March 2020

Warren/Hamilton Counties Office for the Aging

All meals served with 1% milk, bread, margarine, (Congregate site only - coffee, and 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 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
March 2 Chicken Reuben	March 3 Beef Stroganoff	March 4 Cabbage Roll	March 5 Sheppard Pie with	March 6 Baked Fish
Brown Rice Japanese Veggies	over Noodles	Skillet with Brown Rice	Mashed Potatoes & Veggie, Peas &	Scandia Red Roasted
Chilled Pears	Winter Squash Strawberry Shortcake	Scandinavian Veggies Mandarin Oranges	Onions Tropical Fruit	Potatoes Spinach Rice Pudding/topping
March 9 Stuffed Shells with Marinara Meat Sauce Italian Veggies Carrots Chilled Pineapple	March 10 Roast Pork Loin/Gravy Mashed Potatoes Winter Squash Applesauce	March 11 Apple N' Onion Chicken Sweet Potatoes Spinach Fruited Gelatin/Diet	March 12 Swedish Meatballs Over Noodles California Veggies Cookie	March 13 Breaded Fish Scalloped Potatoes Mixed Veggies Mandarin Orange
March 16	March 17	March 18	March 19	March 20
Sour Cream Chicken Sweet Potatoes Brussel Sprouts Pudding	<i>St. Patrick's Day</i> Corned Beef/Cabbage Boiled Potatoes Carrots St. Patrick's Day Dessert	Greek Penne and Chicken Peas & Onions Mandarin Orange	Spaghetti & Meatballs Marinara Sauce Green Beans Carrots Peach Cobbler	CHEF'S CHOICE
March 23 Tortellini Alfredo with Chicken Italian Veggies Mandarin Orange	March 24 Chili/ Shredded Cheese Corn Bread Brown Rice Corn Tropical Fruit	March 25 Beef Stew / Biscuit Boiled Potatoes Cauliflower Fresh Fruit	March 26 Chicken & Stuffing Casserole Peas California Medley Fruited Jello	March 27 Creamy Parmesan Fish Potato of the Day Mixed Veggies Birthday Cake Happy Birthday
March 30 Chicken Parmesan Penne Pasta/ Marinara Sauce	March 31 Meatloaf/Gravy Mashed Potatoes Zucchini &Tomatoes			Age 60+ Suggested contribution is \$3
Carrots Tropical Fruit	Chilled Peaches			Under age 60, re- quired contribution is \$5

Meal site numbers:

Bolton: (518)644-2368 Cedars: (518)832-1705 cedars@warrencountyny.gov Chestertown: (518)494-3119

Johnsburg: (518)251-2711 Long Lake: (518)624-5221 Warrensburg: (518)623-2653 Lake Pleasant: (518)548-4941 Indian Lake: (518)648-5412

Lake Luzerne: (518)696-2200 First Presb. Church Glens Falls & Solomon Heights, Queensbury: (518)832-1705 Wells: (518)924-4066





1340 State Route 9 • Lake George, NY 12845 • 518-761-6347 Toll Free Number 1-888-553-4994

WNTER EDITION

lanuary, February & March

Office Staff

Deanna "Dee" Park - Director Catherine Bearor -Services Specialist

Susan Dornan -NY Connects Coordinator Hanna Hall - Services Specialist

Dinah Kawaguchi - Keyboard Specialist

Tammy Morehouse -Aging Services Assistant

Rose Ann O'Rourke -*Coordinator of Services*

Jami Rivers - Receptionist

Cindy Ross - Fiscal Manager

Mary Ann McCarthy -Volunteer Coordinator

Catherine Keating - Stauch -Registered Dietician / Menu



Newsletters are available online at:

www.warrencountyny.gov/ofa/ newsletters.php

Or contact Mary Ann at 761-6347 to be added to our email list.



- not safe.
- crackers, oatmeal.

Newsletter for Seniors Warren-Hamilton Counties Office for the Aging

NY Connects 1-866-805-3931

2020



Fill your Time, Fill your Heart.

Deliver noon time meals to seniors in your Community.

• When local schools are closed due to bad weather we DO NOT deliver meals.

Mileage is reimbursed

Call and Schedule a ride along to see if it is a good fit for you. Call Office for the Aging 518-761-6347.

Winter Reminders for Home Delivered Meals

Please be sure that your sidewalks, driveways and porches are free from snow and ice. Volunteers will not deliver meals if conditions are

On the occasion that you need to cancel meals please contact the meal site as early as possible. The phone numbers for each meal site are on the last page of the Newsletter at the bottom.

• If the local schools are closed in your area due to bad weather the Meal Sites are closed also. Follow your local TV or radio to determine if the meal site is closed.

We suggest that everyone keep a supply of non-perishable food for emergency use. For example: canned soup, applesauce, peanut butter

**Programs made possible through funding from the US Dept of Health and Human Services-ACL, NYSOFA and both Warren and Hamilton Counties. **





Have you heard about NY Connects Long Term Care Council?

