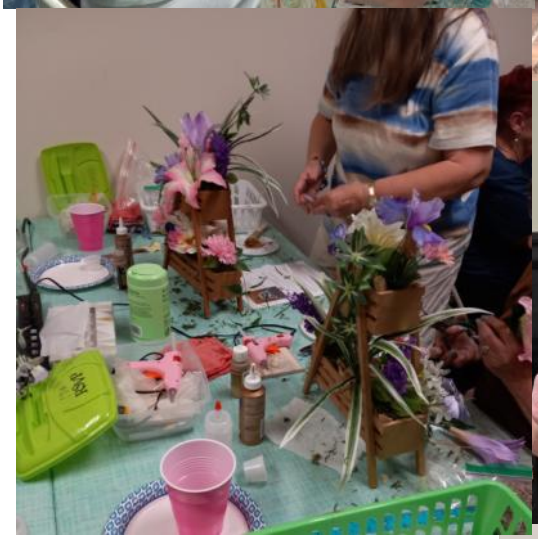
AREA FIVE AGENCY SENIOR MENU

Monday	Tuesday	Wednesday	Thursday	Friday
2 Honey BBQ Beef Patty Macaroni & Cheese Seasoned Green Beans Fresh Fruit Salad Bun Milk	**3** Chicken Sliders (2) Sweet Potatoes Fruit Crisp Kale Salad Bun (2) Milk	**4** Meatballs in Sauce Rice Pilaf Italian Blend Vegetable Pineapple Cup Bread Milk	**5** Swiss Mushroom Burger Tater Tots Buttered Corn Pear Cup Bun Milk	**6** Chicken Salad Pasta Salad Sliced Tomatoes Poke Cake Bun Milk
9 Polish Sausage Mashed Potatoes Sauerkraut Applesauce Bread Milk	**10** Meatloaf Sandwich Baby Bakers Seasoned Green Beans Peach Cup Bread Milk	**11** Sausage Patty Fried Egg Hashbrown Casserole Watermelon English Muffin Milk	**12** BBQ Chicken Baked Beans Chuckwagon Corn Nutty Bar Bread Milk	**13** Turkey & Cheese Macaroni Salad Sliced Cucumbers Fruit Cup Bun Milk
16 Vegetable Soup Tuna Melt Slider Spiced Peaches Cottage Cheese Milk	**17** Lasagna Roll Up Italian Beans Warm Spiced Apples Garlic Bread Milk	**18** Pork Ribette Red Skinned Potatoes Spinach Fresh Orange Bun Milk	**19** AGENCY CLOSED	**20** Egg Salad Baked Chips Fresh Fruit Apple Crisp Croissant Milk
23 Ham Scalloped Potatoes Brussel Sprouts Pudding Bread Milk	**24** Chicken w/Creamy Garlic Sauce Baby Bakers Asparagus Mixed Fruit Cup Bread Milk	**25** Hamburger Baked Beans Summer Squash Jello w/fruit Bun Milk	**24** Fire Braised Chicken Breast Garlic Mashed Potatoes Honey Roasted Beets Brownie Bread Milk	**25** Sub Sandwich Potato Salad Grilled Corn Salad Dump Cake Milk
30 French Onion Chicken Baby Bakers Carrots Cookies Bread Milk				

Did you know?

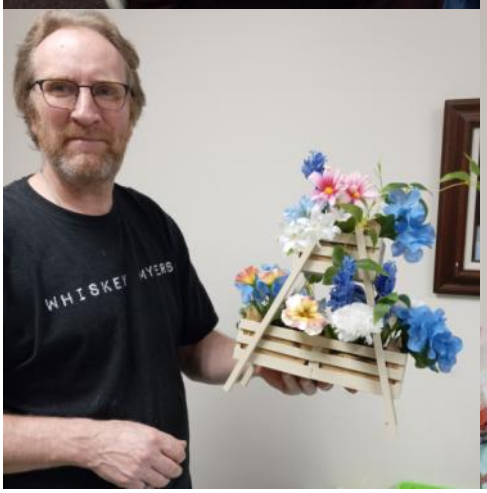
The June Bug, also known as June beetle, is the name for several large beetles seen in the United States during May and June. They are usually seen at night when the light attracts them.








