

Menands Senior Scoop

Menands Senior Citizen Club Since 1973

> 21 ½ N. Lyons Avenue Thursdays, 9am-3pm

Diane Leonard, President, Debbie Teitsch, Vice President, Sheila Hyatt, Secretary, Dawn Primett, Treasurer





WELCOME SPRING!!!

During the CORONA VIRUS PANDEMIC, Senior Club Meetings and Senior Gatherings were cancelled.

Now that everyone is or will be vaccinated, we look forward to reopening Seniors for gatherings and meetings.

Bethany Church has been notified; we are waiting for clearance from the Church's Session.

Club Members need to be 55 years of age, and pay annual dues of \$5, for January through December 31.

Dues checks made payable to <u>Menands Senior</u>
<u>Citizens</u> should be given or mailed to Debbie
Teitsch, 3 Cornell Drive, Albany, NY 12204.
Paid membership to Menands Senior Club, entitles you to participate in all activities of any 5 Clubs in the Town of Colonie.

Don't forget, 2021 membership is free, if you paid for 2020.

APRIL BIRTHDAYS

THIRD BIRTIDITIS	
David Averill	4/7
Sally Coonley	4/2
Kendy Cox	4/12
Peg Deukmejian	4/23
Kathleen Dwyer	4/25
George Forslin	4/27
Mel Horowitz	4/25
Susan Keefer	4/2
John Kilmartin	4/6
Carole Luther	4/9
Kay Perfetti	4/22
Barbara Pratt	4/20
Charles Price	4/12
Beverly Scott	4/7
Monica Sharpe	4/13
Dorothy Small	4/13
Pam Snyder	4/5
Jo Wells	4/3

APRIL DATES TO REMEMBER

- 4/1 April Fool's Day
- 4/2 Good Friday
- 4/3 Last Day of Passover
- 4/4 Easter Sunday
- 4/22 Earth Day
- 4/24 National Arbor Day (plant a tree day)

THANK YOU

Mary Magguilli, club liaison with Colonie Senior Resources, who phoned all our primary and social members, that aren't on the e-mail contact list, to tell them the Co-Vid vaccine would be administered at The Beltrone Living Center, March 10, 2021.

THANK YOU

Alison McLean Lane, Albany County Legislator, for all she has done for our Senior Group.

For the past several years, Seniors enjoyed riding on the Trolley in the Albany St. Patrick's Day Parade.

Recently, Alison offered her own home computer to make Vaccine appointments for any Senior having difficulties.

ANNUAL SENIOR PICNIC IN THE PARK

June 17, 2021, 10:00AM-2:00PM, at Ganser-Smith Park Pavilion, Menands.

Bingo starts at 10:30AM, coffee and donuts will be served.

LUNCH CATERED BY KRIS' MID-CITY TAVERN

Marinated Chicken breast, Potato Salad, Macaroni Salad, Fruit salad, rolls and butter. Coffee, iced tea, lemonade and strawberry shortcake for dessert.

Paul Slusar will provide music for toe-tapping.

Bring a lawn chair for added comfort.

Please make reservations and pre-pay \$15 at a

Thursday gathering.

ONE DAY TRIPS

If you have any questions, please call Diane, (518) 465-3771.

<u>8/9/2021</u>, Monday, <u>GLOUCESTER</u>, <u>MA</u>, lobster luncheon cruise around Gloucester Harbor. Lobster Buffet, consisting of 1 boiled lobster, corn on the cob, and barbeque chicken.

After the cruise, on to Rockport, Ma., stroll and visit the quaint gift shops on "<u>BEARSKIN NECK</u>," home of Motif #1, enjoy the beauty of Cape Ann. Bus leaves at 7:00AM, returns home 9:30PM. Cost \$72/82

<u>12/8/2021</u>, NYC, ON YOUR OWN, or THE CHRISTMAS SPECTACULAR, Radio City Music Hall., ticket price tba. Or do as you please.

Bus leaves @ 7:30am, and returns approx. 9:00pm. Cost bus only \$15/\$25.

MULTI DAY TRIP

FINGER LAKES, NEW YORK, MAY 16-18, 2021.

INCLUDES:

2 Nights lodging, 2 Breakfasts, 2 Dinners, including Belhurst Castle.

Rochester Lilac Festival,

Willard Memorial Chapel, Sonnenberg Gardens and Mansion,

Wegman's Marketplace,

Finger Lakes Winery tour and tasting,

Scenic Lake Cruise, National Soaring Museum,

Finger Lakes Gaming & Racetrack,

Souvenir gift, Luggage handling,

All taxes and meal gratuities,

Motor coach transportation.

Bus leave Menands at 7:00am.

QUESTIONS: PLEASE CALL DIANE

LEONARD, (518)465-3771

We still have a few seats!!

FAVORITE VILLAGE RECIPES

JOYCE O'BRIEN'S BREAD PUDDING

6-8 slices of bread * ½ C seedless raisins

2 T cinnamon 4 C milk

2/3 C sugar 4 eggs, well beaten

1 t vanilla

Preheat oven 350. Butter a 2-quart casserole or baking dish.

Trim crusts from bread, spread with butter. Using a sharp knife, cut each slice into 4 squares. Arrange half of the squares in bottom of prepared casserole. Sprinkle with raisins and 1 teaspoon of cinnamon. Cover with rest of bread and cinnamon.

In medium saucepan, over medium heat, beat milk just until film forms over top. Remove from heat, add sugar, stirring until dissolved.

Gradually add hot milk mixture to beaten eggs, beating constantly. Stir in vanilla, pour over bread. Set casserole in pan containing 1 inch of hot water; bake 40-50 minutes, or until knife inserted in center comes out clean. Serve warm. Makes 8 servings.

RUTH TANNEY'S COMPANY POTATOES

(10-12 servings)

1 2 LB BAG FROZEN HASH BROWN POTATOS 1 STICK OF MELTED BUTTER

1/2 PINT SOUR CREAM

1 CAN CREAM OF CHICKEN SOUP

1 MED ONION, FINELY CHOPPED(OPTL)

21/2 C SHREDDED CHEDDAR CHEESE

SALT AND PEPPER TO TASTE

Thaw hash browns in large bowl. Saute onion in butter til soft, don't let them brown! Add to potatoes and toss. Add sour cream, soup and 2 C of the cheese, mix well. Put into one layer buttered casserole dish or two shall ones.* Top with remaining cheese.

SPRINKLE ON TOP

2 C CRUSHED CORNFLAKES, combine with ½ STICK OF BUTTER

Bake at 350 for 45 min to 1 hour.

You may freeze second casserole beforeBAKE AT 350 FOR 45 MINUTES TO 1 HOUR YOU MAY FREEZE SECOND CASSEROLE BEFORE COOKING. THAW AD BAKE WHEN READY, AFTER CASSEROLE HAS BAKED, IT DOES NOT FREEZE WELL. I USE THE DISPOSABLE ALUMINUM PANS WHEN MAKING THIS FOR A PICNIC OR TO BRING SOMEWHERE. NO MESS, NO CLEAN UP!