THE GOLDEN CHRONICLE

November 2025

www.fultoncountycoa.com

United Ministries

CHRISTMAS BASKETS

Applications

Community Resource Center

Nov. 8, 15, 22 9:30am - 12:00pm

Grace Church Free Meal

Nov. 5, 12, 19, 26 5:00pm - 6:00pm

Delivery Day December 20th

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

November 2025

MON	TUE	WED	THU	FRI	SAT	SUN
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	1 Saturday	2 Sunday Time Change
3 Bingo 9:30 Exercise class 9:30 Euchre 9:30	4 Open Crafting 8AM T.O.P.S. 3:30	5 Bingo 9:30 Exercise class 9:30 Mahjong 1:00	6 Open Crafting 8am Bridge 12:30	7 Open Crafting 8am Bingo 9:30 Exercise class 9:30	8	9
10 Bingo 9:30 Exercise class 9:30 Euchre 9:30	11 Veteran's Day Open Crafting 8AM T.O.P.S. 3:30	12 Bingo 9:30 Exercise class 9:30 Mahjong 1:00	13 Open Crafting am Bridge 12:30	14 Open Crafting 8am Bingo 9:30 Exercise class 9:30	15	16
17 Bingo 9:30 Exercise class 9:30 Euchre 9:30	18 Open Crafting 8AM T.O.P.S. 3:30	19 Bingo 9:30 Exercise class 9:30 Birthday cupcakes Mahjong 1:00	20 Crafting with Kathy 9:30 Bridge 12:30	21 Open Crafting 8am Bingo 9:30 Exercise class 9:30	22	23
24 Bingo 9:30 Exercise class 9:30 Euchre 9:30	25 Open Crafting 8AM T.O.P.S. 3:30	26 Harvest Moon Bingo 9:30	27 Thanksgiving CLOSED	28 CLOSED	29	30 Count Down to Christmas

