

The Golden Chronicle
THE GOLDEN CHRONICLE

HAPPY
Father's
DAY

June 2026

www.fultoncountycoa.com

www.fultoncountycoagov.com



Pizza Party

Come and join the fun

Friday, June 19, 2026

(Please sign up at the reception desk)



Volunteer Birthdays

06//02 Virginia Willis

06/07 John Roberts

06/10 Phil McCarter

06/11 Richard Eynart

06/11 Liz Robinson

06/11 Ruth Schneider

06/16 Paul Henderson

06/16 John King

06/27 Daniel Faris



"SPARK"

**Rochester Church of God
Welcomes all Widow and
Widowers to Join us on the 3rd
Friday of every month for our
FREE luncheon**

Call: 574-223-8763
574-223-5922
**to RSVP by the Wednesday
before the Lunch.**

Please and Thank You!
Located at 3048 Southway 31
(Rochester Church of God)

We Look forward to seeing you!

June 2026

AREA FIVE AGENCY SENIOR MENU

Monday

1
Pork Chops in Gravy
Macaroni & Cheese
Seasoned Green
Beans
Fruit Salad
Roll
Milk

Tuesday

2
Chicken Sliders (2)
Sweet Potatoes
Kale Salad
Fruit Crisp
Milk

Wednesday

3
BBQ Meatballs
Rice Pilaf
Mixed Vegetables
Pineapple Cup
Bread
Milk

Thursday

4
Swiss Mushroom
Burger
Hashbrown Casserole
Buttered Corn
Pears
Bun
Milk

Friday

5
Chicken Salad
Toss Salad
Cherry Tomatoes
Cake
Bun
Milk

8
Polish Sausage
Mashed Potatoes
Sauerkraut
Applesauce
Bread
Milk

9
Meatloaf Sandwich
Baby Bakers
Green Beans
Peach Cup
Bun
Milk

10
Sausage & Egg
On English Muffin
Diced Potatoes
Banana
Yogurt Cup
Milk

11
BBQ Chicken
Baked Beans
Chuckwagon Corn
Pudding Cup
Bread
Milk

12
Roasted Turkey &
Cheese
Sandwich
Macaroni Salad
Sliced Cucumbers
Mandarin Orange Cup
Bun
Milk

15
Broccoli Cheddar
Chicken
Rice Pilaf
Candied Carrots
Tropical Fruit Cup
Bread
Milk

16
Lasagna Roll Up
Italian Beans
Warm Spiced
Apples
Garlic Bread
Milk

17
BBQ Pork
Red Skinned
Potatoes
Spinach
Fresh Orange
Bun
Milk

18
Salisbury Steak
w/Gravy
Mashed Potatoes
Buttered Cauliflower
Cookie
Bread
Milk

19
**AGENCY
CLOSED**

22
Hamburger
Baked Beans
Toss Salad
Jello with Fruit
Bun
Milk

23
Ham
Scalloped Potatoes
Brussel Sprouts
Pudding cup
Bread
Milk

24
Chicken w/ Creamy
Garlic Sauce
Baby Bakers
Broccoli
Mixed Fruit Cup
Bread
Milk

25
Biscuit & Sausage
Gravy
Sausage Patty
Oven Roasted
Potatoes
Watermelon
Milk

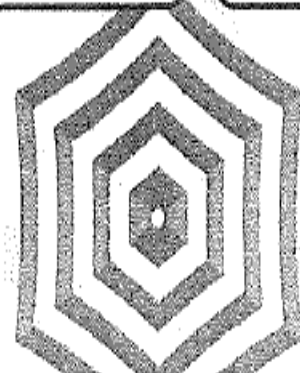
26
Egg Salad
Pasta Salad
Grapes
Apple Crisp
Bread
Milk

29
French Onion Chicken
Baby Bakers
Carrots
Cookie
Bread
Milk

30
Quarter Pound Hot Dog
Diced Potatoes w/
Green Pepper & Onions
Creamed Corn
Pineapple Upside Down
Cake
Hot dog Bun/Milk

Did you know?

Several countries have flag days in June, including the United States, Sweden, Denmark, Romania, and Argentina.



