

From the Director ~ Cheryl Brunz Welcome FALL of 2022!

We are just around the corner from another year slipping by. Looking back at this year thus far a tremendous amount has impacted all of us. The nation was still firmly in the grip of COVID-19 with the new contagious variant, Omicron, attacking individuals again. With that came the notion everyone needed the booster vaccine.

We had the election fallout with the demonstrators storming the U.S. Capital to stop lawmakers from certifying the results of the 2020 presidential election. Then came the inauguration of our 46th President of the United States, Joe Biden and his Vice President Kamala Harris.

The U.S. had the military withdrawn from Afghanistan in April and the upheaval in Haiti in July. The Olympics were held in Tokyo, Japan. Meghan, Duchess of Sussex, and Prince Harry left the royal life and moved to make their home in Southern California.

And finally, we experience the terrible weather everywhere from the Winter Storms in Texas in February to the historic heat in late June all the way thru now in the Northwest and the Mid-West. The Category 4 Hurricane Ida that hit Louisiana, Alabama, and Mississippi in August. The latest and most notable is the passing of Queen (Continued on page 6)

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Sudoku No. 1

Sudoku No. 2

			7			8			1				3			5	
	7			9						2				6			8
			2	5		7		4		5				4			
	1		5			4			7				5			1	
		6				5					4				2		
		9			3		7			8			2				5
3		4		2	5							6				9	
				7			3		4			7				6	
		5			1					9			1				2

Senior Center Locations

Handy-Bus Contacts

Alliance	308-762-8774
Banner Co.	308-436-5262
Bayard	308-586-1966
Bridgeport	308-262-1868
Chadron	308-432-2734
Chappell	308-874-2954
Crawford	308-665-1515
Gering	308-436-3233
Gordon	308-282-2939
Harrison	308-668-2261
Hay Springs	308-638-4534
Hemingford	308-487-3444
Kimball	308-235-4505
Lewellen	
Tiger Den	308-778-0102

Tiger Den 308-778-0102 Mitchell 308-623-1145 Oshkosh 308-772-3400 Rushville 308-327-2061 Sidney 308-254-4835



Box Butte Co. 308-762-3596

Cheyenne Co. 308-254-7070

Chadron 308-432-0520

Crawford 308-665-1256

Kimball Co. 308-235-0262

Panhandle Trails 308-761-8747

Scotts Bluff Co. 308-436-6687

Sheridan Co. 308-360-3504

Oreo Fluff Salad

Ingredients

Original recipe yields 12 servings

- 4 cups milk
- 2 (3.4 ounce) packages instant vanilla pudding mix
- 2 (8 ounce) containers whipped topping (such as Cool Whip®)
- 30 chocolate sandwich cookies (such as Oreo®), crushed, or to taste

Directions

Whisk together milk and instant pudding mix in a large serving bowl until thickened, about 2 minutes. Fold in whipped topping until incorporated.

Stir crushed cookies into pudding until well blended. Cover the bowl with plastic wrap. Refrigerate until chilled and thickened, at least 1 hour to overnight.



BACK SEAT DRIVER

A wife was making a breakfast of fried eggs for her husband.

Suddenly, her husband burst into the kitchen. 'Careful,' he said, 'CAREFUL! Put in some more butter! Oh my gosh! You're cooking too many at once. TOO MANY! Turn them! TURN THEM NOW! We need more butter. Oh my gosh! WHERE are we going to get MORE BUTTER? They're going to STICK! Careful. CAREFUL! I said be CAREFUL! You NEVER listen to me when you're cooking! Never! Turn them! Hurry up! Are you CRAZY? Have you LOST your mind? Don't forget to salt them.

You know you always forget to salt them. Use the salt. USE THE SALT! THE SALT!'

The wife stared at him. 'What in the world is wrong with you? You think I don't know how to fry a couple of eggs?' The husband calmly replied, 'I just wanted to show you what it feels like when I'm driving.'



