

GOLDEN GAZETTE

March 2021



Duncanville D.L. Hopkins Jr. Senior Center

206 James Collins Blvd.
Duncanville, TX 75116
www.duncanville.com

Lunch reservations and
cancellations: 972-707-3864

Center Hours

Closed Until Further Notice

Curbside Pickup Hours
Monday - Friday
11 am - 12 pm

STAFF

Noel Garcia

Superintendent

Jeanette Rodriguez

Senior Center Coordinator

Caitlin Sansom

Administrative Assistant

Ryan Young

Office Assistant

Cecilia Rodriguez

Kitchen Coordinator

Mary Lou Braun

Bus Driver/Field Trip Coord.

Yasmin Thomas

Sport Jackson

Raymond Johnson

Building Attendants



Our Mission:

"Providing opportunities for citizens to engage in physical and social activities in an inclusive environment."



The Senior Center will remain closed until further notice. Curbside meal service will continue. To reserve a meal or fill out a new meal application please call the center 2 days in advance at 972-707-3864.

Stay safe and continue to practice social distancing!

INFORMATION AND RESOURCES

Financial Assistance, Costs and Payment Options for Eldercare in Texas

<https://www.payingforseniorcare.com/texas>

Texas Department of State Health Services

<https://dshs.texas.gov/coronavirus/>

Alzheimer's Association Tips for Dementia Caregivers

[https://www.alz.org/help-support/caregiving/coronavirus-\(covid-19\)-tips-for-dementia-care](https://www.alz.org/help-support/caregiving/coronavirus-(covid-19)-tips-for-dementia-care)

US Administration for Community Living – Coronavirus (COVID-19)

<https://acl.gov/COVID-19>

COVID-19 Mental Health Support line, 24 hours a day, 7 days a week, toll-free at 833-986-1919

Dallas County HHS COVID-19 Vaccination Registration

<https://www.dallascounty.org/covid-19/covid-19-vaccination.php>

VIRTUAL GAMES AND CRAFTS

World of Solitaire -

<https://worldofsolitaire.com/>

Online Brain Logic Puzzles -

<https://logic.puzzlebaron.com/init.php>

Online Bridge Game - Practice at Home

<https://www.wildtangent.com/play/bridge-html5>

AARP Games -

<https://games.aarp.org/category/all-games>

D.L. Hopkins Jr. Senior Center Online Activities

<https://www.duncanville.com/d-l-hopkins-jr-senior-center-online-activities/>

Creations and Celebrations for every occasion

<https://www.allfreeholidaycrafts.com/>

Crafts for Seniors

<https://craftsbyamanda.com/category/craft-tutorials/adult-crafts/crafts-for-seniors/>

Dallas Area Agency on Aging Benefits Counseling Program

Individual counseling services at the senior center have been suspended until further notice. DAAA will continue their phone service for information and assistance with Medicare, Medicaid, Social Security, and other public benefits.

Call to speak to a Benefits Counselor
214-871-5065 or 1-800-252-9240
Monday - Friday 8:30 am to 5:00 pm

Daily Curbside Lunch Program | Monday through Friday

We serve curbside lunch pickup daily. Our lunch program targets older adults and provides 1/3 of the daily dietary requirements. Reservations for curbside pickup must be made two days in advance. A breakfast and lunch for Saturday and Sunday are available for pickup on Friday. You must fill out an intake registration form before you start the lunch program. **Reservations may be made by calling (972) 780-5073 or (972) 707-3864.** There are no fees for meals. **Our nutrition program is funded in part by the Dallas Area Agency on Aging and the Texas Dept. of Aging and Disability Department.**

UPCOMING EVENTS

Parking Lot Bingo

Wednesday, March 17
10:00 am - 10:45 am
Sponsored by: Farmers Insurance



Sweet Treats from the Staff

Cupcakes
Wednesday, March 17
During Curbside Pickup



Parking Lot Bingo

Wednesday, March 24
10:00 am - 10:45 am
Sponsored by: Oxford Glen



RECIPE OF THE MONTH

Prep: 15 minutes
Cook: 1 hour 10 minutes
Total: 1 hour 25 minutes
Servings: 12
Yield: 1 - 9x5 inch loaf

Ingredients:

3 cups all-purpose flour
1 tablespoon baking powder
1/3 cup white sugar
1 teaspoon salt
1 teaspoon baking soda
1 egg, lightly beaten
2 cups buttermilk
1/4 cup of butter, melted

Irish Soda Bread



Directions:

Step 1 - Preheat oven to 325 degrees. Grease a 9x5 inch loaf pan.

Step 2 - Combine flour, baking powder, sugar, salt, and baking soda. Blend egg and buttermilk together, and add all at once to the flour mixture. Mix just until moistened. Stir in butter. Pour into prepared pan.

Step 3 - Bake for 65 to 70 minutes, or until a toothpick inserted in the bread comes out clean. Cool on a wire rack. Wrap in foil for several hours, or overnight, for best flavor.

