# Hello, October. Surprise me.



#### Halloween Across He swallowed the ca-10 nary. Playground for ghosts. 13 What a spider spins. Frankenstein has one. When ghosts come out to play. 18 Scare. 11. What the pot might 20 call the kettle. 12. October 31st. 14. \_\_\_\_ or treat. 15. Witch transportation. 17. Frightening. 18. The Count. 20. A skeleton is just a bunch of these.

- 22. Disguise.
- 24. Lives in the belfry.
- Incey wincey is one of these.
- 26. Main ingredient in a popular pie.
- 27. \_\_\_\_ stories.

#### Down

- 1. Where a vampire sleeps.
- Evil or mischievous creature.
- 3. He hates garlic.
- 4. Samantha for example.
- house.

- 9. Whoo? Whoo?
- 10. Mr. O'Lantern.
- Comes out on full moon nights.
- Might be full, half, or new.
- 17. A boney sort of fellow.
- Fire burn, and \_\_\_\_\_ bubble.
- 21. When something makes our skin crawl, it's this.
- Found in Egypt.











Your contribution is very important!

All donations made to the COA are tax deductible.

PLEASE ACCEPT MY DONATION OF:

□ <b>\$300</b>	□ <b>\$200</b>	□ <b>\$100</b>	□ <b>\$50</b>	□ <b>\$25</b>	□ Other
	Namo.				

Address:\_\_\_\_\_ City:\_\_\_\_\_ State:\_\_\_\_Zip:

Home Ph:\_\_\_\_\_ Cell Ph:\_\_\_\_\_ Email (optional):\_\_\_\_\_

Please attribute my gift to:  $\square$  Senior Activities  $\square$  Newsletter  $\square$  Gen-

eral Fund // Memorial/Honorarium

## **AREA 5 MENU**

Please call 2 day ahead for this service.



(574)-223-8170

## October 2023



Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday		
1	2 Book Club 10am	3	4	5	6	7		
8	9 Make it & Taste it with Mona 10am	10	11	12	13	14		
15	16 Book Club 10am	17 BAKERY BINGO 9:30AM	18	19 Crafting with Kathy 9:30	20	21		
22	23	24 MOVIE 12:15	25	26	27	28		
29	30 TRICK OR TREAT BINGO 9:30	31 HAPPY HALLOWEEN	1 HELLO November	2	3	4		
5 LOOKING FOR SOMETHING TO DO	6	Notes  Join an Exercise Class every Monday, Wednesday, Friday starting at 9:30am  Join BINGO every Monday, Wednesday, Friday starting at 9:30am  try your hand at Bridge every Thursday at 12:00pm						

#### **KEWANNA-UNION TOWNSHIP PUBLIC LIBRARY**

Learn the elements and history of **Storytelling** as you explore a personal story using a variety of creative tools to



**THURSDAYS FROM 10:30-12:00** 

OCTOBER 5 - NOVEMBER 9

REGISTER AT THE LIBRARY OR CALL 574-653-2011

An Indiana Lifelong Arts
Program for Older Adults
Sponsored by





Facilitated by local artist
Jennifer Weinert



# Join a cooking class Make it & Taste it with Mona Quick and easy tasty meal/snacks







We are at that time of year again, when the weather can change at any time. Please listen to <u>92.1 WROT</u> for any delays or cancelations with <u>Fulton County Community Resource Center, Council on Aging or Fulton County Transpo.</u>
Be careful out there.

### Celebrating our Vietnam Veterans

















T.O.P.S.

(Taking Off Pounds Sensibly)

T.O.P.S. has a new meeting location. The organization now meets each Tuesday at the Fulton County Community Resource Center & Council on Aging, 625 Pontiac St., Rochester.

Weigh in begins at 3:30, with the meeting and program following. Join us and see how T.O.P.S. (a nonprofit organization) can help you!



### **Butternut Squash Soup with Apple Grilled Cheese Sandwiches**

Layering apple slices into grilled cheese sandwiches adds a little crunch to a favorite soup dipper. And creamy butternut squash soup with ginger, cumin and turmeric is a nice change of pace from grilled cheese's usual tomato soup partner. If you have a sensitive palate, you can cut back on the spices. Be sure to use seasonal squash for the best squash flavor. Serve the duo for a comforting and easy weeknight dinner for the family. The soup keeps well in the fridge, so save leftovers for funch or dinner later in the week.

By Breana Lai Killeen, M.P.H., RD Updated on November 2, 2022

Reviewed by Dietitian Emily Lachtrupp, M.S., RD

Prep Time: 30 mins

Additional Time: 15 mins

Total Time: 45 mins

**Nutrition Profile:** 

Bone Health Egg Free Healthy Aging Healthy Immunity Healthy Pregnancy High Calcium High Fiber Low Added Sugars Low-Calorie Nut-Free Scy-Free Vegetarian

#### Ingredients

2 tablespoons grapeseed oil or coconut oil, divided (Olive oil work too)

1 cup chopped onion

2 tablespoons minced fresh ginger

1 teaspoon ground cumin

1 teaspoon ground turmeric

% teaspoon cayenne pepper, plus more for garnish (Optional)

5 cups cubed (1-inch) peeled butternut squash

1(15 ounce) can light coconut milk, divided (I use evaporated milk)

2 cups low-sodium no-chicken broth or chicken broth

1 small apple, thinly sliced, divided

% teaspoon salt

1 tablespoon lime juice

4 slices whole-wheat country bread

1 cup shredded smoked Gouda or Cheddar cheese

Ground pepper for garnish

#### **Directions**

. . . . .

