



Silver Sage Thrift Store: 660 Hwy 16 South in the strip mall (830) 796-3590 Store hours (Covid hours): Tues-Thurs 10:00am-3:00pm See more on page 22



Senior Living/Small
House Community
Project Page 24
Donate now:
silversage.org/donate



MONTHLY MENU Page. 13





Community Volunteering

Want to learn how to become a Silver Sage Volunteer? As a non-profit organization, we rely on volunteers to accomplish our mission. There are numerous ways you can help.

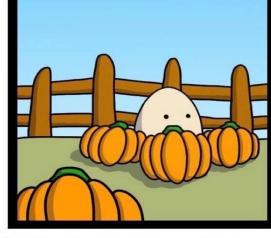
Opportunities are available to work just a couple of hours once a week or more frequently.

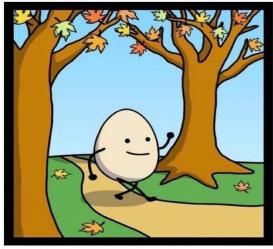
Call us at (830) 796-4969

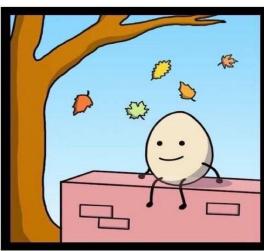
Cowboy Opry

The monthly Cowboy
Capital Opry is our
most popular event held
on the 1st Tuesday of
every month benefiting
Meals On Wheels.
OPRY CANCELLED
THIS MONTH.

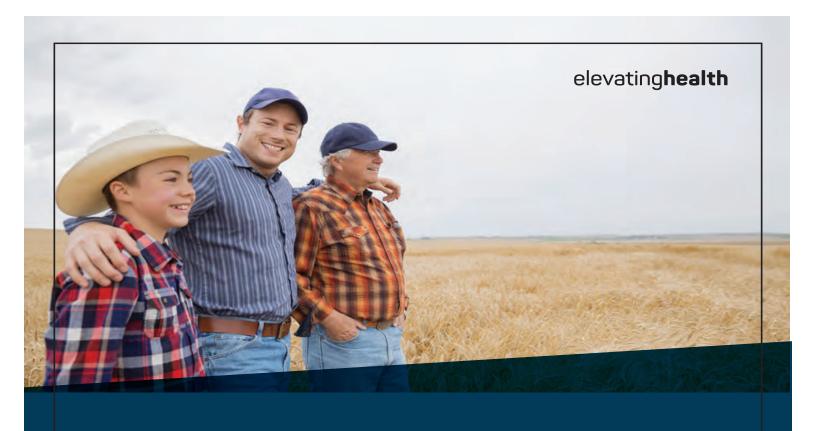








Humpty Dumpty had a great fall



expanding our reach. serving the Bandera community.

Peterson Health is here for our community. Here to provide family medicine services at our convenient location at Bandera Landing. Peterson Medical Associates - Bandera is accepting new patients and ready to provide exceptional, compassionate, patient-centered care, right here at home. At Peterson Health, we're growing closer to you every day. We're **Elevating Health.**

Peterson Medical Associates 3540 SH 16 S Suite 1-D Bandera, Texas

To schedule your appointment at our new Bandera location, call 830.522.2002



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Sales: Mikie Baker & Karyn Lyn

Silver Sage-803 Buck Creek Bandera, TX 78003 (830) 796-4969 P.O. Box 1416











Check out our Monthly Menu!

HOURS:

SILVER SAGE HOURS: MON-THURS 8:00AM- 3:00PM FRIDAY 8:00AM TO 2:00PM.

CLOSED WEEKENDS AND MAJOR HOLIDAYS.

WWW.SILVERSAGE.ORG

Currently closed due to Covid-19

WHAT'S INSIDE

- 5. Article Sponsored by Alamo Hospice:
 Make a "PLAN" to cope with loneliness
 during uncertain times.
- 6. Mary Allyce gets us ready for Fall:

 "Carving my pumpkins puts me in a happy fall mood. The colors, crisper temperatures, yes, even the pervasive aroma of the yearly infusion of pumpkin spice everything are particularly welcome this year."
- 19. **Halloween Trivia:** Do you know who famously died on October 31, 1926? Or, what the significance of seeing a spider on Halloween is?

