

# **THE GOLDEN CHRONICLE**



**April 2025**

**[www.fultoncountycoa.com](http://www.fultoncountycoa.com)**



# CELEBRATING 25 YEARS

## Fulton County Wellness Center

Can only win once

Monday, April 1, NO JOKE, We're giving away a one month membership gift certificate.

You can use it for yourself or gift it to a non-member to try us out

Monday, April 7th, Drawing for 4 free Smoothies to a lucky member

Friday, April 11th, Firing up the grill for our members, Free Brats, Hotdogs and more  
Drawing for a goody basket

Monday, April 14th, Drawing for 1 month free membership.

Wednesday, April 15th, New WC clients can sign up for a Complimentary 20 minute massage  
Between the hours of 8am-12pm

Friday, April 18th, Drawing for a goody basket

Monday, April 21st, Drawing for a 30 minute massage and T-shirt

THANK YOU TO OUR STAFF AND TRAINERS FOR THEIR COMMITMENT AND DEDICATION

Susan Pyett and Beth Williams—25 years,

Gary Moyer—15 years

Pat Elliott and Kathy Krachinski—8 years,

Eric Green—4 years

And to the rest of our staff THANK YOU



**FULTON COUNTY  
COMMUNITY CENTER  
& Council on Aging**

**625 Pontiac St., Rochester, In. 46975**



**Your contribution is very important!  
All donations made to the COA are tax deductible.**

***PLEASE ACCEPT MY DONATION OF:***

\$300     \$200     \$100     \$50     \$25     Other \_\_\_\_\_

**Name:** \_\_\_\_\_

**Address:** \_\_\_\_\_ **City:** \_\_\_\_\_ **State:** \_\_\_\_\_ **Zip:** \_\_\_\_\_

**Home Ph:** \_\_\_\_\_ **Cell Ph:** \_\_\_\_\_ **Email (optional):** \_\_\_\_\_

**Please attribute my gift to:**     Senior Activities     Newsletter     General Fund  
 Memorial/Honorarium

**Thank You for your donation**

Thank You for your donation

# April 2025

SUN	MON	TUE	WED	THU	FRI	SAT
		<b>1</b> <b>April Fool's Day</b> Open Crafting 8am-11am T.O.P.S. 3:30	<b>2</b> Bingo 9:30 Exercise Class 10:00	<b>3</b> Open Crafting 8am-11am Bridge 12:00	<b>4</b> Bingo 9:30 Exercise Class 10:00	<b>5</b>
<b>6</b>	<b>7</b> Bingo 9:30 Exercise Class 10:00 <b>Hospice Speaker 11am</b>	<b>8</b> <b>Make it &amp; Taste it with Mona 10am</b> Open Crafting 8am-11am T.O.P.S. 3:30	<b>9</b> Bingo 9:30 Exercise Class 10:00	<b>10</b> Open Crafting 8am-11am Bridge 12:00	<b>11</b> Bingo 9:30 Exercise Class 10:00	<b>12</b>
<b>13</b>	<b>14</b> Bingo 9:30 Exercise Class 10:00	<b>15</b> Open Crafting 8am-11am T.O.P.S. 3:30	<b>16</b> Bingo 9:30 Exercise Class 10:00 <b>Easter Craft Project with Mona 11am</b>	<b>17</b> <b>Painting with Bob Ross &amp; Kathy 9:30</b> Open Crafting 8am-11am Bridge 12:00	<b>18</b> <b>Good Friday</b> <b>CLOSED</b>	<b>19</b>
<b>20</b> <b>EASTER</b>	<b>21</b> Bingo 9:30 Exercise Class 10:00	<b>22</b> Open Crafting 8am-11am T.O.P.S. 3:30	<b>23</b> <b>Bakery Bingo 9:30</b>	<b>24</b> Open Crafting 8am-11am Bridge 12:00	<b>25</b> Bingo 9:30 Exercise Class 10:00 <b>Woodlawn Hospital</b>	<b>26</b>
<b>27</b>	<b>28</b> Bingo 9:30 Exercise Class 10:00	<b>29</b> Open Crafting 8am-11am T.O.P.S. 3:30	<b>30</b> Bingo 9:30 Exercise Class 10:00 <b>Birthday Party 11am</b>	<b>1</b> <b>Hello May</b>	<b>2</b>	