June

2026

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
	1 Bingo 9:30 Euchre 9:30 Exercise class 9:30	2 Open Crafting 9:00 T.O.P.S. 3:30	3 Bingo 9:30 Exercise class 9:30 Chair Volleyball	4 Open crafting 9:00 Chair Yoga 10:30	5 Bingo 9:30 Exercise class 9:30 Chair Volleyball	6
7	8 Bingo 9:30 Euchre 9:30 Exercise class 9:30	9 Open Crafting 9:00 T.O.P.S. 3:30	10 Bingo 9:30 Exercise class 9:30 Chair Volleyball	11 Open crafting 9:00 Chair Yoga 10:30	12 Bingo 9:30 Exercise class 9:30 Chair Volleyball	13 <u>Golf Scramble</u>
14 <u>Flag Day</u>	15 Bingo 9:30 Euchre 9:30 Exercise class 9:30	16 Open Crafting 9:00 T.O.P.S. 3:30	17 Bingo 9:30 Exercise class 9:30 Chair Volleyball	18 <u>Crafting with Kathy 9:30</u> Chair Yoga 10:30	19 <u>Pizza Party 11:30</u> Bingo 9:30 Exercise class 9:30 Chair Volleyball	20
21 <u>Father's Day</u> <u>Summer Solstice</u>	22 Bingo 9:30 Euchre 9:30 Exercise class 9:30	23 Open Crafting 9:00 T.O.P.S. 3:30	24 Bingo 9:30 Exercise class 9:30 Chair Volleyball	25 Open crafting 9:00 Chair Yoga 10:30	26 Bingo 9:30 Exercise class 9:30 Chair Volleyball	27
28	29 Bingo 9:30 Euchre 9:30 Exercise class 9:30	30 Open Crafting 9:00 T.O.P.S. 3:30	<u>Hello July</u> <u>"Celebrating 250 Years"</u>	<u>Wednesday July 1</u> <u>Cook-out</u>		

Join us **Saturday, June 13th, 2026**

At the ELK's for

Fulton County Council on Aging,

Fulton County Transpo

& Fulton County Wellness Center's

35th annual Golf Scramble

Mulligans

Door Prizes

Skins

\$260 per team

TEAM NAME _____

8am Tee time

NAME: _____ Handicap _____

NAME: _____ Handicap _____

NAME: _____ Handicap _____

NAME: _____ Handicap _____



www.fultoncounty.com 625 Pontiac St. Rochester, In, 46975

F.C. Council on Aging, F.C. Transpo, F.C. Wellness Center

35th Annual Golf Scramble

On Saturday June 13, 2026, we are looking forward to making this a fun year and hope you can help us out with sponsorship of a team, Hole or Cart or with a donation of merchandise for door prizes. This fundraiser will help benefit Senior Citizens in our community, but not just our Senior's, our doors are open to all ages.

*Thank you for your support,
Doug Beller, Executive Director &
The staff at Fulton County Council on Aging*

STATEMENT OF DONATION TO 35TH ANNUAL COA GOLF SCRAMBLE

Team Sponsor \$260.00

Hole Sponsor \$175.00

Cart Sponsor \$100.00

Donation given \$ _____

Merchandise Donation: _____

Name/Business Name: _____

THANK YOU



Breakfast Pizza Skillet

Total Time Prep: 35 Min. Cook: 10 Min.

Yield 6 Servings

★★★★☆

Test Kitchen Approved

I found the recipe for this hearty stovetop dish several years ago and changed it to fit our tastes. When I served it at a Christmas brunch, it was an instant hit. —Marilyn Hash, Enumclaw, Washington

Ingredients

- 1 pound bulk Italian sausage
- 5 cups frozen shredded hash brown potatoes
- 1/2 cup chopped onion
- 1/2 cup chopped green pepper
- 1/4 to 1/2 teaspoon salt
- Pepper to taste
- 1/2 cup sliced mushrooms
- 4 large eggs, lightly beaten
- 1 medium tomato, thinly sliced
- 1 cup shredded cheddar cheese
- Sour cream and salsa, optional

<https://www.tasteofhome.com/recipes/breakfast-pizza-skillet/print/>

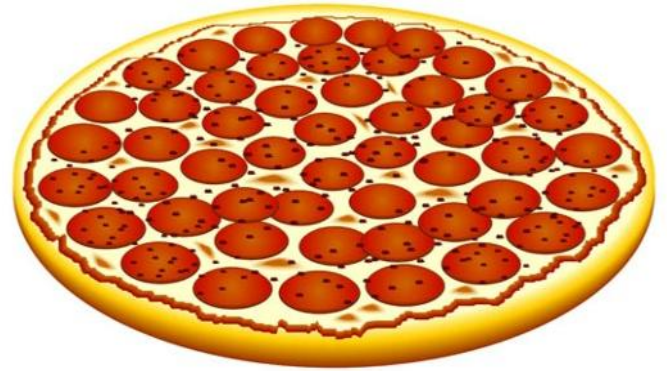
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Breakfast Pizza Skillet Recipe: How to Make It