Our Mission: Enriching Life For Seniors



EMERGENCY 911

Bandera County Sheriff (830) 796-3771

City Marshall (830) 460-7172

Bandera Fire Department (830) 796-3777

Poison Emergency 1-800-222-1222

Silver Sage/MEALS ON WHEELS (830) 796-4969

Art Crawford (Chief Executive Officer) (830) 456-4083

John Cressey-Neely (Chief Operations Officer) (830) 850-0898

Arthur Nagel Community Clinic (830) 796-3448

CVS Pharmacy (830) 460-7701

Bandera Pharmacy (830) 796-3111

ART Bus 1-866-889-7433

Silver Sage Thrift Store (830) 796-3590

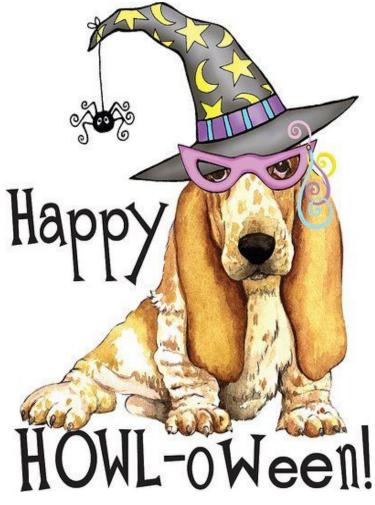
Texas Abuse Hotline 1-800-252-5400

Texas Health and Human Services (830) 796-3739

South Texas Alzheimer's Assoc. (210) 822-6449





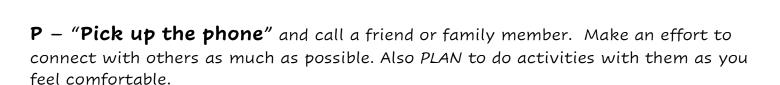


Coping with Loneliness During Uncertain Times

By Monica Zuniga, with Alamo Hospice and Alamo Supportive Care

Best way to beat loneliness during these trying times is to P-L-A-N. Planning will help beat the loneliness by keeping us in a routine and is a great way to pass the time, especially if we fill it with things that we enjoy and can look forward to. So be sure and P-L-A-N as follows.





- **L Learn something new**. Now is the perfect time to learn about technology because it can not only be a great way to connect, but also be a good source of information. Find out about meeting sites like Zoom and Google Meet to set up meetings with friends. Also, you may consider taking up a new hobby such as fishing, gardening, completing jigsaw or crossword puzzles, scrapbooking, drawing, knitting, learning golf or dance, or joining an on-line class like yoga.
- **A Ask for help** when you need it. You can talk to a friend, counselor, or even call your local senior center, like the Silver Sage here in Bandera. They can connect you to resources and point you in the right direction.
- **N Nourish yourself** mind and body. Try to focus on things that are positive in your life count your blessings and try not to compare yourself to others. Everyone is on their own journey with their own blessings and challenges. Maybe write down every day three things for which you are thankful. Be sure to eat a nutritious diet, get plenty of sleep, exercise regularly, and relax when needed.

For more information on how to beat loneliness, feel free to reach out to me at 830-388-9101. I am also available to help connect you to resources you may need.





Ah, October! My favorite time of year. This year it's not just because we're winding down 2020, "Anus Horribilis", as Queen Elizabeth once referred to a particularly bad year for her. It's not because the United States and I, as a lowly and exhausted enumerator, limp toward the conclusion of another Decennial Census counting our population. It's not just because the weather is cooler and the days draw us toward Thanksgiving and Christmas.

I'm already getting ahead of myself. Long before there's a turkey on the barbecue pit or in the fryer or oven, my October tradition has been to pull out an old, reliable Halloween witch outfit, grab the knives and attack a couple of pumpkins. A triangle here, a triangle there, a crooked pointy toothed mouth, a candle to light the inside and we were in business.

