



MADERA SENIORS OCTOBER 2017 NEWSLETTER



TRIPS

November 9, 2017 \$20.00 a person

Eagle Mountain Casino

\$20.00 e-cash

November 14, 2017 \$25.00 a person

Poinsettia Farm

&

Hilmar Cheese Company

December 6, 2017 \$35.00 a person

Christmas Tree Lane

&

Home Town Buffet

Please call for reservations at:

Susan (559) 675-2095

Lauren (559) 673-4293

Valley Excursion – October 19, 2017 Fresno Chaffee Zoo

Senior 62+ \$5.50 per person
Under 62 \$10.00 per person
Reservation required – First 10 people

Let's enjoy the fall weather and visit the Fresno Zoo with new exhibits. **Bring your own lunch** and eat in the park prior to entering the Zoo.

Evening DJ Social Dance

Beginning in September the 4th Friday of each month the DJ music will alternate between the Frank Bergon and Pan American centers. September will be at Frank Bergon and Pan American will be October (**just for October the dance will be the 3rd Friday – October 20th**).

Due to the Thanksgiving Holiday, there will not be a DJ dance in November.

Halloween Activities
Ghoulish things are happening
at your senior centers this
month. Potlucks, costume
contest, stop by for a visit.





Fiesta Ranch Taco Soup Slower Cooker Recipe

- 1 pound ground beef
- 1 pkg. taco seasoning
- 4 tablespoons fiesta ranch dry dressing mix
- 1 cup yellow onion – chopped
- 1 teaspoon minced garlic
- 1 can (15.5 oz) chili beans
- 1 can (15.5 oz) kidney beans
- 1 can (15 oz) corn
- 1 can (10.75 oz) condensed tomato soup
- 1 cup low sodium beef broth
- 2 cans (14.5 oz each) fire roasted w/seasoning
Diced tomatoes
- 1 jalapeno – optional
- Freshly shredded cheddar cheese for topping
- Sour Cream for topping
- Green onions – optional

1. In a skillet over medium heat, cook the ground beef until no longer pink. Drain off any fat and then add in the chopped onion, minced garlic, pkg. taco seasoning, and fiesta ranch dressing. Stir until the onions are tender and the meat is cooked all the way through.
2. Transfer mixture to a **slow cooker**.
3. Add in the chili beans, kidney beans, corn, condensed tomato soup, beef broth, and fire roasted tomatoes.
No need to drain any of the cans!!
4. Add in the taco seasoning and fiesta ranch dressing package.
5. Chop the jalapeno and (remove the seeds or leave them in for more spice) add it for a spicier soup.
6. Stir it all together and cover. Cook on high for 3-4 hours or on low for 6-8 hours.
7. When it's finished top with cheddar cheese, sour cream, and chopped green onions, if desired.
8. Serves 8



OCTOBER

FLOYD BADGETT
MARIA FLORES
RUTH HUIZAR
TERESA MALDONADO
FLORENTINA MARTINEZ
MARTHA PARRA
ESTHER WEBB
JOSIE BUENTELLO
EUGENE CHAVEZ
JULIO DELGADO
AMPARO ESTRADA
MARGARET FLORES
MARY HELEN GONZALES
MARGARITA LOPEZ

Parks
Make
Life
Better!

