



MARCH

newsletter

Manchester senior center

We would like to invite all Adults 55+ to come join the Manchester Senior Center! We are open Monday thru Friday 8am-4pm. We offer a variety of things to participate in. This is a great way to meet new friends, see old friends, and socialize. Lunch is provided daily at 11:15am, A \$3.00 contribution is greatly appreciated. Adults under 60 must pay \$7.99 for lunch. lunches must be pre-ordered before 10am.

EVENTS

3/5 FOOD & NUTRITION CLASS W/T ERICA CHANEY @ 10AM

3/6 SCAM Presentation W/T EMILY ROGERS and JOE CAVALIS @10AM

3/8 DAY TRIP TO BB KINGS RESTAURANT

3/12 FOOD & NUTRITION CLASS W/T ERICA CHANEY @ 10AM

3/13 BINGO W/T Aetna Medicare rep. (LAKE MCGUFFIE) @1PM

3/19 FOOD & NUTRITION CLASS W/T ERICA CHANEY @ 10AM

3/29 GOOD FRIDAY (CENTER CLOSED)



MINT BROWNIES

1 box (16 oz) Betty Crocker™ Delights Supreme Original Brownie Mix
Water, vegetable oil and egg called for on brownie mix box.
2 / 3 cup mint-flavored chocolate chips

Mint Frosting

1 cup from 1 tub (16 oz) Betty Crocker™ Rich & Creamy Vanilla Frosting (from 16 oz container)
1 / 4 teaspoon mint extract
Betty Crocker™ green gel food color, if desired

Shiny Chocolate Glaze

1 / 3 cup mint-flavored chocolate chips
4 teaspoons butter
4 teaspoons corn syrup
1 teaspoon hot water

Betty Crocker Frosting

Steps

Heat oven to 350°F (325°F for dark or nonstick pan). Grease bottom of 9-inch square pan with shortening or cooking spray. Make brownie batter as directed on box. Stir in 2/3 cup chocolate chips. Spread in pan. Bake 28 to 31 minutes or until toothpick inserted 2 inches from side of pan comes out almost clean. Cool completely on cooling rack, about 1 1/2 hours.
In small bowl, stir all Frosting ingredients using spoon until well blended. Spread frosting over brownies. In 1-quart saucepan, heat Glaze ingredients over low heat, stirring occasionally, until melted. Stir in 1/4 teaspoon hot water at a time, until mixture is thin enough to drizzle. Drizzle over frosted brownies. Refrigerate about 30 minutes or until glaze is firm. Cut into 4 rows by 4 rows.



MARCH BIRTHDAYS

ANNIE BRAWNER 9TH
TAYLOR MADDOX 14TH
ANNICE COPELAND 24TH
GWEN HARDNETT 26TH