That's also how I and my boys attacked and carved for years until I came across the Bardeen Family, arguably the first family of pumpkin carving. Turns out the patriarch, Paul Bardeen, an engineer by trade was concerned in the early '40's about his kids wielding knives to make Jack o' Lanterns. He devised small, safe tools and a technique for carving wonderful, intricate patterns on pumpkins. I saw one of his pattern books with a set of tiny tools in a grocery store in the '80's and was hooked. Every year for the last 40 years I've hauled out my little carving saws and pointy little pokers with plastic handles and carved a pumpkin from a Bardeen pattern book.

Some are simple variations on the standard triangle eyes and snaggle toothed mouth, but I've also carved a witch on a broom, the Headless Horseman, a cat, a face defined by

flames - whatever strikes my fancy. Are they as perfect as the pictures in the books? Silly question. Of course not, but in a dark room with a candle flickering inside, they look pretty darn good!

They might even ward off Stingy Jack, the Irish bad boy who tricked Satan and inspired the Jack O' Lantern myth. I'm positive they look a lot nicer than the original carved turnips, potatoes, or magel wurzels, a type of beet with a name spooky enough to keep scary spirits at bay on its own. When the Irish immigrated to the U.S. they discovered pumpkins were easier to carve, a lot prettier, and the New World tradition was born.

Carving my pumpkins puts me in a happy fall mood. The colors, crisper temperatures, yes, even the pervasive aroma of the yearly infusion of pumpkin spice everything are particularly

welcome this year. It's important to take joy in the small things, even grinning pumpkins!

Happy October, y'all.



**News flash - the Census Bureau just announced it will continue the Decennial through October by court order. Please make sure you're counted – it's important for the Silver Sage, all of its programs like Meals On Wheels and Food Bank distributions and our entire Bandera community!

HALLOWEEN

Spot the twelve differences







\$50 Dollars, is \$50 Dollars!

Morris and his wife Esther went to the state fair every year, and every year Morris would say, "Esther, I'd like to ride in that helicopter".

Esther always replied, "I know Morris, but that helicopter ride is 50 dollars -- and 50 dollars is 50 dollars".

One year Esther and Morris went to the fair, and Morris said, "Esther, I'm 85 years old. If I don't ride that helicopter, I might never get another chance."

Esther replied, "Morris, that helicopter is 50 dollars -- and 50 dollars is 50 dollars".

The pilot overheard the couple and said, "Folks I'll make you a deal. I'll take the both of you for a ride. If you can stay quiet for the entire ride and not say a word I won't charge you! But if you say one word, it's 50 dollars."

Morris and Esther agreed and up they went. The pilot did all kinds of fancy maneuvers, but not a word was heard. He did his daredevil tricks over and over again, but still not a word. When they landed, the pilot turned to Morris and said, "By golly, I did everything I could to get you to yell out, but you didn't. I'm impressed!"

Morris replied, "Well, to tell you the truth, I almost said something when Esther fell out, but you know -- 50 dollars is 50 dollars."



"When you are dissatisfied and would like to go back to youth, think of Algebra."

Will Rogers

My Favorite Things (Parody)

To be sung to the tune of "My Favorite Things"

Botox and nose drops and needles for knitting, walkers and handrails and new dental fittings, bundles of magazines tied up in string,

These are a few of my favorite things.

Cadillacs and cataracts, hearing aids and glasses, Polident and Fixodent and false teeth in glasses, pacemakers, golf carts and porches with swings,

These are a few of my favorite things.

When the pipes leak, When the bones creak, when the knees go bad, I simply remember my favorite things, and then I don't feel so bad.

Hot tea and crumpets and corn pads for bunions, no spicy hot food or food cooked with onions, bathrobes and heating pads and hot meals they bring,

These are a few of my favorite things.

Back pain, confused brains and no need for sinnin', thin bones and fractures and hair that is thinnin', and we won't mention our short shrunken frames, When we remember our favorite things.

