

GOTHENBURG SENIOR CENTER  
410 20th St.  
Gothenburg, NE. 69138

# Happy Mother's Day

**M**... is for the million things she gave me,  
**O**... means only that she's growing old,  
**T**... is for the tears she shed to save me,  
**H**... is for her heart of purest gold  
**E**... is for her eyes, with love-light shining,  
**R**... means right, and right she'll always be.



**GOTHENBURG SENIOR CENTER**  
410 20th St.  
Gothenburg, NE. 69138

*“Where Friends Come to Meet”*

**VISIT US ON WEB:**

Gothenburgseniorcenter.com

**PHONE:** (308) 537-7465

**EMAIL:** gothenburgseniorcenter@gmail.com  
office@gothenburgseniorcenter.com

**DIRECTOR:**  
SUSAN ANDERSON

**KITCHEN MANAGER:**  
DEB CLAFLIN

**OFFICE ASSISTANT:**  
LILA BEENBLOSSOM

**ASSISTANT COOK:**  
Amber Reeves

**BOARD MEMBERS GOVERNING**

JUSTIN HETZ/CHAIRMAN

TIFFANIE FARR/ TREASURER

PAM SLACK/SECRETARY

JAY RICHESON

ROGER HEIDEBRINK

LINDA BOWMAN

CLARE UNDERWOOD

ANNE FRANZEN

DENNIS WHITE

**SENIOR CENTER HANDI-BUS**

Need a ride to the doctor, grocery store, beauty shop, Senior Center, or to visit friends? A ride is just as near as your phone. The Senior Center van, with a wheelchair lift, is available during the day, Monday thru Friday 9:00 a.m.—3:00 p.m. Just call 537-7465. There is a suggested donation of \$1.50 one way trip or \$3.00 round trip. **No charge at noon for a ride to the center for lunch.**

**Ryde Transit:** Dawson County-Lexington 308 -324-3640

The Gothenburg Senior Citizen's Center, Inc. is funded in part by the West Central Nebraska Area Agency on Aging, under the authority of the Older Americans Act and the generous contributions of those who support the programs. The Gothenburg Senior Center is a non-profit organization responsible for providing referral information, services and recreation to individuals sixty years of age and older. Nutritious noon meals are served Monday thru Friday at a suggested donation rate of \$5.50 for persons over 60. Persons under the age of 60 are welcome and are charged a set price of \$7.00 per person. Please call 308-537-7465 for reservations before 9:30 am.

# May

**Please call before 9:30  
am for reservations  
308-537-7465**

**MENU:  
SUBJECT TO  
CHANGE**

## Sunday Dinner May 1st

Serving from 11:00 A.M. to 1:00 P.M.

Suggested Donation \$10

Fried Chicken Mashed potatoes/w gravy Corn Dinner Roll Peaches Dessert

<p>2 Pork Chop Stroganoff Baked Potato Corn Apricots Wheat Roll</p>	<p>3 Sloppy Joe Tator Tots Baked Beans Pears Sherbet</p>	<p>4 Meatloaf Scalloped Potatoes Broccoli Fresh Fruit Bran Muffin</p>	<p>5 <b>Mother's Day Dinner</b> Chicken Fried Steak Mashed Potatoes Peas Peaches French Bread</p>	<p>6 <b>We will be closed Today as we will be replacing The Kitchen floor</b></p>
<p>9 Philly Steak Sandwich French Fries Fumi Salad Grapes Hoagie Bun</p>	<p>10 Baked Steak Baby Bakers Corn Mandarin Oranges &amp; Pineapple Wheat Roll</p>	<p>11 Spaghetti &amp; Meat Sauce Green Beans Caesar Salad Bread Stick</p>	<p>12 Fried Chicken Mashed Potatoes &amp; gravy Tropical Fruit Rye Bread</p>	<p>13 Corn Beef Boiled Potatoes Cabbage Mixed Fruit Biscuit</p>
<p>16 Ham Loaf Baked Potato Peas Pineapple Wheat Roll</p>	<p>17 Salisbury Steak Boiled Potatoes Green Beans Spiced Apples Muffin</p>	<p>18 Chicken Cordon Blue Au gratin potatoes Broccoli Raisin Salad Applesauce Bulgar Roll</p>	<p>19 Roast Beef Mashed Potatoes &amp;gravy Carrots Pears Strawberry short cake</p>	<p>20 Cheese burger Potato Salad Pork &amp; Beans Grapes Birthday Cake <b>Birthday Party</b></p>
<p>23 Chicken Supreme Breakfast Square Potatoes Cauliflower Peaches Wheat Roll</p>	<p>24 French Dip Sandwich Tator Tots Cole Slaw Orange</p>	<p>25 Liver and Onions Or Chicken Casserole Hashbrowns V-8 juice Fruit Cocktail</p>	<p>26 Pork Cutlet Mashed Potatoes/ Gravy Beets Plums Bulgar Bread</p>	<p>27 Beef Stroganoff Carrot Raisin Salad Tropical Fruit Bread Stick</p>
<p>30 <b>CLOSED</b></p>	<p>31 Pork Roast Boiled Potatoes &amp; Gravy Butter beans Strawberry &amp; Banana Blueberry muffin</p>	<p>Come join us if your Birthday or Wedding Anniversary is this month, you and a guest can <b><u>eat free on the 3rd Friday of the month</u></b> when we celebrate the Birthdays and Anniversaries . Must Call by 9:30</p>		

