# December is Universal Human Rights Month



#### Senior Center Zoom Calendar

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

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Monday	Tuesday	Wednesday	Thursday	Friday
<b>STAFF</b> Brenda Badillo - Program Support Specialist 202-381-1938 Denise Stoney - Wellness Manager 202-235-1492 Joan Williams - Senior Director of Senior Services	Maurice Mars 11/04 Demetria Long 11/13 Anthony Harris 11/18 Raymond Reynolds 11/21 Barbara Lake 11/26	Human Rights	1 11:00-12:00 Christmas treats w/ Brenda 12:00 - 1:00 - Lunch 1:00 - 2:00 Winter BOD & O with Brenda	2 Trip: Crossroads Place Shopping Plaza Giant, TJ Maxx, Burlington, and HomeGoods **Transportation will be provided (Sign up by Wednesday, November 30th)
5 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	6 Mayor's Annual Senior Holiday Celebration 10:00 am – 2:00 pm, at the DC Armory, Transportation will be provided for those that signed up before Monday, November 21st.	7 10:00-12pm: Vaccination Clinic w/ Ed (Flu shot for seniors, COVID booster shots, and available) 12:00 – 1:00 – Lunch 1:00-2:00 Activity Corner (Board games, cards, puzzles)	<text><section-header><image/><image/></section-header></text>	9 11:00 – 12:00 Trivia for prizes! No in-person activity on this day. SOME Holiday Party (Senior Center closed after 12pm)

12 11:00-12pm: Line Dancing – w/ Ms. Maria (in-person)	13 <b>Trip:</b> <b>I-HOP</b>	14 <b>11:00–12:00</b> Strength Training – w/ Ms. Maria (in-person) <b>12:00 – 1:00 – Lunch</b>	Senior Services Holiday Party!	11:00 – 12:00 Trivia for prizes!
12:00 – 1:00 – Lunch	RIVERTOWN	1:00 - 2:00	10-2pm	Food Delivery (Kuehner House)
1:00 – 2:00 Decorate and Stuff Holiday Stockings w/ Terri		BONGO	(Transportation will be provided by the	No in-person activit on this day.
	<ul> <li>**Transportation will be provided</li> <li>(Sign up by Wednesday, December 9th)</li> </ul>		Senior Center)	
19 <b>11:00-12:00:</b>	20 <b>10:00-11:00am:</b>	21 11:00-12:00	22 <b>11 – 12pm</b>	11:00-12:00
Yoga Monday – w/ Ms. Maria (in-person)	Relaxation and Seasonal Moods discussion w/ Hannah & Sarah	Strength Training – w/ Ms. Maria (in-person)	Presentation: Managing Emotions & Healthier Holidays	Cross-word Puzzle Competition 12:00 – 1:00 – Lunch
12:00 – 1:00 – Lunch	11:00-12:00pm:	12:00 – 1:00 – Lunch	Holluays	12.00 1.00 <u>Durion</u>
1:00 – 2:00 PACE Eggnog & Cookies	Coffee & Chat 12:00 – 1:00 – Lunch	1:00 – 2:00	<b>12:00 – 1:00 – Lunch</b>	1:00 – 2:00 Movie Day
COORICS	1:00 – 2:00 DIY Mason jar snowman	BONGO	1:00 – 2:00 Pine cone ornament DIY	

#### Senior Center Closed

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11:00-12:00:

12:00 –1:00 – Lunch

person)

1:00 - 2:00



Yoga Class - w/ Ms. Maria (in-

11:00–12:00 Strength Training – w/ Ms. Maria (in-person)

27

12:00 – 1:00 – Lunch

1:00 – 2:00 Year 2023 Vision Board



29 **11 – 12pm New Years Eve Warm & Fuzzies** w/ Brenda (Cookies and Hot Chocolate provided)

12:00 - 1:00 - Lunch

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1:00 – 2:00 Cranberry Mint Mocktail Cheers w/ Brenda



11 – 12pm Bingo w/ Brenda 12:00 – 1:00 – Lunch

1:00 – 2:00 Homemade potpourri w/ Brenda New Year, New Scent!







## **Roasted Garlic Clove Chicken**



#### 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#/