When the joints ache, when the hips break, when the eyes grow dim, Then I remember the great life I've had, And then I don't feel so bad.

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Member FDIC





ROASTED PUMPKIN SOUP

1 (3-pound) sugar pumpkin, halved, seeded and quartered

2 red bell peppers, quartered

1 Granny Smith apple, quartered and seeded

6 fresh thyme sprigs

4 tablespoons olive oil, divided

Kosher salt and freshly ground black pepper

3 cloves garlic, minced

1 large sweet onion, chopped

4 cups vegetable stock

6 fresh sage leaves

1/2 cup heavy cream

3 tablespoons pepitas

DIRECTIONS:

Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.

Place pumpkin, bell peppers, apple and thyme in a single layer onto the prepared baking sheet. Add 2 tablespoons olive oil; season with salt and pepper, to taste. Gently toss to combine.

Place into oven and bake for 45-50 minutes, or until pumpkin is fork-tender, stirring at halftime; let cool, then remove skins.*

Heat remaining 2 tablespoons olive oil in a large stockpot or Dutch oven over medium heat. Add garlic and onion, and cook, stirring occasionally, until tender, about 3-4 minutes. Stir in pumpkin, bell peppers, apple, vegetable stock and sage.

Bring to a boil; reduce heat and simmer until vegetables are tender, about 5-10 minutes. Puree with an immersion blender. Stir in heavy cream; season with salt and pepper, to taste. If the soup is too thick, add more vegetable stock as needed until desired consistency is reached.

POTATO CORN CHOWDER

2 slices thick cut bacon diced

1 medium onion diced

1 stalk celery sliced

1 teaspoon minced garlic

1 teaspoon salt

1/2 teaspoon dried thyme

1/4 teaspoon black pepper

3 cups low sodium chicken broth

4 medium potatoes diced

3 cups fresh or frozen corn

3/4 cup whole milk or cream

2 tablespoons corn starch

cheese, green onions, bacon bits for topper.

DIRECTIONS:

In a large soup pot over medium-high heat, cook bacon until browned.

Add onion and celery, cooking and stirring until the onion starts to brown. Add garlic, salt, thyme and pepper and cook 1 minute.

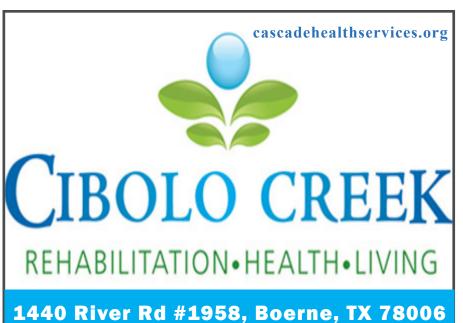
Stir in broth, scraping the bottom of the pot to remove any browned bits.

Add potatoes and corn. Stir, bring to a simmer, and reduce heat to medium.

Cover and cook for 15-20 minutes until potatoes are tender. Reduce heat to low.

Combine milk and corn starch and gradually whisk into soup mixture, a little at a time, until thickened slightly.





1440 River Rd #1958, Boerne, TX 78006 Mary Lou Howells (830) 388-6991





Bandera Banking Center 355 State Hwy 16 S. - PO Box 1389 Bandera, TX 78003 - 830-796-3333 www.myhb.com





Do you have
walkers, wheel chairs,
shower chairs, commode
chair, canes,
etc. that you don't
use/need?

Please consider donating them to the Silver Sage. Contact: John Cressey-Neely (830) 796-4969



Peach Cobbler Oatmeal

Ingredients:

Makes: 4, 1 cup servings

- 2 cups Old Fashioned Oats
- 1 cup 1% Milk or Milk Alternative
- 2 Tbsp Honey
- 1/2 tsp Cinnamon
- 1/4 tsp Nutmeg
- 1/2 tsp Vanilla Etract
- 1 Peach, Chopped

Photo Credit: http://www.hungry-girl.com/recipes/peach-pieovernight-oats

Recipe taken from: https://boysahoy.com/peach-cobbleroatmeal/



Method:

- In a medium sized bowl, add the oats and milk and stir together.
- 2. Microwave for 1 minute and 30 seconds until oats are soft.
- 3. Add in the honey , spices, and extract. Stir to combine.
- 4. Fold in the hopped peaches and serve!
- 5. Can garnish with yogurt if desired.