November 2025

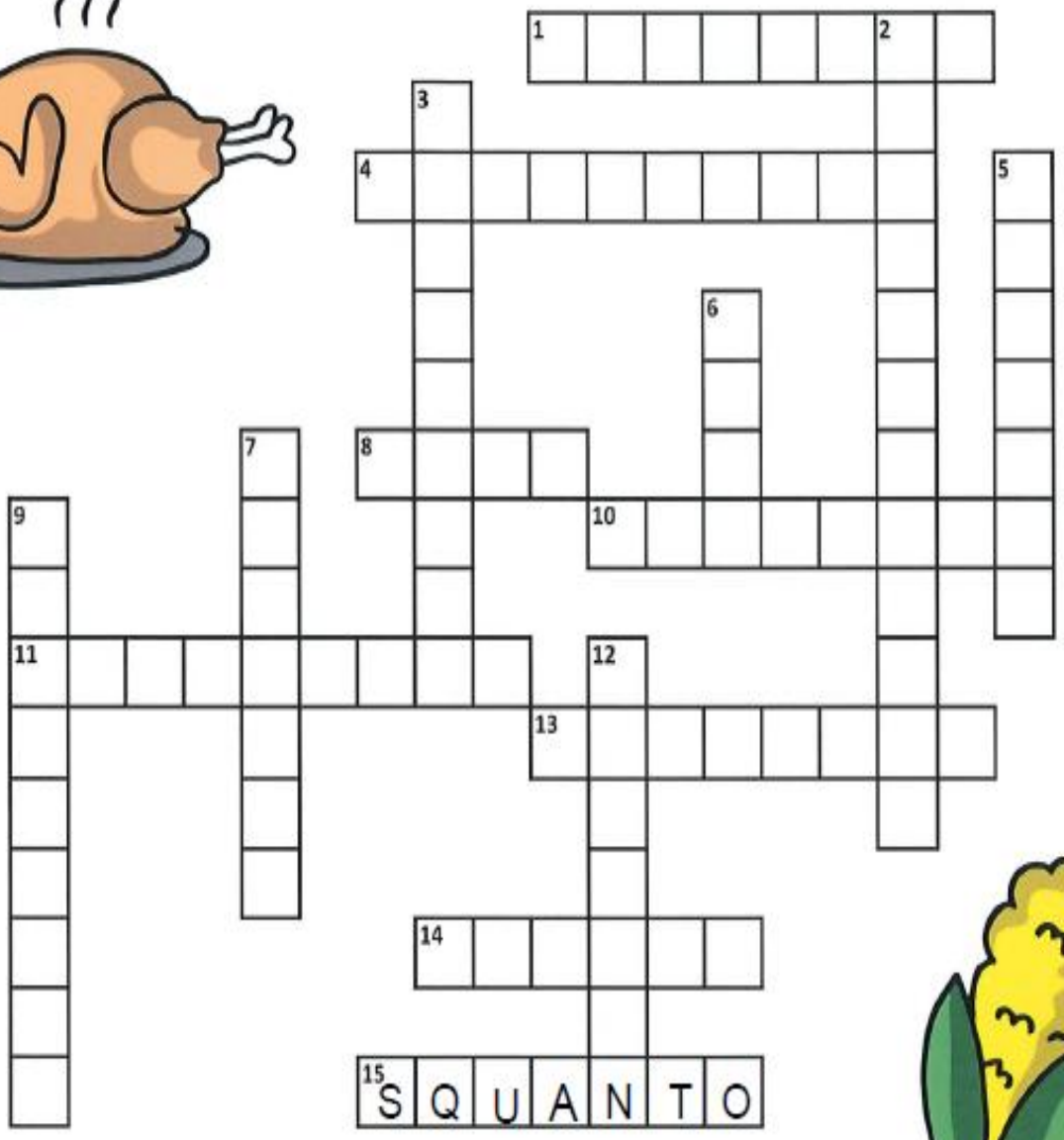
AREA FIVE AGENCY SENIOR MENU

Monday	Tuesday	Wednesday	Thursday	Friday
Did you know? ..... November's name comes from the Latin word "novem," meaning nine, as it was the ninth month in the Roman calendar.				
3 Smoked Sausage Sauerkraut Mashed Potatoes Apples Bun Milk	4 Breaded Chicken Patty Tomato Basil Soup Hominy Fruit Cobbler Bun/Crackers Milk	5 County Fried Steak Garlic Mashed Potatoes Seasoned Green Beans Mixed Fruit Bread Milk	6 Baked Ziti w/ Italian Sausage Peas Peach Cup Garlic Bread Milk	7 Chili w/Beans Baby Bakers Broccoli Lemon Pudding Crackers Milk
10 Chicken Strips Buttery Garlic Corn Peaches Dump Cake Roll Milk	11 Breaded Tenderloin Coleslaw Pears Ice Cream Cup Bun	12 Broccoli Cheddar Chicken Rice Pilaf Buttered Carrots Tropical Fruit Cup Bread Milk	13 Sausage & Egg Sandwich Diced Potatoes Pears & Blueberries Oatmeal Cream Pie Croissant Milk	14 Cheeseburger Baby Bakers Creamed Corn Fruit Crisp Bun Milk
17 Spaghetti with Meat Sauce Italian Vegetables Tropical Fruit Warm Spiced Apples Garlic Bread Milk	18 Pork Chops in Gravy Sweet Potatoes Brussel Sprouts Fruit Cobbler Bread Milk	19 Shredded BBQ Chicken Macaroni & Cheese California Blend Vegetables Applesauce Bun Milk	20 THANKSGIVING DINNER	21 Potato Crusted Fish Scalloped Potatoes Toss Salad Pudding Tartar Sauce Bread Milk
24 Chicken Pot Pie Broccoli Warm Spiced Peaches Brownie Milk	25 Meatloaf with Gravy Mashed Potatoes Carrots Mixed Fruit Cup Bread Milk	26 Sausage Gravy Scrambled Eggs Tater Tots Grapes Biscuit Milk	27 	28 AGENCY CLOSED


item number size

THANKSGIVING

Crossword



ACROSS

1. First village established by the Pilgrims
4. Symbol of abundance and nourishment
8. An essential grain in the New World diet
10. Literally, travelers going to a holy place
11. The Pilgrims' boat
13. 16th and 17th century English Protestants
14. The traditional holiday bird
15. American Indian who taught the Pilgrims many things

DOWN

2. 4th Thursday of November
3. A traditional American Indian dwelling
5. Gathering of crops
6. Season for harvesting
7. Country the Pilgrims left behind
9. Indigenous people who were present at the first Thanksgiving
12. Bright orange squash used to make pie

Sweet Potato-Cranberry Doughnuts

Total Time Prep: 25 Min. + Rising Cook: 5 Min./Batch

Yield 2 Dozen

★★★★★

Test Kitchen Approved

I grew up near Idaho, which is famous for spudnuts, a doughnut made from mashed potatoes. I reworked a recipe using sweet potatoes and cranberries to come up with this variation. I like to serve them for dessert. —Joni Hilton, Rocklin, California

Ingredients

- 1/4 cup sugar
- 1-1/2 teaspoons active dry yeast
- 1 teaspoon ground cinnamon
- 1/2 teaspoon salt
- 4 to 4-1/2 cups all-purpose flour
- 1 cup 2% milk
- 1/4 cup shortening
- 2 tablespoons water