Elder Access Line

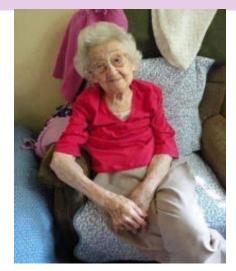
Nebraskans, aged 60 and older, are able to receive help with any questions. Legal Aid of Nebraska operates a statewide Elder Access Line a free telephone access line. **1-800-527-7249**

Sudoku No. 1—Answer

1	4	2	7	3	6	8	5	9
5	7	8	1	9	4	3	6	2
9	6	3	2	5	8	7	1	4
8	1	7	5	6	2	4	9	3
4	3	6	9	1	7	5	2	8
2	5	9	8	4	3	6	7	1
3	9	4	6	2	5	1	8	7
6	8	1	4	7	9	2	3	5
7	2	5	3	8	1	9	4	6

	_							
1	4	8	2	3	9	7	5	6
3	2	9	5	7	9	1	4	8
6	5	7	1	8	4	3	2	9
7	6	2	8	5	3	9	1	4
5	3	4	9	6	1	2	8	7
9	8	1	4	2	7	6	3	5
2	7	3	6	4	8	5	9	1
4	1	5	7	9	2	8	6	3
8	9	6	3	1	5	4	7	2

Sudoku No. 2—Answer



Let's Talk - Natalya Malakhova

It has been almost a year since I took a position as a Service Coordinator at the AOWN in Chadron, NE. I would like to reassure you that my journey with the Aging Office of Western Nebraska has not ended but will be shifting into another position as a Care Management Unit Supervisor within the AOWN organization. My job will consist of supervising and managing the Care Management program and will contribute to quality assurance of the services we provide for our retired population in Western Nebraska. I'm looking forward to utilizing my skills, knowledge, and education to continue to strengthen our mission and serve our older population in the Nebraska Panhandle.

As we are all trying to embrace and understand the aspects of aging, many still are figuring out what will help individuals to stay independent in their own home during health and medical tribulation. In addition, many are facing the loss of a formal/informal support systems as well. Perhaps the loss of a spouse or a new financial need has created difficult circumstances, requiring a closer look at the person's well-being. When someone is alone, it is hard to find all the answers. The AOWN Care Management Program can come to the rescue . . .

Some of you may be wondering what the Care Management program entails. The Care Management Program is designed to identify and coordinate community resources and services to assist the older population to meet individual needs. The program is a state-certified program through the State Unit on Aging. One of the underlining objectives of the Care Management Program is to help provide the services that enable individuals to continue to live their lives independently. Under the watchful eye of a Care Management specialists, the person in need and their family (most likely whoever took on responsibility to care for the person in need) would be provided services and consultation regarding the options the Care Management program may offer.

Referrals to the Care Management program are accepted from any source. The program is available in all eleven counties in the AOWN service area. Please, if you know anybody who might benefit from some of the services and programs, call us at (308) 635-0851.

I hope you read and enjoy our next quarterly newsletter. Let me know what you think! Until next time . . .

Sincerely, Natalya Malakhova, Care Management Unit Supervisor

From the Director ~ Cheryl Brunz—Continued

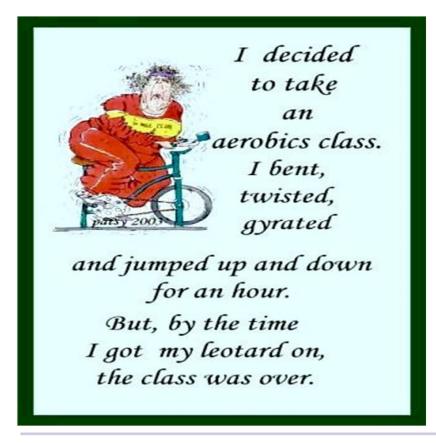
Elizabeth II of the United Kingdom and 14 other Commonwealth realms. Not to mention the killings that are happening daily all across our great country. This and so much more has made it in the news for 2022.

I leave you this month with the following:

A-A-R-P! I wanna join the A-A-R-P!



The Retirement Village People





Observation on Aging

Some people try to turn back their odometers. Not me! My theory on aging is that I want people to know 'why' I look this way. I've traveled a long way and many of the roads weren't paved.

