

Cindy Ross - Fiscal Manager
Catherine Keating - Stauch -
Registered Dietician / Menu
Mary Ann McCarthy- Supervisor of Volunteers

## Newsletters are available

 online at-www.warrencountyny.gov/ofa/ newsletters.php

Or contact the office at (518)761-
6347 to be added to our mailing


What are Long-Term Services and Supports?
Services and supports for those who have a lifelong or enduring condition that impairs a person's ability to care for themselves.

Assistance excludes temporary treatment for injury or illness from which a person is expected to recover.

How can NY Connects assist?
When you contact us we will ask what is important to you and for you and then offer options so you can decide what is best for your situation. You make the decision and we support you in taking the actions necessary to live your life the way you would like to. Some people wish to remain at home and other people are interested in housing options that include assisted living options like meals, medication reminders, and socialization.

Call us at 1-866-805-3931 to speak confidentially or anonymously on the phone.
Call us at 1-866-805-3931 to set an appointment to meet with us in person. We will reserve a space to meet \& talk privately here at Office for the Aging.

These are some of the topics we can assist with:

Mental Health
Day Care
Substance Use
Nursing Home

Caregiver Support
Transportation
Developmental Disabilities
Friendly Visiting

Respite
Home Care
Medicaid
Dementia

## NY Connects: We are here to assist



Call NY Connects at Warren/Hamilton Counties Office for the Aging to make an appointment to discuss your long term questions.


Catherine Keating-Stauch, RDN CDN Certified Dietitian Nutritionist

## Tips for Healthy Holiday Eating

The holiday season is a time to celebrate with family and friends. Unfortunately, for many it also becomes a time for over-eating and weight gain. According to the National Institutes of Health, holiday eating can result in an extra pound or two every year. Over a lifetime, holiday weight gain can really add up. The holidays don't have to mean weight gain. Focus on a healthy balance of food, activity and fun.

## Practice Healthy Holiday Cooking

Preparing favorite dishes lower in fat and calories will help promote healthy holiday eating. Incorporate some of these simple-cooking tips in traditional holiday recipes to make them healthier.
o Gravy - Refrigerate the gravy to harden the fat and skim the fat from the top. This will save a whopping 56 gm of fat per cup.
o Dressing - Use a little less bread and add more onions, garlic, celery, and vegetables. Add fruits such as cranberries or apples. Moisten or flavor with low fat low sodium chicken or vegetable broth and applesauce.
o Turkey - Enjoy delicious, roasted turkey breast without the skin and save 11 grams of saturated fat per 3 oz serving.
o Green Bean Casserole - Cook fresh green beans with chucks of potatoes instead of cream soup. Top with almonds instead of fried onion rings.
o Mashed Potato - Use skim milk, chicken broth, garlic or garlic powder and Parmesan cheese instead of whole milk and butter.
o Quick Holiday Nog - Four bananas, 1-1/2 cups skim milk or soymilk, 1-1/2 cups plain nonfat yogurt, $1 / 4$ teaspoon rum extract, and ground nutmeg. Blend all ingredients except nutmeg. Puree until smooth and top with nutmeg.

- Desserts - Make a crustless pumpkin pie. Substitute two egg whites for each whole egg in baked recipes. Replace heavy cream with evaporated skim milk in cheesecakes and cream pies. Top cakes with fresh fruit, fruit sauce, or a sprinkle of powdered sugar instead of fattening frosting.

> Enjoy the holidays, plan a time for activity, incorporate healthy recipes into your holiday meals and don't restrict yourself from enjoying your favorite holiday foods. In the long run, your mind and body will thank you.

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- \(1 / 4\) cup plus 2 tablespoons sugar
Fresh Cranberry-Orange Relish
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## INGREDIENTS

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- 1 large orange
- 2 (10-ounce) packages fresh cranberries
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How to Make It: Grate orange rind and place in a food processor. Peel and section orange over the bowl of food processor. Add orange sections, sugar and cranberries to processor; process until coarsely chopped. Cover and refrigerate at least 1 day.

Chef's Notes - Allow at least 1 day in the refrigerator to marry the bright, fresh flavors. Make up to 3 days ahead.