Directions

- 1 In a large skillet, cook sausage over medium heat until no longer pink. Add the potatoes, onion, green pepper, salt and pepper. Cook over medium-high heat for 18-20 minutes or until the potatoes are browned.
- 2 Stir in mushrooms. Pour eggs over the potato mixture. Arrange tomato slices on top. Sprinkle with cheese.
- 3 Cover and cook over medium-low heat for 10-15 minutes or until eggs are completely set (do not stir). Serve with sour cream and salsa if desired.



Crescent Roll Breakfast Pizza

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

Yield 8 Servings

★★★★☆

Test Kitchen Approved

Crescent roll breakfast pizza will make the first meal of the day exciting for kids and adults alike.



Ingredients

- 1 tube (8 ounces) refrigerated crescent rolls
- 1 pound bulk pork sausage
- 1 cup frozen shredded hash brown potatoes, thawed
- 1 cup shredded cheddar cheese
- 3 large eggs
- 1/4 cup whole milk
- 1/4 teaspoon pepper
- 1/4 cup grated Parmesan cheese

Directions

- 1 Unroll crescent dough and place on a greased 12-in. pizza pan; press seams together and press up sides of pan to form a crust.

<https://www.tasteofhome.com/recipes/sausage-and-hashbrown-breakfast-pizza/print/>

1/2

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Crescent Roll Breakfast Pizza Recipe: How to Make It

- 2 In a large skillet, brown sausage over medium heat; drain and cool slightly. Sprinkle the sausage, hash browns and cheddar cheese over crust.
- 3 In a small bowl, whisk the eggs, milk and pepper; pour over pizza. Sprinkle with Parmesan cheese. Bake at 375° for 28-30 minutes or until a knife inserted in the center comes out clean. Let stand 10 minutes before cutting.
- 2 In a large skillet, brown sausage over medium heat; drain and cool slightly. Sprinkle the sausage, hash browns and cheddar cheese over crust.
- 3 In a small bowl, whisk the eggs, milk and pepper; pour over pizza. Sprinkle with Parmesan cheese. Bake at 375° for 28-30 minutes or until a knife inserted in the center comes out clean. Let stand 10 minutes before cutting.



Pancake Casserole

Total Time Prep: 15 Min. Bake: 30 Min.

Yield 8 Servings



Test Kitchen Approved

The batter for this pancake casserole is studded with cooked sausage and then topped with apples and a sprinkle of cinnamon sugar. It's a hot breakfast to share with the whole family!



Ingredients

- 1 pound bulk pork sausage
- 2 cups biscuit/baking mix
- 1-1/3 cups 2% milk
- 2 large eggs
- 1/4 cup canola oil
- 2 medium apples, peeled and thinly sliced
- 2 tablespoons cinnamon sugar
- Maple syrup

Directions

- 1 Preheat oven to 350°. In a large skillet over medium heat, cook and crumble sausage until no longer pink, 5-7 minutes; drain. Mix biscuit mix, milk, eggs and oil until blended; stir in sausage. Transfer biscuit mixture to a greased 13x9-in. baking dish. Top with apples; sprinkle with cinnamon sugar. Bake 30-45 minutes or until set. Serve with syrup.
- 2 **To make ahead:** Refrigerate, covered, several hours or overnight. To use, preheat oven to 350°. Remove casserole from refrigerator; uncover and let stand while oven heats. Bake as directed, increasing time as necessary until a knife inserted in the center comes out clean.



Sausage Cheese Puffs

Total Time Prep/Total Time: 25 Min.

Yield About 4 Dozen



Test Kitchen Approved

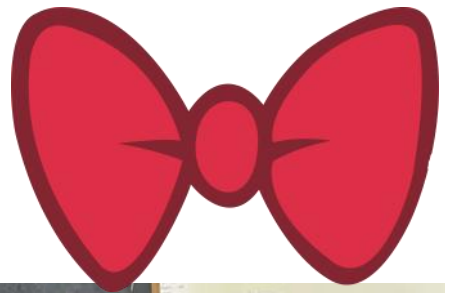
These savory, cheesy bites are easy to make and perfect for party time, snack time or whenever you're craving something irresistible.