Our Council is a group of over 220 people! Our Council would like you to join us! No membership fee to become a member.

Our purpose is to plan and develop our long term care system so it will meet the needs in each county. We do this by having meetings in Warren, Hamilton, and Washington counties throughout the year. We value your participation!

THURSDAY, March 12, 2020 NY Connects Long Term Care Council Meeting

When: 9:30-10am Refreshments and our meeting will begin at 10a.m. Where: Warren County Human Services Building, 1340 State Route 9, Lake George

Topics/Agencies planned to present include: Legal Aid Society of Northeastern NY, Northern Rivers Mobile Crisis Unit, L.E. A. P. and Glens Falls Transit.

*Please RSVP to Susan Dornan, NY Connects LTCC Secretary at 1-866-805-3931 or 711 New York Relay Service.

NY Connects is here to provide information and assistance on long term care options available for people of any age having a long term care need. We can help you make a plan for situations that may happen; are you the primary caregiver and needing to be hospitalized for an upcoming surgery? Maybe you need someone to explain the process of applying for Medicaid so you can have insurance needed to cover the cost of in-home care, day care, assisted living, or a skilled nursing facility. We can answer your questions; give us a call at 1-866 805-3931 and if an appointment is needed, we can schedule one at our Office for the Aging in Lake George or do a home visit.

Winter Activity: If you live independently and may need additional assistance during an emergency, you can enroll in the Registry for People with Access and Functional Needs at www.warrencountyny.gov/emergency/registry/ or by calling 518-761-6580 to register.

The Conkling Center has an online housing directory. Their website is www.TheConklingCenter.org. Or search NY Connects online Resource Directory at: www.nyconnects.ny.gov

Looking for Housing Options?

If you don't use the internet, give NY Connects a call at 1-866-805-3931 and we will assist you.

February 2020 Warren/Hamilton Counties Office for the Aging

All meals served with 1% milk, bread, margarine, (Congregate site only - coffee, and 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 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
February 3	February 4	February 5	February 6	February 7
Stuffed Shells with	Roast Pork	Apple N' Onion	Swedish Meatballs	Breaded Fish
Marinara Meat	Loin/Gravy	Chicken	Over Noodles	Scalloped Potatoes
Sauce Italian	Mashed Potatoes	Sweet Potatoes	California Veggies	Mixed Veggies
Veggies	Winter Squash	Spinach	Cookie	Mandarin Orange
Carrots	Applesauce	Fruited Gelatin/Diet		
Chilled Pineapple				
February 10	February 11	February 12	February 13	February 14
Sour Cream	Beef Pot Pie with	Greek Penne and	CHEF'S	Happy Valentine's
Chicken	Potatoes & Veggies	Chicken	CHOICE	Day
Sweet Potatoes	Scandinavian	Peas & Onions		Spaghetti &
Brussel Sprouts	Medley	Mandarin Orange		Meatballs
Pudding	Tropical Fruit			Marinara Sauce
				Green Beans
				Carrots
				Peach Cobbler
February 17	February 18	February 19	February 20	February 21
Meal Site	Chili/ Shredded	Beef Stew / Biscuit	Chicken & Stuffing	Soup of the Day
Closed	Cheese	Boiled Potatoes	Casserole	(at congregate site:
	Corn Bread	Cauliflower	Peas	only)
Maresident's Dav	Brown Rice	Fresh Fruit	California Medley	Liver & Onions
	Corn		Fruited Jello	w/Gravy
	Tropical Fruit			Mashed Potatoes
				Green Beans
				Birthday Cake
				Happy Birthday
February 24	February 25	February 26	February 27	February 28
Chicken	Meatloaf/Gravy	Ash Wednesday	Chicken & Biscuit	Creamy Parmesan
Parmesan	Mashed Potatoes	Macaroni & Cheese	Brown Rice	Fish
Penne Pasta/	Zucchini	Stewed Tomatoes	Italian Veggies	Potato of the Day
Marinara Sauce	&Tomatoes	Broccoli	Yogurt w/Berries	Mixed Veggies
Carrots	Chilled Peaches	Fruited Gelatin	·	Brownie
Tropical Fruit				
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January 2020