# April 2025

## AREA FIVE AGENCY SENIOR MENU

Monday

Tuesday

Wednesday

Thursday

Friday

1  
Meatloaf Sandwich  
Rice Pilaf  
Three Bean Salad  
Spiced Peaches  
Bread  
Milk

2  
Sausage Gravy &  
Biscuits  
Tater Tots  
Pear Cup  
Yogurt  
Milk

3  
BBQ Chicken  
Baked Beans  
Chuckwagon Corn  
Pudding Cup  
Rye Bread  
Milk

4  
Philly Cheesesteak  
Sandwich  
Broccoli  
Mandarin Orange Cup  
Fruit Crisp  
Bun  
Milk

7  
Chicken Strips  
Baby Bakers  
w/Sour Cream  
Vegetable Blend  
Dump Cake  
Bread  
Milk

8  
Salisbury Steak  
w/Gravy  
Mashed Potatoes  
Carrots  
Peach Cup  
Bread  
Milk

9  
Lasagna Roll  
Toss Salad  
Spiced Apples  
Flavored Craisins  
Garlic Bread  
Milk

10  
Ham & Beans  
Oven Fried  
Potatoes  
Pickled Beets  
Cornbread  
Milk

11  
Potato Crusted Fish  
Mac & Cheese  
Green Beans  
Cookie  
Bread  
Tartar Sauce  
Milk

14  
Penne Pasta  
w/Meat Sauce  
Broccoli  
Applesauce  
Garlic Bread  
Milk

15  
Baked Chicken  
Garlic Mashed Potatoes  
California Bl Vegetable  
Tropical Fruit Cup  
Bread/Milk

16  
BBQ Pork  
Cheesy Potatoes  
Stewed Tomatoes  
Pie  
Bun  
Milk

17  
Sweet & Sour  
Chicken  
Lo Mein Noodles  
Stir Fry Veggies  
Pineapple  
Milk



21  
Hamburger  
Ranch Potatoes  
Creamed Corn  
Jello-o  
Bun  
Milk

22  
Chicken Cutlet  
Sweet Potatoes  
Broccoli  
Pineapple Cup  
Bread  
Milk

23  
**CHEF  
SPECIAL**

24  
Baked Ham  
Scalloped Potatoes  
Brussel Sprouts  
Texas Sheet Cake  
Roll  
Milk

25  
Chili Hot Dog  
Macaroni & Cheese  
Sliced Cucumbers  
Grapes  
Hotdog Bun  
Milk

28  
BBQ Riblet  
Red Skin Potatoes  
Succotash  
Applesauce Cup  
Bun  
Milk

29  
Chicken Alfredo  
Seasoned Green Beans  
Fruit Crisp  
Breadstick  
Milk

30  
Sausage & Egg  
Croissant  
Diced Potatoes  
Pears & Blueberries  
Brownies  
Milk

### Did you know?

In England there are many cuckoo festivals. The arrival of the cuckoo bird in April is a signal that spring has arrived.

Join us **Saturday, June 14th, 2025**

At the ELK's for

Fulton County Council on Aging,

Fulton County Transpo

& Fulton County Wellness Center's

**34th** annual Golf Scramble

**Door Prizes**

\$260 per team

Mulligans

Skins

TEAM NAME \_\_\_\_\_ 8am Tee time

NAME: \_\_\_\_\_ Handicap \_\_\_\_\_

NAME: \_\_\_\_\_ Handicap \_\_\_\_\_

NAME: \_\_\_\_\_ Handicap \_\_\_\_\_

NAME: \_\_\_\_\_ Handicap \_\_\_\_\_



625 Pontiac St  
Rochester, In. 46975

[www.fultoncountycoa.com](http://www.fultoncountycoa.com)

**Fulton County Council on Aging  
34<sup>th</sup> Annual Golf Scramble**

FULTON COUNTY COUNCIL ON AGING, **Fulton County Transpo**  
& **Welcome Fulton County Wellness Center**

On Saturday, June 14<sup>th</sup>, 2025. We are looking forward to making this a fun year and hope you can help us out with sponsorship of a Team, Hole, or cart, or with a donation of merchandise for door prizes. This fundraiser will help benefit Seniors Citizens in our Community, but not just our Senior's, our doors are open to all ages.