Nutritional Information Calories 40Fat 0.1g, Protein 0.3g, Carbohydrate 10.4 g , Fiber 1.9 g , Cholesterol 0.0 mg , Iron 0.1 mg , Sodium 1 mg , Calcium 7 mg Recipe courtesy of Cooking Light

## Apple-Cinnamon Bread Pudding

Makes: 8 servings Prep: 10 mins Cook: $30 \mathrm{mins} \quad$ Stand: 15 mins Ingredients


Makes: 8 servings Prep: 10 mins Cook: 30 mins $\quad$ Stand: 15 mins

## Ingredients

- Nonstick cooking spray
- 3 tablespoons unsalted butter, melted
- 3 tablespoons packed dark brown sugar
- $3 / 4$ teaspoon ground cinnamon
- 6 slices whole-wheat bread, lightly toasted
- 3 large eggs, lightly beaten
- $11 / 2$ cups low-fat milk
- 1 tablespoon maple syrup
- $1 / 2$ teaspoon vanilla extract
- $1 / 4$ teaspoon salt
- 1 McIntosh apple, peeled, cored and diced
- 1 tablespoon granulated sugar


## Directions

1. Preheat the oven to 325 degrees. Mist a 7 -by-11-inch baking dish with cooking spray. In a small bowl, combine the melted butter, brown sugar and $1 / 2$ teaspoon of the cinnamon.
2. Drizzle 2 teaspoons of the butter mixture over each slice of bread; spread mixture to the edges. Make three sandwiches; trim away crusts and cut bread into $1 / 2$-inch cubes. Transfer to the baking dish.
3. In a medium bowl, whisk together the eggs, milk, maple syrup, vanilla extract and salt. Pour the mixture over bread and let rest 15 minutes or until most of it has been absorbed. Stir in the diced apple.
4. Combine the granulated sugar with remaining cinnamon; sprinkle over the pudding.

Place baking dish in a larger roasting pan and fill pan halfway with very hot water. Bake 30 minutes or until a knife inserted into the pudding comes out clean. Transfer to a wire rack and let cool. Serve.
Nutrition Information Servings Per Recipe: 8
PER SERVING: 176 cal., 7 g total fat ( 4 g sat. fat), 22 g carb. ( 2 g fiber), 6 g pro.

Located at: 380 Glen Street, Glens Falls, NY 12801
Phone 793-2189 E-Mail: kbrengfseniors@gmail.com
New Members Are Welcome Come Join our Family

| Fri-12/1 | North Country Festival Of Trees-Queensbury Hotel-Call Center to register | 12-2 pm |
| :---: | :---: | :---: |
| Mon-12/4 | Senior Stitchers-share your ideas and techniques | 10 am |
| Mon-12/4 | Karen's Painting On Glass Christmas Ornaments-Cost: \$10 | 12:30 pm |
| Tues-12/5 | Cornell Cooperative Extension-Fresh Christmas Swags | 1 pm |
| Wed-12/6 | Christmas Banquet-Great Escape Lodge-Cost: \$25 call Center for reservations | 12 pm |
| Thurs-12/7 | Alzheimer's Assoc.-Recognize and coping with caregivers stress/Bill Hendricks | 1 pm |
| Fri-12/8 | 11 am-Park's Bentley Place and 12 pm-Lunch Bunch Peppermill, SGF-Cost: \$5 | 11 am |
| Fri-12/8 | Writers Group | 1 pm |
| Mon-12/11 | Walmart Shopping | 10 am |
| Mon-12/11 | Senior Stitchers | 10 am |
| Mon-12/11 | Karen's Art Class-all materials provided-Cost: \$15 | 12:30 |
| Mon-12/11 | Book Club meets-"The Whip" by Karen Kondazian | 1 pm |
| Tues-12/12 | Making Christmas Cards for Seniors in Nursing Homes at Big Cross School | 1 pm |
| Wed-12/13 | Reading with Bea | 1 pm |
| Wed-12/13 | Game Day-Bring your favorite game or use ours, fun, refreshment | 1 pm |
| Thurs-12/14 | Gift For Golden radio cast live here at the Center! | 10-4 |
| Thurs-12/14 | Christmas Card signing for area Nursing homes | 1 pm |
| Fri-12/15 | Christmas Victorian Tea \& Treats-Cost: \$5 | $1: 30 \mathrm{pm}$ |
| Mon-12/18 | Senior Stitchers | 10 am |
| Mon-12/18 | Decorating Gingerbread Men | 1 pm |
| Mon-12/18 | Gift For Golden wrapping day | 1pm |
| Tues-12/19 | Movie \& Popcorn-"It's A Wonderful Life | 1 pm |
| Wed-12/20 | Special Christmas Bingo-Large cards available, prizes, refreshments | 1 pm |
| Thurs-12/21 | Christmas Sing Along-Wear your ugliest sweater/ contest, prizes, refreshments | 1 pm |
| Fri-12/22 | Center Closing for Staff Christmas Luncheon | 11:30 |
| Mon-12/25 | Center Closed-Merry Christmas! | 9am-4pm |
| Tues-12/26 | Center Closed | 9am-4pm |
| Wed-12/27 | Newsletter Mailing-volunteers needed! | 1 pm |
| Wed-12/27 | Reading with Bea | 1 pm |
| Thurs-12/28 | End of Year Party-entertainment with Bobby Dick-refreshments | $1-3 \mathrm{pm}$ |
| Fri-12/29 | Senior Chat with Juanita-Planning the new year and summer activities | 1 pm |
|  | Ongoing Activities at a Glance: |  |
| Monday- Friday | Thrift Shop-new items all the time | 10-2 pm |
| Every Tues. | Bingo | 10 a.m. |
| Every Wed. | Scrabble Group/Bridge Game | 10 am |
| Every Thursday | Chair Yoga- with Tobey | 10:30 am |
| Mon-Thurs. | OSTEO Busters Exercise Program- Monday-Thursday-Sponsored by RSVP | 9-10 am |
| Every Friday | Tai Chi Class with Sam Ling-Cost: \$6 | 9-10 a.m. |
| Every Friday | Wii Bowling/Line Dancing | 10 a.m. |
|  | Woodshop/Golf/Cards/Special Bingo \& Much More. |  |