Warren/Hamilton Counties Office for the Aging

All meals served with 1% milk, bread, margarine, (Congregate site only - coffee, and 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 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
Age 60+ Suggested contribution \$3 Under 60, required contribution is \$5		January 1	January 2 Swedish Meatballs Over Noodles California Veggies Cookie	January 3 Breaded Fish Scalloped Potatoe Mixed Veggies Mandarin Orange
January 6 Sour Cream Chicken Sweet Potatoes Brussel Sprouts Pudding	January 7 Beef Pot Pie with Potatoes & Veggies Scandinavian Medley Tropical Fruit	January 8 Greek Penne and Chicken Peas & Onions Mandarin Orange	January 9 CHEF'S CHOICE	January 10 Spaghetti & Meatballs Marinara Sauce Green Beans Carrots Peach Cobbler
January 13 Tortellini Alfredo with Chicken Italian Veggies Mandarin Orange	January 14 Chili/ Shredded Cheese Corn Bread Brown Rice Corn Tropical Fruit	January 15 Beef Stew / Biscuit Boiled Potatoes Cauliflower Fresh Fruit	January 16 Chicken & Stuffing Casserole Peas California Medley Fruited Jello	January 17 Creamy Parmesar Fish Potato of the Day Mixed Veggies Birthday Cake Happy Birthday
January 20	January 21 Meatloaf/Gravy Mashed Potatoes Zucchini &Tomatoes Chilled Peaches	January 22 Macaroni & Cheese Stewed Tomatoes Broccoli Fruited Gelatin	January 23 Chicken & Biscuit Brown Rice Italian Veggies Yogurt w/Berries	January 24 Soup of the Day (at congregate site only) Liver & Onions w/Gravy Mashed Potatoes Green Beans Brownie

Dear OFA.

My spouse recently passed away so I am seriously considering relocating to housing where I can get some assistance with personal care because although I use a walker, I have fallen a few times recently. I don't like being so isolated and far away from others. I'm still driving though at age 85 my eyesight is poor and my reaction time is not as quick as in my earlier years. Our house was put into a trust about 8 years ago and I have less than fifteen thousand dollars in assets. My monthly income is about fourteen hundred dollars. What are some options? Almost Ready in Riparius

Dear Almost Ready,

There are a few options to consider. Countryside Adult Home in Warrensburg has private and semi-private rooms with assistance with bathing, showering and provides 3 meals and snacks daily as well as transportation to stores, the bank, etc. For admission criteria call Amy at 518-623-3451 or go to: https:// www.warrencountyny.gov/cs/placement.php

Another option could be Cedars Senior Living Community located in Queensbury, for people age 55 and older with rent based on income. Each apartment is leased with a one-year rental agreement and pets are not allowed. It is one of our congregate meal sites so you could socialize while having lunch with others Monday-Friday in the dining area. Transportation is not provided however there are options available for transportation such as "On the Go", Office for the Aging and Glens Falls Association for the Blind & Visually Impaired. Personal care assistance is not provided however you could apply for assistance through the EISEP program at Office for the Aging. Based on your income and that you only need a few hours of help, this may be a good option for you. OFA contracts with licensed home care agencies for EI-SEP services.

Please contact NY Connects at 1-866-805-3931 between the hours of 8a.m. and 4p.m. to speak with us about these and other options. NY Connects can reserve a room to meet with you (and your family members/ friends if you'd like) at our Office for the Aging or schedule a home visit to review options.

Sincerely. Office for the Aging



Have a question for us?

Email it to our newsletter editor, Mary Ann @ McCarthyM@warrencountyny.gov We will answer your question

in an upcoming issue or follow up with you directly if you prefer.







SENIOR OF THE YEAR 2020

 TO: Senior Clubs and Centers, Advisory Council Members, Meal Sites, Etc.
 FROM: Deanna Park, Director, Office for the Aging Warren-Hamilton Counties
 Phone: 518-761-6347
 Fax: 518-761-6344
 1340 State Route 9, Lake George, NY 12845
 RE: NOMINATIONS FOR SENIOR OF THE YEAR
 DATE: November 15, 2019

It's that time of the year again, and the Office for the Aging asks for your assistance in recognizing seniors who have made significant contributions to enhance the lives of other seniors within their community. We request that each senior club, center, meal site or town select an individual to represent their group as a possible recipient of these awards. Please remember that membership in an organization is **not** required for nomination. Please feel free to distribute this letter to other groups or individuals, outside of the above, that may have a candidate for consideration. The state will no longer accept the nomination of a couple for a single award. If you wish to nominate a couple they will need to be nominated separately.

I have enclosed a copy of the NYS Senior Citizen's Day Recognition form; the form will also be available on our website and may be filled in and emailed to the office <u>riversj@warrencountyny.gov</u>. Please include the name and contact information for the nominating person. You may choose to include a picture with your nomination to me, Deanna Park or you can elect to wait and see if your nominee is chosen. Once I have received all nominations from Warren and Hamilton Counties they are voted on and then our winners are submitted to the state for inclusion in a booklet of winners from all over the state. In order to submit to the state on time I am asking that all nominations be received by my office by **Friday, February 7**th.