Thank you for your support,  
Doug Beller, Executive Director &  
The staff at Fulton County Council on Aging

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**STATEMENT OF DONATION**

*To 34<sup>th</sup> annual Council on Aging Golf Scramble*

**Team Sponsor \$260.00**

**Hole Sponsor \$175.00**

**Cart Sponsor \$100.00**

Donation Given \$ \_\_\_\_\_ Date \_\_\_\_\_

Merchandise \_\_\_\_\_

Donation \_\_\_\_\_

**Business Name** \_\_\_\_\_

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**REMITTANCE COPY**

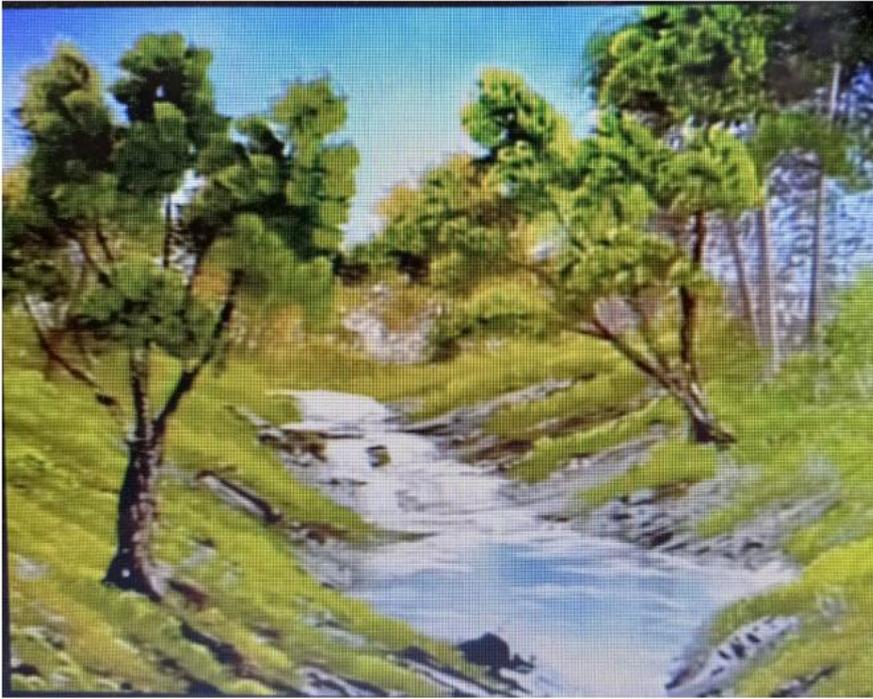
Team Sponsor \$260. **Hole Sponsor \$175.00**, **Cart Sponsor \$100.00** Donation

