EN CHILL

December is Seasonal

Affective Disorder Awareness

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

Month





Senior Center Zoom Calendar

Monday

<u>Staff</u>

Denise Stoney - Wellness Manager 202-235-1492 Markesha Stancil- Wellness Activities Assistant 202-235-1600



Alexande Forese 12/31 Elmira Dupree 12/26 Martha Neal 12/2



Wednesday

Thursday

Trip:

Friday

Crossroads Place Shopping Plaza Giant, TJ Maxx, Burlington, and HomeGoods

10:00-11:00

Senior Center Meeting

11:00-12pm:

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 w/Lynitta



10:00-11:00

Activity Corner w/Markesha

11:00-12:00

Medicare Bingo

12:00 - 1:00 - Lunch

1:00-2:00

Blood Pressure Check w/Nurse V



10:00-11:00

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Meditation w/Markesha

11:00-12:00

Strength Training – w/ Ms.Maria

12:00 - 1:00 - Lunch

1:00-2:00

Health-n-Wellness Presentation w/Monica



10:00-11:00

Relaxation and Seasonal Moods discussion

w/ Denise

11:00-12:00

Pipe Cleaner Wreath Ornaments w/Markesha



12:00 – 1:00 – Lunch 1:00-2:00









Trip:

Senior Services Holiday Party! 10-2pm

(Transportation will be provided by the Senior Center)

0

11

10:00-11:00

Morning Motivational Meeting w/Denise

11:00-12pm:

Yoga Monday – w/ Ms. Maria

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

Holiday Movie w/Cookies and Eggnog w/Markesha



10:00-11:00

Group Coffee-n-Chat

11:00-12:00

Lyrically Trivia Challenge w/Markesha

12:00 – 1:00 – Lunch 1:00-2:00Book club w/Markesha



Trip:

12

Mayor's Annual Senior Holiday Celebration

10:00 am - 2:00 pm, at the DC Armory,



10:00-11:00

13

Morning Motivational Meeting w/Denise

11:00-12:00

Exercise w/Maria

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

> Hot chocolate gift in a jar w/Terri



Virtual Trivia for prizes!

14

21

No in-person activity on this day.

Food Delivery (Kuehner House)



18

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**Ginger Bread** House/Ginger Bread Men w/Markesha



10:00-11:00am

Current Events w/Markesha 11:00-12:00pm:

Holiday Jeopardy w/Markesha

12:00 - 1:00 - Lunch

1:00-2:00

Decorate and Stuff Holiday Stockings w/ Terri



10:00-11:00am

19

(Group Activity Corner)

11:00-12:00

Strength Training – w/ Ms.

12:00 - 1:00 - Lunch

1:00 - 2:00

Candy Cane Activity w/Joanne



10:00-11:00am

20

Coffee-n-Chat (Group)

11:00-12:00

(Activity Corner)

12:00 - 1:00 - Lunch

1:00-2:00

Snow Globes w/Markesha



Trip:

Amish Market



22



Senior Center Closed 10:00-11:00

Hot Chocolate/
Apple Cider Social

11:00-12:00:

Sharing Holiday Memories

12:00 -1:00 - Lunch

1:00-2:00

Food Demo W/Markesha



10:00-11:00

26

Group Shop Talk

11:00-12:00

Strength Training – w/ Ms. Maria

12:00 – 1:00 – Lunch

1:00 - 2:00

Quilt Project



10:00-11:00

27

Coffee-n-Chat

11:00 - 12:00

Cogmitive Activities

12:00 - 1:00 - Lunch

1:00-2:00



w/Markesha

Trip:

28

Wegmans











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#/