

Lexington House Ledger

Christmas Card Signing

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In-Person Hours: 8:00 am — 4:00 pm Monday - Friday

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About a month before Christmas, members and the board members gathered to sign Christmas cards that the members of Lexington House make. Members made 15 different cards, which that night we gathered to sign the cards to people who are connected with Lexington House. We also had pizza on this night and eat our fill of pizza during a break from signing cards. This year we signed 350 cards to the people connected with our Clubhouse, which is our highest number of cards we have sent out!



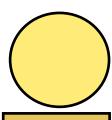
DECEMBER ANNIVERSARIES	DECEMBER BIRTHDAYS	
Bernard J 8th	Christy D 3rd	Henry B 14th
Sirquincy W 16th	Tati H 7th	Michele H 19th
Jay L 21st	Bernard J 10th	Kyky B 24th
Tommy P 28th	Melvin C 11th	Angeline R 25th
	Amanda M 13th	Jlynn U 30th

Turkey Stampede and Thanksgiving



Early on Thanksgiving morning, some
Colleagues from Lexington House set out to
head to downtown Elkhart for the Turkey
Stampede. Every year, we go watch the
stampede take off after our executive director.
He had the honor of being the Turkey! We had
fun, but cold. A lot of dogs were there also and
one howled. It was very exciting and we look
forward to next year.

-Savannah L. & Jackie R.

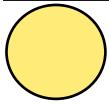


Socials

Smoothie Power Hour (x2)



Bonfire at the Walleye



Recipe Corner: Lasagna Soup

Ingredients

- 1-pound lean ground beef or half Italian sausage
- 1 yellow onion, diced
- 4-5 garlic cloves, minced
- ¹/₄ 1/2 teaspoon red pepper flakes
- 124 oz. jar Prego Traditional Italian Sauce
- 8-10 cups low sodium chicken broth, divided
- 1 14 oz. can crushed tomatoes
- 2 tablespoons tomato paste
- 2 teaspoons of balsamic vinegar
- 11/2 teaspoons granulated sugar
- 1 tablespoon dried basil
- 1 tsp EACH dried parsley, dried oregano, salt
- 1/2 teaspoon pepper
- 1 whole bay leaf
- 10 uncooked lasagna noodles broken into approx. 1 – 2-inch pieces
 1/2 cup heavy cream, optional**

For the Cheese Garnish:

- shredded mozzarella cheese
- freshly finely grated Parmesan cheese ricotta cheese

Directions

- Heat large Dutch oven/large soup pot over medium high heat. Add beef and onion and cook, stirring occasionally until beef is browned. Add garlic and red pepper flakes and sauté for 30 seconds. Drain off any excess fat.
- 2. Add Prego Sauce, 6 cups chicken broth, crushed tomatoes, tomato paste, balsamic vinegar, sugar, spices, bay leaf and lasagna noodles. Bring to a boil then reduce to a simmer until lasagna noodles are tender, stirring occasionally (approximately 20-30 minutes).
- 3. Discard bay leaf and stir in heavy cream (optional) and 2-4 cups chicken broth to reach

desired consistency.
Garnish individual servings with the desired number of cheeses.



Serves 8-10 people

-Valeria R.



Standard 21



The Clubhouse enables its members to return to paid work through Transitional Employment, Supported Employment and Independent Employment; therefore, the Clubhouse does not provide employment to members through in-house businesses, segregated Clubhouse enterprises or sheltered workshops.

Currently, Lexington House has 2 Transitional Employment members and 4 Independent Employment members. We do not currently have any Supportive Employment members. We do not host any workshops for members through other resources.

-Eric F.

Board Spotlight: Dr. Dave F.



Have you been connected to other Clubhouses?

No. This is my 1st experience with a Clubhouse although I do plan to check out Cora Dale House in the near future and the Portland, Oregon Clubhouse next summer.

How has Lexington House Clubhouse impacted on your life?

It has given me another meaningful thing to do in my retirement.

What would it be like without Lexington House

It gives me something meaningful to do as well as I'm happy to be apart of something this important in the Elkhart area. If I wasn't doing this there would be a void.

What are some interesting facts you'd like to share about yourself?

I am a lifelong Elkhart resident. My wife and I have 10 children and 18 grandchildren and one on the way.

What are some hobbies or interests you have (favorite music/artists, favorite movies, favorite TV shows, favorite foods)

Spending time with my grandchildren.

Anything else you would like to say in closing about your future at Lexington House?

I look forward to continuing to serve on the board and assist in any ways that are requested.