Given \$ \_\_\_\_\_ Date \_\_\_\_\_ Merchandise \_\_\_\_\_

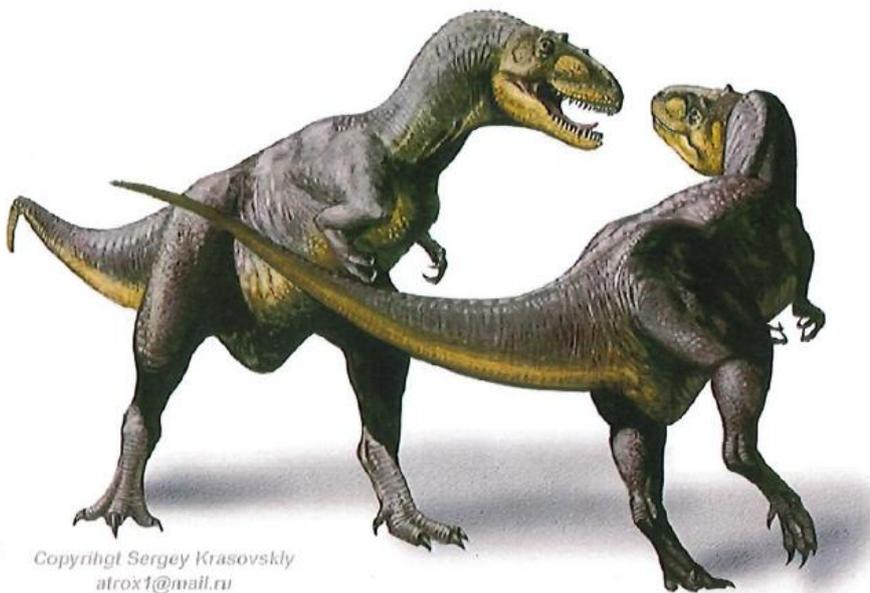
Donation \_\_\_\_\_

**Business Name** \_\_\_\_\_

**Next Painting with Bob Ross**  
**April 17, 2025**



***\*If for any reason class is canceled, Painting with Bob Ross will be rescheduled for the following Tuesday, April 22, 2025***



Are you ready for some fun? We are planning a day trip to the Dinoasaur Museum in South Bend on May 13. The seats are limited to 22. The cost of this trip is \$10.00 with lunch o n your own. If you have a sweet tooth, you can hop into the Choclote Factory for a few minutes and see what they have. You can sign up at the front desk or call the center at 574-223-6953. The bus will leave at 9:15.

Date is subject to change depending on availablility of buses.

More trips are in the planning. Keep checking the newsletter for further information.



Thank You

*Smith, Sawyer & Smith*

This weeks BINGO callers

It was a fun week &

**"Attention"**



**Woodlawn Hospital**

is looking for additional volunteers  
to help deliver the Meals on Wheels.  
If you can help even once per week,  
it would make such a difference.

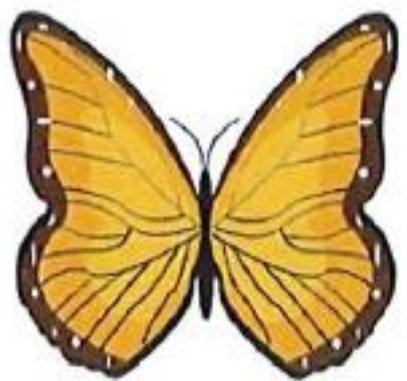
Contact Anne to find out more.

**574-223-3716**



# APRIL

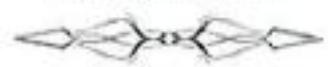
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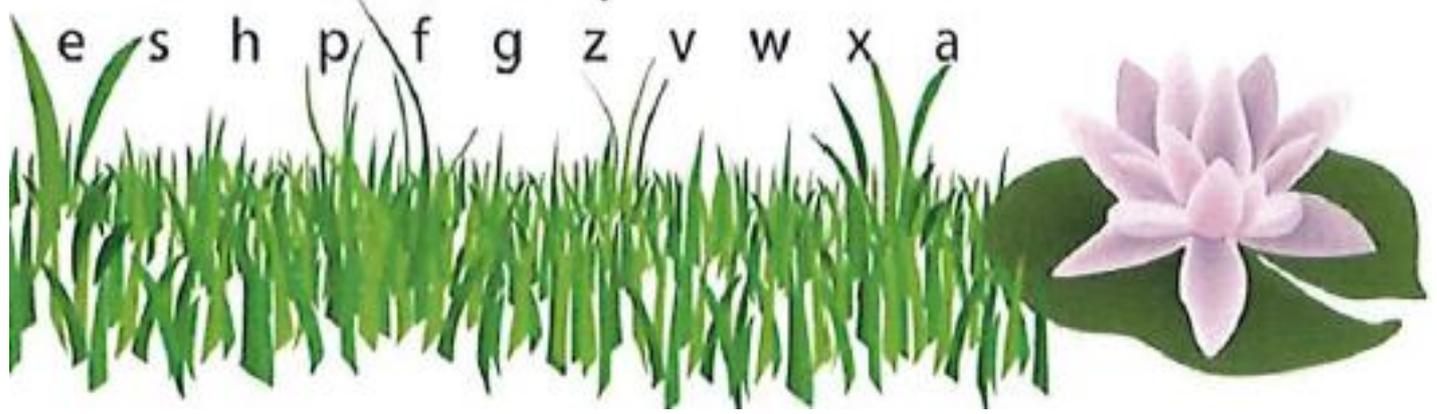
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### WORDS