Please be sure the chosen applicant agrees to be nominated and is comfortable with the recognition. I suggest an interview with the nominee that can also be used to verify that the information you have compiled is complete and accurate. Please do not leave any of the boxes blank, if it does not apply to your nominee indicate that by writing NA. I can't stress enough the importance of giving as much information as possible! I realize the boxes are very small so feel free to attach additional sheets and I will type the winning nominations for submission to the state. **Please submit your nominees with completed background information to the Office for the Aging, at the address above, by Friday, February 7th.**

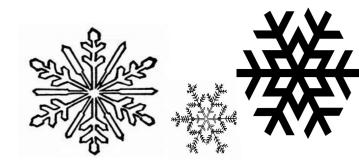
Thank you for your assistance. I look forward to reading about the accomplishments of the wonderful seniors we have here in Warren and Hamilton Counties! If you have any questions, or need additional information, please contact me.

Thank you, Dee

Above &Beyond

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Winter Word Search



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NYSOFA will only accept official submissions through the online portal, from the Area Agency on Aging. NOMINEE'S INFORMATION

First & Last Name:	
Nickname (If Any):	
Address:	
City:	
Zip Code:	
Years of Volunteer	
Service:	
Previous or Current	
Profession:	
Military Branch of	
Service:	

Organizations for which the nominee currently volunteers/has in the past volunteered:

Brief Biography of the nominee (i.e., are they a native New Yorker, how long have they lived in New York, where they currently reside, past/present career, family details: (Approximately 100) words____

Details about how the nominee has made a difference in your community through civic engagement: (Approximately 125 words)

What advice does the nominee have about volunteering for other New Yorkers?: (Approximately 50 words)

2020 Senior Day

County:	
Telephone #:	
Email Address:	
Pronunciation of	
Name:	
# of Children:	
# of Grandchildren:	
# of Great Grandchil-	
dren:	



HIICAP Corner **Medicare Information and Updates**





Medicare reminder for the new year:

If you have an Advantage Plan that is not covering you as expected, Medicare offers a Special Enrollment Period (SEP) to change your plan to another Advantage Plan from January 1 to March 31. Before making this change, be sure you contact your plan or agent of record to find out if the plan you currently have could be used more efficiently.

Frequently Asked Questions: Who is eligible for Medicare?

- * U.S. Citizens turning age 65
- * Those who are 65 or older with a permanent resident status of 5 years or more
- * Recipients of Social Security Disability (SSD) who have been receiving the benefit for 24months
- * Those with ALS beginning the first month of SSD benefits
- * Those with End Stage Renal Disease (ESRD)

If you are collecting Social Security Retirement or Disability benefits at the time of your eligibility, you will receive Medicare automatically. Otherwise you will need to apply through the Social Security Administration

Who can opt out of Medicare?

You could face possible penalties for opting out of Medicare with these exceptions: 1)If you are 65 years old or older, you or your spouse are **actively** employed (not a retiree plan), and have insurance through that employer (when the company has 20 or more employees).

2)If you are under 65 years old and receiving SSD, you or your spouse or a family member are **actively** employed, and have insurance through that employer (when the company has 100 or more employees).

Consequences of opting out of Medicare

Penalty for delaying Part B: Assessed for every 12 full months you did not have this coverage while eligible. You will be charged 10% of the monthly Part B premium (\$144.60 in 2020 = \$14.46 for each full year) which will be added to the Part B deduction from your Social Security Benefits each month. Penalty for delaying Part D: Assessed for every month you did not have this (or other creditable drug coverage) while eligible. You will be charged 1% of the benchmark amount for a Part D plan (in 2020 \$32.74 = \$.327 for each month not covered by Part D) which will be added to your Part D premium each month. <u>Billing Issues:</u> When Medicare is primary and you use only a secondary insurance, the secondary insurance may refuse to pay medical claims or request reimbursement when they learn Medicare is primary.

Eliminating Penalty

The Medicare Savings Program: Income eligible beneficiaries (gross income under \$1426/month single or \$1923 couple) can apply through Department of Social Services for help with Medicare premiums and penalties.



HIICAP Health Insurance Information. **Counseling and Assistance** Program

JANUARY

Taylor Brooks2	Gary Willet
James O'Hara3	Tom Barton
Ann Blanchard8	Leon Steves.
Frank O'Keefe14	Jim Goodspe
JoAnn Holmes23	Pat Sennett
Mollie Milkiewiewicz24	Philip Nadig
Bruce Imrie27	· · · · · · · · · · · · · · · · · · ·

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FEBRUARY

MARCH

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Eve Parker	1
Judy Barton	3
Angela Braggs	8
Lisa Truax	8
Mike Goodwin	15
Sarah Hussa	.20
Jody Meyer	.24

Attention Meal Recipients:



The Meal Sites will be closed on the following dates:

New Year's Day, Wednesday, January 1

Dr. Martin Luther King Jr. Day, Monday, January 20

Presidents' Day, Monday, February 17



Hamilton County

Hamilton County

The Hamilton County Public Health Nursing Service is working with Hamilton County communities and the OFA to establish a Vulnerable Population Registry to ensure the safety and well-being of residents that may need additional assistance during an emergency due to short-term or chronic medical, access, mobility, and/or special needs. Registration forms will be available at the Hamilton County Nutrition Sites and included with meals that are delivered. If you would like assistance in completing the form, please call Cindy at 518-648-6497.







