

A black witch hat with two gold, glittery stars on its side is perched on top of a jack-o'-lantern. The jack-o'-lantern has a simple face with triangular eyes and a jagged, smiling mouth. The background is a warm, bokeh effect of out-of-focus orange and yellow lights. The entire scene is set against a dark, textured background.

The Village News

October 2024

October

SUN

MON

TUE

WED

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FRI

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Rent Due

Flea Market at Ackley Park

Large Item Pickup

Last Day To Pay Rent

Spray Day

Board Meeting

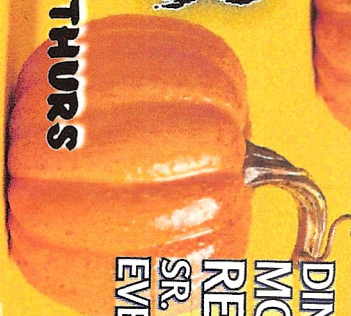
Happy Halloween!

ELK CITY
 MEALS ON WHEELS
 1510 W 9TH
 580-225-5821

DINING ROOM HOURS
 MON-FRI 11:00-1:00
 REG MEALS \$7.00
 SR. CITIZEN MEALS \$6.00
 EVERYONE WELCOME



OCTOBER



FRI

- 1 Chicken Spaghetti
Italian Veggies
Garlic Bread
Cheesecake
- 2 Cabbage & Ground Beef
Carrots
Roll
Pineapple Dump Cake
- 3 Fried Fish
Pinto Beans
Coleslaw
Hushpuppies
Watergate Salad
- 4 Tator Tot Casserole
Corn
Salad
Texas Toast
Dessert

PRIZES

- 7 Red Beans & Rice
Salad
Cornbread
Cherry Fluff
- 8 Philly Cheesesteak
Sub
Potato Wedges
Salad
Lemonade Pie
- 9 Chicken Pot Pie
Salad
Biscuit
Pecan Cobbler
- 10 Cheese Ravioli
Zucchini & Tomatoes
Garlic Bread
Peanut Butter Cake
- 11 Turkey Wraps
Dill Pickle
Salad
Potato Chips
Dessert

- 14 Goulash
Broccoli
Breadstick
Brownie
- 15 Chicken Enchilada
Casserole
Spanish Rice
Salad
Chips N Salsa
Cinnamon Cake
- 16 Chicken Salad
Potato Chips
Salad
Croissant
Cookies
- 17 *Onion w/Spinley*
King Ranch Casserole
Ranch Beans
Salad
Strawberry Cake
- 18 Biscuits & Gravy
Home Fries
Sliced Tomatoes
Dessert

We reserve the right to make substitutions. Canola oil is used in fried foods.

- 21 Broccoli & Cheese
Soup
Salad
Garlic Bread
Oreo Pudding
- 22 Honey Garlic Chicken
Rice
Salad
Egg Roll
Chocolate Cake
- 23 Stuffed Bell Pepper
Casserole
Cauliflower
Roll
Applesauce
- 24 Grilled Chicken
Sandwich
Pasta Salad
Beets
Banana Pudding
- 25 Salisbury Steak
Mashed Potatoes & Gravy
Green Beans
Roll
Dessert

- 28 Tomato Soup
Grilled Cheese
Salad
Vanilla Pudding
- 29 Meatloaf
Au Gratin Potatoes
Black-Eyed Peas
Biscuit
Orange Fluff
- 30 BBQ Sandwich
Home Fries
Salad
Lun
Pears
- 31 Chili Dogs
Fritos
Cheese & Onions
Salad
Run
Magic Cookie Bar

Filter changes will be taking place October 1st-4th.

At this time we will be doing visual inspections inside all units. Please make sure heater closet doors are not obstructed and all rooms are available for inspection.



Easy Caramel Apples



Ingredients:

Store-bought caramels – I recommend using Werther’s Chewy Caramels for best results. Some of the other readily available brands don’t taste as good and don’t set up as well.

Apples – I like to use Granny Smith so that bit of tartness balances out the sweetness of the caramel and toppings but practically any type of apple will work here.

Heavy cream – evaporated milk will work too if that’s what you have on hand.

Optional toppings – you can also customize these with optional toppings to take them over the top too (see below for some ideas). But if you want to keep them really simple they are also delicious without too.

How to Make Caramel Apples:

Prepare apples: Rinse and thoroughly dry apples with a paper towel. Insert a caramel apple stick into center of each apple.

Have toppings ready if you’ll be adding some to apples.

