

November 2024

This Month...

- Coffee With A Cop **Monday, November 4 at 10:30AM**
- Election Day **Tuesday, November 5**
- Peace of Mind Seminar Lunch & Learn **Tuesday, November 12 at 12:00PM**
- Kids Paint Party **Saturday, November 16 at 10:00AM**
- November Luncheon **Monday, November 18 at 12:00PM**
- Build a Crazy Robot **Wednesday, November 20**
- **FREE** Craft With Railside **Thursday, November 21**
- Versiti Blood Drive **Tuesday, November 26** *www.versiti.org
- November Pizza & Bingo **Wednesday, November 27 at 12:00PM**
- Thanksgiving Facility Closings
 - **Thursday, November 28**
 - **Friday, November 29**
 - **Saturday, November 30**



Please call or visit the front desk for preregistration & additional information.

www.byrontownshiprec.org

616.878.1998

Trader Joe's Fall Turkey Chili With Pumpkin

Ingredients:

- 1 tablespoon Olive Oil
- 1/2 White Onion, diced
- 1 Bell Pepper (Orange or Yellow)
- 2 cloves Garlic, diced
- 1 package (1.5 lbs) Ground Turkey
- 1 can Organic Diced & No Salt Added Tomatoes
- 2 cans Organic Pumpkin
- 1 can Organic Kidney Beans, drained
- 1/2 can Whole Kernel Corn, drained
- 2 teaspoon Sea Salt
- 1 teaspoon Cumin
- 1 teaspoon Ground Black Pepper



Instructions:

1. In a large saucepan, heat olive oil over medium heat.
2. Add onions and bell peppers and sauté until onions are translucent and fragrant, about 3-4 minutes.
3. Add garlic and stir for 30 seconds. Add turkey and break up in pan with spoon, sautéing until turkey is browned and cooked through.
4. Stir in tomatoes, pumpkin, beans, corn and spices. Bring to a boil, and then reduce heat and simmer 20-30 minutes, stirring occasionally.
5. Garnish with sour cream, cheese, avocado and/or cilantro, and serve.

REMEMBER THIS NOVEMBER



Nov. 3: Daylight Saving Time Ends



Nov. 11: Veterans Day



Nov. 5: Election Day



Nov. 28: Thanksgiving