January 9th 1pm-2:30pm Activity with Susan Rollings

February 13th 1pm-2:30pn Making Valentine Treats

March 12th 1pm-2:30pm Massage with Terry Fluri

Indian Lake Senior Citizen Center 6358 State Route 30 Indian Lake, NY

For more information about our FREE events or to RSVP call Stacey Barcomb at (518) 832-4992

What is a Memory Café?

A Memory Café provides a gathering place for friends with Alzheimer's disease or other Dementia and their caregivers and families to relax and enjoy social events, refreshments, and entertainment.



wehelpcaregivers.com

The Caregiver Support Initiative SUNY Plattsburgh

This program is supported by a grant from the New York State Department of Health





Reminder that the 2019-2020 Home Energy Assistance Program (HEAP) opened November 12th, 2019 and is scheduled to close March 16th, 2020. Your household may be eligible if you receive SNAP benefits or meet the other requirements below.

- - Household of 1: \$2494/month Gross Household of 2: \$3262/month Gross

Emergency HEAP

Beginning January 2nd, if you have already received your regular HEAP benefit for the 2019-2020 Program year and are in danger of running out of fuel or having your utility service shut off, you may request an emergency HEAP benefit.

- * Must have received regular HEAP benefit for the current season
 - * Gross income at or below the guidelines listed above
 - * Heating and/or electric bill is in your name
- * Household resources below \$2000 if no household members under 60
- * Household resources below \$3000 if any household member over 60

HEAP



Eligibility for a regular benefit:

* You and household members are US Citizens or qualified aliens

* You household's monthly gross income is at or below limits below

- Household of 3: \$4030/month Gross
- Household of 4: \$4797/month Gross

Eligibility for an emergency benefit:

Identity Theft Basics

Anyone can be a victim of identity theft, but older adults are especially susceptible to this crime. Identity thieves unlawfully use an individual's name, Social Security number, driver's license information, or bank or credit card accounts for a variety of purposes including establishing credit, making purchases, applying for loans, and seeking employment. If your identity has been stolen, an identity thief may have rented an apartment, obtained a credit card, or established a telephone account in your name.

Like most criminals, identity thieves look for access and opportunity. There are steps you can take to make access to your information difficult:

- Do not carry your Social Security card, or any other document with your Social Security number on it, around with vou.
 - If your Medicaid card has your Social Security number on it, make a photocopy and black out the first five numbers of your Social Security number. Carry that photocopy with you, not the original card.
- Your blank checks contain sensitive information related to your bank account. Keep your checkbook in a safe place; don't carry it around with you. If you know you'll need to write a check, bring only as many checks as you'll need with you.

Keep all of your sensitive personal documents in a safe. locked place.

Shred any personal or financial records before you • throw them away.

When using the internet, only visit trusted websites. If someone sends you an unsolicited request for information, do not respond!

It is also advisable to monitor and review your credit report at least once a year. Many victims of identity theft don't realize that they are victims until they are contacted by a debt collector. If someone has stolen your identity, you need to act fast to minimize the damage.

• As soon as you realize that you are the victim of identity theft, you should take the following steps right away: First, you should place a fraud alert with one of the three credit reporting companies: Equifax, Experian, or TransUnion, which will allow you to be notified of any new requests for credit. Ask whichever company you

contact to contact the other two, and also ask for your free credit report. When you create a fraud alert, you are entitled to one free copy of your credit report from each of the three credit reporting companies within twelve months of placing the alert.

- Next, you should create an identity theft file for all relevant documents, including a timeline of events, any police reports, your most recent credit report, any evidence of identity theft, including any information about the perpetrator, all written or email communications with creditors, banks, financial institutions, or credit reporting companies, and a log of any phone conversations, with dates, names, and phone numbers of any representatives with whom you spoke and the information they gave you.
- You should then report the identity theft to the Federal Trade Commission's Complaint Assistant at ftc.gov. Filing this report does not initiate a criminal investigation. but it will generate an identity theft affidavit. Take this affidavit, along with government-issued identification, proof of address, and any other information from your identity theft file to your local police department ask them to create a police report.
- Even if you do not think your identity theft is related to your taxes, your social security number could be used to file fraudulent tax returns, so you should contact the IRS Identity Protection Specialized Unit through irs.gov and the Social Security Administration Fraud Hotline at (800) 269-0271. It may also be worth contacting the Identity Theft Resource Center at 888-400-5530 for further assistance and information.
- You may also be able to file a law suit against the perpetrator of your identity theft and/or any institutions which negligently allowed the crime to occur. A lawsuit may allow you to recover any money this ordeal has cost you and/or punitive damages. The best way to find a private attorney is through the Lawyer Referral and Information Service, which you can reach by calling 1 (800) 342-3661.