- 2 large eggs, room temperature
- 1/2 cup mashed sweet potatoes
- 1/2 cup finely chopped dried cranberries
- Oil for deep-fat frying
- 1 cup confectioners' sugar
- 2 to 3 tablespoons apple cider or juice

Directions

1. In a large bowl, combine the sugar, yeast, cinnamon, salt and 1-1/2 cups flour. In a small saucepan, heat the milk, shortening and water to 120°-130°; add to dry ingredients. Beat on medium speed for 2 minutes. Add the eggs, mashed potatoes and cranberries; beat 2 minutes longer. Stir in enough remaining flour to form a firm dough.
2. Do not knead. Place in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, about 1 hour.
3. Punch dough down. Turn onto a lightly floured surface; roll out to 1/2-in. thickness. Cut with a floured 2-1/2-in. doughnut cutter; reroll scraps. Place 1 in. apart on greased baking sheets. Cover and let rise until doubled, about 30 minutes.
4. In an electric skillet or deep fryer, heat oil to 375°. Fry doughnuts, a few at a time, until golden brown on both sides. Drain on paper towels. Combine confectioners' sugar and apple cider; dip warm doughnuts in glaze.

Cabbage Rolls

Total Time Prep: 25 Min. Bake: 1-1/2 Hours

Yield 6 Servings

★★★★½ Contest Winner

Test Kitchen Approved

Call them old-fashioned, but these stuffed cabbage rolls are just as cozy and comforting as they've always been. Once you've got the hang of the rolling technique you can stuff them with just about anything.

Ingredients

- 1 medium head cabbage (3 pounds)
- 1/2 pound uncooked ground beef
- 1/2 pound uncooked ground pork
- 1 can (15 ounces) tomato sauce, divided
- 1 small onion, chopped
- 1/2 cup uncooked long grain rice
- 1 tablespoon dried parsley flakes
- 1/2 teaspoon salt
- 1/2 teaspoon snipped fresh dill or dill weed
- 1/8 teaspoon cayenne pepper
- 1 can (14-1/2 ounces) diced tomatoes, undrained
- 1/2 teaspoon sugar

Directions

1. Cook cabbage in boiling water just until outer leaves pull away easily from head. Set aside 12 large leaves for rolls. In a small bowl, combine the beef, pork, 1/2 cup tomato sauce, onion, rice, parsley, salt, dill and cayenne; mix well.
2. Cut out the thick vein from the bottom of each leaf, making a V-shaped cut. Place about 1/4 cup meat mixture on a cabbage leaf; overlap cut ends of leaf. Fold in sides. Beginning from the cut end, roll up. Repeat.
3. Slice the remaining cabbage; place in a Dutch oven. Arrange the cabbage rolls seam side down over sliced cabbage. Combine the tomatoes, sugar and remaining tomato sauce; pour over the rolls. Cover and bake at 350° until cabbage rolls are tender, about 1-1/2 hours.

Turkey Enchiladas Verdes

Total Time Prep: 45 Min. Bake: 30 Min.

Yield 16 Servings

★★★★½

Test Kitchen Approved

Planning a fiesta night? These authentic-tasting enchiladas in spicy green sauce will please the whole family and you'll be thankful for turkey leftovers. —Karyn Power, Arlington, Texas

Ingredients

- 32 corn tortillas (6 inches)
- 1/3 cup plus 1 tablespoon canola oil, divided
- 1 medium onion, chopped
- 3 cups cubed cooked turkey
- 1 can (14-1/2 ounces) Mexican diced tomatoes, undrained
- 1 tablespoon chopped pickled jalapeno slices
- 1 envelope taco seasoning
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano

- 1/2 teaspoon dried basil
- 3 cans (10 ounces each) green enchilada sauce
- 1 can (10-3/4 ounces) condensed cream of chicken soup, undiluted
- 3 cups shredded Monterey Jack cheese, divided
- Optional: Sour cream, chopped tomato, chopped cilantro and additional pickled jalapeno slices

Directions

1. In a large skillet, fry tortillas in batches, using 1/3 cup oil, for 5 seconds on each side or until golden. Drain on paper towels.
2. In the same skillet, saute onion in remaining oil until tender. Stir in the turkey, tomatoes, jalapenos, taco seasoning, cumin, oregano and basil; heat through.
3. Combine enchilada sauce and soup. Spread 1/2 cup mixture into each of two 13x9-in. baking dishes. Place 2 tablespoons turkey mixture down the center of each tortilla; top with 1 tablespoon cheese. Roll up and place seam side down in prepared dishes. Pour remaining sauce over the top.
4. Cover and bake at 350° for 25-30 minutes or until heated through. Uncover; sprinkle with remaining cheese. Bake 5 minutes longer or until cheese is melted. Garnish with toppings as desired.

