DENISON ACTIVE ADULTS 55+ NEWSLETTER

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Mondays

9:00am Senior Ladies Exercise 9:00am Aqua Fit (Waterloo Pool, \$)

9:30am Jazzercise (\$)

10:15am Aqua Fit

(Waterloo Pool, \$)

11:00am MOW Lunch

5:30pm Jazzercise (\$)

Tuesdays

9:00am Rusty Hinges
(Waterloo Pool, \$)
9:30am Bingo
10:15am Aqua Fit
(Waterloo Pool, \$)
11:00am MOW Lunch
11:30am Chair Volleyball
5:30pm Jazzercise (\$)
7:00pm Country Dance

Lessons (\$)

Wednesdays

9:00am Aqua Fit
(Waterloo Pool, \$)
9:00am Senior Ladies Exercise
9:30am Jazzercise (\$)
10:15am Aqua Fit
(Waterloo Pool, \$)
11:00am MOW Lunch
5:30pm Jazzercise (\$)

Thursdays

9:00am Rusty Hinges
(Waterloo Pool, \$)
9:30am Live Band
10:15am Aqua Fit
(Waterloo Pool, \$)
11:00am MOW Lunch
5:30pm Jazzercise (\$)

Fridays

March 2023

9:00am Senior Ladies Exercise
9:00am Aqua Fit
(Waterloo Pool, \$)
9:30am Live Band
9:30am Jazzercise (\$)
10:15am Aqua Fit
(Waterloo Pool, \$)
11:00am MOW Lunch

**Community room, games, cards, puzzles, and pool table available every weekday from 8am—1pm at no cost. All activities are located at the Denison Senior Center (SNAP Center) unless stated otherwise. \$ sign indicates a fee is associated.





Activity Descriptions



Meals on Wheels Program

Meals on Wheels of Texoma (MOW) is a nonprofit charitable organization serving the greater Texoma region, including Grayson, Fannin, and Cooke counties in North Texas. More than just a meal, their volunteers deliver tender, loving care to our homebound seniors every day, providing the human touch that means so much to them.

Aqua Fit at Waterloo Pool

Experience this fun cross-training class that our water provides while reducing the impact on your joints, specifically your knees and back.

Move at the pace of the instructor or at your own pace faster or slower, just keep moving. A shallow water, medium-intensity workout, using water and equipment for resistance, tones muscles and increases.



Senior Ladies' Exercise

This is a FREE, moderate-intensity exercise program that involves standing, bending, stretching, and using weights while sitting.

Jazzercise

Jazzercise is an inclusive womanowned fitness company dedicated to helping people live healthier, happier lives. The program fuses dance cardio and strength training into one heart-pounding sweat session.

Chair Volleyball

In a co-sponsorship with Sher-Den Home Health, chair volleyball will be offered at the Denison Snap Center for those over 55 years of age on Tuesdays from 11:30am – 12:30pm for FREE. All equipment will be provided.

Chair volleyball provides a fun way to be active while increasing your range of motion, flexibility, muscle strength, endurance, dexterity, reflexes, eye-hand coordination, and socialization.

MARK YOUR CALENDARS!

Holidays

- March 3: National Employee Appreciation Day
- March 12: Daylight Saving Time



- March 14: National Write Your Story Day
- March 17: St. Patrick's Day



- March 20: International Day of Happiness
- March 22: American Red Cross Giving Day
- March 23: Ramadan
- March 26: Wear a Hat Day



 March 29: National Vietnam War Veterans Day

Events

March 4th: Senior Dance
 (\$, Potluck 5:00pm; Dance 6:00 9:00pm SNAP Center)



 March 18th: Cornhole Tournament (Heritage Park - 8:30am)



March 25th: Texoma Family Fest (Forest Park—9:00am—1:00pm)