<u>Asian-</u>Style

Ingredients

1 C low-sodium chicken broth

 $\frac{1}{2}$ C shiitake mushroom caps, rinsed and sl (or substitute dried shiitake mushrooms)

2 Tbsp fresh ginger, minced (or 2 tsp groun

¹/₄ C scallions (green onions), rinsed and chopped

Directions

1. Combine chicken broth, mushroom caps, ginger, scallions, soy sauce, and sesame oil (optional) in a large, shallow sauté pan. Bring to a boil over high heat, then lower heat and simmer for 2–3 minutes.

2 .Add salmon fillets, and cover with a tight-fitting lid. Cook gently over low heat for 4–5 minutes or until the salmon flakes easily with a fork in the thickest part (to a minimum internal temperature of 145 °F).

calories 175 Total fat 9 g Saturated fat 2 g Choles-3. Serve one piece of salmon with $\frac{1}{4}$ cup of broth. terol 48 mg Sodium 208 mg Total fiber 1 g Protein 19 g Carbohydrates 4 g Potassium 487 mg

Wells Senior Citizen Club

- Mah Jongg, every Tuesday at the Library 6 PM (new players welcome, instruction always available)
- able)
- "Cozy Crafters" every Thursday at the library 6 PM
- Please give dues to Holly Hite or mail to Box 411, Wells, 12190

Wells Seniors is open to all 55 and over, annual dues \$10, meetings on the second Wednesday of each month (Jan-Nov) at 12:45 PM at the meal site on Buttermilk Hill Road. Lunch is available at Noon, call 518-924-4066 for lunch reservations.

Social Meetings are on the 4th Wednesday except in Sep, Nov, and Dec, the dates change for the bal-loon fest, Thanksgiving Luncheon, and Christmas party

Contact Brian Griffin at 518-924-2216 with any questions or for further info.

Ste	Steamed Salmon						
	1 Tbsp lite soy sauce						
	1 Tbsp sesame oil (optional)						
liced	12 oz salmon fillet, cut into 4 portions (3 oz. each)						
nd)							



"Osteobusters", a 45 minute session of healthful and "easy" exercise is held in the community hall on Mon-days and Thursdays from 10 - 10:45 AM. Great for keeping limber.

"Pitch" card playing every Wednesday at the meal site 7 PM (new players welcome, instruction always avail-

Try this vegetarian Chili dish for your Meatless Monday entrée.

Three-Bean Chili With Chunky Tomatoes

Spice is nice, especially on a chilly night!

Prep time Cook time Yields Serving Size 10 minutes 20 minutes 4 servings 2 C chili

Ingredients	calories Total fat	443 8 g
2 Tbsp. canola oil	Saturated fat	0 g
1 C onion, coarsely chopped	Cholesterol	0 mg
1/2 C celery, rinsed and chopped	Sodium	331 mg
1 C green bell pepper, rinsed and diced	Total fiber	16 g
1 can (151/2 oz.) low-sodium black beans, drained and rinsed	Protein	22 g
1 can (151/2 oz.) low-sodium red kidney beans, drained and rinsed	Carbohydrates	73 g
1 can (151/2 oz.) low-sodium pinto beans, drained and rinsed	Potassium	1,411 ma
 2 cans (14½ oz. each) no-salt-added diced tomatoes with basil, garlic, and oregano 1 Tbsp. ground cumin 1 Tbsp. chili powder 	(

Directions

- 1 In an 8-quart soup or pasta pot, heat the oil over medium heat until hot but not smoking. Add onion. Cook and stir until onion starts to soften, about 5 minutes.
- 2 Add celery and green pepper. Cook and stir another 5 minutes, until all vegetables soften.
- 3 Add drained and rinsed beans to pot.
- 4 Stir in tomatoes, cumin, and chili powder.
- 5 Bring to a boil. Cover, reduce heat, and simmer 10-20 minutes to blend flavors.
- 6 Serve immediately.

Tip: Delicious with rice or a side of combread

Note: If you can't find beans labeled "low sodium," compare the Nutrition Facts panels to find the beans with the lowest amount of sodium. Rinsing can help further reduce the sodium level.

Recipe Source: Deliciously Healthy Dinners





January 17th from 1pm-2:30pm Massage with Terry Fluri Caregiver Support Initiative 357 Bay Rd Suite 8, Queensbury

February 21st from 1pm-2:30pm Music by Max McDonnell

The Glen at Hiland Meadows 39 Longview Drive, Queensbury

March 20th from 1pm-2:30pm Acentertainment

The Verve 30 LaCross Street, Hudson Falls

Walk-ins are welcome, but RSVP is appreciated for the FREE Memory Café

For more information or to RSVP, call Stacey Barcomb (518) 832-4992



What is a Memory Café?