Nutrition Facts

4 servings per container Serving size	1 Cup
Amount Per Serving	
Calories	<u>230</u>
	% Dally Value*
Total Fat 3g	4%
Saturated Fat 1g	5%
Trans Fat 0g	
Polyunsaturated Fat 1g	
Monounsaturated Fat 1g	
Cholesterol < 5mg	1%
Sodium 30mg	1%
Total Carbohydrate 43g	16%
Dietary Fiber 5g	18%
Total Sugars 15g	
Includes 8g Added Sugars	16%
Protein 8g	16%
Vitamin D 1mcg	4%
Calcium 104mg	8%
Iron 2mg	10%
Potassium 317mg	6%
*The % Daily Value (DV) tells you how mucl	h a nutrient in a

'The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Tips on Peaches

This institution is an equal opportunity provider.



How To Store:

Store at room temperature until ripe, then refrigerate.



How To Use: Can use in salads, parfaits,

Can use in salads, parfaits and baking.



Health Benefits:

Vision, immunity, heart health & lowers the risk of some cancers.



www.safoodbank.org 5200 Enrique M. Barrera Pkwy San Antonio, TX 78227



Happy Halloween Silver Sage ~ October 2020 Frick or treat

Monday	Tuesday	Wednesday	Thursday	Friday
A A COCA Alamo Area Council Of Governments	Area Agency On Aging Franch through the Texas Department of Aging and Disability Services Alamo Area Council of Governments	PETERSON HEALTH	1. BBQ Chicken Ranch Style Beans Potato Salad Dessert	2. Hearty Beef Stew Combread
5. Cheese Steak Brown Gravy Hominy Green Beans	6. Breakfast for Lunch Eggs, Bacon, Sausage Biscuit with Gravy Jelly	7. Monterey Chicken Brussel Sprouts Chef Salad	8. Corned Beef with Cabbage Wedge Carrots and New Potatoes Dessert	9. Chicken & Dumplings Creamed Corn
CLOSED (**) Here 12. Here 12.	13. Chicken Strips with Gravy on the Side Tater Tots	14. Mashed Potatoes & Gravy Green Bean Casserole	15. Sauteed Ham & Pineapple Cheesy Cheddar Broccoli Casserole	16. Spinach & Ham Quiche Toast Honey
19. Chicken Fried Steak Mashed Potatoes & Gravy Carrots	20. Salmon Patties Buttery Egg Noodles Brussel Sprouts Fresh Apple & Fruit Salad	21. Bruschetta Chicken Sauteed Squash Mac & Cheese Large Broccoli Salad	22. Breaded Pork Chop with Gravy Rice & Corn Greens & Dessert	23. Chili Mexican Combread Muffins Cream Cheese Stuffed Sweet Peppers
26. Hamburger Steak Twice Baked Potatoes Black Eyed Peas	27. Creamy Tuscan Garlic Chicken Veggie Medley Sweet Potatoes Dessert	28. Beef Tips w/Mushroom Gravy over Egg Noodles Yorkshire Pudding Roasted Cherry Tomatoes Large Creamy Cucumber Salad	29. Chicken Strips Waffle Fries Creamed Corn	30. Ghooooulash HALLOWEEN

(830) 796-4969 Silver Sage Call Meals On Wheels delivery Joyce D. Lamilla, LD

EBANIK Menu subject to change according to availability

All meals will meet the 1/3 RDA

(830) 796-4969



Providing seniors with vision loss the skills, tools and resources needed for maintaining independence in their homes and the community.

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REACH THE SENIOR MARKET!

Would you like to become a sponsor in our newsletter?

