

January 2023

GREENEBUCS

Newsletter



Our own Gussie Jones speaking at the National Convention.

Mission

Our club's mission is to provide help, and support for people/children with disabilities throughout our community.

Next meeting is on January 18, 6:00 pm. Our meeting is at the Lofina Plaza. 3868 Dayton Xenia Rd. Beavercreek Ohio . It is a City-owned complex in Beavercreek that includes the Beavercreek Senior Center, as well as city offices and meeting rooms that are available for use by businesses and organizations in the community.

Officers

**President Leti Hall
Vice President Karen Pfeiffer
Treasure Julia Hall
Secretary Sandy Zimmerman
Regional Director Allen LeMieux
National President Carmela Davis**

Welcome

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We all want to welcome our four new friend members that joined after attending the Therapist Training taught by Joyce Peet. I'm sure they will become a great asset to the club with fitting children for bikes, bike builds and also bike rodeos.

**Jill Campolongo
Emma Hirshman
Beth Huber
Diana Wourms**



Hundreds of people gathered at the Fawcett Center at Ohio State University to honor and recognize 20 veterans for their service.

All of the inductees were nominated from members of their community for making a difference in major fields such as technology, health care, the nonprofit sector and more.

“They didn't stop serving the military; they just kept going on and serving and doing great things,” said Deborah Ashenhurst, the director of Ohio Veterans Services. “I mean, it's nice to recognize them at the local level all the way up to those who have made a difference in the entire world like that one scientist we recognize today. I mean, to realize that veterans don't stop serving when they take off the uniform.”

Dave Weeks has helped Veterans get Amtrykes before Covid. He received top honors for veteran of the year.

LOW CARB SHREDDED CHICKEN CHILI



Ingredients

- 1 Tablespoon olive oil
- ½ onion, diced
- 1 clove garlic, minced
- 2 pounds chicken breast, cooked and shredded
- 4 cups low-sodium chicken broth
- 1 (14 ounce) can diced tomatoes, undrained
- 1 yellow zucchini squash, diced
- 2 Tablespoons tomato paste
- 1 Tablespoon chili powder
- 1 Tablespoon cumin
- 1 teaspoon garlic powder
- 1 (4 ounce) can diced green chiles
- 4 ounces cream cheese
- Salt and pepper, to taste

Prep time: 5 mins

Cook time: 25 mins

Total time: 30 mins

Serves: 6

Instructions

1. In a large stockpot, heat olive oil over medium-high heat. Add in onion and saute for 4-5 minutes (or until translucent). Add in garlic and saute 30 seconds more.
2. Add in cooked chicken, chicken broth, tomatoes, squash, tomato paste, chili powder, cumin, garlic powder, and green chilies. Bring to a boil, then let simmer over low heat for 15 minutes.
3. Cut cream cheese into small pieces and add to stockpot.
4. Stir until cream cheese is melted and completely incorporated into the soup.
5. Season with salt and pepper, then serve.
6. If desired, top bowls with cheese and fresh cilantro.

\$15,929.71 is what we have raised so far in our Fundraiser. A big Thank You to Amanda and her committee for all the hard work to make this happen.



Be on the lookout for news of a winter social. The committee has been discussing ideas of fun things to do. They are always looking for suggestions and any ideas from the members.

The Bikes are Coming

We have received 3 new bikes and more are on the way. Watch out for news of builds and be ready to get your work clothes on and gather your friends to come help assemble them. Remember even if you know nothing about putting together bikes I'm sure you are well equipped to open boxes and unwrap parts.

If you are the first to email, text or call Louise Gibson, you will be the lucky winner of a gift card to the new Old Scratch Pizza on Dayton Xenia Road. The gift card must be picked up at the January meeting.

Auld Lang Syne ~ Robert Burns - 1759-1796

Should auld acquaintance be forgot,
And never brought to mind?
Should auld acquaintance be forgot,
And days o' lang syne!

For auld lang syne, my Dear,
For auld lang syne,
We'll take a cup o' kindness yet,
For auld lang syne.

We two have run about the hills,
And pulled the daisies fine;
But we've wander'd many a weary foot,
Since auld lang syne.

We two have paddled in the brook,
From mornin' sun till dinner time:
But seas between us broad have roar'd,
Since auld lang syne.

And there's a hand, my trusty friend,
And give us a hand o' thine;
And we'll take a right goodwill draft,
For auld lang syne.

And surely ye'll buy your pint-cup,
And surely I'll buy mine;
And we'll take a cup o' kindness yet,
For auld lang syne.