WHISKE






CHARIAL


LABORATORY



Anders




Soda Pop Chops with Smashed Potatoes

Total Time Prep: 25 Min. Cook: 15 Min.

Yield 4 Servings

★★★★½

Test Kitchen Approved

Root beer gives this family-friendly recipe a tangy taste kids will love. Served alongside the smashed potatoes, this makes a scrumptious stick-to-the-ribs meal any weeknight. —Taste of Home Test Kitchen

Ingredients

- 1-1/2 pounds small red potatoes, halved
- 1 cup root beer
- 1 cup ketchup
- 1 tablespoon brown sugar
- 2 teaspoons chili powder
- 2 teaspoons Worcestershire sauce
- 1/2 teaspoon garlic powder, divided
- 2 tablespoons all-purpose flour
- 3/4 teaspoon pepper, divided
- 1/2 teaspoon salt, divided
- 4 bone-in pork loin chops (7 ounces each)
- 2 tablespoons olive oil
- 2 tablespoons butter

Directions

1. Place potatoes in a large saucepan and cover with water. Bring to a boil over high heat. Reduce heat to medium; cover and cook until tender, 15-20 minutes.
2. Meanwhile, in a small bowl, combine the root beer, ketchup, brown sugar, chili powder, Worcestershire sauce and 1/4 teaspoon garlic powder; set aside. In a large resealable plastic bag, combine the flour, 1/2 teaspoon pepper and 1/4 teaspoon salt. Add pork chops, one at a time, and shake to coat.
3. In a large cast-iron or other ovenproof skillet, cook chops in oil over medium heat until chops are lightly browned, 2-3 minutes on each side. Drain. Add root beer mixture; bring to a boil. Reduce heat; cover and simmer until a thermometer reads 145°, 6-8 minutes. Remove pork and keep warm. Let stand for 5 minutes before serving.
4. Bring sauce to a boil; cook until liquid is reduced by half. Meanwhile, drain potatoes; mash with butter, remaining garlic powder and remaining salt and pepper. Serve with pork chops and sauce.

Fizzy Peach Shake

Total Time Prep/Total Time: 10 Min.

Yield 6 Servings

☆☆☆☆☆ **Contest Winner**

Test Kitchen Approved

This recipe came about when I was a child living in peach country in Washington. There were fresh peaches everywhere, so my mom and I came up with this beverage. We called it a fizz because there's a bit of bubbling from the ginger ale. This recipe says "summer" to my family and me. Add more ginger ale to make it thinner, or more ice cream to make it thicker. —Teresa Jarnot, Monroe,

Ingredients

- 3 medium peaches, pitted
- 1/3 cup ginger ale, chilled, plus additional for topping if desired
- 2 tablespoons honey
- 1 quart vanilla ice cream
- Optional: Whipped cream and peach slices

Directions

1. Place peaches, ginger ale and honey in a blender; cover and process until smooth. Add ice cream; cover and process until combined. Pour into serving glasses. If desired, top with whipped cream or additional ginger ale and garnish with peach slices. Serve immediately.

Grilled Veggie Pizza

Total Time Prep: 30 Min. Bake: 10 Min.

