

# Drive by Parade for Veterans home at 2600 Oakshire Lane

DATE: Saturday, September 12, 2020 @ 10:00am ADDRESS: 2600 Oakshire Lane, Pueblo Co 81001 Where: Meet at the Praise Assembly Church (South of parking lot) between 9:15am -9:30am to get lined up. POC: Dillon Thomas @ 719-295-7266 or Tammy Wood @ 719-296-7263

#### tammy.wood@va.gov



A special Thank you to all the caregivers for completing all of the new trainings from Deania. We appreciate all the work.....Please continue to look for more.

We can't wait to get back into seeing all of you soon.

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The Chile Fest is happening this year. It's the Throwback Fest...Not as big, but just as fun 8am to 7pm Saturday September 26<sup>th</sup> and Sunday September 27. Don't forget to buy you chiles there or at the local farms. Join our Visiting Angels caregiver Facebook group. You must be a current employee to join. This Facebook group is a private group. It is to interact with each other, post family updates like weddings, babies, vacations, anniversaries or to get support because you are feeling frazzled!

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Office is closed On Labor Day



If offered a shift, pick up or

decline quickly or we will keep

trying to reach you.

Feeling Frazzled:



## Visiting Angels Times Pueblo

## September 2020 Visiting Angels



## <u>Squash and</u> green chile casserole

#### Ingredients

4 Tomatillos

### So yummy!

About 8 0z fresh green chile roasted/chopped Cilantro to taste

- 2 garlic cloves
- 2 tablespoons apple cider vinegar
- 1 ½ teaspoons kosher salt
- 1 teaspoon black pepper
- $1\,\%$  cup uncooked long-grain rice
- 1 ½ pounds yellow squash (about 3 med sized) ½ pound zucchini (about 1 med sized)
- <sup>1</sup>/<sub>2</sub> cup sour cream
- 1 (16 0z) block Monterey Jack cheese (about 4 cheese just before serving. cups) divided

719-543.4220



### Step 1

Process tomatillos, green chiles, cilantro, garlic, vinegar, salt, and pepper in a blender until mostly smooth, about 15 seconds

### Step 2

Place rice on bottom of a 5-6 qt slow cooker. Top with squash, zucchini, and tomatillo sauce. Cover and cook on low until squash is tender and rice is cooked, about 5 hours

### Step 3

Reduce slow-cooker heat to WARM; ad sour cream and 3 cups of the cheese, and stir until cheese is melted. Sprinkle with cilantro leaves and remaining 1 cup cheese just before serving.

siting Angels Rueblo