STAY SAFE - STAY HEALTHY

WASH YOUR HANDS

USE HAND SANITIZER

SOCIAL DISTANCE

WEAR A FACE MASK
THE VILLAGES
LAMP POST DECORATING

2020 has been quite the year so let’s put some Holiday Cheer around our neighborhood by decorating our lamp posts. The photos to the left are at the Merritt’s home on Rio Moctezuma. It will be fun to see how creative everyone will be with the decorations.

CHRISTMAS HOLIDAY PARADE AND CAROLING

We had so much fun last April when we paraded through our neighborhood, so if you would like to join us for a “Christmas Holiday Parade” please come to the Rec Center parking lot at 3:00 p.m. on December 16th. Decorations on your car, bicycle, motorcycle or golf cart are encouraged, but not necessary. We will stop along our route to sing Christmas Carols, too. (Social distancing, of course) If you choose to not participate in the parade, please come outside to wave and sing-a-long.
WEEKLY COFFEE SOCIALS
WEDNESDAY
8:30 to 10:00 am
Rec Center - Lounge 1

***BRING YOUR OWN COFFEE CUP
***MUST WEAR A MASK INTO LOUNGE
***STORE WRAPPED INDIVIDUAL SNACKS PROVIDED AND PAID FOR BY DONATIONS.

FOOD BANK DONATIONS
The box for food donations has been moved outside near the library entrance. Please only donate NON-PERISHABLE food such as pasta, peanut butter, canned goods, rice, cereals, etc. Food will be given to the Sahuarita Food Bank. Green Valley Food Bank is only accepting cash donations at this time.

VOLUNTEERS NEEDED TO DECORATE THE REC CENTER....

IF YOU ARE INTERESTED IN BRINGING THE CHRISTMAS SEASON TO OUR REC CENTER, PLEASE CONTACT THE HOA OFFICE
We really appreciate all of the donations. Since our space is limited, we only have room for:

***Fiction (Westerns, romance, etc.)
***Mystery
***Sci-Fi.

PLEASE DO NOT LEAVE:
***travel Books
***Self-Learning Books
***Gardening
***Non-Fiction
***Biography
***Special Interest Books
***Magazines

When books are left at the library that we cannot put on the shelves, someone has to box them up and take them to either the Animal League or White Elephant. Please do not use the Villages Library as a dumping place for the books you no longer want.
There will not be an HOA Board meeting in December. The next HOA Board meeting will be the Annual Meeting on January 20, 2021 (See above).

Election Buddy will be used for voting for the new 2021 Board. The office will be sending out email Blasts with more information.

We are still looking for anyone interested in running for the HOA Board. Please call the office at 520-625-9851 to add your name to the ballot.
INTERESTED IN KEEPING INFORMED???....Look in your email for a message from the HOA office with the “Clipboard” attachment. This is where you will find out what is happening at the board meetings and what is being done in our HOA. The office periodically sends out “Blasts” with important information, also.

ARTIST ALCOVE IS ONLY OPEN FOR THE USE OF THE EXERCISE MACHINE AT THIS TIME...

THE NU-STEP EXERCISE MACHINE has been temporarily moved to the Artist Alcove room, located between the library and the kitchen.

Usage is still on a first come basis with only ONE PERSON IN THE ROOM at a time.

BEFORE AND AFTER YOU USE the machine, please be sure to sanitize the handles, display, armrests, and both seat and seat back).

Sanitizing spray and paper towels are located on the silver cart standing beside the machine. There is a sign-in sheet also located on the cart.

The room is accessible the same hours as the pool/spa and library (7:30-11:30 a.m. and 1-5 p.m.)

Pickleball: The pickleball courts are open!! Those wishing to play, the times are:
   Tuesday, Friday, Saturday beginning at 8:00 a.m.
   Please bring your own paddles.

Hand and Foot: Beginning on Wednesday, December 2 at 10:30 and Sunday, December 6th at 1:00 p.m. in Lounge 1
POOL HOURS:
7:30 - 11:30 a.m.
1:00 - 5:00 p.m.