First you forget names, then you forget faces. Then you forget to pull up your zipper.

Being young is beautiful, but being old is comfortable.

When you are dissatisfied and would like to go back to your youth, remember Algebra.

One of the many things no one tells you about aging is that it is better than being young.

You know you are getting old when everything either dries up or leaks.

Life should NOT be a journey to the grave with the intention of arriving safely in an attractive and well preserved body, but rather to skid in sideways, chocolate in one hand. martini in the other, body thoroughly used up, totally worn out and screaming "WOO HOO what a ride!"

Same Class?

While waiting for my first appointment in the reception room of a new dentist, I noticed his certificate hanging on the wall; it gave his full name.

Thinking hard, I remembered that a tall, handsome boy with the same name had been in my high school class some 36 years ago.

Upon seeing him, however, I quickly discarded any such thought. This balding. grey-haired man with the deeply lined face was way too old to have been my classmate.

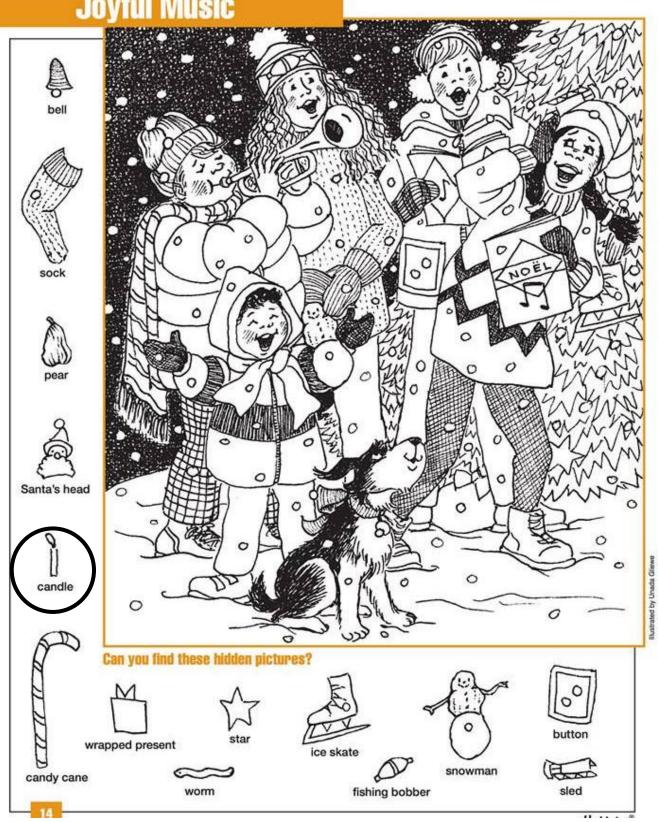
After he had examined my teeth, I asked him if he had attended the local high school. 'Yes,' he replied. 'When did you graduate?' I asked. He answered, 'In 1971. Why?' 'You were in my class!' I exclaimed.

He looked at me closely, and then the thoughtless idiot asked, 'What did you teach?'

Seasonal Funnies







The first person aged 60 and older to find the Item Circled in the hidden picture, and call our office to tell us where it is in the picture will receive one free meal at the Senior Center of your choosing.

Aging Office of Western Nebraska 308-635-0851

Cheesy Bread

I like to make two...one for the adults and one without jalapeños for the little ones.

- 1 (16- to 18-ounce) round loaf Italian or sourdough bread
- 1/4 cup butter melted
- 1 teaspoon dry ranch dressing mix
- 1/2 cup (about 5 slices) cooked chopped thick-cut bacon
- 1/4 cup jarred jalapeño peppers, chopped
- 10 (3/4-ounce) slices cheese chopped
- 2 teaspoons chopped fresh parsley, if desired



Heat oven to 350°F. Place two (24-inch) pieces aluminum foil, crossing one over the other, on flat surface. Cut bread, using serrated knife, in grid pattern, spacing about 1-inch between rows. Do not cut through bottom crust. Set aside.

Combine melted butter and ranch dressing in medium bowl. Add all remaining ingredients except parsley; mix well.