THANKSGIVING WORDSEARCH

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WORD LIST

ABUNDANCE
APPRECIATION
AUTUMN
BLESSINGS
BONFIRE
CELEBRATE
FALL
FAMILY
FEAST
FIREPLACE
FRIENDS
GATHERING
GENEROSITY
GRACE
GRATITUDE
HAPPINESS
HARVEST
HOLIDAY
LEAVES
MEMORIES
NOVEMBER
PARADE
PEACE
PILGRIMS
REFLECTION
SHARING
THANKSGIVING
TOGETHERNESS
TRADITION
TURKEY

Homemade

Name: _____ Date: _____

Veterans Day

Word Scramble

On November 11th of each year, Americans honor their citizens who have served in the armed forces. Can you unscramble the Veterans Day vocabulary words? Watch out! One of them is made up of two words.

ADEML	_____	OPTIART	_____
CEEVIRS	_____	AYODLHI	_____
EERANVT	_____	SHATKN	_____
RTEITUB	_____	IACFRERO	_____
AGOUECR	_____	STYHIOR	_____
OREH	_____	IEMANR	_____
PADRAE	_____	RAVBE	_____
OOHRN	_____	ACEEP	_____
RPEID	_____	VYAN	_____
MILMEARO	_____	SELORIDS	_____
RMLYIITA	_____	MERVONEB	_____
YTUD	_____	TCOMBA	_____

FULTON COUNTY WELLNESS CENTER
20 FC 00
COUNCIL ON AGING

www.fultoncountywellness.com
574-223-3657

Come in and see what's new at

Fulton County Wellness Center

New programs and events happening.

Talk with our fun and friendly staff

who will treat you family


Nt
Tonight


POLICE

Wishing you a safe and Happy Thanksgiving from RSVP of Fulton County!!!

Thank you to all of the RSVP Volunteers who have given the time, talents, and hearts to make our community a wonderful place to live!

Thank you for your service ~ to all of our RSVP Volunteers who are Veterans! Happy Veteran's Day ~ November 11, 2025

Don Abbott Virgil Biddinger
Don Christenson Wallace Dove
Dan Faris Richrd Fletcher
John Gough Paul Henderson
Harry Howell Kris Martin
Tom Mutchler David Mygrant
Richard Van Duyne Bill Willard

If you are a current RSVP volunteer, please make sure you have turned in your volunteer hours for 2025 to Anne King. If you have any questions about this, please contact Anne. Volunteers who have not volunteered and/or not turned in hours in the last 18 months may be placed on the inactive status list until such time that they can volunteer again. If/when you begin to volunteer again, you will be moved back to active status.

11/01 Jay Wilson
11/04 John Stewart
1105 Gayle Rodriguez
11/08 Linda Alley
11/08 Lois White
11/09 Joan Bowen
11/11 Mark Blackman
11/11 Pat Henderson
11/12 David Smook
11/14 Willa Pankey
11/15 Frankie Swango
11/16 Bonnie Overland
11/17 Martin Houlihan
11/19 Katie McCarter
11/22 Virgil Biddinger
11/23 David Morris
11/24 Lottie Smoker
11/26 Sharon Allport

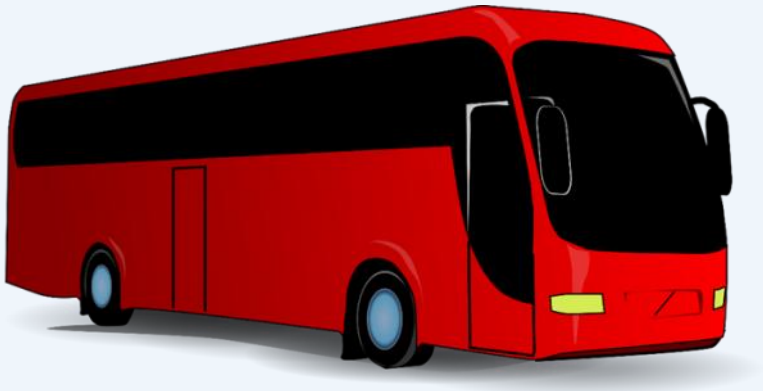
AmeriCorps Seniors

R.S.V.P.

Anne King 574-223-3716

rsvpanne84@yahoo.com

Wishing you a safe and Happy Thanksgiving from RSVP of Fulton County!!!
Thank you to all of the RSVP Volunteers who have given their time, talents, and hearts to make our community a wonderful place to live!



2025 Fundraiser Trips

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. Limited cabins available!

We are currently planning some exciting trips for 2026 ~ watch this newsletter for updates and join us for all the fun!

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

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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