Teavess House Clubhouse

"Members provide mentorship for new members and working together makes us stronger"



Traverse City Weekly Newsletter #57

Culinary

Mike P and Jake are cooking up some rice and broccoli for lunch. Clubhouse has begun <u>indoor dinning</u>!

Clubhouse is able to begin to reduce restrictions due to covid-19.

We hope you can join us soon!



Meal Delivery Statistics for April: 88 Lunches Served in April: 91

Coffee Hour Monday and Friday at 8:30

Join us via Zoom **Conference Call number:** 1-312-626-6799 **Meeting ID:** 739 167 9722##

Why do you attend coffee hour?

"It gets me going in the morning and it helps me socialize. I don't socialize much due to the pandemic. I can keep in contact with some of the members." ~

Betsy Z.

"I attend because it gives me a chance to talk with members and staff. It is a great way to start my day. I really enjoy that!" ~ Kathy P



Food Coalition Report

Today's meeting with the Food Coalition "Traverse house was provided an update with clubhouse operations and the Coalition offer updated community resource list. Please call Clubhouse for further information!

Checking in



Clubhouse procedure when you arrive at club. You are asked a few health questions and your temperature is taken, next you use hand sanitizer and Welcome to Traverse House.

Membership Statistics:: 92 Active
30 Average Daily
Attendance

Work in Clerical Unit

Nancy L. and Sandy S. assembling Leslie's evaluation.



Director Corner

It's Social Time!! After only offering virtual social opportunities over the past 6 months, we are finally returning to in-person socials. These activities are very important to the overall

culture of Traverse House as they give us time to connect and build relationships outside of our work ordered day.

In May, there are two Saturday's that Clubhouse will be open AND we are having a cookout on Memorial Day! A big thank you to Erin D. who assisted this week with redesigning our social recreation sign up board. Call the Clubhouse to sign up for these opportunities or if you have any questions! -Hannah





May birthdays

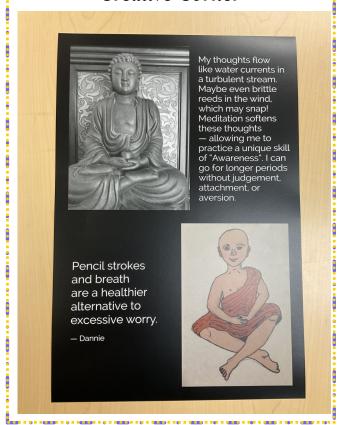
19th Paul O. 25th Natasha G., Cindy Z. 26th Claudia T. 27thBrian Slo.

Trivia by Kathy P.

What day in May is Star Wars Day?

Answer: May 14th

Creative Corner



Quote from Connie L.

"Hope is the magic carpet that transports us from the present moment into the realm of infinite possibilities"

H. Jackson Brown Jr.

Jokes By Eric B.

What did Michelangelo like to eat? Works of culinary art.

Daily Remote Unit Meeting

Monday-Friday at 9:30 & 1pm Conference Call number: 1-312-626-6799

Meeting ID: 739 167 9722##

*Same number for Jeopardy once a month **Zoom meeting number:**

Meeting ID: 739 167 9722

Facebook Password Changed

Contact Us:

231-922-2060

email: trahse06@yahoo.com Facebook: Advocat Travrse Hch Web: www.traversehouse.org

CMH Crisis Line:

1-833-295-0616 or 1-800-422-7315 or 911 Suicide Talk Line: 1-800-SUICIDE or

1-800-273-TALK+

May Mental Health Month

Comic submitted by Betsy Z



NMRE Virtual Day of Recovery Education

May 21, 2021 1:00-3:00pm

Features Personal responsibility and Self Advocacy
Come in to Traverse House to attend with other members or Sign up to do from your home.

People need to sign up for this event!Our own Sue O will be one of the guest speakers.

Schedule

1:00-1:10 Welcome and Introduction

1:10-1:15 Bingo

1:15-1:50 Presentation: Tina Biers: Personal Responsibility and Self-Advocacy

1:50-2:00 Break- Traveling Art Show Slide Show

2:00-2:10 Bingo

2:10-2:45 Presentation: Recovery During a Pandemic - REP Panel

Presented by the NMRE Regional Entity Partners (REP)

2:45-3:00 Bingo, Farewell

Recipe of the week

Coconut Banana Pancakes

Ingredients

Pancakes:

1½ cups all-purpose flour 1 egg

1 tablespoon white sugar 1 teaspoon vanilla extract

2 ³/₄ teaspoons baking powder 1 very ripe banana, mashed

1 teaspoon salt 2 tablespoons butter, melted

1 ½ cups milk 1 teaspoon vegetable oil, or as

needed

Syrup:

1 cup white sugar 1 teaspoon coconut extract

7 tablespoons butter

Directions

Step 1

Whisk flour, 1 tablespoon white sugar, baking powder, and salt together in a bowl. Mix milk, egg, and vanilla extract together in a separate bowl. Stir milk mixture into flour mixture until incorporated.

Step 2

Beat banana in a bowl with an electric mixer until smooth and creamy; mix creamed banana into batter. Stir melted butter into batter. Refrigerate batter for 10 minutes.

Step 3

Heat oil in a skillet over medium heat. Drop batter by large spoonfuls into the hot oil, and cook until bubbles form and the edges are dry, 3 to 5 minutes. Flip, and cook until browned on the other side, 3 to 5 minutes. Repeat with remaining batter.

Step 4

Combine 1 cup white sugar, buttermilk, and butter in a saucepan over medium heat until sugar is dissolved. Bring to a boil for 1 minute; reduce heat and mix coconut extract and baking soda into the syrup. Simmer until baking soda is dissolved, 1 to 2 minutes.

Nutrition Facts

Per Serving:

193 calories; protein 2.9g; carbohydrates 27.3g; fat 8.2g; cholesterol 32.8mg; sodium 361.7mg.