VOLUNTEERS TO COVER THE POOL:
Since the weather is getting cooler, it is that time of the year when
the pool is covered at night. There is a calendar on the bulletin
board. Please sign up for a week at a time if at all possible.

THE VILLAGES REC CENTER IS OPEN:
7:30 - 11:30 A.M.
1:00 - 5:00 P.M.

ONLY THE POOL/SPA AND LIBRARY
ARTIST ALCOVE OPEN ONLY FOR USE OF
NuSTEP EXERCIZE MACHINE

Our Sincere Sympathy for the recent
passing of Marlene Suchan
What do you have in December that you don’t have in any other month?
The letter “D”

What happened when the snowgirl fell out with the snowboy?
She gave him the cold shoulder

What do snowmen wear on their heads?
Ice caps

Where do snowmen go to dance?
A snowball

What do you get if you cross a snowman with a shark?
Frost Bite

What reindeer can jump higher than house?
They all can, houses can’t jump

What do elves learn in school?
The Elf-abet

Where do polar bears vote?
The North Poll

What do snowmen eat for breakfast?
Snow Flakes

How do sheep in Mexico say Merry Christmas?
Fleece-Navidad

Why does Santa’s sled get such goo mileage?
Because it has long-distance runners on each side

Did you hear that one of Santa’s reindeer now works for Proctor and Gamble?
It’s true….Comet cleans sinks
CHRISTMAS IN GREEN VALLEY

T'was the night before Christmas in our desert town, No pools frozen over, no snow drifted down,
The kiddies sleeping, without blankets, in bed
For winter in the oasis requires cool sheets, instead.

To find fruit-filled stockings was not very hard
Cause orange trees were growing right out in the yard,
In front of the condos were Daddies and Moms
Admiring the Yucca and all the Date palms.

In dreamland, the children all cozy and warm,
Thought of tomorrow and the fat, jolly form,
For Santa was already well on his way
In a Cadillac golf-cart instead of a sleigh.

Soon, then, he arrived and started with glee
Putting skateboards and golf clubs under the tree
Over green courses and courts he flew
To bring his great bounty to me and to you.

The great desert moon gave the city a glow
And lighted the valley which lay far below.
When he jumped from the cart with a new tennis racquet,
He was wearing white shoes and red plaid jacket.

Chimneys were scarce on the huge desert floor
So Santa went in through the patio door.
He made every home in sleeping Green Valley,
An left goodies for Freddie and Billy and Sally.

Before he took leave, he first helped himself
To some cactus preserves that were left on the shelf.
He gazed at the landscape and through a twinkle of tear,
Thought of the first desert Christmas, past many a year.

Then as he departed, by touching his nose,
Bid farewell to the desert, where the Joshua Tree grows,
And he exclaimed as he left, in a streak of fire,
“Merry Christmas to all, it’s here I’ll retire!”

Anonymous
Chicken Parmesan Casserole

Make this easy Chicken Parmesan Casserole with homemade crispy chicken, frozen chicken tenders, or with leftover rotisserie chicken! Add in some pasta and lots of mozzarella and Parmesan cheese!

**Ingredients**
- ¾ pound rigatoni pasta
- 32 oz. marinara sauce
- 1/3 cup Parmesan cheese, finely grated
- 2 small boneless skinless chicken breasts
- ¾ cup flour
- 2 teaspoons seasoned salt
- 1/4 teaspoon pepper
- 2 eggs
- 1 ½ cups Italian breadcrumbs
- ¼ cup vegetable oil
- 2 Tablespoons butter
- Fresh Parsley, to garnish

**Instructions**

Boil water and cook the rigatoni for 1 minute less than al dente- (Refer to package for cooking time). When the pasta is ready, drain it add it back to the pot. Toss with 32 oz. of sauce, 1/3 of the Parmesan cheese, nd 1 cup of the mozzarella. Set aside.

Prepare the chicken

Pat the chicken dry with paper towels and cut into strips about ½ inch thick.