A Memory Café provides a gathering place for friends with Alzheimer's disease or other dementias and their caregivers and families to relax and enjoy social events, refreshments, and entertainment.



wehelpcaregivers.com

The Caregiver Support Initiative SUNY Plattsburgh

This program is supported by a grant from the New York State Department of Health.



Do you enjoy driving? Do you have a reliable vehicle? Does your schedule allow for using your vehicle to help seniors, who do not have access to a car or the ability to drive? Do you enjoy that rewarding feeling of doing a good deed for someone in need?

If you said YES to these questions, we have need of you!

Won't you call us at RSVP and arrange an interview? We will help you fill this need, and we look forward to talking with you!

518-743-9158 or rsvp@tricountyunitedway.org



Legal Aid is Here to Serve Warren and Hamilton Counties

When legal troubles come your way, your best chance of success is to proceed with an attorney's advice and/or representation. At Legal Aid we believe that you shouldn't be denied the benefit of an attorney just because you can't afford one. If you think we can help you, let us know. Our phone number is 518-587-5188 (Warren County) or 518-563-4022 (Hamilton County).



Attention Veterans and Surviving **Spouses**

ARE YOU ELIGIBLE...

For medical, disability, pension,

property tax exemptions, and other discounts?

Let us complete a Veteran or Surviving Spouse 360° review

of your eligibility to local, state and federal benefits.

WARREN COUNTY VETERANS' SERVICES

Call 518/761-6342 for an appointment

Creamy Squash Soup With Shredded Apples

2 boxes (16 oz. each) frozen pureed winter (butternut) squash

2 medium apples (try Golden Delicious or Ga

1 Tbsp. olive oil

¹/₂ tsp pumpkin pie spice

2 cans (12 oz. each) fat-free evaporated milk

¼ tsp salt

¹/₈ tsp ground black pepper

- on medium power for 5–10 minutes, until mostly thawed.
- 2 apples into thin strips. Set aside 1/4 cup.
- 3 and stir until apples soften, about 5 minutes.
- Stir in thawed squash and pumpkin pie spice. 4
- 5 Add the evaporated milk about $\frac{1}{2}$ cup at a time, stirring after each addition.
- 6 Season with salt and pepper.
- 7 Cook and stir over high heat just until soup is about to boil.
- 8 with additional pumpkin pie spice, if desired.

Recipe Source: Deliciously Healthy Dinners



	calories	334
	Total fat	4 g
ala)	Saturated fat	1 g
	Cholesterol	7 mg
	Sodium	370 mg
	Total fiber	5 g
K	Protein	18 g
	Carbohydrates	62 g
	Potassium	1,142 mg

Place the frozen squash in a microwave-safe dish. Cover loosely. Defrost in the microwave

Meanwhile, peel then shred the apples using a grater or food processor, or peel and finely chop

Warm oil in a 4-quart saucepan over medium heat. Add all but ¹/₄ cup of the apples. Cook

Ladle into individual soup bowls. Top each with a tablespoon of the unused apples. Sprinkle





March is National Nutrition Month



Catherine Keating-Stauch, RDN CDN Certified Dietitian Nutritionist

National Nutrition Month® is a nutrition education and information campaign created annually in March by the Academy of Nutrition and Dietetics. The campaign focuses attention on the importance of making informed food choices and developing sound eating and physical activity habits.

Each one of us has our own individual food preferences, cultural traditions, and most importantly, "relationship" with food. But sometimes the choices we make are not fostering the healthiest person we can be. And March as National Nutrition Month®, it is an excellent time to become informed about the importance of good nutrition for overall health and well-being.

This year the theme is "bite by bite" which also supports the philosophy that every little bit (or bite!) of nutrition is a step in the right direction. Small goals/changes can have a cumulative healthful effect. Nutrition doesn't have to be overwhelming



Here are some suggestions to help you get started:

- 1. Include a variety of healthful foods from all of the food groups on a regular basis.
- 2. Consider the foods you have on hand before buying more at the store.
- 3. Buy only the amount that can be eaten or frozen within a few days and plan ways to use leftovers later in the week.
- 4. Be mindful of portion sizes. Eat and drink the amount that's right for you, as MyPlate encourages us to do.
- 5.Continue to use good food safety practices.
- 6.Find activities that you enjoy and be physically active most days of the week.
- 7. Realize the benefits of healthy eating by consulting with a registered dietitian nutritionist. RDNs can provide sound, easy-tofollow personalized nutrition advice to meet your lifestyle, preferences and healthrelated needs.

