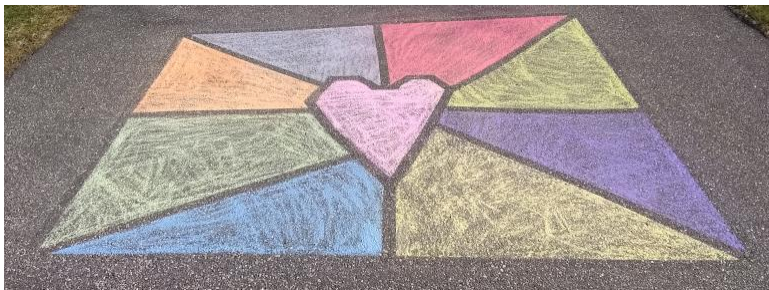

Bolton Senior Center

Prime Time: Online

Wednesday, July 8, 2020



Link to the “Town of Bolton Response to the COVID-19 Health Crisis Operations Guide” https://bolton.govoffice.com/vertical/Sites/%7B30EEBA3C-BE1C-42AE-911F-0E304A672785%7D/uploads/COVID19_Bolton_Operations_Manual_6.11.2020_4-00pm_FINAL.pdf

Keep In Touch! (860) 647-9196

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Director's Note

Dear Senior Center Friends,

The passage of time is harder to judge now. Does it feel like mid-summer? It seems like just a few weeks ago the garden seedlings were just sprouting. Now the harvest has begun! My zucchini plants seem to adore our dry season and occasional bursts of rain, but the grass doesn't like it one bit. It just goes to show, you can't please everybody!

Stay Safe,

Carrie

Missed a recent edition of Primetime Online? Catch up here! All back issues are now available at <https://bolton.govoffice.com/primetime>

Senior Center Status

The Bolton Senior Center building remains closed to the public. The Governor's Stay Safe Stay Home order states older adults and anyone at risk should remain at home.

We can tell you are getting antsy! We need to continue to keep the health and safety of all participants and staff in mind as we mindfully move forward to be together again.

- Drop-off or pick-up items Tuesday and Thursday from 2 p.m. to 4 p.m. only.
- The Food Pantry is available for pick-up and delivery: please call ahead.
- Transportation is available: please call ahead.

A Note on Cooling

In the event of a heat wave, the Bolton Senior Center ordinarily operates as a cooling shelter during regular hours. If you anticipate an issue with excess heat in your house this year, please contact Senior Center staff as soon as possible.

Program Notes

AARP Tax Aide

AARP Tax Aide will not resume this tax season. For free preparation assistance resources, please go to <https://signup.aarpfoundation.org/preparing-your-taxes-online/>.

Chore Program

The Chore Program is on hold. We are hoping to partially re-open in the near future. We appreciate your patience.

Library Books

The Bentley Memorial Library is offering limited borrowing services to Bolton residents with a valid library card! Call 860-646-7349 to request materials and arrange a pick-up time or delivery with Bolton Senior Center Van Drivers!

Chair Yoga with Lisa

Join our chair yoga teacher, Lisa, for virtual chair yoga in your own home. Classes are recorded live on Facebook on Monday and Wednesday mornings at 9:30 a.m. and are stored on the Yoga with Lisa Facebook page to watch any time. Visit www.facebook.com/YogaWithLisaCT.

Shout Outs

Want to send along a message? Let us know and we will post it here!

Bolton Senior Center would like to congratulate Bessy Reyna on being recently named Poet Laureate for the Town of Bolton. Bravo!

Summer Bucket List

Summer has officially arrived with not much fanfare but the heat. There is so much interruption to our usual summer plans and entertainment. But now is a good time to get creative. It's time to make a Summer Bucket List!

Look around your house. Bet there is a project you would like to tackle, a hobby you have ignored, or maybe a new one you would like to begin. Maybe this is finally the year? With disrupted routines, it is important to keep our minds stimulated.

We encourage you to create a Summer Bucket List of what you want to do, and keep us posted on your project(s). It could be something simple or a big task. Chances are, you already have all of the materials you need.

Some ideas: practice a musical instrument, organize a drawer or closet, make a craft, review or sort old photos, revise your recipe box or try a new recipe, complete the honey-do list, read or re-read a book that has been sitting on your shelf, go star-gazing, paint something a new color, refinish a piece of furniture, practice a language, etc.

Submit your Summer Bucket List to seniorservices@boltonct.org

A Call for Volunteers

The following is an announcement from the Bolton Gives Community Fund Selection Committee. There is an opportunity to join a Bolton Gives Community Fund Advisory Committee to administer a grant from Hartford Foundation for Public Giving.

To be very clear, this grant does not benefit the Town of Bolton (the governing body) by any means, it is solely to benefit the town of Bolton (the entire community at large!)

Please see the announcement on how to submit a digital application at hfpg.org/boltoncf.

However, please note that a paper copy of the application is available at the Senior Center. If you would like to pick up a copy please ring the doorbell at the Senior Center Tuesday or Thursday from 2 p.m. to 4 p.m. or call to request a copy by mail.



**Bolton Gives
Community Fund**



Hartford Foundation
FOR PUBLIC GIVING

GREAT NEWS!

The residents of Bolton have received a grant of \$100,000 from the Hartford Foundation for Public Giving to be spent as we see fit. That's right, \$100,000!

What's the catch?

No catch, but Bolton needs to select an Advisory Committee, which is inclusive and reflective of all town residents, to decide how to use the money.

To be eligible to serve on the Advisory Committee:

- You are a Bolton resident
- You aren't an elected official
- You are at least 14 years old

So, step up. Fill out the application and tell us, the Selection Committee, why YOU should be on the Advisory Committee.