# May Activities

Call the Senior Center  
537-7465 with any  
questions, or activities you  
would like to do

## Sunday Dinner May 1st

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Suggested Donation \$10

Fried Chicken Mashed potatoes/w gravy Corn Dinner Roll Peaches Dessert

2 Rotary 12:00	3 Mexican Train 1:00	4	5 Scrabble 1:00	6 <b>Mother's Day Dinner</b>
9 Rotary 12:00	10 Mexican Train 1:00	11 Board Meeting 2:00	12 Scrabble 1:00	13 Birthday/ Anniversaries Cake
16 Rotary 12:00	17 Mexican Train 1:00	18 Mc Cook Hearing Clinic 1:30 P.M. Making Pretzels	19 Scrabble 1:00 Dr. Shaw Lunch and Learn	20 <b>Birthday Dinner</b> Birthday/ Anniversaries Cake
23 Rotary 12:00	24 Mexican Train 1:00	25	26 Scrabble 1:00 Miracle Ear (N.P.)	27
30 Rotary 12:00	31 Mexican Train 1:00	<p>Come join us if your Birthday or Wedding Anniversary is this month, you and a guest can <b><u>eat free on the 3rd Friday of the month</u></b> when we celebrate the Birthdays and</p>		



## DONATIONS IN April

Please remember; the Senior Center is a 501C(3) non-profit organization.

### “February PRODUCTS OF THE MONTH”

**Flour, Brown Sugar, and sugar Product donations received in April were from:**

Larry Franzen, Sharon Graham  
Elaine Helmuth and nKathy Nichols

### In Honor of Marlin Kuxhausen

Dale and Anne Franzen  
Robin and Lynnnett Stevens  
Jay and Sonia Richeson  
Ronald and Kathryn Winchell  
Susan and Dale Anderson  
Pam Slack  
Florine Wichell & Karyn Dahlke

### In Honor of Bob Lutjemeyer

Todd and Luann Houchin

### In Honor of Kay Olmsted

Pony Express Chevrolet  
Dennis White  
James and Catherine Healey

### Monetary Donation received in The Month of April were from:

Steven Johnson  
Jean Dishman

## **RECYCLE YOUR ALUMINUM CANS FOR MEALS:**

**Help Us to Help Others!** Your cans count by helping us to keep our meal cost down at the Center. The next time you take a drink from an aluminum can, don't throw it out, bag it and recycle. Spread the word to family members and business to collect and save their cans. Together we can make a difference. The recycling shed is just for aluminum cans recycling, only. This is found on the west end of the property. Thank you for your support.



**WE'D LIKE TO HEAR FROM YOU....  
WHAT ACTIVITIES WOULD YOU LIKE TO PARTICIPATE IN?**



## May Home Delivery Meals Schedule

May	2	The Crossing
May	9	Our Lady Of Good Council
May	16	American Lutheran Church
May	23	Gothenburg Rotary

### **NOTE FROM OUR DIRECTOR:**

Happy Mother's Day!! May always seems like a busy month but full of new promises. The flowers are starting to pop out and there are usually lots of graduation celebrations. The Center flooring project is almost complete and has turned out nice. If you haven't been up, stop by and check it out. Join us Sunday, May 1, 2022, for our Sunday Dinner. We will be having fried chicken and serving both curbside and inside. I'd love to hear from you on what activities you would like to participate in. We are anxious to get some groups going. Be watching for information about Farmers Market coupons. They hope to let us know by the first part of June how many we will get and the income guidelines. I'll pass that information on as soon as I get it.

Susan Anderson

### **Please say Thank you to our volunteers for their Daily Service**

Thank you so much for your volunteer work. Even though you're not in the spotlight, you are the backbone of each and every event. Please know that we could not do this without your hard work. We are forever thankful for the time you have given us. You have made an unforgettable difference.