Place loaf in center of aluminum foil pieces. Spoon cheese mixture into cut areas of bread. Wrap foil loosely around bread. Place onto ungreased baking sheet.

Bake 30 minutes. Pull back foil; continue baking 5-10 minutes or until loaf is golden brown and cheese is melted. Sprinkle with parsley, if desired.

Serve immediately. Pull out individual bread pieces, using tongs or 2 forks and reaching down into loaf to include filling and bread.

October 2022 ~	What's for Lunch?	Meals include a Vegetable, Bread, Milk & Dessert						
Monday	Tuesday	Wednesday	Thursday	Friday				
3	4	5	6	7				
Chicken Enchilada Casserole	Marinated Pork	Roasted Turkey w/ Gravy	Beef Stroganoff w/ Noodles	Oven Fried Fish				
10	11	12	13	14				
Pork Roast	Smothered Steak	BBQ Chicken	Penne Polish Sausage Bake	Chicken Strips				
17	18	19	20	21				
Swedish Meatballs w/ Sauce	Ham Steak	Chili	Chicken and Noodles	Fish Sandwich				
24	25	26	27	28				
Cabbage Burgers	Open Faced Turkey Sandwich w/ Gravy	Sweet and Sour Pork	Liver and Onions or Alternative	Cook's Choice				
31 Meatloaf				Meals are subject to Change				

November 2022	~ What's for Lunch?	Meals include a Vegetable, Bread, Milk & Dessert					
Monday	Tuesday	Wednesday	Thursday	Friday			
	1	2	3	4			
	Oven FriedChicken	Pork Cutlet w/ Gravy	Beef Pot Roast	Chicken & Dumplings			
7	8	9	10	11			
Goulash	Tuna Melt	Salisbury Steak	Chicken Chow Mein	Beef Soft Tacos			
14	15	16	17	18			
Chicken Pot Pie	Grilled Ham and Cheese	Beef Stroganoff over Noodles	Roasted Turkey	Cheeseburger w/ trimmings			
21	22	23	24	25			
Tater Tot Casserole	Smothered Pork Chop	Saghetti w/ Meatballs	Closed: Thanksgiving	Sausage Gravy on Biscuit			
28	29	30		Meals are subject to			
Oven Fried Chicken	Liver and Onions or Alternate	Cook's Choice		Change			

December 2022	∼ What's for Lunch?	Meals include	Meals include a Vegetable, Bread, Milk & Dessert					
Monday	Tuesday	Wednesday	Thursday	Friday				
	Meals are subject to		1	2				
	Change		Taco Salad	Garlic Sausage Sandwich				
5	6	7	8	9				
Homemade Hamburger and Cheese Pizza	Hot Ham Sandwich	Sloppy Joe	Fish Sticks	Cheesy Chicken, Broccoli and Rice Casserole				
12	13	14	15	16				
Sausage and Egg Breakfast Casserole	Tuna Noodle Casserole	Lasagna	Chicken Strips	Vegetable Beef Stew				
19	20	21	22	23				
Turkey Roll up w/ Lettuce and Cheese	Ham	Meatloaf	Creamed Chicken Over Biscuit	Swiss Steak w/ Tomatoes				
26	27	28	29	30				
Closed: Christmas	Swedish Meatballs over Rice	Polish Sausage w/ Onions and Peppers	Liver and Onions or Alternate	Cook's Choice				

Scams Happening in Nebraska

Beware of Scam Calls coming in from someone you don't know saying they are from Nebraska Aging. A consumer alerted us so we could warn others!

- 1. Do not answer the phone if you do not recognize the number.
- 2. Keep your credit card, checking account, insurance info, and social security numbers to yourself.
- 3. Legitimate companies do not call consumers or go door to door.
- 4. Don't click on links in a text or press numbers—Just hang up!



Emergency Response System and the Risk of Falling



Freeus introduces the reimagined Belle, designed for the Verizon 4G LTE network, coming soon!

This next generation of Belle works at home and away, offering the same beloved market-leading 30-day battery life that currently wows our dealers and customers.

