

November is Diabetes Awareness Month **Zoom Meeting ID - 816 7131 7461**

Wednesday



Senior Center Zoom Calendar

Monday

Maurice Mars 11/04 Demetria Long 11/13 **Anthony Harris 11/18** Barbara Lake 11/26



Tuesday

GLUCOSE SENSITIVITY S NERV ##DIABETES HYPERGLYCEMIA S COMPLICATIONS

KETOACIDOSIS S PANCREAS

MELLITUS

MELLITUS Diabetes affects just about everyone, from the over 110 million Americans with or at risk for the disease to the many more people who care for them. While you may know that diabetes can damage the eyes, kidneys, nerves, and heart, diabetes affects many other parts of the body as well. Reference:

https://www.niddk.nih.gov/healthinformation/diabetes

Thursday

10:00-11:00 **Group Coffee -n- Chat** 11:00-12:00 **Self-Engaged Activity Packet**

Friday

12:00 – 1:00 – Lunch 1:00 - 2:00**Social Circle**

10:00-11:00

Group Coffee -n- Chat (Music Therapy)

11:00-11:30:

Nutrition Education w/ Ms. Minor

11:30 - 12:00

Yoga Monday w/Ms. Maria

12:00-1:00-Lunch

1:00 - 2:00

Cooking Demo w/ SNAP Education



10:00-11:00

Group Coffee -n- Chat (Activity Connection)

11 - 12:00

Healthy Cooking w/Chantaya



12:00 - 1:00 - Lunch 1:00-2:00Forgiveness workshop w/Markesha -Iylana

Vanzant

10:00 - 11:00

5

Group Coffee -n- Chat (Positive Affirmations)

11:00 - 12:00

Strength Training – w/ Ms. Maria

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

Open Enrollment (Senior Medicare)



10:00-12:00

Movie Matinee

12:00 – 1:00-Lunch 1:00 - 2:00

"Continue Movie Matinee"



TRIP Walmart **Super Center** **Veterans Day**

Senior Center Closed



10:00 - 11:00

11

Group Coffee -n- Chat

11 - 12:00

Forgiveness workshop w/Markesha -Iylana Vanzant

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

Med Star Health-Presentation



10:00 - 11:00

12

Group Coffee -n- Chat (Current Events)

11 - 12:00

DIY-Fall Leaf Window Suncatchers

12:00 – 1:00 Lunch

1:00 - 2:00



10:00-11:00 **Activity Corner**

13



11:00 - 12:00

Strength Training w/Maria

12:00 - 1:00 - Lunch

1:00-2:00

DIY-Beaded Corn Craft



11:00 - 12:00

14

Trivia for prizes!

Food Delivery (Kuehner House)

No in-person activity on this day.



10:00-11:00

Co-current Programming (Participants Choice)

11:00 - 12:00

Yoga Monday – w/ Ms. Maria

12:00 - 2:00 - Lunch

Cultural

Awareness

Workshop w/Shay&

Chantava



Group Coffee -n- Chat

11 - 12:00

18

Forgiveness workshop w/Markesha -Iylana Vanzant

12:00 - 1:00 - Lunch

1:00-2:00

Healthy Fall Cooking Demo w/Markesha



10:00-11:00

19

Mindfulness Mediation Activity

11:00 - 12:00

Strength Training w/Maria

12:00 - 1:00 - Lunch

1:00-2:00

Meditation Coloring w/

Markesha



10:00-11:00

20

Group Coffee -n- Chat

11:00-12:00

Activity Corner

October & November

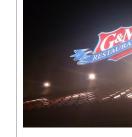


21

12:00 - 1:00 - Lunch

1:00-2:00

Birthday Celebration



15

TRIP

G&M

Restaurant

10:00-12:00

Apple Cider/Hot Chocolate Social (Light Breakfast Snacks) Thanksgiving Trivia for Prizes

12:00 pm-2:00 pm

Thanksgiving Luncheon



Trip to and from Kuehner House (Community Participants)

10:00-11:00

25

Group Coffee -n- Chat 11:00 – 12:00

Yoga Monday – w/ Ms. Maria

12:00 - 1:00 - Lunch

1:00-2:00

UDC-Asthma Presentation



TRIP Target

26

27



Senior Center Closed

28



Senior Center Closed (Day after Thanksgiving

29









Rose Apple Tart





- 1 ½ cups all-purpose flour
- ¼ teaspoon salt
- ½ cup (1 stick), plus 3 tablespoons chilled butter, diced
- ¼ cup ice water
- 5 small apples (or 3 large)
- ½ cup brown sugar
- ½ cup and 2 tablespoons granulated sugar
- 1 teaspoon ground cardamom
- ½ teaspoon cinnamon
- ½ teaspoon ground ginger

Nutrition Facts: Number of Servings 8

Amount Per Serving: CALORIES: 188TOTAL FAT: 5gSATURATED FAT: 3gTRANS FAT: 0gUNSATURATED

FAT: 1gCHOLESTEROL: 11mgSODIUM: 104mgCARBOHYDRATES: 36gFIBER: 3gSUGAR: 17g







Directions:

- 1. Combine the flour and salt in a large bowl. Add the stick of butter and cut in with a pastry cutter or fork, until the mixture resembles pebbles.
- 2. Add the ice water, a tablespoon at a time, and kneed to form a ball.
- 3. Roll dough into a ball and then press into a disc. Wrap in plastic wrap and refrigerate for an hour.
- 4. Core and quarter the apples. Using a mandoline or knife, cut into 1/8-inch thick slices.
- 5. Add the apples, brown sugar, ½ cup granulated sugar, cardamom, cinnamon, and ginger to a large bowl. Toss to combine. Let sit for 45 minutes, tossing every 15 minutes. This will make the apples pliable for the rosette pattern.
- 6. Preheat the oven to 350 degrees F. When the dough is chilled, roll it out on a floured surface. Carefully move it over to cast iron pan or pie plate. Press the dough evenly across the bottom and sides of the pan.
- 7. Drain the apples. Arrange the apples in an overlapping pattern, starting from the outside and working in.
- 8. Sprinkle the remaining sugar and butter across the top of the tart.
- 9. Bake the tart for 50 to 60 minutes or until the apples and crust are golden.
- 10. Remove from oven and let cool for 15 minutes before cutting and serving.

References:

Rose Apple Tart, this healthy table https://thishealthytable.com/blog/cardamom-apple-tart/