Ingredients

- 1 pound bulk Italian sausage
- 3 cups biscuit/baking mix
- 4 cups shredded cheddar cheese
- 3/4 cup water

Directions

- 1 Preheat oven to 400°. In a large skillet, cook sausage over medium heat, until meat is no longer pink, 5-7 minutes, breaking up sausage into crumbles; drain.
- 2 In a large bowl, combine biscuit mix and cheese; stir in sausage. Add water and toss with a fork until moistened. Shape into 1-1/2-in. balls. Place 2 in. apart on ungreased baking sheets.
- 3 Bake until puffed and golden brown, 12-15 minutes. Cool on wire racks.



MAMA BIRD MAZE

HELP THE MOTHER BIRD GET TO HER NEST SO SHE CAN KEEP HER EGGS WARM.





SUMMER WORD SEARCH

FIND WORDS ASSOCIATE WITH SUMMER. MAY BE IN ANY DIRECTION AND OVERLAP.



D	N	G	X	S	P	R	K	D	N	X	D	A	A	T
D	Q	A	G	I	V	O	F	T	N	A	D	V	M	T
C	S	P	C	S	P	U	U	H	W	L	V	C	S	U
K	W	N	R	Z	S	T	Y	W	F	E	L	U	M	T
P	I	K	N	H	K	H	Z	W	M	R	G	P	X	S
C	M	L	O	X	Z	M	O	S	B	U	K	A	S	W
C	S	H	L	W	C	L	K	T	A	P	N	D	Z	I
A	U	J	E	N	M	R	N	H	O	A	W	C	T	M
M	I	U	M	E	O	H	C	O	C	W	T	P	A	F
P	T	L	R	W	J	I	L	E	V	A	R	T	D	K
C	Y	Y	E	V	B	U	T	S	A	M	V	M	J	D
P	C	R	T	V	J	E	N	A	M	Q	P	O	I	G
G	I	Z	A	T	Y	W	A	E	C	G	F	C	Q	R
F	B	U	W	Y	L	M	Z	C	N	A	I	O	Y	N
K	R	P	P	Q	V	O	J	B	H	C	V	Y	O	X