Yield 6 Servings

★★★★★ **Contest Winner**

Test Kitchen Approved

I came up with this recipe one summer as a way to use up vegetables from our garden. Grilling the veggies first brings out their sizzling flavors. Try it with a sprinkling of olives or pine nuts before adding the cheese. —Susan Marshall, Colorado Springs, Colorado

Ingredients

- 8 small fresh mushrooms, halved
- 1 small zucchini, cut into 1/4-inch slices
- 1 small sweet yellow pepper, sliced
- 1 small sweet red pepper, sliced
- 1 small onion, sliced
- 1 tablespoon white wine vinegar
- 1 tablespoon water
- 4 teaspoons olive oil, divided
- 2 teaspoons minced fresh basil or 1/2 teaspoon dried basil
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 prebaked 12-inch thin whole wheat pizza crust
- 1 can (8 ounces) pizza sauce
- 2 small tomatoes, chopped

Directions

1. In a large bowl, combine the mushrooms, zucchini, peppers, onion, vinegar, water, 3 teaspoons oil and seasonings. Transfer to a grill wok or basket. Grill, covered, over medium heat for 8-10 minutes or until tender, stirring once.
2. Prepare grill for indirect heat. Brush pizza crust with remaining 1 teaspoon oil; spread with pizza sauce. Top with grilled vegetables, tomatoes and cheese. Grill, covered, over indirect medium heat for 10-12 minutes or until edges are lightly browned and cheese is melted. Rotate pizza halfway through cooking to ensure evenly browned crust.

Peachy Baby Back Ribs

Total Time Prep: 15 Min. Cook: 6 Hours

Yield 6 Servings

★★★☆☆

Test Kitchen Approved

It's easy to get a smoky outdoor barbecue flavor from your slow cooker. Trust me, I've fooled many people on more than one occasion with these ribs. —Mary Louise Lever, Rome, Georgia

Ingredients

- 2 bottles (18 ounces each) hickory smoke-flavored barbecue sauce
- 1 can (15 ounces) sliced peaches, drained and halved crosswise
- 1 medium onion, chopped
- 3/4 cup jalapeno pepper jelly
- 1/2 cup pickled hot jalapeno slices
- 6 pounds pork baby back ribs, well-trimmed
- 1 teaspoon salt
- 1/2 teaspoon pepper
- Thinly sliced green onions

Directions

1. In a large bowl, mix the first 5 ingredients. Cut ribs into 3-rib portions; sprinkle with salt and pepper. Place half the ribs in a 6-qt. slow cooker; pour half the sauce mixture over ribs. Repeat layers. Cook, covered, on low 6-8 hours or until meat is tender.
2. Remove ribs from slow cooker; keep warm. Strain cooking juices, reserving peaches and vegetables. Skim fat from cooking juices; thicken if desired. Stir in reserved peaches and vegetables; serve with ribs. Sprinkle with green onions.

A Night at the Movies

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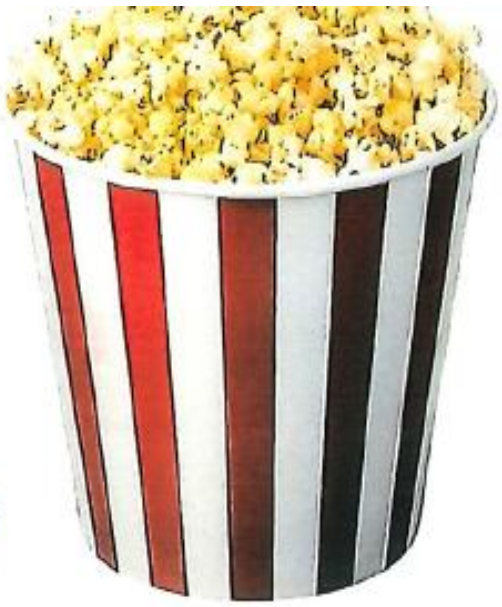