Create an assembly line for breading the chicken:
- Bowl #1: 3/4 cup flour + 2 tsp seasoned salt + 1/4 tsp pepper.
- Bowl #2: 2 whisked eggs.
- Bowl #3: 1.5 cups breadcrumbs

Dredge the chicken in the flour mixture, then briefly in the whisked eggs, then smother them in the breadcrumb mixture until completely covered. Use your palms to gently flatten the chicken a little bit more once it’s coated in the breadcrumbs.

Add ¼ inch of oil to a pan along with the butter, which helps give the chicken a golden color. Turn to medium-high heat.

Once the pan is heated, use kitchen tongs to carefully lower the chicken into the oil, you’ll need to cook the strips in batches. Cook for about 4 minutes per side, until golden brown. You may need to add more oil as the chicken cooks.

Place the cooked strips on a paper towel lined plate. The paper towels absorb the excess oil, leaving you with crispier chicken.

Slice the strips into smaller bite-sized pieces.

Assemble the Casserole and Bake

Preheat the oven to 375 degrees.

Lightly grease a 9 x 13 inch casserole dish. Add half of the rigatoni/sauce mixture. Top with half of the chicken strips, 1/3 of the Parmesan cheese, and 1 cup of mozzarella cheese.

Add the remaining rigatoni. Add the chicken strips and the remaining Parmesan and mozzarella cheese.

Bake uncovered for 25 minutes. If you prefer a browner, crisper top, increase heat to 425 and bake for about 5 more minutes.
CHRISTMAS CHEESECAKE
Cranberry Jam White Chocolate Mousse Cheesecake

INGREDIENTS:

CRANBERRY JAM:
16 oz. Fresh Cranberries
1 Cup White Granulated Sugar
1/2 tsp. Vanilla Extract

CRUST
1-1/2 Cups Graham Cracker Crumbs
1/4 Cup Brown Sugar
5 Tbsp. butter (melted)
1 tsp. Vanilla Extract

CHEESECAKE FILLING
24 oz. Cream Cheese (softened)
3/4 Cup Heavy Whipping Cream
2 Tbsp Sour Cream
2 Eggs
1 tsp. Vanilla Extract
2 Tbsp Corn Starch
1/2 Cup White Granulated Sugar
1 Vanilla Bean

WHITE CHOCOLATE MOUSSE
8 oz. Baking White Chocolate Bars (2 - 4 oz. bars)
8 oz. Cream cheese (softened)
8 oz. Whipped Topping (COOL Whip)

CANDIED CRANBERRIES (OPTIONAL)
8 oz. Fresh Cranberries
1-1/2 Cups Water
1-1/2 Cup Sugar
1/2 Cup Sugar
CHRISTMAS CHEESECAKE - INSTRUCTIONS:

CANDIED CRANBERRIES (OVERNIGHT)
1. Combine water and 1-1/2 cups sugar in a sauce pan, over medium heat. Heat mixture until sugar dis-solved, while stirring slowly. Take off heat.
2. Let mixture cool a bit before adding cranberries. Add cranberries, stir, cover and refrigerate overnight.
3. Drain cranberries in a colander.
4. Add 1/2 cup of sugar to a shallow bowl and coat cranberries. Set aside until ready to decorate.

QUICK CRANBERRY JAM
1. In a sauce pan, over medium heat, combine cranberries, sugar and vanilla. Mix well, cook cranberries stirring often. Cook for 12-15 min. Take off heat and let cool completely.
2. Preheat oven to 325 degrees and grease a 9 inch springform pan. You will need a large roasting pan that’s bigger and longer than the springform pan. (aluminum foil disposable pan works great) Recommend wrapping the outside of the springform in foil before adding the crust and cheesecake batter.

CRUST
1. Mix the graham cracker crumbs, sugar, melted butter and vanilla. Stir well until all ingredients are incorporated. Press Graham Cracker mixture into the pan, evenly, all over the bottom and half way up the side.
2. Spread 1/2 of the cranberry jam over the crust.

