ADULT 50+ NEWSLETTER JANUARY 2025

INCLUDED IN ADULT 50+ MEMBERSHIP:

(ANNUAL FEE=\$40.00)

<u>TUESDAY:</u> Chair Yoga 9:30AM



Chair Volleyball 10:30AM (2nd & 4th Tues)

Sit Fit and Bingo-Brooklet Rec 10:30 am

WEDNESDAY:

Walking Class 9:00AM



Scrabble 10:00AM

THURSDAY:

Sit Fit 9:30 AM

Bingo 10:30AM

Silver Liners 2:00PM

MORE INFO : TBURGESS@BULLOCHREC.COM



2025

UPCOMING EVENTS

<u>JANUARY 7TH:</u> Brooklet's First 50+ Class (Every Tues at 10:30- Sit Fit and Bingo)

JANUARY 10TH: Field Trip to Coleman House

> JANUARY 21ST: Tech Class in Brooklet

OTHER ADULT PROGRAMS

(*SEPERATE COST REQUIRED*)

Regina's Line Dancing Cornhole Softball Pickleball Basketball Kickball Soccer Flag Football



www.bullochrec.com Aquatic Classes @ Splash in the Boro-Visit www.splashintheboro.com for more info!



FUN FACTS OF THE MONTH

- The earliest recorded festivities in honor of a new year's arrival date back some 4,000 years to ancient Babylon.
- About 1 million people gather in New York City's Times Square to watch the ball drop.

GOOD LUCK SOUP!



- 12 ounces smoked sausage
- 2 medium onions diced
- 2 cloves garlic minced 16 ounce greens (Fresh or Canned)
- 2 (15 ounce) cans black eyed peas drained & rinsed 1 (15 ounce) can Great Northern beans, drained & rinsed 1 (10 ounce) can diced tomatoes ½ teaspoon onion flakes

- 1/4 teaspoon salt
- 1/4 teaspoon paprika 1/4 teaspoon garlic powder
- 1 bay leaf
- 4 cups chicken broth
- 1. Sauté sliced smoked sausage and diced onion in pot on heat over medium-high
- 2. Add the remaining ingredients, and stir.
- 3. Bring to a boil, cover, and reduce heat to low.
- 4. Simmer for 2-4 hours, stirring occasionally to make sure the soup doesn't stick to the bottom of the pot. (The longer the soup cooks, the better)
- 5. Remove bay leaf, and enjoy!

MORE INFO : BURGESS@BULLOCHREC.CON