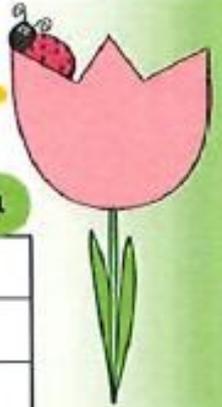


- showers
- underground
- daffodil
- tulip
- bloom
- taurus
- diamond
- earth
- easter
- passover
- fool

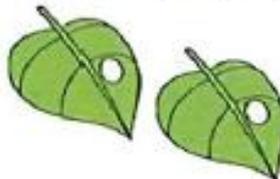




# SPRING



1. A spring month.
2. A spring flower.
3. The young of a chicken.
4. A colour of spring.
5. A young rabbit.
6. A flower especially of a fruit tree.
7. Plants that have narrow green leaves, that are eaten by cows, sheep, horses etc.
8. The fifth month of the year.
9. To come out of an egg.
10. See picture.
11. A rounded part of a plant that is under the ground and that grows into a new plant during the growing season.
12. A baby goat.
13. The place where a bird lays its eggs.
14. See picture.
15. Spring, winter, summer, fall
16. What snow does in spring.
17. When the sun shines.
18. A long, thin animal that has a soft body with no legs or bones. It lives in the ground.
19. An indoor or outdoor spring activity.
20. To stop being frozen.
21. A baby sheep.
22. A small part that grows on a plant and develops into a flower, leaf, or new branch.
23. A baby horse.





## Lemon Bundt Cake

**Total Time** Prep: 20 Min. Bake: 55 Min. + Cooling

★★★★☆

Test Kitchen Approved

When life gives you lemons, make a gorgeous lemon Bundt cake. We will show you how to make this citrusy cake which has a triple dose of lemon. Yum!

### Ingredients

- 1 cup butter, softened
- 3 cups sugar
- 6 large eggs, room temperature
- 5 tablespoons lemon juice
- 1 tablespoon grated lemon zest
- 1 teaspoon lemon extract
- 3 cups all-purpose flour
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1-1/4 cups sour cream
- **ICING:**
- 1/4 cup sour cream, room temperature
- 2 tablespoons butter, softened
- 2-1/2 cups confectioners' sugar

1/2

3/14/25, 11:10 AM

Lemon Bundt Cake Recipe: How to Make It

- 2 to 3 tablespoons lemon juice
- 2 teaspoons grated lemon zest
- additional grated lemon zest, optional

### Directions

- 1 In a large bowl, cream butter and sugar until light and fluffy, 5-7 minutes. Add eggs, 1 at a time, beating well after each addition. Stir in lemon juice, zest and extract. Combine the flour, baking soda and salt; add to the creamed mixture alternately with sour cream. Beat just until combined.
- 2 Pour into a greased and floured 10-in. fluted tube pan. Bake at 350° until a toothpick inserted near the center comes out clean, 55-60 minutes. Cool for 10 minutes before removing from pan to a wire rack to cool completely.
- 3 For icing, in a small bowl, beat the sour cream and butter until smooth. Gradually add confectioners' sugar. Beat in lemon juice and zest. Drizzle over the cake. If desired, top with additional grated lemon zest. Store in the refrigerator.