# RECIPE OF THE MONTH

## Sour Cream Raisin Bars

### Crust:

- 1 C. Brown Sugar
- 1 C. Margarine
- 1 3/4 C. Oatmeal
- 1 tsp. Soda
- 1 3/4 C. Flour

Cream brown sugar and margarine together. Add Oatmeal, Soda and flour. Pat 1/2 of the crust mixture into a 9x13 pan and Bake 350° for 7 minutes. Save the other half of crust mixture for the topping

### Filling:

- 3 egg yolks
- 1 1/2 C Sour Cream
- 1 C. Sugar
- 2 1/2 TBS Cornstarch
- 1 tsp. Vanilla
- 2 C. Raisins
- Water

Cook raisins in amount of water for 10 min, drain and set aside. Combine egg yolks, sour cream, sugar and cornstarch, add vanilla and cooked raisins. Cover crust with filling and top with the rest of the crust mixture. Bake at 350° for 30 min.

## May Birthdays

- 2nd Joan Steer, Rodney Swanson
- 3rd Marbara Kuhlman
- 8th Darlene Kratzenstein,  
Steve Johnson, Beverly Titkemeier
- 9th Cliff Brock, Rodney Speck
- 10th Betty Huntsman
- 11th Paula Hood
- 13th Sandra Richmond, Jon Mapa
- 15th Karen Sawyer, Leona Loveless,  
Connie Meyer
- 16th Roger Tederman
- 17th Evelyn Miller
- 18th Sue Jewett
- 19th Albert Bonson
- 20th Ira Suhr
- 22th Sharon Abbott, Thelma Graham,  
Larry Franzen
- 25th Thomas Bauer
- 26th Dennis Kirkpatrick
- 27th Jean Dishman
- 28th James Franzen, Craig Brock
- 29th Norma Lauer, Sonia Richeson
- 30th Laron Peters, Keith Aden
- 31st Lucille Koenig, Kenny Christensen

## May Anniversaries

- 12th Greg and Kristi Land

Help us welcome our new Assistant Cook

## Amber Reeves





# Gothenburg Senior Center

## Fried Chicken Dinner

**SUNDAY May 1st:**

**Suggested Donation \$10**

**Serving from 11 A.M. to 1:00 P.M.**

Fried Chicken  
Mashed Potatoes/w  
Gravy  
Corn  
Dinner Roll  
Peaches  
Dessert

410 20th ST  
Gothenburg, NE  
308-537-7465

Serving Dine In and Curb Side

Welcome



# SPRING

U S I L I S T E N I N G S V F S J E D X U O R R  
 Y N N E R D L I H C Y Q H R T S P A Y B A B R E  
 U W Y G Q Z S F N X G N I R A C M G W T O J E H  
 E P C Q T S E K M T M Z C R F J Q S D T J D A T  
 Y D N A C N K E I T B V S Y K G N I S E D K D E  
 R F M A K N A V Q S R E W O L F I L Z Z H V U G  
 O F L B G F C L W A D R A C O X M J I S E F M O  
 I F P Y M G P R G A I H W P H M O Y G S L W O T  
 S S Z V N R U D L S I A B U A D C W V R P Z T V  
 C C T N M U C D F K K P D S S H V M C L I N H T  
 V E B L V H D M U Z I P O M J J L Z O O N G E G  
 T D A T Y R B R R P C Y Q I E S E X O V G N R N  
 U B Y P P A H F L X A M K L D A C S K E K I S I  
 Y E L B G A G K G E K O M I V S I E I X S K D H  
 K D A Z N T J O G H E T E N Z A F I E T E O A C  
 T T U L U L A B Y C J H K G T F R N S B S O Y T  
 C I G A S G U H U L M E T P R W C W L U S C O A  
 J M H H V P F Z C Y E R J R X F M O B P I W F W  
 N E H O M E W O R K G S X E O O N R L J K S F R  
 S S U G A S S E B H H D Q R V X P B V G F O N I  
 T T M E V V U D X V R A M L N T K C A K X F H G  
 F O M V V B A K I N G Y P Y S E G M H U Z J B G  
 N R Q U A E Q K P J I O M O T H E R G O O S E F  
 W Y W M O T H E R Y Z Z W W Y R H P E Y U Q J E

COOKING  
 HELPING  
 CUPCAKES  
 HAPPY  
 READ  
 LULABY  
 LOVE  
 MOTHERS DAY OFF

SMILING  
 WATCHING TV TOGETHER  
 COOKIES  
 KISSES  
 BABY  
 SING  
 CARD  
 HAPPY MOTHERS DAY

LISTENING  
 CAKE  
 BAKING  
 HUGS  
 CARING  
 CHILDREN  
 CANDY

HOMEWORK  
 BROWNIES  
 LAUGH  
 BEDTIME STORY  
 MOTHER GOOSE  
 MOTHER  
 FLOWERS