

**Newsletter 2019**

PILGER SENIOR CENTER

100 W. 2nd St., Suite #100

Pilger, NE 68768

Phone 402-396-7363

**Pilger Senior Center Newsletter**

**November 2019**

**Welcome** to the November edition of the Pilger Senior Center Newsletter.

**The Board of Directors** will have their meeting on Sunday, Nov. 17th, at 3:00 pm.

**Meals: Please remember that we must have meal reservations by noon the day before the day you would like to join us for lunch!** Our phone number is 402-396-7363. If no answer, leave a message on the voicemail. Meals will be served Monday thru Friday, with lunch meals at noon. For anyone 60 and over there is a suggested donation of $5. No meal reservation will be accepted if you call to the Dairy Keen. All meals must be called into the senior center

**Birthday Party:** We will be having our celebration for the Nov. birthdays on Nov. 20, 2019. We will be having our Health Clinic, then noon lunch, with Bingo following. We have cake & ice cream after Bingo. The meal for the day is going to be Turkey w/dressing, mashed potatoes, green beans, million dollar cranberry salad, dinner roll, & milk.

**Wisner Care Center:** Wisner Care Center will not be coming in November with Thanksgiving being so late in the month.

**Manager’s Notes:**

I am hearing so many people with not liking that we need to call the day before to reserve a meal. Shelly needs to know the day before because she just isn’t making food for our senior center, she is making food for her business as well. Shelly can serve over 50 meals in a day and that does NOT add in the meals to the Pilger Senior Center. I can take a few meals by 9 am that day, I cannot take all the meals, that would not be courteous to Shelly and her employees. I remember when I started working for the senior center and you could call in by 9 am that day for a meal reservation. And I also remember hearing over and over and over the excuse of “I am never up before 9 am to call in”. We are not a restaurant, so we will never just have food here for anyone to walk in and be served. The call in time for a meal reservation will not change.

**Survey:** We sent out a survey last month and the results are included in the newsletter. I am working with the agency to see if we can make an evening meal count towards our meal count and not have to be a fundraiser. I’m trying to get it so this meal would be made by Cathy and myself. We are thinking we would start with having bingo after this evening meal. I’m hoping we can start in January 2020. So, stay tuned for the details to come!

Lisa is having her Chair Yoga on Tuesday mornings at 9:00 am. She wants to have at least 6 people in her class to make it worth her time. She is charging $40 for 6 class punch card.

Gina Bellar is going to continue her Beginning Yoga classes on Tuesday night at 6:15 pm on Tuesday nights and her regular yoga class at 7:15 pm. Her charge is $8 for a single class or 10 class punch card for $50. This price is for the beginning and her regular yoga class and you can use one punch card for both classes.

**Email:** If you would like to get your newsletter sooner, I am taking emails if you have one. This

will save some money for the center and you will have it as soon as I get it done. If you would

like to receive the newsletter this way, then send me an email at

pilgerseniorcenter@outlook.com , Subject: Newsletter. Then I will have your email and know

you want to receive the newsletter through email.

**Donated Items We Need for The Senior Center**

**Decaf Coffee**

**Postage Stamps**

**Paper Plates**

**Country Time Lemonade**

**Important Phone Numbers**



|  |  |
| --- | --- |
| **Pilger Senior Center** | **402-369-1138**  **402-396-7363** |
| **NE Area on Aging** | **402-370-3454** |
| **Care Line** | **1-888-370-7003** |
| **Social Security Admin.** | **1-800-772-1213** |
| **Veterans Admin.** | **1-800-827-1000** |
| **Hospice Link** | **1-800-331-1620** |
| **Medicare** | **1-800-633-4227** |
| **Legal Aide of Nebr-Elder** | **1-800-527-7249** |

**Wishing Our November Birthdays’**

**A Happy Birthday!**

***3rd – Mary Denhard***

***9th – Leonard Raabe***

***13th – Lyndy Labenz***

***13th – Barb Daniels***

***14th – Allan Andersen***

***15th – Wendy Jindra***

***21st – Dorothy Weber***

***22nd – Marlene Duncan***

***24th – Gerald Miller***

***25th – Betty Wyatt***

***26th – Donna Neisius***

***26th – Marilyn Reeg***

***26th – Patti Page***

***28th – Bob Jaschke***

**Anniversary**

If you know someone that is having a birthday and isn’t on the list **Please** let me know so I can add them! I don’t want to miss anyone!

**THANK YOU TO ALL!**

**All individuals and groups who volunteer their time and talents here daily, weekly and monthly! Thank you for all those who eat here on a regular basis! We appreciate your patronage. And Thank You to anyone who donates to us by either participating, monetary, or items we need! We appreciate all that EVERYONE does!! THANK YOU!!**

Serve the Lord with gladness. Psalm 100:2

Current Pilger Senior Center Board Members

AJ Kluthe – President

Kim Dunklau – Treasurer

Melanie Thompson – Secretary

Lyndy Labenz – Vice President

Jim Duncan – Member

Cory Voecks – Member

Ron Siecke – Member

Wendy Jindra – Manager

Calendar of Events

November

Tuesday, November 5, 2019 – Election Day, Vote for your favorite Village Sign and enjoy Potato or Chili Soup and Cinnamon Rolls, at St. John’s Lutheran Church

Monday, November 11, 2019 – Veterans Day

Thursday, November 28, 2019 – Thanksgiving (the Center will be CLOSED)

December

Saturday, Dec. 7, 2019 – Pearl Harbor Remembrance Day

Saturday, Dec. 21, 2019 – Winter Begins

Tuesday, Dec. 24, 2019 – Christmas Eve

Wednesday, Dec. 25, 2019 – Christmas Day (Center CLOSED)

Tuesday, Dec. 31, 2019 – New Year’s Eve

**Corn Salad**

**1 can white corn, drained**

**1 can yellow whole kernel corn, drained**

**1 cup diced onion**

**1 cup green pepper diced**

**1 cup mayo**

**2 cups shredded cheddar cheese**

**Chili corn chips**

**Drain corn, mix with veggies and may. Refrigerate several hours. Before serving, add cheese and slightly crushed corn chips.**

**White Chicken Chili**

**1 lb. boneless skinless chicken breast, cut into ½” cubes**

**1 medium onion**

**1 ½ tsp. garlic powder**

**1 Tbls. Olive Oil**

**2 (15 ½ oz) cans great northern beans, rinsed and drained**

**1 (14 ½ oz) can chicken broth**

**1 tsp salt**

**1 tsp Oregano**

**½ tsp pepper**

**¼ tsp cayenne pepper**

**1 c. sour cream**

**½ c. whipping cream**

**2 (4 oz) cans diced green chilies**

**In large sauce pan, saute chicken, onion and garlic powder in oil till chicken is no longer pink.**

**Add beans, chilies & Seasonings and chicken broth.**

**Bring to a boil.**

**Reduce heat and simmer (uncovered) for 30 minutes.**

**Remove from heat, stir in sour cream and whipping cream.**

**Serve immediately.**