Varying levels of sponsorship gives your company/organization an opportunity to be promoted in a multitude of ways including print advertisements through our monthly newsletter "The Scoop at Silver Sage:" Website exposure, press releases, as well as a presence through display materials at our facility. Sponsorship agreements also provide for your company/organization on-site opportunities--an incredible and effective way to connect with your target: the Senior population.

For more info, contact Karyn Lyn: 830.796.4969 You can also view details on our website: silversage.org

The Utopia Food Pantry

P.O. Box 1091, Utopia, TX 78884-1091

Project HOPE is a free food program starting in our area, sponsored by the San Antonio Food Bank. It delivers boxes of **free food** that are supplemental staple groceries of protein, whole grains, staples, and produce.

It is for senior citizens (You must be 60 years old or older), and the Project HOPE provides 50-60 pounds of food each month to **you**. If you would like to enroll or to enroll a senior citizen that you know. Please contact Lucy Reed at 713-301-2571 (the Project H.O.P.E. coordinator) or Teicher Whelchel at 830-486-4358 (the treasurer of the Utopia Food Pantry) to enroll.



830-331-8496 VISITINGANGELS.COM 124 E Bandera Rd #406, Boerne, TX 78006

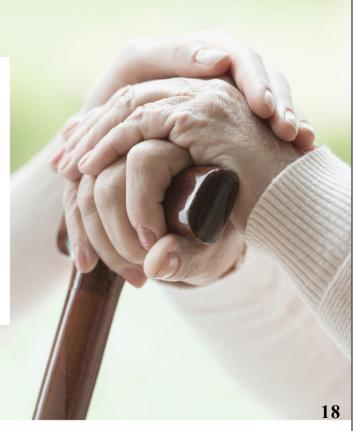




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HALLOWEEN TRIVIA

- 1. What does the word 'Hallow' in relation to this holiday mean?
- 2. How do pumpkins grow?
- 3. Is a pumpkin a fruit or vegetable?
- 4. In which country did Halloween originate?
- 5. From which words did 'bonfire' originate?
- 6. Out of which vegetable were Jack O' Lanterns originally made?
- 7. Every Halloween, Charlie Brown helps his friend Linus wait for what character to appear?
- 8. Who wrote the novel Frankenstein?
- 9. What is the significance of seeing a spider on Halloween?
- 10. Who is said to haunt the White House Rose Garden?
- 11. Pumpkins can be orange, white, green, or what other color?
- 12. Complete this lyric from the hit Halloween song The Monster Mash: "I was working in the lab, late one night..."
- 13. What's the color order of a piece of candy corn, from the base to the point?
- 14. Who famously died on October 31, 1926?
- 15. How did the Charleston Chew bar get its name?

TWO GREAT LOCATIONS!

1002 Main St, Bandera, TX 78003 - banderatruevalue.com Veterans 10% discount Every Thursday



8950 FM1283, Lakehills, TX 78063 - lakehillstruevalue.com Veterans 10% discount Every Tuesday

HALLOWEEN TRIVIA ANSWERS:

1. Saint 2. On a vine 3. Fruit 4. Ireland 5. Bone and Fire 6. Turnips 7. The Great Pumpkin 8. Mary Shelley 9. It is thought to be the spirit of a loved one watching over the person who finds the spider. 10. First Lady Dolly Madison 11. Blue 12. "When my eyes beheld, an eerie sight." 13. Yellow (base), orange (middle), and white (top) 14. Master magician Harry Houdini, although his death was initially considered a hoax by many. 15. The Charleston Chew was invented in 1922 at the height of the Charleston dance craze and owners of the Fox Cross capitalized on its popularity.







SILVER SAGE & SAN ANTONIO FOOD BANK DISTRIBUTION

@ MANSFIELD PARK

OCTOBER 28TH 11:00 AM

CALL TO PRE-REGISTER @ THE SILVER SAGE (830) 796-4969

TO QUALIFY FOR THE DISTRIBUTION YOU MUST:

A. Meet the income guidelines shown or,

B. Be receiving SNAP (food stamps), TANF (temporary assistance) SSI (disability), NSLP (school lunches), or Medicaid or,

C. Been affected by the COVID-19 crisis such as losing a job, not being able to get groceries, having to prepare extra meals because of kids being home, etc...