CHEESECAKE
1. Beat cream cheese and sugar on medium-high speed until smooth, about 2 minutes.
2. Add vanilla and sour cream. Mix until combined.
3. Add eggs, one at a time, beating after each. Scrape sides and bottom of the bowl and beat until incorporated.
4. Lower speed and add corn starch. White on medium-low speed, pour heavy whipping cream. Mix until combined, scrape sides and bottom of bowl and mix until smooth.
5. Cut vanilla bean lengthwise and scrape out the seeds into the cheesecake batter. Mix until incorporated throughout.
6. Spoon all of the cheesecake batter into the springform pan, over the jam.
7. Place the roasting pan in the oven and place the cheesecake springform pan inside the roasting pan. Carefully add water to the roasting pan, about half way up the side of springform.
8. Bake for 70-75 minutes. Turn off the oven and open the over door half way. Let cheesecake rest for about 10 minutes and take it our of the oven (out of the roasting pan and carefully take off the foil).
9. Let it rest for 20 minutes on the counter and then gently run a greased butter knife between the sides of the cheesecake and the springform pan to carefully separate it. (You don’t actually have to take the cheesecake out of the pan until ready to add topping)
10. Cool cheese cake for 1 hour.
11. Spread remaining cranberry jam over the top of cheesecake. Cover the pan with saran wrap and place cheesecake in the refrigerator. Refrigerate for 4 hours before adding mousse.

WHITE CHOCOLATE MOUSSE
1. Break up white chocolate bars and melt them according to the package directions.
2. Beat cream cheese with an electric mixer for a couple of minutes.
3. Drizzle melted white chocolate while continuing to beat cream cheese. Mix well.
4. Fold in whipped topping gently until all combined.
5. Spread White Chocolate Mousse over the top of the cheesecake. You can separate the mousse into two batches and use one batch to decorate with frosting tip.
6. Spread candied cranberries on top of White Chocolate Mousse (optional)
<table>
<thead>
<tr>
<th>Activity</th>
<th>Time/Day</th>
</tr>
</thead>
<tbody>
<tr>
<td>Artist Group</td>
<td>10:00 am. Wednesday</td>
</tr>
<tr>
<td>Bridge</td>
<td>12:30 pm. Monday</td>
</tr>
<tr>
<td>Bunco</td>
<td>1:00 p.m. 1st Tuesday</td>
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<tr>
<td>Coffee Social</td>
<td>8:30 a.m. Wednesday</td>
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<tr>
<td>Cribbage</td>
<td>7:00 p.m. Monday</td>
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<tr>
<td>Darts</td>
<td>2:00 p.m. Tuesday</td>
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<tr>
<td>Hand &amp; Foot</td>
<td>10:30 am. Wednesday</td>
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<td></td>
<td>1:00 pm. Sunday</td>
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<tr>
<td>Landscape Crew</td>
<td>7:30 a.m. Thursday</td>
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<tr>
<td>Line Dance</td>
<td>9:00 a.m. Monday</td>
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<tr>
<td>Mahjong</td>
<td>1:00 p.m. Friday</td>
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<tr>
<td>Pickle Ball</td>
<td>8:00 a.m. Tues./Fri./Sat.</td>
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<tr>
<td>Poker</td>
<td>7:00 p.m. Wednesday</td>
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<tr>
<td>Pool</td>
<td>10:30 a.m. Tuesday</td>
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<tr>
<td>Shuffleboard</td>
<td>12:15 p.m. Thursday</td>
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<tr>
<td>Tai Chi</td>
<td>11:00 a.m. Tuesday/Thursday</td>
</tr>
<tr>
<td>Water Aerobics</td>
<td>8:00 a.m. Monday-Saturday</td>
</tr>
<tr>
<td>Yoga</td>
<td>10:15 a.m. Friday</td>
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**DATES TO REMEMBER:**

ACTIVITIES IN “red” ARE OPEN)

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(POOL AND LIBRARY ARE OPEN)
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<th>Sun</th>
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<td>Pickleball 8:00 am Ct</td>
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**Merry Christmas**

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<td>Pickleball 8:00 am Ct</td>
<td>Coffee Time 8:30 am L1 Hand &amp; Foot 10:30 am L1</td>
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**Pickleball 8:00 am Ct**
# Villages Contact Information