Send your application by **Friday, July 31** to BoltonGives@gmail.com or by mail to BoltonGives, 25 Hanover Farms Road, Bolton CT 06043. Email us with any questions.

You can also find the application online at hfgp.org/boltoncf.

Qualified applicants will be contacted for an interview.

With gratitude,

Bolton Gives Community Fund Selection Committee

Bev Alleman, Ron Alleman, Trish Brudz, Eileen Dulen-Jennings, Jon Weaver

Cabin Fever Challenge

Bolton Senior Center and Bentley Memorial Library have teamed up for an adult summer reading challenge! All you have to do is read a book, send us a brief review and give it a star rating to let us know your overall recommendation.

- Star rating:
- 1 star = It didn't hold my interest at all.
 - 2 stars = It was okay but it wasn't really my cup of tea.
 - 3 stars = It was better than okay, but I've read better.
 - 4 stars = It was a great story and I enjoyed it!
 - 5 stars = I couldn't put it down!

Send your reviews to seniorservices@boltonct.org or bentley@biblio.org to enter your submissions. The challenge runs from July 1 through August 31. Anyone who submits at least one entry for July and at least one for August will be eligible for a prize. And remember: contact Bentley Memorial Library if you would like to check out books through outdoor pick-up or Senior Center delivery. Happy reading!

Where the Wentworth's went

In honor of the occasional rain this week, here's Pam's trip to Ireland in 2012.

We took a whirlwind one week tour of Ireland with our friend who had just retired after teaching for 37 years in East Hartford. She deserved it!

We loved everywhere we visited. Even the rain couldn't dampen our spirits. Views, people and pubs were amazing. We definitely want to go back, although next time my husband will be sure to rent an automatic. Shifting and driving (both on the left), narrow roads, roundabouts and avoiding the sheep really tested his driving ability.

I'm sure many of you have visited Ireland, so here's your chance to reminisce. -Pam

https://photos.google.com/share/AF1QipPa5Y9z0I_I2iBz94mmyq_jo1MLkKuvJYxyvZ3LfheWAO47c-Ve_Wb2taLvRZ0pAA?pli=1&key=RGJyaFhuTy1LX3FoRFVUUHJqM1RnVEx5aTgxM1d3

Remember to click on each photo to see the caption.

Garden Chat

We asked: What was your first experience with a garden like as a child? Did you have a Victory Garden? What are your favorite foods and flowers to plant? Ever have a gardening disaster? Have a few tips to keep out critters? Share your stories, your knowledge and your photos here! Let's make this summer bloom!

Favorite Food Challenge

This week features more love for berries. Peaches are coming next!
Anyone have a regional dish or seasonal favorite to share?



Nancy Soma says, “Here is a picture of strawberries with a delicious and easy, sinfully good fruit dip that I make. Mix a 7 1/2oz. jar of Marshmallow Fluff with a room temperature 8oz. Philadelphia Cream Cheese. That’s all, now just enjoy it! A word of caution: this is addictive, be careful!” Nancy

This week Lynn Follett submitted a great recipe featuring blueberries. She writes, "It is actually from a bed and breakfast in Lenox, Massachusetts called the Brook Farm Inn. It serves 12 people BUT you can reheat easily and it will be just as wonderful the second time if you are not feeding a crowd. Even the title makes you want to make it!!!" Well since none of us are feeding a crowd right now, there will be plenty to enjoy or freeze for later! Thanks Lynn!

Blueberry Morning Glory

- 1 loaf Challah bread or unsliced white bread, crusts removed
- 1 (8 oz) package cream cheese, cut into small pieces
- 2 cups fresh blueberries
- 8 large eggs
- 1/3 cup maple syrup
- 1/2 cup sugar
- 2 cups half and half

Blueberry sauce (optional)

- 1 cup water
- 1 cup sugar
- 2 Tablespoons cornstarch
- 1 cup fresh blueberries (or frozen)

Preheat oven to 350 degrees. Spray and 9x13 inch glass baking dish with non-stick cooking spray. Tear bread into small pieces and arrange 1/2 of bread over bottom of baking dish. Scatter cream cheese over bread. Scatter blueberries over cream cheese. Arrange remaining bread cubes on top.

Beat eggs. Add maple syrup, sugar and half and half; mix well. Pour egg mixture over bread evenly (at this point you can cover and refrigerate overnight if you choose. Let sit out on counter for at least 1/2 hour before baking IF you have refrigerated.) Bake for 50 minutes. Serve with more maple syrup or the blueberry sauce.

Sauce:

Combine sugar, water and cornstarch in a saucepan over medium heat. Cook for about 5 mins, stirring constantly, until thickened. Add blueberries and simmer for 10 minutes, stirring occasionally. Serve warm.

Nancy Soma has kindly shared her mother's recipe with us. Nancy writes, "Mom and I are Maine natives, I was born in Machias which happens to be where the state of Maine blueberry co-op is located."

BLUEBERRY BUCKLE

1 c. sugar
½ c. margarine
1 egg
½ c. milk

2 c. flour
¼ tsp. salt
2 tsp. baking powder
1 c. blueberries (fresh or frozen)

Topping:

½ c. sugar
½ c. flour

¼ c. margarine
2 tsp. cinnamon

Mix sugar, shortening and egg. Stir in milk. Sift in dry ingredients; carefully mix in blueberries with a light hand. Pour batter into 9 x 13 pan.

Topping: Crumble and sprinkle over batter. Bake in preheated oven at 375° for 35 to 45 minutes.

Quick, easy and delightful. A family favorite.

Have a great week!