### Nutrition Facts

1 piece: 658 calories, 26g fat (15g saturated fat), 146mg cholesterol, 286mg sodium, 101g carbohydrate (76g sugars, 1g fiber), 8g protein.



## Italian Brunch Torte

**Total Time** Prep: 50 Min. Bake 1 Hour + Standing

★★★★☆

Test Kitchen Approved

Layers of meat, cheese and vegetables are held together with cheesy eggs and sandwiched between a crescent dough crust in this easy yet impressive Italian brunch torte.

### Ingredients

- 2 tubes (8 ounces each) refrigerated crescent rolls, divided
- 1 teaspoon olive oil
- 1 package (6 ounces) fresh baby spinach
- 1 cup sliced fresh mushrooms
- 7 large eggs, divided use
- 1 cup grated Parmesan cheese
- 2 teaspoons Italian seasoning
- 1/8 teaspoon pepper
- 1/2 pound thinly sliced deli ham
- 1/2 pound thinly sliced hard salami
- 1/2 pound sliced provolone cheese
- 2 jars (12 ounces each) roasted sweet red peppers, drained, sliced and patted dry

### Directions

3/14/25, 11:20 AM

Italian Brunch Torte (Italian Torta) Recipe

- 1 Preheat oven to 350°. Place a greased 9-in. springform pan on a double thickness of heavy-duty foil (about 18 in. square). Securely wrap foil around pan. Unroll 1 tube of crescent dough and separate into triangles. Press onto bottom of prepared pan to form a crust, sealing seams well. Bake until set, 10-15 minutes.
- 2 Meanwhile, in a large skillet, heat oil over medium-high heat. Add spinach and mushrooms; cook and stir until mushrooms are tender. Drain on several layers of paper towels, blotting well. In a large bowl, whisk 6 eggs, Parmesan cheese, Italian seasoning and pepper.
- 3 Layer crust with half each of the following: ham, salami, provolone cheese, red peppers and spinach mixture. Pour half egg mixture over top. Repeat layers; top with remaining egg mixture.
- 4 On a work surface, unroll and separate remaining crescent dough into triangles. Press together to form a circle and seal seams; place over filling. Whisk remaining egg; brush over top.
- 5 Bake, uncovered, until a thermometer reads 160°, 1-1-1/4 hours, covering loosely with foil if needed to prevent overbrowning. Carefully loosen side from pan with a knife; remove rim from pan. Let stand 20 minutes.



## Orange Gelatin Pretzel Salad

**Total Time** Prep: 20 Min. + Chilling Bake: 10 Min. + Cooling

★★★★☆ 🏆 Contest Winner

Test Kitchen Approved

Salty pretzels pair nicely with the sweet fruit in this refreshing layered salad. It's a family favorite that is a slam-dunk at potlucks. —Peggy Boyd, Northport, Alabama



### Ingredients

- 3/4 cup butter, melted
- 1 tablespoon plus 3/4 cup sugar, divided
- 2 cups finely crushed pretzels
- 2 cups boiling water
- 2 packages (3 ounces each) orange gelatin (any flavor works)
- 2 cans (8 ounces each) crushed pineapple, drained
- 1 can (11 ounces) mandarin oranges, drained
- 1 package (8 ounces) cream cheese, softened
- 2 cups whipped topping
- Optional: Additional whipped topping and mandarin oranges

### Directions

- 1 Preheat oven to 350°. Mix melted butter and 1 tablespoon sugar; stir in pretzels. Press onto bottom of an ungreased 13x9-in. baking dish. Bake 10 minutes. Cool completely on a wire rack.

1/2

3/14/25, 11:34 AM

Orange Gelatin Pretzel Salad Recipe: How to Make It

- 2 In a large bowl, add boiling water to gelatin; stir 2 minutes to completely dissolve. Stir in fruit. Refrigerate until partially set, about 30 minutes.
- 3 Meanwhile, in a bowl, beat cream cheese and remaining sugar until smooth. Fold in whipped topping. Spread over crust.
- 4 Gently spoon gelatin mixture over top. Refrigerate, covered, until firm, 2-4 hours. To serve, cut into squares. If desired, top with additional whipped topping and oranges.