*Call Center for pricing and information on the upcoming trips and events or see on line. *Transportation for Center activities available/medical transports by appointment.

Memory Café
Please join us for a luncheon at the


Friday December $1^{\text {st }} 12 \mathrm{pm}-2 \mathrm{pm}$ Due to limited seats please RSVP required by 11/27/17

Kim 518-832-4991 or Stacey 518-832-4990
For additional information please call (800) 388-0199


Services are provided by the SUNY Plattsburgh Center for Neurobehavioral Health AND are supported in part by a grant from the New York State Department of Health.

## HAPPY BIRTHDAY

to our Volunteers celebrating in

## DECEMBER

Gene Casella ..... 6
Gail Connor ..... 12
Joe Maglione ..... 12
Bob Diamond ..... 13
Louisette Bureau ..... 17
Pete Cartier ..... 19
Robin Dutcher ..... 19
Joan Bovee ..... 25
Deborah Coburn ..... 26
2018 Holidays we do not deliver Meals:
$\qquad$ Monday, January 1
Dr. Martin Luther King Day....Monday, January 15
President's Day. $\qquad$ .Monday , February 19
Memorial Day. .Monday, May 28
$\qquad$
$\qquad$Columbus Day......................Monday, October 8
Veteran's Day .Monday, November 12
Thanksgiving Day. Thursday, November 22
Christmas Day. .Tuesday, December 25


518 761-8224 • 742 Bay Road • Queensbury, NY 12804

## Join QSC now!

## Endless Opportunities



* Social
* Community
* Recreation
* Education
* Group Travel

* Member Benefits

Become a Member of QSC.
Stop by the Queensbury Center Located at north end of Queensbury Town Buildings 742 Bay Rd (Corner of Bay \& Haviland)

Fill out form below and submit along with membership fee.
Monthly newsletter keeps you informed!
Call the Queensbury Center or stop by and we will introduce you to our programs \& facility.

Name(s)
Address $\qquad$
Payments (by Household):
$\square \quad$ Membership Dues throuqh the end of 2018:
$\$ 20$
$\square \quad$ Additional people in the household (\$5 per person)
$\square \quad$ Donation- QSC appreciates anvthinq that vou can qive! $\qquad$

Total Included: $\square$
Please make your check for membership fee and tax deductible contribution to "QSC" and return or mail to:

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| MAGICAL | LIST | HANUKKAH | KINARA | HOTCOCOA |
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| GRINCH | ORGANIZED | GATHERING | CHRISTMAS | TANZANITE |
| HOLIDAY | CRANBERRY | KAWANZA | TREE | NARCISSUS |
| PIE | GIFT | CELEBRATE | MENORAH | STAR |

# December 2017 

Warren/Hamilton Counties Office for the Aging
served with 1\% milk, bread, margarine, (Congregate site only - coffee, tea and juice). Diabetic desserts are available for those with diabetes. Menus subject to change. Frozen Dinner Heating Instructions: Oven: 350 degrees for $30-45 \mathrm{~min}$ or 160 degree (Loosen aluminum foil top or puncture film seal) Microwave: Plastic Containers only - loosen film seal, heat on high 5-6 minutes. Let stand 2-3 minutes prior to serving.

Caution contents will be hot.

| MONDAY | TUESDAY | WEDNESDAY | THURSDAY | FRIDAY |
| :---: | :---: | :---: | :---: | :---: |