*Please be prepared to share this information with our intake team at the front gate when you arrive.

No documentation is required.



The Emergency Food Assistance Program (TEFAP) Income Eligibility Guidelines

		Based on 185% of Fede	eral Poverty Guidelines		2020
Household Size	Annual Income	Monthly Income	Twice-Monthly Income	Bi-Weekly Income	Weekly Income
1	\$23,606	\$1,968	\$984	\$908	\$454
2	\$31,894	\$2,658	\$1,329	\$1,227	\$614
3	\$40,182	\$3,349	\$1,675	\$1,546	\$773
4	\$48,470	\$4,040	\$2,020	\$1,865	\$933
5	\$56,758	\$4,730	\$2,365	\$2,183	\$1,092
6	\$65,046	\$5,421	\$2,711	\$2,502	\$1,251
7	\$73,334	\$6,112	\$3,056	\$2,821	\$1,411
8	\$81,622	\$6,802	\$3,401	\$3,140	\$1,570
For each additional household member, add:	+ \$8,288	+ \$691	+ \$346	+ \$319	+ \$160



COVID-19 HOURS: TUESDAY-THURSDAY

10am-3pm

Our Thrift Store is an important resource for helping to fund the Meals On Wheels in Bandera County program. It is operated exclusively by volunteers.

The Thrift Store is located in Bandera at 660 Hwy 16 South in the strip mall next to Snowflakes Donut Shop. You can call the Thrift Store at (830) 796-3590.

Store hours are Monday-Friday, 10:00am- to 3:00pm

If you wish to volunteer, please come to Silver Sage at 803 Buck Creek Drive to fill out the volunteer form or call (830) 796-4969.





Honoring the past, Inspiring the future.

SAN ANTONIO FOOD BANK - NUTRITION, HEALTH & WELLNESS DIVISION

THAWING: FOOD SAFE METHODS



THAWING IN THE REFRIGERATOR

Thawing in the refrigerator takes the longest time and advance planning. A large frozen item like a turkey requires at least a day (24 hours) for every 5 pounds of weight.

Even small amounts of frozen food — such as a pound of ground meat or boneless chicken breasts — require a full day to thaw.



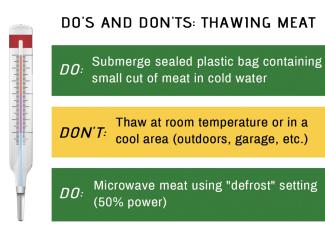


THAWING IN COLD WATER

Thawing in cold water requires less time but more attention than thawing in the refrigerator. This should only be used if the water is kept cold (less than 70°F) and the food will thaw in under 2 hours.

The food must be in a leak-proof package or plastic bag. If the bag leaks, bacteria from the air or surrounding environment could be introduced into the food.

As an alternative to constantly running water, the bag of food could be submerged in cold tap water, changing the water every 30 minutes as the food continues to thaw.





THAWING IN THE MICROWAVE OVEN

Thawing in the microwave produces uneven heating patterns. Some parts of a food may start to cook before other sections completely thaw.

Holding partially cooked food is not recommended because any bacteria present wouldn't have been destroyed and, indeed, may have reached optimal temperatures for bacteria to grow.

Use the microwave when the food will be cooked immediately after thawing, or for thawing ready-to-eat fruits immediately before serving.

Coming Soon



Silver Sage

A Community For Active Seniors

What are the Cottages of Silver Sage?

- A Community for Active Seniors
- •46 units ranging from 600 sq ft to 980 sq ft
- •Rent based on Income
- •Located next to the Silver Sage Community Center
- •Seniors activities Monday-Friday every week
- •Free Lunch Daily for qualifying participants

WANT TO HELP? DONATE NOW.

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