City Council Meetings

- March 5th: City Hall 6:00pm
- March 20th: City Hall -6:00pm





Meals on Wheels Menu—March 2023

Chicken & Dumplings, Peas & Carrots, Cauliflower, Roll, Mandarin Orange Fluff	BBQ Chicken Breast, Scalloped Potatoes, Black-Eyed Peas, Apple Cobbler	Arroz con Pollo Chicken W/ Rice Roasted Corn & Peppers, Wheat Roll, Escalloped Apples	Chicken Fajitas, Buttered Corn, Spicy Pinto Beans, Wheat Tortilla, Vanilla Berry Pudding	27
Minestrone Soup, Chef Salad w/ Dressing, Potato Salad, Breadstick, Fresh Fruit	Beef and Pasta Casserole, Winter Mix Vegetables, Salad w/ Dressing, Garlic Breadstick, Fresh Fruit	Herbed Chicken, Mashed Potatoes, Spinach, Fresh Fruit	7 Cajun Jambalaya, Black Eyed Peas, Oven Fried Okra, Cornbread, Fresh Fruit	28
Beef Burgandy, Egg Noodles, Sauteed Kale Crunch, Wheat Bread, Frosted Spice Cake	Chicken Pot Pie, Stewed Tomatoes, Spinach w/ Onions, Mandarin Orange, Fluff	Baked Ham, Swet Potatoes, Spinach, Fresh Fruit	Chicken Fried Steak w, Gravy, Mashed Potatoes, Green Beans, Wheat Roll, Oatmeal Raisin Cookie	Ground Beef Macaroni & Clone of Ground Beef Ma Hawaiian Chicken, Sugar Snap Peas, Confetti Coleslaw, Dinner Roll, Escalloped Apples
Smothered Pork Chop, Macaroni & Cheese, Okra and Tomatoes, Wheat Roll, Cookie	Garlic Lime Tilapia, Garden Blend Rice, Zucchini, Cornbread, Cookie	Beef Lasagna, Tuscan Vegetable Blend, Garlic Bread, Cooke	Turkey Goulash, Diced Beets, Italian Mixed Vegetables, Spice Cake	Tomatoes Tossed Salad Frocaroni & Tomatoes Tossed Salad Frocaroni & Tomatoes Tossed Turkey Swiss Steak,Macaroni & Cheese, Normandy Veggies, Wheat Bread, Cookies
Santa Fe Chicken, Spanish Rice, Squash Medley, Biscuit Fresh Fruit	Porcupine Meatballs, Butter Beans, Spicy Carrots, Wheat Bread, Fresh Fruit	Pepper Steak, New Potatoes, Broccoli, Wheat Bread, Fresh Fruit	Chicken Salad on Lettuce, Potato Salad, Cucumber/Tomato/Onion Salad, Croissant, Fresh Fruit	Hearty Vegetable Soup, Tuna Salad, Macaroni Salad, Crackers, Fresh Fruit

For questions regarding Meals on Wheels, please reach out to Ben Mandeville at 903-463-1711.



TIPS & HIGHLIGHTS

ST.PATRICK'S DAY TRIVIA

© MEEBILY

- Q.1. Where was Saint Patrick born?
- Q.2. When did St. Patrick die?
- Q.3. Where is St. Patrick buried?
- Q.4. Where St. Patrick studied religion?
- Q.5. What was St. Patrick's birth name?
- Q.6 What is Saint Patrick's nickname?
- Q.7. What color was originally associated with St. Patrick?
- Q.8. What kind of plant is associated with St. Patrick?
- O.9. Which creature did St. Patrick drove out of Ireland?
- Q.10. Where was the first Saint Patrick's Day Parde held?
- Q.11. When did custom of St. Patrick's Day brought in America?
- Q.12. Which American city holds the largest Parade?
- Q.13. In Ireland, what does the color green stand for?
- Q.14. What type of creature is leperchaun?
- Q.15. Which profession does the leprechaun practice?
- 8). Shamrock 13). Hope 3). Downpatrick 5). Maewyn Succat
- 2). 420 AD 12). New York 14). Fairy 4). Gaul 15). Shoemaker
 - 11). 1737 6). Paddy 10). Boston 9). Snakes







St. Patrick's Day

Find the words on the list in the word search below!

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CLOVER IRISH SHAMROCK WISH GOLD EMERALD MARCH POT



LEPRECHAUN LUCKY RAINBOW IRELAND

GREEN PATRICK CHARM MAGIC

Corned Beef Leprechaun Cheeseball



Ingredients:

- 1/4 lb. deli corned beef, diced
- 3 green onions, diced
- 2 packages cream cheese, at room temperature
- 1 cup chopped pecans
- 1 teaspoon horseradish
- 1 tablespoon dijon mustard
- 2 teaspoons Worcestershire sauce

For Decorating:

- 1 green bell pepper for the hat
- small piece of yellow bell pepper for the hat
- small piece of red bell pepper for the mouth
- 2 black olives for the eyes
- small pieces of a parsnip for nose & hat
- 1 carrot peeled with a vegetable peeler for the beard & hair



Directions:

1.To make the cheeseball, make sure the cream cheese is at room temperature. In the bowl of a stand mixer, add all your ingredients and mix with the paddle attachment until well combined.

2. With wet hands, grab the entire mixture and form into a ball. Place on plastic wrap and then wrap up and put in the fridge. Keep in the fridge for at least 1-2 hours to firm up before decorating.

3.To decorate, cut out your vegetables into the shapes shown in the picture. I used 1/2 of a bell pepper for the top of the hat and the brim part is made with the top part of the bell pepper that has the stem on it, stem cut off. I used a piece of parsnip for the nose and the stripe on the hat. The yellow square on the hat is a yellow bell pepper and the mouth is a thin strip of red bell pepper. The eyes are the ends of 2 black olives, the end that looks like a star. For the hair and beard i just peeled a carrot with my vegetable peeler, I discarded the first layer of the carrot and then kept peeling and used those. I also used thinly cut carrot for the eyebrows. All of the facial features stayed on by just pressing the cut out pieces into the cheeseball.

Do you have an AMAZING recipe you would like to have featured in the monthly newsletter?

Submit your recipe to Virginia in Parks & Rec: vcantrell@cityofdenison.com