# Cheesy Ham and Potato Soup

**Total Time** Prep/Total Time: 30 Min.

★★★★☆

**Test Kitchen Approved**

This cheesy ham and potato soup is hearty, comforting and altogether delicious. Serve it with a refreshing green salad and your bread of choice.

## Ingredients

- 2 cups diced peeled potatoes
- 2 cups water
- 1/2 cup sliced carrot
- 1/4 cup chopped onion
- 1/4 cup butter, cubed
- 1/4 cup all-purpose flour
- 2 cups 2% milk
- 1/4 to 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 2 cups shredded cheddar cheese
- 1-1/2 cups cubed fully cooked ham
- 1 cup frozen peas

## Directions

1/2

3/14/25, 11:12 AM

Cheesy Ham and Potato Soup Recipe: How to Make It

- 1** In a large saucepan, combine the potatoes, water, carrot and onion. Bring to a boil. Reduce heat; cover and cook until tender, 10-15 minutes.
- 2** Meanwhile, in another saucepan, melt butter. Stir in flour until smooth. Gradually stir in milk; add salt and pepper. Bring to a boil; cook and stir until thickened, about 2 minutes. Stir in cheese until melted. Stir into undrained potato mixture. Add ham and peas; heat through.



# Strawberry-Rhubarb Cobbler

**Total Time** Prep: 20 Min. Bake: 40 Min.

★★★★☆

**Test Kitchen Approved**

This strawberry-rhubarb cobbler hits all the marks. It's loaded with fresh seasonal fruit, it balances tart and sweet, and it's even easier than pie!

## Ingredients

- 1-1/3 cups sugar
- 1/3 cup all-purpose flour
- 4 cups sliced fresh or frozen rhubarb, thawed (1/2-inch pieces)
- 2 cups halved fresh strawberries
- 2 tablespoons butter, cubed
- **CRUST:**
- 2 cups all-purpose flour
- 1/2 teaspoon salt
- 2/3 cup canola oil
- 1/3 cup warm water
- 1 tablespoon 2% milk
- 1 tablespoon granulated or coarse sugar
- Vanilla ice cream, optional

1/2

3/14/25, 11:29 AM

Strawberry-Rhubarb Cobbler Recipe: How to Make It

## Directions

- 1** Preheat oven to 425°. In a large bowl, mix sugar and flour. Add fruit; toss to coat. Transfer to a greased 11x7-in. baking dish. Dot with butter.
- 2** For crust, in a bowl, mix flour and salt. In another bowl, whisk oil and water; add to flour mixture, stirring with a fork until a dough is formed (dough will be sticky).
- 3** Roll out dough between 2 pieces of waxed paper into an 11x7-in. rectangle. Remove top piece of waxed paper; invert rectangle over filling. Gently peel off waxed paper. Brush pastry with milk; sprinkle with sugar.
- 4** Bake 40-50 minutes or until golden brown. If desired, serve with ice cream.



**Welcome our new RSVP members:**

**Dan Faris  
Willa Pankey  
Jim Sterrett**

## 2025 Trips

**Monday, September 8, 2025 = Day bus trip to The Blue Gate Theatre in Shipshewana, IN to see The Rise & Fall of Miss Fannie's Biscuits. Fannie Miller makes the finals of the Tuscarawas County Baking Contest, but calls her retired cop friend Foster Bates to help investigate when other contestants start disappearing. Foster and Fannie stay on the case until the end, learning about solving mysteries, baking contests, and life. Cost = \$140/person, and includes transportation, meal, and show ticket.**

**Saturday, April 12, 2025 = Day bus trip to The Beef House in Covington, IN to see the hilarious Four Old Broads. Think: The Golden Girls Reboot! Four ladies (Beatrice, Eddy Mae, Imogene, and Maude) band together to solve a mystery at their assisted living facility, evade an Elvis impersonator, and outsmart evil Nurse Pat so they can make it to their much-needed cruise. Cost = \$140/person, and includes transportation, meal, and show ticket.**

