

TIPS & TIDBITS FOR MSSC!



Closed for Labor Day, Mon, Sept 1st
Planning Mtg moved to Wed Sept 17th
NO classes w/Sharon week of
Sept 29th- Oct 2nd. NO Tai-Chi 22nd & 25th

FRI-YAY

ICE CREAM DAY

DAIRY QUEEN @ 130

FRIDAY SEPT 19TH

BE SURE TO SIGN UP!

2600 CUMBERLAND ST.



Missing Apron Luncheon

Snitz Creek Brewery
7 N. 9th St

Tuesday, Sept 23rd @ 2pm

Be sure to sign up....

Come join us for great food and
fellowship!

In case you haven't noticed, we have a new friend in our foyer!

I promise, he doesn't bite and is user friendly :)

CoPilot is our NEW database system for ALL participants.

We will eventually move out of our paper system into a
digital format. This is for liability and security purposes for
everyone's safety and efficiency.

Please contact Barbara (Cen. Mgr.) if you haven't received your
scan card. She will walk you thru the process and assign one to you.

Cell Phone number 273-1048.

Share our calendar with a friend or someone that may need
community & connection.



SEPT
2025

MAPLE STREET LEBANON COUNTY SENIOR COMMUNITY CENTER PROGRAM



PICNIC LUNCH

SEPT 11TH

SEPT 25TH

ALWAYS 2ND & 4TH THURSDAY

SUGGESTED DONATION \$4.50

PLEASE SIGN UP TO RSVP



OUR SHINNING STARS!

I would like to acknowledge our
volunteers for the month.

Thank you to many of you that
stepped up to assist with
Summer picnic events.

I also want to take an opportunity
To share my gratitude to the
ladies that assisted me with our
NAT-E forms.

I know that many of you also
assisted Julia with produce
vouchers over last several weeks.

You all are so valuable. We
appreciate each one of you.
You're A STAR to MS!

Fall Squash Recipe



1. Preheat the oven to 400°F. Line a rimmed sheet pan with parchment paper.
2. Oil and season the squash with a generous pinch of salt and pepper. Place the squash cut side-down on the prepared sheet pan. Pierce the outside of the skin with a sharp paring knife several times. Roast until the squash is tender, 40 to 45 minutes.
3. Meanwhile, brown the sausage in a large skillet over medium high heat, crumbling it as it cooks, 5 to 6 minutes. Remove to a bowl. Add the garlic, onion, mushrooms, and sage to the skillet. Cook, stirring, until the mushrooms have released their moisture and the onions have softened, 5 to 6 minutes. Add the kale and brown rice, season with a generous pinch of salt and pepper, and stir well to heat through. Transfer the mixture to the bowl with the sausage. Add the gruyere and 2 tablespoons of the parsley. Stir to combine.
4. Remove the squash from the oven. Using a spoon, scrape some of the flesh from the neck of the squash, creating a small trench, adding the removed flesh to the bottom of the well where the seeds had been. Divide the filling mixture between the squash, filling up the seed well and the neck. Return the squash to the oven and bake until the cheese is fully melted and the filling is hot throughout, 10 to 12 minutes.
5. Serve hot, topped with the parmesan and remaining parsley.

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