STATE OF THE STATE

December is Seasonal

Affective Disorder Awareness





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

Month

Senior Center Zoom Calendar

2001111001115		TATOTICIT	Semoi Center Zoom Carendar	
Monday	Tuesday	Wednesday	Thursday	Friday
2 10:00-11:00 Senior Center Meeting 11:00-12:00 Nutrition Education w/ Ms. Minor 11:30 – 12:00 Yoga Monday – w/ Ms. Maria (in-person) 12:00 – 1:00 – Lunch 1:00 – 2:00 Snap Education	10:00-11:00 Group Coffee-n-Chat 11:00-12:00 Forgiveness workshop w/Markesha-Iylana Vanzant 12:00 – 1:00-Lunch 1:00-2:00 Arts-n-Crafts w/Chantaya	4 10:00-11:00 Morning Motivational Chat 11:00- 12:00 Exercise w/Maria 12:00 - 1:00 - Lunch 1:00-2:00- B	10:00-11:00 Group Coffee-n-Chat 11:00-12:00 Co-Current Programming Participants Choice 12:00-1:00-Lunch 1:00-2:00 Poetry w/ Mr./ Brown	Trip: Burlington Shopping Center
9` 10:00-11:00 Group Coffee-n-Chat 11:00-12:00 Yoga Monday – w/ Ms. Maria (in-person) 12:00 – 1:00 – Lunch 1:00 – 2:00 DIY-Snow Globes w/Markesha	10:00-11:00 Activity Corner w/Markesha 11:00-12:00 Forgiveness workshop w/Markesha-Iylana Vanzant 12:00 – 1:00 – Lunch 1:00-2:00 DIY- Wooden Christmas Ornaments	Trip: Mayor's Annual Senior Holiday Celebration 10:00 am – 2:00 pm, at the DC Armory,	10:00-11:00 Group Coffee-n-Chat (Mindfulness Activity) 11:00- 12:00 Holiday Jeopardy w/Markesha 12:00 - 1:00 - Lunch 1:00-2:00 Family First Life Presentation	Trip: Amish Market



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10:00-11:00

Group Coffee-n-Chat

11:00-12pm:

Yoga Monday – w/ Ms. Maria

12:00 – 1:00 – Lunch

1:00-2:00

Christmas Candy Toy Project w/ Ms. Buford



10:00-11:00

Group Coffee-n-Chat

11:00-12:00

Forgiveness workshop w/Markesha-Iylana Vanzant

12:00 - 1:00 - Lunch

1:00 - 2:00

Domestic Violence Presentation w/ House of Ruth



10:00-11:00

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Morning Motivational Chat

18

11:00-12:00

Exercise w/Maria

12:00 – 1:00 – Lunch 1:00-2:00-

Therapeutic Flower w/ Kaifa (Plants-Bloom Reimagined)



Trip:

Senior Services Holiday Party! 10-2pm

(Transportation will be provided by the Senior Center) Virtual Trivia for prizes!

No in-person activity on this day.

Food Delivery (Kuehner House)



10:00-11:00

Group Coffee-n-Chat

11:00-12:00:

Yoga Monday – w/ Ms. Maria (in-person)

12:00 - 1:00 - Lunch

1:00-2:00

Christmas Bingo w/ CC

Holiday Jeopardy w/Markesha

Ugly Sweater Contest



10:00-11:00am

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Group Social Circle

11:00-12:00pm:

Forgiveness workshop w/Markesha-Iylana Vanzant

12:00 – 1:00 – Lunch

1:00-2:00

DIY-

Christmas Foam Wreaths



Merry

Christmas
Senior Center

Closed



10:00-11:00am

25

Coffee-n-Chat (Group) 11:00- 12:00

(Activity Corner)

12:00 - 1:00 - Lunch

1:00-2:00

Snow Globes w/Markesha



26

19

10:00-11:00am Movie Matinee

12:00 - 1:00-

1:00 - 2:00 Lunch

"Continue Movie Matinee"



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10:00-11:00

Group Coffee-n-Chat

11:00-12:00:

Yoga Monday – w/ Ms. Maria (in-person)

12:00 – 1:00 – Lunch

1:00-2:00

Activity Corner



30 **10:00-11:00**

Cognitive Activities

11:00-12:00

Forgiveness workshop w/Markesha-Iylana Vanzant

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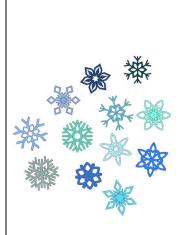
12:00 -1:00 - Lunch

1:00 - 2:00

Sharing Holiday Memories





















Ingredients:

- 8 chicken thighs
- Kosher salt and freshly ground black pepper
- 1 head garlic, separated into whole cloves, papery skin removed (about 20 cloves)
- 3 tablespoons olive OIL
- 1 tablespoon butter
- 2 teaspoons herbes de provence
- 1 teaspoon flour
- 1/4 cup chicken stock
- 1/2 lemon, juiced

Nutrition Facts Per Serving:

calories 299, total fat 22g, saturated fat 6g, carbohydrates 5g, dietary fiber 0g, sugar 0g, protein 19g, cholesterol 110mg, sodium 302mg



Directions:

- 1. Preheat the oven to 350 degrees F.
- 2. Rinse and pat dry the chicken. Salt and pepper liberally and allow to temper on a cutting board while you prepare the garlic. In a large ovenproof saute pan over medium heat, cook the whole garlic cloves in olive oil and butter, stirring occasionally, until lightly golden, about 10 minutes. Remove the garlic from the pan and set aside. Increase the heat to medium high and brown the chicken skin-side down until the skin is golden and crispy, about 5 minutes. Turn the chicken over, sprinkle on herbes de Provence. Add the garlic back to the pan and place hot pan in oven. Bake the chicken until cooked through, about 25 minutes. Once the chicken is done, remove chicken thighs and garlic to a platter. Place the pan over medium-high heat and sprinkle the drippings with flour and stir to incorporate. Deglaze the pan with the stock and lemon juice. Pour the sauce over the chicken on the platter and serve with bread for sauce-mopping and garlic-spreading.

References:

Roasted Garlic Clove Chicken, Food Network,

https://www.foodnetwork.com/recipes/melissa-darabian/roasted-garlic-clove-chicken-recipe-1925350#/