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

October is Domestic Violence Awareness Month



Senior Center Zoom Calendar

200m Meeting 1D - (310 /131 / 4 01			Semoi Centei Zooni Calendai
Monday	Tuesday	Wednesday	Thursday	Friday
David Gladden 10/14 Felicia Wardrick 10/18 Mary Smith 10/23	Break the silence on Domestic Violence	10:00-11:00 Group Morning Meditation /Positive Affirmations 11:00-12:00 Strength Training w/Mr. Williams 12:00-1:00-Lunch 1:00-2:00- October Trivia w/ Markesha	10:00-11:00 Senior Center Meeting 11 - 12:00 How to Stop Overthinking Workshop w/Denise 12:00 - 1:00 - Lunch 1:00 - 2:00 B	TRIP Nall's Produce (Pumpkin Patch)
10:00-11:00 Lyrically Trivia Challenge 11:00-11:30: Nutrition Education w/ Ms. Minor 11:30 – 12:00 Strength Training w/Mr. Williams 12:00-1:00-Lunch 1:00 – 2:00 Cooking Demo w/ SNAP Education 2:00-4:00 Spades Tournament	10:00-12:00 Group Coffee -n- Chat 11:00 – 12:00 Forgiveness workshop w/Markesha -Iylana Vanzant (Wrap Up) 12:00 – 1:00-Lunch 1:00 – 2:00 DIY-Activity Packets	10:00 – 11:00 Meditation Coloring 11:00 – 12:00 Strength Training w/ Mr. Williams 12:00 – 1:00 – Lunch 1:00-2:00 Comedy Hour w/Markesha	10:00-11:00 Group Coffee -n- Chat 11:00- 12:00 Line Dancing w/Chantaya 12:00 - 1:00 - Lunch 1:00 - 2:00 Social Circle 2:00-4:00 Co-current Programming (Participant Choice)	TRIP Amish Market

Senior Center Closed Indigenous People's Day 10:00 - 11:00

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

Book Club w/Markesha -Iylana Vanzant

12:00 - 1:00 - Lunch

1:00 – 2:00 DIY-Halloween Key Chains



10:00-11:00

14

Meditation w/ Markesha

15

11:00-12:00

1:00-2:00

Strength Training w/Mr. Willliams

12:00-1:00-Lunch

Healthy Fall Cooking Demo w/Markesha



TRIP PG PLAZA



10:00-12:00

"Hybrid Activities"

12:00 - 1:00 - Box Lunch

1:00-2:00

23

"Continued

Hybrid Activities

Food Delivery (Kuehner House)

No in-person activity on this day.



20

10:00-11:00

Group Coffee -n- Chat 11:00 – 12:00

Yoga Monday w/Mr. Williams

12:00 - 1:00 - Lunch

1:00-2:00

Club Memory

Presentation

2:00-4:00

Spades Tournament

00

10:00-11:00

Group-Morning Ice Breakers

11:00-12:00

Book Club

w/Markesha -Iylana Vanzant

vanzant

12:00 – 1:00 – Lunch

1:00 - 2:00

Food Matters w/ American University



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Meditation w/ Markesha

11:00-11:30

10:00-11:00

Strength Training w/Mr. Williams

12:00-1:00-Lunch

1:00-2:00

DIY-Pumpkin Pipe Cleaner



10:00 - 11:00

22

Group Coffee -n- Chat

11:00-11:30

Vaccination Clinic

1:00-2:00

Dementia Presentation w/DACL



2:00-4:00 Activity Corner

24

Annual Costume Party/Octoberfest

TRIP

Karin House





27

Current Events w/Markesha

10:00-11:00

11:00 - 12:00

Yoga Monday w/Mr. Williams

12:00 – 1:00 – Lunch 1:00 – 2:00 October Birthday



2:00-4:00
Spades Tournament

Sports Day





10:00-11:00

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Meditation w/ Markesha

11:00-12:00

Strength Training w/Mr. Williams

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

DIY-Halloween Snow Globes



10:00-11:00

29

Group Coffee -n- Chat

11:00-12:00

Jeopardy w/Markesha



12:00 – 1:00 – Lunch 1:00 – 2:00 Domestic Violence Presentation w/ House of Ruth



10:00-12:00

30

Movie

Matinee

12:00 - 1:00-Lunch

1:00-2:00

"Continue

Movie

Matinee"



TAKE A







Great Northern Bean Stew



Ingredients:

- 1 *Pound* bulk pork sausage
- 1 cup chopped onions
- 1 can of great northern beans, rinsed and drained
- 1 can of diced tomatoes
- 2 cups of chopped cabbage
- 1 cup of sliced carrots
- 1 tbsp of white vinegar
- 1 tbsp of brown sugar
- $\frac{1}{2}$ tsp of salt
- ½ tsp of paprika
- ½ tsp dried thyme
- ½ tsp pepper
- ½ tsp hot pepper sauce
- 2 tbsp minced fresh parsley

Nutrition Facts:

Serving Size: 6 Servings

Per Serving: 1 cup: 274 calories, 15g fat (5g saturated fat), 27mg cholesterol, 937mg sodium, 26g carbohydrate (11g sugars, 8g fiber), 11g protein.





Directions:

- 1. In a large saucepan, cook sausage and onion over medium heat until meat is no longer pink; drain. Add the next 11 ingredients. Bring to a boil. Reduce heat; cover and simmer for 50-60 minutes or until vegetables are tender.
- 2. Stir in parsley; cook 5 minutes longer.

References:

Great Northern Bean Stew, TasteofHome

https://www.tasteofhome.com/recipes/great-northern-bean-stew/

