

Thayne Senior Center

Enter as Strangers, Leave as Friends

November 2020



Senior Spotlight

Our senior spotlight this month is on Ed and Gayle Thomas. Ed was born in Wichita, Kansas and Gayle was born in Marshall, Oklahoma.

Ed and Gayle met on a blind date at a baseball game in which Ed was playing catcher. They were married May 29, 1955 at the First Christian Church in El Reno, Oklahoma. They went on their honeymoon to Branson, Missouri. Ed and Gayle have one daughter, two granddaughters, two great granddaughters and two great grandsons.

Ed was an accountant and Gayle was a teacher. They retired completely in 1998 and moved to Grand Lake, OK where they built a new home. Later in 2011 their daughter Terri, which is a RN, said "If you want my help growing old you need to move to Star Valley." So they made the big move from Oklahoma to Star Valley. Ed and Gayle stay in Star Valley all winter with a lot of heavy coats and blankets.

Their favorite vacation spot is Creede, Colorado where the Rio Grande River flows out of the mountains and heads for the Gulf of Mexico. Ed and Gayle also explored other countries around them when they lived in Germany for 2 ½ years with the military.



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DOLLAR-A-MONTH CLUB

The Dollar-A-Month Club is a means of aiding the funding for publication of this newsletter. It is based on a voluntary contribution of one dollar per person per month.

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*Breakfast November 25, 2020
 Curbside 9:00AM - 9:30AM
 Dining Room 9:45AM - 10:30 AM
 NO lunch served this day!*

We will be opening our dining room starting in November for three days a week. We will also still be doing curbside. Curbside meals will be available Monday through Friday 11:00 - 11:45. The dining room will be open from 12:00 - 12:45 Tuesday through Thursday. You will still need to call and let us know by 9:00 AM whether you are having curbside or eating in the dining room. There will be rules that have to be followed in the dining room. No activities at this time. We will re-evaluate each month.

We will be starting meals again every Tuesday in Alpine at Yankee Doodle beginning November 3rd.

We received a donation of \$3500.00 for a new fridge. We would like to thank them for the kind donation.

WE ARE HAPPY TO ANNOUNCE THAT WE NOW HAVE IPADS AND CHROMEBOOKS AT THE CENTER THAT YOU CAN USE AND/OR BORROW. THERE WILL BE A \$25 DEPOSIT TO TAKE ONE HOME FOR 2 WEEKS. PLEASE LET US KNOW IF YOU ARE INTERESTED IN USING ONE.

Gone but not forgotten..... 
**VALJOAN MYERS
 DOROTHY BEAGLE**





November Menu



This Institution is an Equal Opportunity Provider--- Please note that this menu is subject to change without notice.

<p>2 Cheeseburger Sweet Potato Wedges Lettuce & Tomato Slices Peaches Chocolate Chip Cookie</p>	<p>3 Chicken & Herbed Fettuccine Greek Salad Dilly Cauliflower Hot Roll Berry Pie</p>	<p>4 Sweet & Sour Meatballs Garden Rice Tossed Salad Oriental Vegetables Homemade Bread WW Slice Bananas</p>	<p>5 BBQ Spare Ribs Baked Potato KFC Coleslaw Herbed Broccoli French Bread Chilled Plums</p>	<p>6 Beef Stew Cottage Cheese w/ Peaches Cheese & Onion Roll Raspberry Bar Grape Juice</p>
<p>9 Chicken Fried Steak Mashed Potatoes Cucumber & Tomato Salad Garden Blend Vegetables Cherry Crisp Orange Juice</p>	<p>10 Pizza w/ Meat & Veggies Oregon Bean Medley Mixed Fruit Cup Creamy Rice Pudding</p>	<p>11 Chicken Noodle Soup Fruited Carrot Salad Cinnamon Roll Orange</p>	<p>12 Cottage Pie Veggie Salad Spinach Cindy's Rolls Cinnamon Pears</p>	<p>13 Baked Breaded Fish Rice Pilaf Vegetable Salad Carrot Coins French Bread Fruit Cup</p>
<p>16 Salisbury Steak Mashed Potatoes Jean's Salad Italian Vegetables Hot Roll Mandarin Oranges</p>	<p>17 Monterrey Chicken Steamed Rice Spinach Mushroom Salad Grilled Broccoli WW Roll Chilled Appricots</p>	<p>18 Spaghetti and Meat Sauce Angel Hair Noodles Garden Vegetable Salad California Blend Garlic Bread Pear Crisp</p>	<p>19 Roast Turkey Mashed Potatoes Tossed Vegetable Salad Green Beans Pumpkin Bread Fruit Cup</p>	<p>20 Taco Salad Corn Chips Peas & Carrots Whole Wheat Breadstick Melon Cup Rocky Road Pudding</p>
<p>23 Teriyaki Chicken Brown Rice Spinach Mandarin Orange Salad Wheat Bread Tropical Fruit Salad</p>	<p>24 Meat Loaf Baked Potato Lettuce Salad Carrot Coins Hot Roll Fruity Gelatin Salad</p>	<p>25 BREAKFAST Scrambled Egg/ Ham Hashbrows/Onions Tomato Juice V8 Juice Wheat Drop Biscuits Orange Sauced Peaches</p>	<p>26 27</p> 	
<p>30 Pork Chop Scalloped Potatoes German Blend Veg Oatmeal Spice Cake Ambrosia Fruit Cup OJ</p>			<p>Suggested Contribution Seniors \$4.50 Non-Seniors Pay \$8.00</p>	