*Sources: Academy of Nutrition and Dietetics, www.eatright.org,





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

HERE ARE SOME OF THIS MONTH'S HIGHLIGHTS

Thurs-1/2	Undecorating party after pot luck lunch	12 pm
Fri-1/3	Special Bingo-Large cards available, prizes, refreshments	1 pm
Mon-1/6	Chair Yoga-great exercise	10 am
Tues-1/7	Bingo-large cards available, come join in on the fun	10 am
Wed-1/8	Scrabble/Bridge	10 am
Wed-1/8	Game day-Mahjongg, Mexican train	1 pm
Thurs-1/9	Mayor Dan Hall will talk about renovations and changes in our Glens Falls	1 pm
Fri-1/10	Let's Talk-bring your thoughts and ideas about changes, trips, activities	1 pm
Mon-1/13	Walmart Shopping	9:30 am
Tues-1/14	Bingo-large cards, join the fun	10 am
Wed-1/15	Scrabble/Bridge	1 pm
Wed-1/15	Game day-Mahjongg, Mexican Train	1 pm
Thurs-1/16	Program on Chronic Disease	1 pm
Fri-1/17	Let It Snow Lunch	12 pm
Wed-1/23	Chronic Disease program series	1 pm
Thurs-1/24	Grandma Jo's	1 pm
Mon-1/27	Lunch Bunch	12 pm
Tues-1/28	Let's Travel French/Italian Rivera	1 pm
Wed-1/29	Scrabble/Bridge	10 am
Wed-1/29	Game Day-Mahjongg, Mexican Train	1 pm
Wed-1/30	Chronic Disease series	1 pm
Fri-1/31	Movie and Popcorn	1 pm
	Ongoing Activities at a Glance:	
Mon-Fri.	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 Friday	Chair Yoga	8 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.	

TRIPS AND PROGRAMS ARE SUBJECT TO CHANGE!

January

*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.



Healthy New Year's Resolutions for Older Adults



Many of us make *New Year's resolutions* with the goal to improve our lives, like exercising more or eating healthier. These types of goals can really be helpful in preventing illness and injury-especially for older adults. To increase your chances of success, set small, attainable goals throughout the year. That way, you can fulfill one of your New Year's resolutions while improving your health and happiness in 2020. Here are a few New Year's resolutions that older adults should consider adopting in 2020 to stay healthy, fit and happy:

Start a New Exercise Regimen: For older adults, exercising is essential to staving fit and healthy. This year, make a commitment and plan out a new workout regimen that fits your needs. For example, there are many exercises available for seniors with arthritis that can help relieve pain and strengthen joints.

Eat Healthier: Eating healthy is as important as exercising. What you put in your body fuels your day and helps to keep your mind sharp. Avoid processed foods and make a promise to eat more fresh fruits and vegetables. As well as:

- Fiber-rich whole grains
- Heart-healthy fish
- Low-fat meats like chicken and turkey

Improve Your Balance: Falls are one of the leading causes of injuries among older adults. This year, empower yourself to improve your balance and help prevent falling. Exercises that strengthen your muscles are a good first step.

Boost Your Brain: Mental health is an important aspect of healthy living. The more you use your mind, the more the brain is stimulated, which improves memory and brain function and reduces the risk of cognitive diseases. There are several "brain-boosting" activities to challenge and exercise your brain like:

- Puzzles •
- Word games
- Learning to play a musical instrument
- Learning a second language

Manage Your Medications: When you see your doctor, discuss your current medication list. As people age, they tend to be on more and more medications, but not all of them may be necessary. Review your medications and verify that you still need them. Some drugs can cause serious side effects that impact quality of life, while others can cause adverse side effects. Adopted by: Bethesda Health



February is American Heart Month Keep Your Heart Healthy

Catherine Keating-Stauch, RDN CDN Certified Dietitian Nutritionist Heart disease is the leading cause of death for men and women in the US Take steps today to lower your risk of heart disease

4 Ways to Take Control of Your Heart Health

1. Don't smoke. Smoking is the leading cause of preventable death in the United States. If you don't smoke, don't start. If you do smoke, learn how to quit.

2. Manage conditions. Work with your health care team to manage conditions such as high blood pressure and high cholesterol. This includes taking any medicines you have been prescribed. Learn more about preventing and managing high blood pressure and high cholesterol.

3. Make heart-healthy eating changes. Eat foods low in trans-fat, saturated fat, added sugar and sodium. Try to fill at least half your plate with vegetables and fruits, and aim for low sodium options. Learn more about how to reduce sodium.

4. Stay active. Get moving for at least 150 minutes per week. You can even break up the 30 minutes into 10-minute blocks. Learn more about how to get enough physical activity.

Am I at risk for heart disease? Everyone is at risk. But you are at a higher risk if you:

- Have high cholesterol or high blood pressure
- Smoke
- Are overweight or obese

Your age and family history also affect your risk for heart disease. Your risk is higher if:

- You are a woman over age 55
- You are a man over age 45
- Your father or brother had heart disease before age 55
- Your mother or sister had heart disease before age 65 Adopted by: CDC