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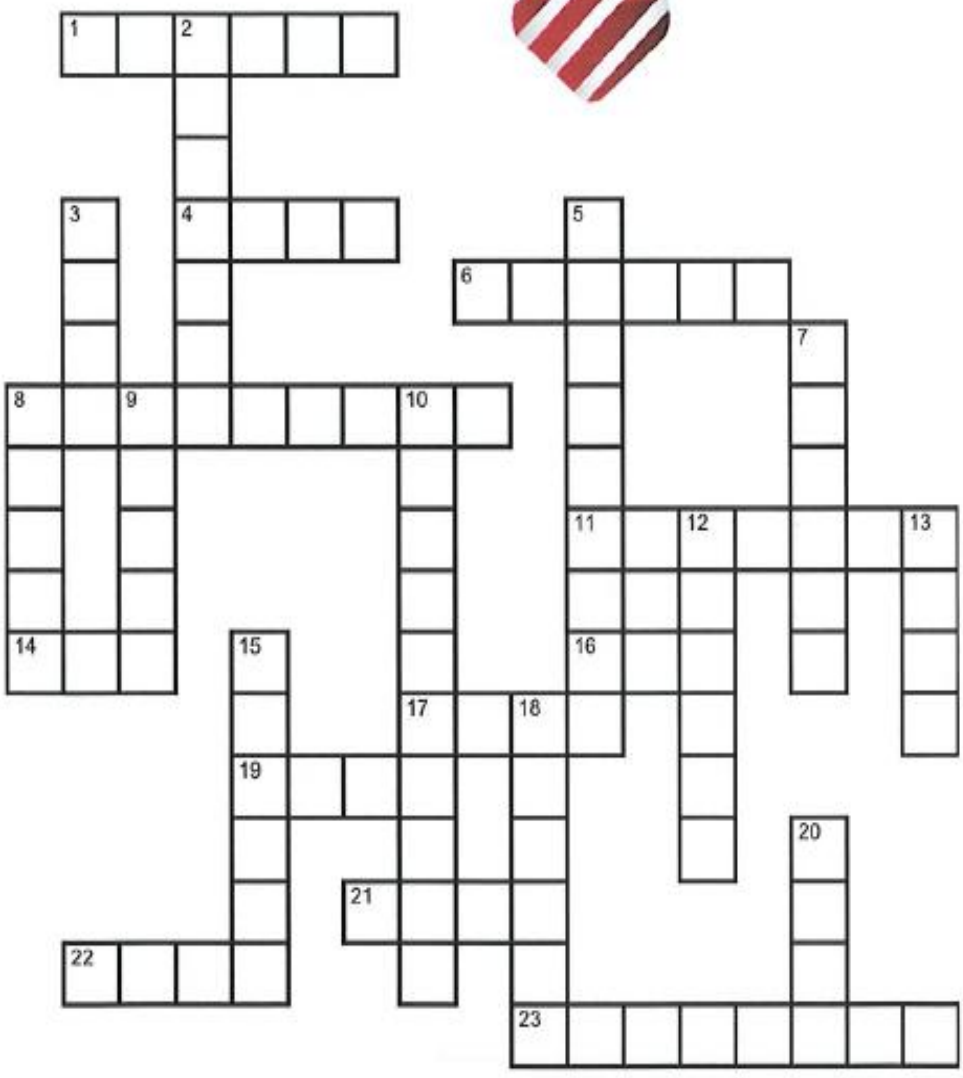
Happy Father's Day



ACROSS

1. Male parent.
4. Hallmark specialty: greeting ___.
6. Physically and mentally robust.
8. Male head of the family.
11. Recreational activity for some fathers.
14. Another name for father.
16. Male offspring.
17. Token of appreciation.
19. Affection and devotion.
21. Month in which Father's Day is celebrated.
22. Loud explosive sounds and also an informal term for dad.
23. Female offspring.

DOWN

2. Source of wisdom and guidance.
3. Biggest of the Three Bears.
5. Might be served in bed on Father's Day.
7. Closeknit group of relatives
8. Feeling of satisfaction and fulfillment.
9. Father's Day is on the ___ Sunday of the month.
10. Brave and determined.
12. Day of the week for Father's Day.
13. Popular sport for some fathers.
15. Beliefs and principles that are important
18. Companion and confidant.
20. Superlative form of good.