CURBSIDE MEALS ARE AVAILABLE FOR PICKUP 11:00 - 11:45 AM MONDAY- FRIDAY
DINING ROOM MEALS ARE AVAILABLE FROM 12:00 - 12:45 PM TUESDAY - THURSDAY
BREAKFAST WILL BE SERVED AT 9:00 AM FOR CURBSIDE AND 9:45 FOR THE DINING ROOM

Puzzle Page



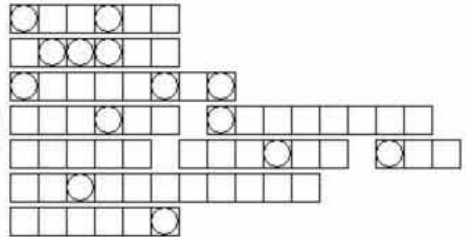
Thanksgiving Puzzles

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

24 13 22 6 23 10 19 2 17 1 13 2 6 22 6 8 20 23 10 13 2 24

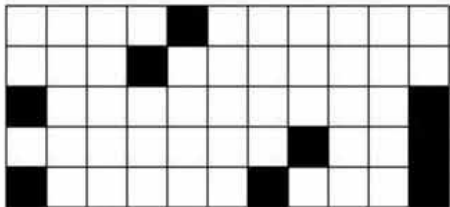


RETUYK
 NEINDR
 FTFSGUIN
 SAEMDH SEAPOTTO
 TEWES TOPTAO IEP
 RANERCESRIB
 LAIFYM



□ □ □ □ □ H □ □ □ □ V □ G

Unscramble each of the clue words.
 Take the letters that appear in boxes and unscramble them for the final message.



B H T O W
 I R E S R K A G S
 A O R E A D I N A K
 F T V E U N H W N Y N
 G L L E I S Y N O N S



PRESENTED BY: DAILY DISH MAGAZINE

DINING ROOM

TUESDAY, WEDNESDAY & THURSDAYS IN NOVEMBER

LUNCH SERVED 12:00 PM-12:45PM

DINING ROOM CLOSED AT 1:00 PM

****CURBSIDE MEALS AVAILABLE M-F 11:00 AM-11:45 AM**

- * 24 Seats for lunch available
- * 4 people per table, chairs can NOT be added to tables
 - * Lunch service will start at 12:00 PM
 - * Please do NOT arrive early
- * Participants will be asked screening questions, given hand sanitizer and have their temperature taken upon arrival
- * Must enter through the south side door that enters directly into the dining room
 - * Honor the 6ft social distancing rules
- * Masks will be required until you are seated in the dining room
- * Once in the dining room please take a seat, there will be no moving around from table to table
 - * Remember your mask when you get up from the table
- * All necessary items will be provided to you by a staff member
 - * A staff member will clean your table up after you leave
 - * Please no guests under the age of 60
 - * Dining room closes @ 1:00 PM
 - * Drinks will be Milk or Water
 - * All staff members will wear masks

We look forward to seeing you in the dining room again!!

FAILURE TO FOLLOW THESE GUIDELINES WILL RESULT IN YOU BEING ASKED TO LEAVE THE CENTER.

** Please call and let us know if you want a curbside meal or to eat in the dining room.

PUMPKIN-SHAPED CHEESEBALL

Ingredients

- 1 8 oz block cream cheese (softened to room temperature)
- 1 8 oz tub vegetable cream cheese
- 2 tbsp Hidden Valley Ranch Spicy Ranch mix
- 3 green onions sliced
- 1 red pepper finely diced (save the stem)
- 2 cups shredded sharp cheddar cheese divided use

Instructions

1. Using an electric or stand mixer, combine both cream cheeses.
2. Then stir in 2 tablespoons of Hidden Valley Ranch Spicy Ranch mix, green onion, red pepper and one cup shredded cheddar cheese.
3. Spread out a large sheet of Glad Cling Wrap.
4. Sprinkle about a 1/4 cup of the shredded cheddar cheese onto the plastic wrap.
5. Then top with cheese ball mixture.
6. Take the rest of the shredded cheddar cheese and sprinkle it onto the tops and sides of the cheese ball and wrap it up well with cling wrap.
7. Two layers of cling wrap work best. It needs to be well-wrapped and wrapped tightly. Now, time to wrap it up with four large and wide rubber bands.
8. Place cheese ball into the fridge for a minimum of two hours (overnight is best.) Not only do the flavors get better as it sits, but as the mixture cools, it will help it to form that pumpkin shape.



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