Heat I tablespoon oil in a large saucepan over medium heat. Add onion and ginger; cock, stirring, until starting to soften, about 3 minutes. Add cumin, turmeric and cayenne; cock, stirring, for 30 seconds. Add squash, coconut milk (reserve 4 tablespoons for garnish, if desired), broth, half the apple slices and salt. Bring to a boil. Reduce the heat to maintain a simmer and cook, stirring occasionally, until the squash is tender, about 20 minutes. Stir in lime juice. Remove from heat.

#### Step 2

Puree the soup in the pan using an immersion blender or in batches in a blender. (Use caution when blending hot liquids.)

#### Step 3

Divide 1/2 cup cheese between 2 slices of bread. Top with the remaining apple slices, cheese and bread. Heat the remaining 1 tablespoon oil in a large nonstick skillet over medium heat. Add the sandwiches and cook until lightly browned on both sides and the cheese is melted, about 2 minutes per side. Cut in half. Garnish the soup with the reserved coconut milk, more cayenne and ground pepper, if desired.

#### Sweet Potato & Black Bean Chili

Make a double batch of this quick vegetarian chili, full of black beans and sweet potatoes, and eat it for lunch the next day or freeze the extras for another night.

By EatingWell Test Kitchen Updated on July 27, 2023

Reviewed by Dietitian Breana Lai Killeen, M.P.H., RD

Active Time: 25 mins Additional Time: 15 mins

Total Time: 40 mins

Yield: 4 servings, about 2 cups each

Nutrition Profile:

Dairy-Free Gluten-Free Nut-Free Soy-Free Vegan Vegetarian

#### Ingredients

1 tablespoon plus 2 teaspoons extra-virgin olive oil

1 medium-large sweet potato, peeled and diced

1 large onion, diced

4 cloves garlic, minced (I use 1-2 cloves)

2 tablespoons chili powder

4 teaspoons ground cumin

1/2 teaspoon ground chipotle chile (You can also use regular chili powder)

¼ teaspoon salt

2 ½ cups water

2 15-ounce cans black beans, rinsed

114-ounce can diced tomatoes

4 teaspoons lime juice

½ cup chopped fresh cilantro ( I prefer basil)

#### Directions

#### Step 1

Heat oil in a Dutch oven over medium-high heat. Add sweet potato and onion and cook, stirring often, until the onion is beginning to soften, about 4 minutes. Add garlic, chili powder, cumin, chipotle and salt and cook, stirring constantly, for 30 seconds. Add water and bring to a simmer. Cover, reduce heat to maintain a gentle simmer and cook until the sweet potato is tender, 10 to 12 minutes.

#### Step 2

Add beans, tomatoes and lime juice; increase heat to high and return to a simmer, stirring often. Reduce heat and simmer until slightly reduced, about 5 minutes. Remove from heat and stir in cilantro.





The Crafting Room is in-need of a few things. If you have these items laying around and would like to donate them contact us (574)-223-6953
Pine Cones, Walnut Shells, Acorns.











#### **Other Trip Opportunities:**

Branson, MO = Dec 4-7, 2023 = Waitlist Only
Iceland = March 6-12, 2024
Canadian Rockies is Back! = Aug 4-11, 2024
Christmas Market Cruise — Danube River = Dec 7-15, 2024



<u>Day trip</u> = Beef House, Covington IN = Cost = \$120 to see a performance of The Hallelujah Girls on <u>Sat Oct 28, 2023</u>. Cost includes transportation, meal, and show ticket. Only a few seats left!



New RSVP Members
Sharon Van Sickel
Scott Zeyen
Terry Screeton
Dona Lowe
Judy Hazelwood



Have you been thinking about volunteering? Would you like to give back to your community? It's not scary! If you are age 55 or better, stop in to see Anne King at the RSVP office in the Community Center. You can volunteer as much or as little as you have time for – we're flexible! Come and learn a new skill, or utilize talents you already have, and make new friends in the process. You'll be glad you did!





R.S.V.P.

Anne King 574-223-3716 rsvpanne84@yahoo.com



10/01 finda Hudkins 10/01 Janet Summers 10/04 Nancy Garrett 10/06 Mary Barnett 10/06 Donna Smith 10/08 Vicki Hines 10/08 Cozetta Piper 10/09 Shirley Calvert 10/10 Ruth Lowe 10/12 Carolyn Griffey 10/14 Kathy Isbell 10/16 Jo Bowers 10/17 Judy Hazelwood 10/18 Charlotte Miller 10/20 Bharon Mills 10/20 fois Williams 10/21 Daniel Hill 10/23 Cheryl Downs 10/26 Janice Houlihan 10/28 Therese German

## Become a Volunteer







Day Trip: Friday November 17, 2023

Join us for a day in Shipshewana. We'll have a light lunch, followed by stops to learn about an Amish school, buggy shop, Silver Star leather, Crystal Valley Wood Working. Leo's Rug weaving, saddles & harnesses, and more! We'll finish with a full Amish dinner. Cost = \$149 includes all transportation and meals. Call Anne to sign up.







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

## TON



MOBILE FOOD PANTRY
TUESDAY, OCTOBER 10, 1:00PM
MILL CREEK CHURCH
1336 ST RD 25 N
ROCHESTER



#### **RATES:**

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

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

\*Important Numbers\*