May is Older



Zoom local - (301) 715-8592 Meeting ID - 816 7131 7461

American's Month

Senior Center Zoom Calendar

Monday	Tuesday	Wednesday	Thursday	Friday
Celebrating older americans month			10:00-11:00 Group Coffee-n-Chat 11:00- 12:00 DIY-Activity Packets 12:00 - 1:00 - Lunch 1:00 - 2:00 Self-Care w/ OT Intern 2:00-3:00 Spades Tournament Snacks	TRIP Walmart
5 10:00-11:00 Social Circle 11 – 12:00 Nutrition Ed w/ Ms. Minor 11:00 – 12:00 Yoga Monday – w/ Ms. Maria 12:00 – 1:00 – Lunch 1:00 – 2:00 SNAP-ED w/DOH 2:00-4:00 Spades Tournament	6 10:00 – 11:00 Group Coffee n- Chat 11:00-12:00 Get Over It -workshop w/Markesha -Iylana Vanzant 12:00 – 1:00- Lunch 1:00-2:00- B	10:00-11:00 Senior Center Meeting (Lucky Seat for Prize) 11:00-12:00 Strength Training – w/ Ms. Maria 12:00 – 1:00 – Lunch 1:00 – 2:00 Bead Making w/ Markesha	TRIP TO (Karin House) Mother's Day Brunch & Bingo	9 10:00-11:00 Group Coffee-n-Chat 11:00- 12:00 Meditation Coloring 12:00 - 1:00 - Lunch 1:00 - 2:00 DIY-Activity Packets 2:00-3:00 Spades Tournament Snacks

10:00-2:00

PASSPORT TO INDIA w/Monica

12:00 - 1:00 - Lunch



10:00-11:00

12

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Group Morning Meditation

11:00 - 12:00

Get Over It- Workshop w/Markesha- By Iylana Vanzant

12:00 - 1:00 - Lunch 1:00-2:00-

Emergency **Preparedness Session** w/ Homeland Security

13 10:00-12:00

Group Coffee-n-Chat

11:00-12:00

Strength Training – w/ Ms. Maria

12:00 - 1:00 - Lunch

1:00-2:00

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Spring Butterfly Magnet Painting



10:00-11:00

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Morning Motivational Chat

11:00-12:00

Social Circle

12:00 - 1:00 - Lunch

1:00-2:00

DIY-Activity Packets

2:00-4:00

Co-Current Programming (Participant'

3:00-4:00

Divine Mind Therapeutic Group w/ Stephanie

Food Delivery (Kuehner House)

15

22



10:00-11:00

Social Hour

Breaking News

11:00-12:00

Strength Training – w/ Ms. Maria

12:00 - 1:00-

Lunch

1:00-2:00

Cognitive Activities

2:00-4:00

Spades Tournament

10:00-11:00

Current News & Events

11:00-12:00

Get Over It Workshop w/Markesha- By Iylana Vanzant

12:00 - 1:00-1:00-2:00-

DC Central Kitchen **Food Presentation** and Services

Senior Fest Block Party

(Transportation by DACL)



10:00-11:00

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Morning Motivational Chat (Positive Affirmations)

11:00-12:00

Book Club Discussion

12:00 - 1:00 - Lunch

1:00-2:00

Ward 8 Special Election Voter Outreach

2:00-4:00

Healthy Cooking w/ Markesha





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(Senior Center Closed)

TRIP Bible Museum

3:00-4:00Divine Mind Therapeutic Workshop w/ Stephanie

10:00-11:00 Social Circle (What's New) (Lucky Seat for Prize) 11:00–12:00

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 $\begin{array}{c} \textbf{Strength Training} - w/\ Ms. \\ \textbf{Maria} \end{array}$

12:00 – 1:00 – Lunch 1:00 – 2:00

Dementia Workshop w/ DACL Session 2 TRIP
Celebrating
Older
America's
Month w/East
of River

29

3:00-4:00

28

Divine Mind Therapeutic Workshop w/ Stephanie

10:00-11:00 Social Circle 11:00- 12:00 Arts-n-Crafts w/ Markesha 12:00 - 1:00 - Lunch 1:00 - 2:00 Pre-Drawn Canvas Painting w/ Markesha (Birthday Celebration)



Barbara Ann Moses 5/16 Anthony Curtis Eddie Paige 5/21

RECIPE

One-pot lemon-broccoli Pasta with Parmesan



INGREDIENTS

• 2 tablespoons extra-virgin olive oil

- 1 medium shallot, minced
- 2 cloves garlic, minced
- 8 ounces whole-wheat rotini or farfalle pasta
- 1% cups water
- 1½ cups low-sodium vegetable broth or chicken broth
- 1 tablespoon lemon zest
- ½ teaspoon salt
- ½ teaspoon ground pepper
- 1 (10-ounce) package of frozen broccoli florets, thawed and coarsely chopped
- 1/3 cup grated Parmesan cheese
- · 4 teaspoons lemon juice, or more to taste

Directions

Heat oil in a large saucepan over medium heat. Add shallot and cook, stirring, until starting to soften, about 2 minutes. Add garlic and cook, stirring, until fragrant, about 30 seconds. Add pasta, water, broth, lemon zest, salt and pepper. Cover and bring to a boil. Uncover, reduce heat to medium-high and cook, stirring frequently, for 10 minutes. Add broccoli and cook, stirring, until heated through, 2 to 3 minutes.
 Remove from heat and stir in Parmesan and lemon juice.

Sources:

New FDMB: Historic Anacostia Walking Tour with Historian John Muller (youtube.com)

Bing Videos