It provides users with the same quick access to our expertly efficient and compassionate emergency care specialists at our UL-Listed, TMA Five Diamond Certified central station.

Specialists can speak with users with two-way voice, locate them with WiFi location services, and send emergency personnel or loved ones to assist, depending on need.

What's new with Belle?





www.freeus.com • sales@freeus.com • 888-924-1026 Belle® is a registered trademark of Freeus, LLC.

Stories of Grand Parents

1. Maverick, 18 yrs. old:

"One day while he and his fellow soldiers were marching through the countryside, they came upon a church where one of the walls had been blown down as a casualty of war. Inside this old church was a beautiful grand piano untouched by the explosion that had taken out that wall. Grandpa Bill sat down at this piano and played as the troops were marching by. With victory in the air, I can only imagine how wonderful this must have been for him. Fortunately, my grandpa survived WWII. I am grateful to him and the rest of the 'Greatest Generation' who fought and died for the freedom we have today."

2. Aleem, 18 yrs. old:

"The most touching story that my grandma shared with me was of a time when she and my grandfather were living in poverty...One year, money was low in the household, and it looked like my grandparents would no longer be able to afford [the school my dad and uncle attended]...My grandma took all of her remaining wedding jewelry and sold it. With the money she received, she managed to send her kids to school for another year...My dad and my uncle were able to use that sacrifice to move out of a poverty-stricken region of India to the United States, taking my grandma and grandpa with them. Happy ending!"



Care Management Services

Aging Office of Western Nebraska

There's no place like home!

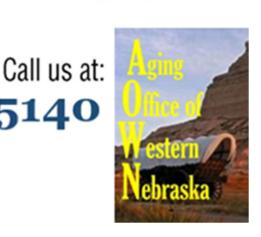
Are you age 60 or older and feeling like you might need some help?

the Care Management Program at the Aging Office of Western Nebraska is here to help!

AOWN's trained Care Managers can help guide you in finding the services and resources you want and need to safely remain in your home as long as possible!

We are here to help!

800-682-5140



No Bake Peanut Butter Balls

- 1/2 cup melted butter
- 1 1/2 cups peanut butter
- 2 1/2 cups powdered sugar
- Some chocolate chips



Mix butter, peanut butter, and powdered sugar until well blended. More or less powdered sugar can be used to make mixture more or less dry. Make 1 inch balls and freeze for about 20 minutes or until firm.

Microwave chocolate chips for 60 seconds, stopping every 15 seconds to check and stir. Adding some vegetable shortening can make the chocolate thinner and easier work with.

Remove balls from freezer and dip most of the way into the chocolate, coating all but a small circle on top. Using a toothpick for this works well but simply dipping it in and pulling it out with a fork also works. Place completed buckeyes on wax paper and allow to harden. Refrigerate if needed.

Holy Cow Cake

Chocolate Cake Mix (your preference), baked as directed

Ingredients

- 1-14 oz. can of sweetened condensed milk
- 8 oz. jar of caramel topping
- 4-5 Butterfingers candy bars, crushed
- 1-8 oz. cream cheese, softened
- 12 oz. Cool Whip



Directions

- 1. Prepare and bake cake as directed on package.
- 2. Meanwhile, blend caramel and sweetened condensed milk.
- 3. After removing cake from oven, use a skewer or fork to poke holes into the top of the cake.
- 4. Pour caramel mixture over cake.
- 5. Crush candy bars and sprinkle half of them over the warm cake. Chill.
- 6. Stir cream cheese and Cool Whip together until blended well. Spread over cooled cake.
- 7. Sprinkle with remaining candy.

