



MADERA SENIORS NOVEMBER 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 \$38.00 a person
Christmas Tree Lane
&
Home Town Buffet

Please call for reservations at:

Susan (559) 675-2095

Lauren (559) 673-4293

Valley Excursion November 16, 2017 Old Town Clovis & Simonian Farms

Senior 50+ \$2.00 per person
Reservation required – First 10 people

Enjoy the day exploring antiques and specialty boutiques in Old Town Clovis. On your own for lunch. Then we are off to Simonian Farms to shop for vegetables/fruits.

Due to the Thanksgiving Holiday, the Frank Bergon Senior Center & Pan American Center will be closed for November 23rd & 24th

There will not be a DJ dance in November

VETERANS' DAY SATURDAY NOVEMBER 11th

The Senior Centers will be closed
Friday, November 10th





HOLIDAY BISCOTTI

2 cups all-purpose flour
1 ½ teaspoons baking powder
¾ cup sugar
½ cup (1 stick) unsalted butter, room temperature
1 teaspoon grated lemon zest
¼ teaspoon salt
2 large eggs
¾ cup pistachios, coarsely chopped
2/3 cup dried cranberries
12 ounces good-quality white chocolate, chopped
Red and green sugar crystals for garnish

Directions:

Preheat the oven to 350 degrees F

Line a heavy large baking sheet with parchment paper. Whisk the flour and baking powder in a medium bowl to blend. Using an electric mixer, beat the sugar, butter, lemon zest, and salt in a large bowl to blend. Beat in the eggs 1 at a time. Add the flour mixture and beat just until blended. Stir in the pistachios and cranberries.

Form the dough into a 13-inch long, 3-inch wide log on the prepared baking sheet. Bake until light golden, about 40 minutes. Cool for 30 minutes

Place the log on the cutting board. Using a sharp serrated knife, cut the log on a diagonal into ½ to ¾-inch thick slices. Arrange the biscotti, cut side down, on the baking sheet. Bake the biscotti until they are pale golden, about 15 minutes. Transfer the biscotti to a rack and cool completely.

Stir the chocolate in a bowl set over a saucepan of simmering water until the chocolate melts. Dip half of the biscotti into the melted chocolate. Gently shake off the excess chocolate. Place the biscotti on the baking sheet for the chocolate to set. Sprinkle with sugar crystals. Refrigerate until the chocolate is firm, about 35 minutes.

Store in an airtight container up to 4 days. Wrap them in foil and freeze in re-sealable plastic bags for 3 weeks.

Makes 2 dozen



NOVEMBER

EUGENE CHAVEZ
GLORIA MORENO
BRUNO De STEFANIS
SHIRLEY FISHER
LOIS LOCKIE
ALBERT LOZANO
RAQUEL LUEVANO
JOSE REYES
CAROL RIOS
DOMINGO VALDEZ
ROSIE VALDEZ
KAY (LULA) WALLS
MILLY SAVALA



**Parks
Make
Life
Better!**

