



Foster Grandparent Gazette Sept/Oct 2009



Train Recognition Trip

On October 7th a bus load of the Foster Grandparents headed for a scenic ride up to a historic train trip in the Adirondack Mountains. It was something a lot of the Foster Grandparent's never experienced and it was just the perfect fall day to take that kind of trip. After the Foster Grandparents got off the bus everyone received a box lunch that was prepared by Panera Bread complete with a sandwich, chips, pickle and a delicious chocolate chip

cookie. Everyone was able to enjoy their scrumptious lunch and listen to our conductor share with us the history about the train that we were riding on. Ranging on all sorts of details from when it was built to the Presidents that have rode on the train. The train company gave the complete feel of taking a historical ride with the old time music. After the Foster Grandparents enjoyed the train ride and filed back onto the bus there were several rounds of bus

bingo played. The Foster Grandparents enjoyed it so much that after we had run out of prizes they wanted to play just for the fun of it. Our 2009 fall recognition event was a success in showing our appreciation for the Foster Grandparents and all that they do.



Enjoying the Train trip after our fabulous lunch from Panera

Remember to Communicate

It's that time of year where there is one holiday after another. There is family and friends from out of town coming in. Or your taking a vacation to go see them. **We just ask that if you are not going to**

work at your site than to please let us know. If you could let both your site know and your case manager, it would help us all out. We just want to know that your ok and what to expect on your timesheet.

Also, remember that Pool Leave is for sick time, doctor's appointments, and vacation time. Please mark that on your timesheet as that. If you ever need to contact us our number is 272-1006.

September / October Happy BIRTHDAYS!!!

Yasha Elimelakh	9/7	Anatoliy Nedosyk	10/19
Helen Gross	9/11	Hazel Richardson	10/16
Joe Haynie	10/3	Ursula Thomas	9/18
Maksim Haganovich	9/20	Yakov Vasilevitsky	9/13
Valerie Kelly	9/7	Yakov Yersalimskiy	9/13
Nancy Lathem	9/8		
Helen Mason	9/23		

*WE NEED RECIPES
for our Foster Grandparent cook book! Send it with your Timesheet!*

Welcome to all the New Foster Grandparents!

Thanks to the Thatcher Kennedy Act our eligibility requirements for the Foster Grandparent program has dramatically changed. Our requirements use to be 60 and over and now it's dropped down to 55 and older! Another huge difference is that the income requirement use to be \$13,000 a year and now its \$21,660 after medical expenses. Due to the Act being passed and started on Oct the 1st we have had many new Foster Grandparents be able to start. So thank you new Foster Grandparents for joining. We also have new Foster Grandparent

due to referrals from other Foster Grandparents. Who then receive a **\$35 Bonus** after they work for 6 weeks!

Welcome to our New 2009 Foster Grandparents:

- Anatoliy Nedosyk 1/3
- Helen Gross 2/13
- Lydia Moulrier 3/4
- Sandra Holton 4/9
- Nancy Lathem 5/12
- Mayann Tyll 8/3
- Barbara Williams 9/14

- Cheryl and Del Wilber 9/28
- Mila Sokol 9/29
- Maryann Finley 10/1
- Barbara Dongelewic 10/5
- Paula Hebert 10/5
- Ann McGuirk 10/5
- Loretta Ward 10/5
- Bill Miller 10/19
- Barbara Shafer 10/19
- Annie Lane 10/21
- Maida Bogosifsky 10/26
- Geraldine Underdue 10/26

Holiday's that CEO Foster Grandparent Program Recognizes and Pay's For, if Normally Scheduled to work on that Day.

Labor Day	Sept 7th	New Years Day	Jan 1st
Columbus Day	Oct 12th	Martin Luther King's Bda	Jan 18th
Veteran's Day	Nov 11th	Presidents Day	Feb 15th
Thanksgiving	Nov 26th	Memorial Day	May 31st
Day After Thanksgiving	Nov 27th	Independence Day	July 4th
Christmas Day	Dec 25th		
Day After Christmas (this year it's the day before)	Dec 24th	(Found on pg 28 of your FG Manual)	



Pumpkin Raisin Muffins

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| 3/4 cup canned pumkin | 1 Tablesoon baking powder |
| 6 tablespoons vegetable oil | 1 teaspoon ground cinnamon |
| 1 egg | 1/2 teaspoon ground nutmeg |
| 2 egg whites | 1/2 teaspoon ground ginger |
| 1 tablesoon light molasses | 1/4 teaspoon salt |
| 2 teaspoons vanilla | Combine pumpkin,oil,egg whites, molasses and vanilla. Stir in combined flour, Equal®, raisins, baking powder, cinnamon, nutmeg, giner and salt just until ingredients |
| 1 1/4 cups all-flour | |
| 1 cup Equal® Spoonful | |
| 1/2 cup raisins | |

are moistened. Fill paper lined 2 1/2 inch muffin cups about 3/4 full.

Bake in preheated 375 degree 18-20 mins or until wooden pick inserted in center comes out clean. Cool in pan on wire rack 2 to 3 minutes. Remove muffins from pan and cool completely on wire rack.

Makes 12 muffins.



Pumpkin muffin recipe