BlackDog's Christmas Word Search



c: 2002 BlackDog - The Site for Kids! - www.blackdog.net





Word List

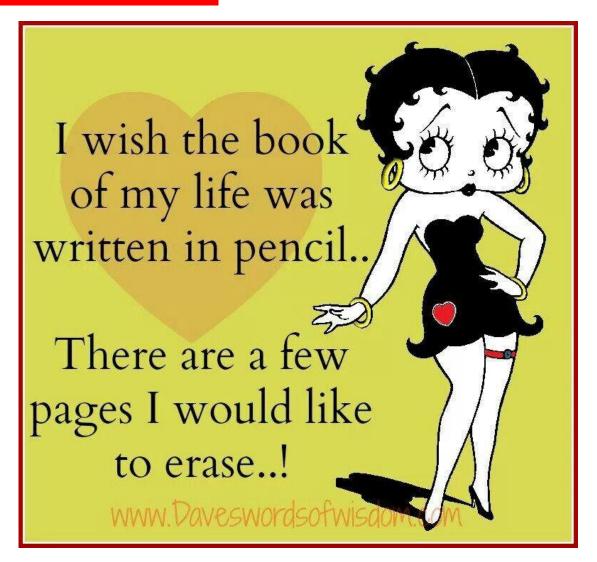
Christmas Bells Candy December Eggnog Elf Family Frosty Gifts Holiday Holly Jolly Mistletoe Presents Reindeer Rudolph Santa Sleigh Snowflake Snowman Workshop

Hidden Picture Winners

Were you a Hidden Picture Winner in the last edition of our newsletter? These folks were!!

None—Alliance; Sharon Ragland—Bayard; None—Bridgeport; Pauline Haesacker— Chadron; Roger Ohnesorg-Chappell; Beth Gibbons—Crawford; Vicky Stone—Gering; None—Gordon; Margret Dunn—Harrison; Linda Peterson—Hemingford; Diana Engstrom—Kimball; NONE—Mitchell; None—Morrill; None—Oshkosh; Moneen Rasmussen—Rushville; Joyce Nelson—Scottsbluff; Barbara Filanowski—Sidney.

Senior Funnies



Does Your Home **Need Repairs?**



Let USDA Rural Development Nebraska help you

Improve Your Home! **Before**

VERY AFFORDABLE 1% Fixed Rate Repair Loans for Home Owners

- Up to 20 year loan term
- \$20,000 maximum outstanding loan amount
- Improve/modernize/remove health & safety hazards
- Home must be owner occupied
- Income guidelines apply (by county)—See reverse



- ⇒ Payment examples: \$2,500 = \$11.48/mo.; \$7,500 = \$34.43/mo.; \$20,000 = \$91.80/mo.
- > Loan/Grant combos or grants may be available based on set eligibility formulas (for 62 & older). Maximum \$7,500 lifetime grant assistance. Under age 62 = Loan program only.
- ⇒ All communities in NE are eligible EXCEPT: Fremont, Grand island, Hastings, Kearney, Lincoln, North Platte, Omaha, & South Sioux/Dakota City

Contact Us Today for More Information

402-437-5551 Option 1.

If no answer, please leave a brief message with name and phone number. The first available Housing Specialist will return your call.

Or e-mail: SM.RD.NE.SFHQST@usda.gov

USDA is an equal opportunity provider, employer, and lender.

Aging Office of Western Nebraska 1517 Broadway Suite 122 Scottsbluff, NE 69361

Phone: 308-635-0851

POSTAGE INFO HERE

RETURN SERVICE REQUESTED

VISIT US ON THE WEB!

AOWN.org OR Facebook

Aging Office of Western Nebraska Governing Board

Sharon Sandberg– Banner County Josh Schmidt – Morrill County Webb Johnson—Dawes County Hal Downer – Sioux County Larry Engstrom – Kimball County Phil Sanders – Cheyenne County Dan Kling – Sheridan County Terry Krauter - Garden County Steve Burke—Box Butte County Ken Meyer – Scotts Bluff County William Klingman – Deuel County



Dates to Remember

International day for Older Persons Oct 1st
Columbus Day Oct 10th
Halloween Oct 31st
All Saints Day Nov 1st
Daylight Savings Time Ends Nov 6th
Election Day Nov 8th
Veterans Day Nov 11th
Thanksgiving Nov 24th
Pearl Harbor Day Dec 7th
Hanukkah begins Dec 18th
Winter Solstice Dec 20th
Christmas Eve Dec 24th
Christmas Day Dec 31st