Best	Courageous	Family	Friend	June	Patriarch	Son	Teacher
Breakfast	Dad	Father	Gift	Love	Pops	Strong	Third
Card	Daughter	Fishing	Golf	Papa	Proud	Sunday	Values





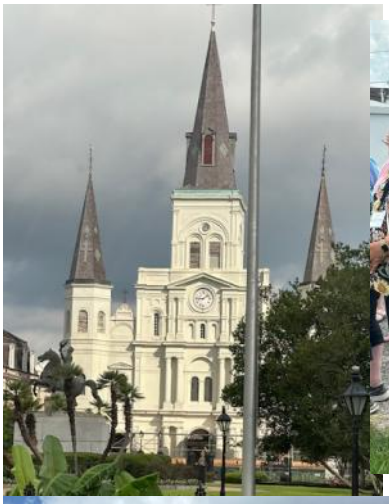





2025
New Orleans

New Orleans






CAFE DU MONDE
COFFEE & BEIGNETS


NEW ORLEANS
SCHOOL of
COOKING
FUN, FOOD &


NOLA


BLAINE KERN'S
MARDI
GRAS
WORLD

New Orleans


TASTES
LIKE
CHICKEN
WARNING!
To Date, we have not fed our gators any human body parts.
LETS NOT START NOW!
Keep your arms and legs in the boat at all times.
Cajun Pride Swamp Tours
New Orleans

2025 Trips

Monday, September 8, 2025 = Day bus trip to The Blue Gate Theatre in Shipshewana, IN to see The Rise & Fall of Miss Fannie's Biscuits. Fannie Miller makes the finals of the Tuscarawas County Baking Contest, but calls her retired cop friend Foster Bates to help investigate when other contestants start disappearing. Foster and Fannie stay on the case until the end, learning about solving mysteries, baking contests, and life. Cost = $140/person, and includes transportation, meal, and show ticket.

Albuquerque Balloon Fiesta, New Mexico = October 3-8, 2025 = Trip includes roundtrip airfare, 8 meals, attend the Mass Ascension of Balloons, visit the Indian Pueblo Cultural Center with Native American Dance performance, Old Town Albuquerque guided tour, Evening Balloon Glow, Pecos National Historic Park, and tour of Santa Fe, including San Miguel Mission and Loretto Chapel = Call for pricing = Flyers available. Don't wait on this one = Limited Seating!

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.

2026 European Riverboat Cruse Trip Meeting = Tues June 3, 2025 @ 6:30pm @ Wynnfield Crossing, Rochester

AmeriCorps Seniors

R.S.V.P.

Anne King 574-223-3716

rsvpanne84@yahoo.com

Welcome our new RSVP members:
Bruce Amor

Hello & welcome

Volunteer Opportunities

The Community Center could use a few more Front Desk Receptionists to help answer the phones. Please get ahold of Anne if you are interested!

RSVP Days 2025 @ Recycling Center:
Sat June 21, Sat July 19
Sat Aug 23, Sat Oct 4

If you would like to help at the Recycling Center, contact Anne King at 574-223-3716 to sign up! All dates are 8AM to 12noon.

06/02 Virginia Willis
06/07 John Roberts
06/10 Phil McCarter
06/11 Richard Enyart
06/11 Liz Robinson
06/11 Ruth Schneider
06/16 Paul Henderson
06/16 John King
06/27 Daniel Faris

Fulton County Community
Resource Center
625 Pontiac Street
Rochester, In. 46975
www.fultoncountycoa.com

TO;

FULTON COUNTY WELLNESS CENTER
20 FC 00
COUNCIL ON AGING

www.fultoncountywellness.com
574-223-3657

Fulton County
TRANSPO

RATES:

IN TOWN - $2.00 PER TRIP

IN COUNTY - $4.00 PER TRIP

SENIORS – DONATION ONLY

United Way

Important Numbers

Community Center
574-223-6953
Transpo
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