## January Calendar | SOME Senior Center

This month's wellness focus: Health Goals for the New Year!

Kuehner House Senior Center  1667 Good Hope Rd. S.E.  Washington, DC 20020			Staff  Denise Stoney, Wellness Manager 202 235-1492			
Phone: 202-79 Senior Center hours: Monday-	Dawit Tesfamichael 202 381-1873					
January Trips			nesday 1	Thursday 2	Friday 3	Sat 4
<ul> <li>Jan 3: Walmart</li> <li>Jan 10: Bowling</li> <li>Jan17: Roses</li> <li>Jan 24: Amish Market</li> <li>Jan 31: PG Plaza</li> </ul>		D Senior	Years ay Center osed	10:00- 10:30 Coffee & Chat w/ Group  10:30-12:00 Senior Center Meeting/Sign up for trips  12:00-1:00 Lunch  1:00 - 2:00 Advocacy w/Betty	Trip Walmart Lunch on your own	
Sun 5  Monday 6 10:00 –10:30 Coffee & Chat w/ Mr. Champion 10:15-11:00 TRIP- Walk Club Hillcrest Rec Center  10:15-11:00 Health & Wellness w/Ms. Minor  11:15-12:00: Exercise ( Body wise)  12:00- 1:00 Lunch  1:00- 2:00 Lincoln Heritage	Tuesday 7 10:00 –10:30 Coffee & Chat w/ Ms. Alease  10:15-11:00 TRIP- Line Dancing at Hillcrest Rec Center  10:30-12:00: Cooking Demo w/Dawit  12:00- 1:00 Lunch  1:00 – 2:00 Social Hour/Getting to know you	10:00 – Coffee w/group 10:15-1 TRIP-Se Walk CI Hillcres 10:30-1 Rec. Sc Bingo 11:15– Exercis (Body v 12:00 – Lunch	& Chat  1:00 enior ub at t  1:15 oc  12:00 e wise)  1:00	Thursday 9 GIANT TRIP 10:00 –10:30 Coffee & Chat w/ Diane 10:30-12:00 Brain Games/Meditation Coloring 12:00 -1:00 Lunch 1:00- 2:00 Memory Lane Bring favorite Memories to share for prize	TRIP Bowling  Box Lunch	Sat 11

Sun 12	Monday 13	Tuesday 14	Wednesday 15	Thursday 16	Friday 17	Sat 18
12	10:00 – 10:30 Coffee &Chat w/ group	10:00 –10:30 Coffee &Chat w/ group	10:00 –10:30 Coffee & Chat w/ Group	10:00- 10:30 Coffee & Chat w/ group	Roses	Food Delivery w/ Denise
	10:00-11:30 Arts & Crafts w/Kia  11:15- 12:00 Exercise (Body wise)  12:00 -1:00 Lunch  1:00- 2:00 Beginners Spanish w/Riley	10:15-11:00 TRIP- Line Dancing at Hillcrest Rec Center  10:30- 12:00 Healthy Topics with DC Eat Smart:  12:00- 1:00 Lunch  1:00 -2:00 Health and Wellness w/Sis Eileen	10:15-11:00 TRIP-Senior Walk Club at Hillcrest  10:30-11:15 Rec. Soc Bingo  11:15- 12:00 Exercise (Body wise)  12:00 -1:00 Lunch  1:00- 2:00 Soc/ Rec (BINGO	10:30-11:00 Meditation Coloring/ Word Trivia  11:00-12:00 Senior Medicare Patrol  12:00-1:00 Lunch  1:00 – 2:00 Health Goals w/ Dawit	Box Lunch	
Sun 19	Monday 20	Tuesday 21	Wednesday 22	Thursday 23	Friday 24	Sat 25
	MLK Day	10:00 –10:30 Coffee &Chat w/ Rosa	10:00 –10:30 Coffee and Chat w/group	10:00-10:30 Coffee & Chat w/ Elizabeth	Amish Market	
		10:15-11:00 TRIP- Line Dancing at Hillcrest Rec Center	10:15-11:00 TRIP-Senior Walk Club at Hillcrest 10:30-11:15 Rec. Soc Bingo	10:30-12:00 Activity corner (Board Games, Word Trivia)	Lunch on your own	
	Senior Center closed	Cognitive Activities 12:00- 1:00 Lunch	11:15– 12:00 Exercise (Body wise)	1:00 – 2:00 Money Smart by		
		1:00 -2:00 Game time! Taboo Activity w/Dawit	12:00 -1:00 Lunch 1:00- 2:00 Soc/ Rec (BINGO)	lona		

# January Birthdays



## **Shirley Hines**

**Diane Lipscomb** 

**Green: Health Promotion** 

Blue: Rec/Soc

**Purple: Counseling** 

### Recipe of the Month: CHICKPEA, SPINACH & SWEET POTATO BROWN RICE BOWL

### **INGREDIENTS**

- 1 can of chickpeas
- 1 sweet potato
- <sup>2</sup>/<sub>3</sub> cups of brown rice
- 5 cups of tightly packed fresh spinach
- 1 tbsp garlic powder
- 1 tsp turmeric
- ½ tsp cayenne pepper
- ½ tsp cinnamon
- 2 cloves of garlic
- 2 tsp olive oil
- 2 tbsp tahini
- lime, juice
- 1 tsp maple syrup
- chili, salt, pepper



#### INSTRUCTIONS

- 1. Start by cooking brown rice. Add rice and 2 cups of water to a pot, season with salt and cook for 30-40 minutes or until soft.
- 2. Preheat oven to 180°C/350°F. Line a baking tray with parchment paper.
- 3. Rinse, drain, then dry chickpeas. Remove skins for an extra crunchy finish. Mix chickpeas with 1 teaspoon of oil, garlic powder, turmeric, cayenne, salt and pepper. Arrange chickpeas on one side of the baking tray in a single layer.
- 4. Cut sweet potatoes into bite sized pieces and place them on the baking tray too. Sprinkle with cinnamon and chili. Bake chickpeas and sweet potato for 25-30 minutes.
- 5. Heat up 1 teaspoon of olive oil in a large pan, add crushed garlic and sauté for 2 minutes. Add spinach, salt and pepper and cook for 3-5 minutes.
- 6. For the tahini dressing mix together tahini, lime juice, maple syrup with a little water.
- 7. Add rice, sweet potatoes, chickpeas and spinach to a big bowl and top with the tahini dressing. Enjoy!