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<tr>
<th>Activity</th>
<th>Contact</th>
<th>Phone</th>
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</thead>
<tbody>
<tr>
<td>Artist’s Alcove</td>
<td>Deb Kenyon</td>
<td>585-507-7076</td>
</tr>
<tr>
<td>Billiards/Pocket Pool</td>
<td>Sam Yulish</td>
<td>520-625-9851</td>
</tr>
<tr>
<td>Bunco</td>
<td>Sharon Clark</td>
<td>520-648-2321</td>
</tr>
<tr>
<td>Contract Bridge</td>
<td>Winnie Pastore</td>
<td>520-440-3456</td>
</tr>
<tr>
<td>Cribbage</td>
<td>Ken Benz</td>
<td>520-399-0757</td>
</tr>
<tr>
<td>Darts</td>
<td>Chris Christensen</td>
<td>503-890-3679</td>
</tr>
<tr>
<td>Hand &amp; Foot Cards</td>
<td>Joyce Greenlee</td>
<td>520-349-2262</td>
</tr>
<tr>
<td>Library</td>
<td>Sharon Clark</td>
<td>520-648-2321</td>
</tr>
<tr>
<td>Line Dance</td>
<td>Lynn Van Atta</td>
<td>625-9851 (office)</td>
</tr>
<tr>
<td>Pickleball</td>
<td>Jim Hemmer</td>
<td>520-393-1876</td>
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<tr>
<td></td>
<td>Deb Kenyon</td>
<td>585-507-7076</td>
</tr>
<tr>
<td>Poker Night</td>
<td>Jack Bourquin</td>
<td>603-548-5695</td>
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<tr>
<td>To Reserve Lounges</td>
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<td>520-625-9851</td>
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<tr>
<td>Shuffleboard</td>
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<td>Vacant—Need a volunteer</td>
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<tr>
<td>Snake/Desert Pest Removal</td>
<td>Green Valley Fire</td>
<td>520-629-9200</td>
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<tr>
<td>Table Tennis</td>
<td></td>
<td>Needs someone to head up &amp; get this going again!</td>
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<tr>
<td>Tai Chi for Seniors</td>
<td>Kathy Brethour</td>
<td>520-625-9851</td>
</tr>
<tr>
<td>Thursday Work Crew</td>
<td>Ken Benz</td>
<td>520-399-0757</td>
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<tr>
<td>Women’s Club</td>
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<td>New Officers needed</td>
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<tr>
<td>Water Aerobics</td>
<td>Judy Squires</td>
<td>520-591-7593</td>
</tr>
<tr>
<td>Yoga</td>
<td>Wendy Sen</td>
<td>403-889-6806</td>
</tr>
</tbody>
</table>
ARTICLES FOR PUBLICATION

All articles and letters must include the name and phone number of a contact person in case questions arise. Check the accuracy of all proper names and phone numbers. No one will verify these for you. The Village Voices reserves the right to edit, format and/or revise all items submitted to be included in this newsletter. It would be very helpful if all submissions were typed or computer generated. Articles with images and text must be submitted via email. Letters and articles express the opinion of the author and in no way reflect an endorsement by the Villages Homeowners. Letters to the Voices should be short and must be signed. Not all letters or articles will be used, and never if they are abusive, divisive or derisive.

Editor: Ruthie
Email: ruthdansiroshton@hotmail.com

Villages Website:
www.villagesofgreenvalley.org

Articles may not be accepted if submitted after the deadline.

THE VOICES:
Deadline for January 2021 Newsletter:
December 28, 2020

THE VILLAGES REC CENTER IS OPEN:
7:30—11:30 A.M.
1:00—5:00 P.M.

ONLY THE POOL/SPA, LIBRARY
ARTIST ALCOVE OPEN. ONLY FOR USE
OF NU-STEP MACHINE

DISCLAIMER: Subject and content of the articles in this publication belong wholly to the submitter. The Village Voices shall not be held responsible or liable for any misprints or omissions contained therein. Any typographical or grammatical errors will be reviewed and acted upon solely by the Editors.

Please send recipes, poems, favorite sayings, and stories to my email:
ruthdansiroshton@hotmail.com

I can’t promise I will be able to put all items submitted in the next issue of The Voices, but will certainly try to publish as much as I can.