Prepare pan to rest apples on: Line a 13 by 9-inch baking sheet or baking dish with a sheet of parchment paper, spray parchment paper with non-stick cooking spray, set in the fridge.

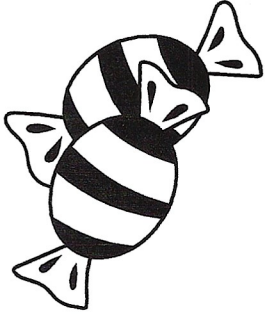
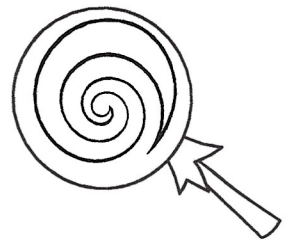
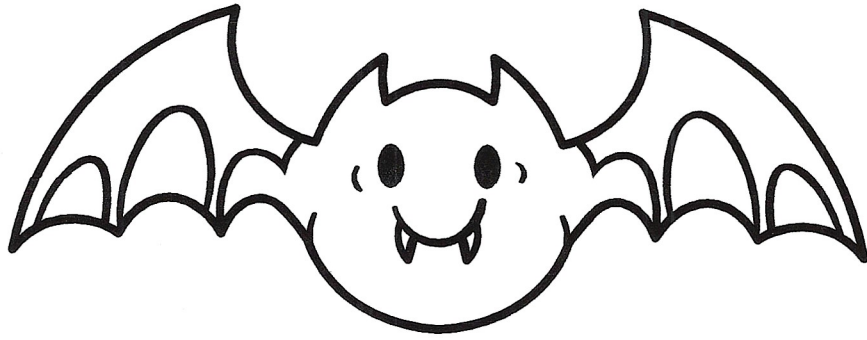
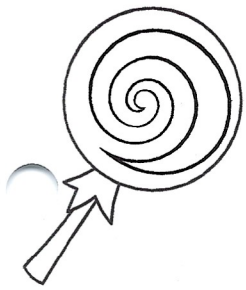
Add caramels and cream to bowl: Place caramels and heavy cream in a microwave safe bowl (about 5 cup size bowl).

Melt in microwave: Heat in microwave in 30 second increments, stirring well between intervals, until melted and smooth. This will take about 2 – 3 minutes. If it’s extra runny let it cool just briefly so caramel doesn’t run right off the apples.

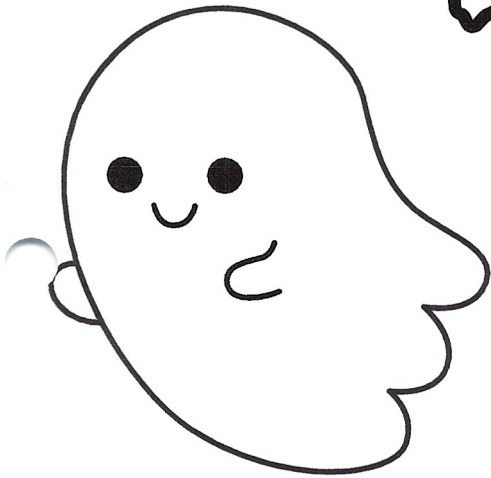
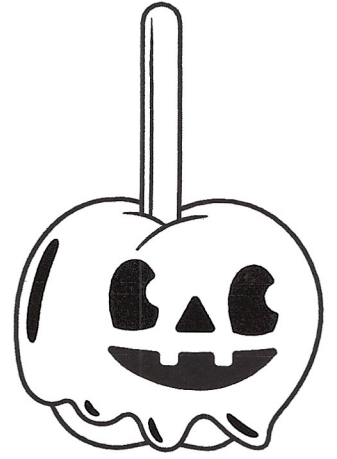
Dip apples in caramel, roll in toppings: Dip apples one at a time into caramel on an angle so it covers nearly to the top center (or all the way to the top if you don’t care to have apple showing through). Rotate and turn to coat apple.

Lift apple and let excess caramel run off, then run bottom of apple along inside edge of bowl to remove excess caramel.

Lift apple and turn apple upside down to let caramel run up the apple a little, then immediately roll in toppings (or sprinkle with toppings) before caramel sets.



TRICK



OR



TREAT



BUG SPRAYING SCHEDULE



**FEBRUARY, APRIL,
JUNE, AUGUST,
OCTOBER, DECEMBER**

FAMILY SECTION

THIRD TUES OF MONTH

GINNIE PL	W 9TH	S. LUSK	NICHOLS	W 10TH	W 9TH
501	1501		502	1701	1700
502	1502	505	504	1702	1701
503	1503	507	505	1703	1702
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