SEASOONEDTIMES.COM

AUGUST

HOT

POOL

TRAVEL

BEACH

JULY

RELAX

VACATION

CAMP

JUNE

SWIM

WATERMELON

FIREWORKS

PICNIC

SWIMSUIT



Summer

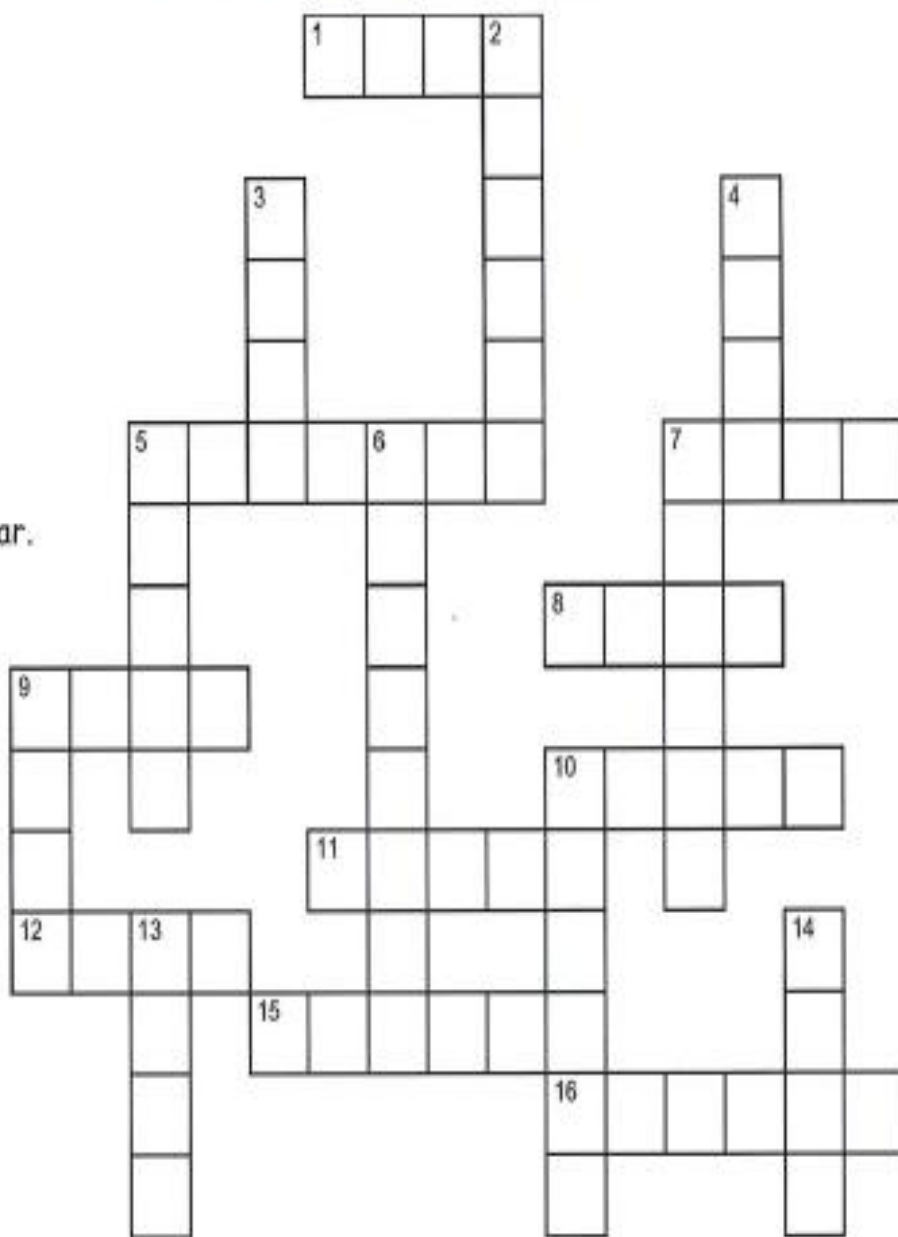


Across

1. Grains on the beach.
5. Living in a tent.
7. It warms you up.
8. Two wheeled transportation.
9. Comes with a shovel.
10. Full of daylight.
11. A sandy shore.
12. Area of inland water.
15. Warmest 3 months of the year.
16. Top for warm weather.

Down

2. Plunging into the water.
3. Move through the water.
4. Summer hazard.
5. House in the woods.
6. Frozen treat.
7. Trail walking.
9. A place to swim
10. Pants for hot weather.
13. Toy for a windy day.
14. Mildly hot.





RSVP PAMPERED CHEF FUNDRAISER

You may order anytime
June 7th-17th

pamperedchef.com/party/rsvp2026



All orders will be shipped directly to you.

Shipping is 7.95. Orders 150.00 +
earn free shipping!

Please email
lremley.pamperedchef@yahoo.com
if you have questions or for help
ordering.

pampered|chef

*Day Trip: A Neil Diamond Tribute!
The Beef House on Thursday August 27, 2026
Cost = \$149 | Tickets are nonrefundable*



2026 Fundraiser Trips

Indiana Fever WNBA Basketball!

July 15-16 in Indianapolis to see Fever vs Golden State Valkyries at Gainbridge Fieldhouse.

Cost = \$525 (based on dbl occ) |

includes transportation, lodging, 2 meals, souvenir ballcap, plus giveaways on the bus.





AmeriCorps Seniors

R.S.V.P.

Anne King 574-223-3716

rsvpanne84@yahoo.com

June 2026



Welcome New RSVP Members:

JoAnn Warner

Jennifer Golba



If you are age 55+ and would like to find out how you can volunteer in your community, contact RSVP Director Anne King today at 574-223-3716

Day Trip: Four Old Broads on The High Seas

The Beef House on

Saturday September 26, 2026

Cost = \$149

Tickets are nonrefundable

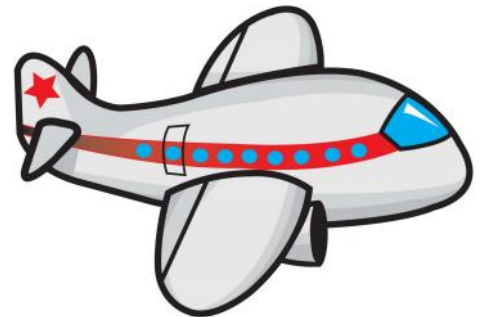


European Riverboat Cruise

= Sept 10-20, 2026

Limited Seats

= Call for pricing



Dolly's Jingle Jangle Christmas ~

Pigeon Forge, Tennessee

Nov 30 - Dec 3, 2026

Cost \$1099/person

Washington DC = October 1-5, 2026 Cost \$995/person



Just added: Day Trip to The Beef House

Saturday Oct 31, 2026 to see

Reunion at Hippie High

- A murder mystery show! Cost TBD |



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



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