



TBURGESS@BULLOCHREC.COM | 912-489-9059

## First and foremost...

My name is Tiffany Burgess and I am the new 50+ Program Supervisor. In this role I plan to arrange new activities and grow current classes.

A little bit about me:

- I am originally from Macon, GA but I have been living in Brooklet, GA for the past 3 years.
- I worked in healthcare for 10 years.
- I am married with a 7-year-old daughter.
- Fun Fact: I like to run 5Ks and love Ga Southern Football!!



## Top news of the month...

Upcoming Field Trips:

### Tuesday, September 12th

- Pinspiration in Pooler, GA (candle crafts)

10:30-3:30

\$30 includes transportation and your candle. We will be stopping for lunch at Cheddars at your own cost.

Deadline to sign up: September 5th



### Friday, September 29th

- Lunch at Coleman House in Swainsboro, GA (southern buffet)

10:00-1:00

\$20 includes transportation and your lunch.

Deadline to sign up: September 22nd



Events:

### Thursday, September 14th

- Tailgate Lunch at Honey Bowen Building (special guest speaker)
  - Wear your favorite teams co
- \$3 includes hotdogs, chips and a drink

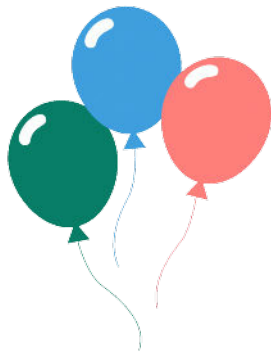
Deadline to sign up: September 11th



Monday	Tuesday	Wednesday	Thursday
<p>5:00-7:00pm Evening Line Dance (NOT included in adults 50+) 25 Day Pass: \$50 10 Day Pass: \$25</p>	<p>9:30-10:15am Chair Yoga</p> <p>5:00-7:00pm Evening Line Dance (NOT included in adults 50+) 25 Day Pass: \$50 10 Day Pass: \$25</p>	<p>10:00am Scrabble</p>	<p>9:30-10:15 Sit-Fit</p> <p>10:30-11:15 Bingo</p> <p>2:00-3:00 Silver Liners</p>



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## September Birthdays

- Wendy C.-9/2
- Shirley J.-9/7

### Looking to Volunteer:

[www.bullochrec.com/volunteering/](http://www.bullochrec.com/volunteering/)



## Upcoming Events...

3rd Thursday of October:  
Pumpkin Carving Contest  
11:30am

Field Trip Friday- 10/27/23  
Social Gerontology Conference  
Ga Southern University 8-4:30



## Fall Dessert Recipe Pumpkin Chocolate Cookies

### Directions

1

Whisk together the melted butter, brown sugar, granulated sugar, vanilla, and pumpkin in a medium bowl until combined.

2

Whisk together the flour, pumpkin pie spice, baking soda, baking powder, and salt in a large bowl. Add the butter mixture to the flour mixture, and stir with a spatula until combined. Stir in the chocolate chips. Cover the dough with plastic wrap and refrigerate for at least 1 hour or up to 3 days.

3

Preheat the oven to 350°. Line two baking sheets with parchment paper. Scoop the dough into about 1 1/2 tablespoon-sized portions, and roll into balls with your hands. Place the dough balls about 1 1/2 inches apart on the lined baking sheets. Using the palm of your hand, slightly flatten the tops of the dough balls.

4

Bake the cookies for 11 to 13 minutes or until the edges of the cookies are set and dry. The center of the cookies will still be soft. Cool the cookies on the baking sheets for 10 minutes, then transfer to wire racks to cool completely.

### Ingredients

- 1 c. unsalted butter, melted and cooled slightly
- 1 c. light brown sugar
- 1/2 c. granulated sugar
- 2 tsp. vanilla extract
- 2/3 c. canned pumpkin
- 3 c. all-purpose flour
- 4 tsp. pumpkin pie spice
- 1/2 tsp. baking soda
- 1/2 tsp. baking powder
- 1 1/2 tsp. kosher salt
- 2 c. semi-sweet chocolate chips