**Albuquerque Balloon Fiesta, New Mexico = October 3-8, 2025 = Trip includes roundtrip airfare, 8 meals, attend the Mass Ascension of Balloons, visit the Indian Pueblo Cultural Center with Native American Dance performance, Old Town Albuquerque guided tour, Evening Balloon Glow, Pecos National Historic Park, and tour of Santa Fe, including San Miguel Mission and Loretto Chapel = Call for pricing = Flyers available. Don't wait on this one = Limited Seating!**

**New Orleans Bus Trip = May 17-23, 2025 = Join us for this fun-filled trip to The Big Easy! Trip includes all transportation & lodging (Including 3 nights at the Crowne Plaza French Quarter), a jazz dinner cruise, tour of New Orleans, Oak Alley & Houmas Plantation tours, cooking demonstration, tour of Mardi Gras World, swamp tour, plus a stop in Laurel, MS to see homes from the HGTV show Home Town. Cost is \$1299/person (based on double occupancy). Trip is filling up fast! A non-refundable \$100 deposit will hold your seat. Final payment due April 28.**



**AmeriCorps  
Seniors**

R.S.V.P.

Anne King 574-223-3716

rsvpanne84@yahoo.com



- 04/01 Andrew Halaschak
- 04/01 Karen Heltzel
- 04/03 Marianne Christenson
- 04/05 Carol Smith
- 04/08 Kathy Stephens-Hawke
- 04/09 Ruth Bohs
- 04/10 Phil Cline
- 04/12 Mary Lipsett
- 04/15 Pat Jolliff
- 04/19 Pat Howell
- 04/23 Laura Bailey
- 04/25 Kay Hankee

**VOLUNTEER**

**If you would like to help at the  
Recycling Center,  
contact Anne King  
at 574-223-3716 to sign up!  
All dates are 8AM to 12noon.**



**2025 Trips**

**Saturday, November 1, 2025 = Day bus trip to The Beef House in Covington, IN to see The Fatal 50s Affair. The cast of 50s TV sitcom "Make Way For Winky" is on a reunion tour when an audience member is murdered. Local TV host Barry West leads the audience through this murder-mystery to discover the killer, determining that the Winky cast members are not as wholesome as they appear to be. Cost = \$140/person, and includes transportation, meal, and show ticket.**

**Monday, December 1 through Thursday, Dec 4, 2025: Bus trip to Branson, Missouri. Cost = \$859/person (dbl occ) or \$1059 (single), and includes all motorcoach transportation, lodging at Hotel Grand Victorian with buffet breakfast, visits to Silver Dollar City, Butterfly Palace Experience, College of The Ozarks tour with Ralph Foster Museum, a performance of David at The Sights & Sounds Theatre, Christmas Wonderland Show, meals at Mel's Hardluck Diner and College of The Ozarks, Branson Belle Dinner Cruise, a performance by Clay Cooper, and shopping at Grand Village Shops. Your \$100 nonrefundable deposit will hold your seat. This trip is currently waitlist only.**

**Trips can fill up quickly, so if you are interested, be sure to sign up and pay any required deposit to hold your seat!**





Fulton County Community  
Resource Center  
625 Pontiac Street  
Rochester, In. 46975  
www.fultoncountycoa.com

Non-Profit Organization  
U.S. Postage  
PAID  
Rochester, In.  
Permit # 161

**FCWC**  
**Celebrating**  
**25 Years**

**TO;**



**\*Important Numbers\***

Community Center

574-223-6953

Transpo

574-223-4213

R.S.V.P.

574-223-3716

Kitchen

574-223-8170

Fax

574-223-4962

Food Pantry

574-223-4802

Energy Assistance

574-223-7649

November – March

Fulton County  
Chamber of Commerce  
**2024 MEMBER**



**RATES:**

**IN TOWN - \$2.00 PER TRIP**

**IN COUNTY - \$4.00 PER TRIP**

**SENIORS - DONATION ONLY**