281 County Road
Barrington, RI 02806
Temporary number:
401-247-1900 x384

Peck Center
For Adult Enrichment

NEW HOURS
Upon re-opening:
MON. - THURS.
9:00AM - 3:30PM
FRIDAY
9:00AM - 1:00PM

OCTOBER 2020

PECK CENTER STAFF

Michele Geremia
Director

Cathy Impellizzeri
Administrative Assistant

Elizabeth McGuire
Administrative Assistant

Rod Maturi
Kitchen Supervisor

John Toolan
Rick Samson
Meagan Hellew
Transportation

Mona L. Kozel
Event Coordinator

Bill Kurtz
Medical Alert Program Coordinator

Reminder:
Town Hall & Recreation Dept. will be closed Monday, October 12 for Columbus Day

FRIENDS OF THE BARRINGTON SENIOR CENTER SEEK DONATIONS FOR THE RENOVATED PECK CENTER

We write to ask you to support the "Friends of the Barrington Senior Center" with a donation to our annual fundraising campaign. The Peck Center has long been a vital source of enrichment, recreation, socialization and wellness for active adults age 50+ in Barrington. The Center provides programs and resources to meet the needs of a diverse population.
The "Friends of the Barrington Senior Center", formed over 20 years ago, is a non-profit organization whose objective is to provide financial assistance to the Peck Center beyond its limited budget. In the past the "Friends" have provided needed funding for emergency dialers, new computers, copy machine, a data management system, Octane 6000 fitness machine, Bose music system, van repairs, etc. All of this support has made a difference! The Peck Center is currently being renovated and nearing completion. The "Friends" are hoping to raise money to purchase new dining room tables, chairs, and other necessary amenities.

Your generous donations are what make the Peck Center possible.

As a "Friend", we also invite you to join us at our 2020 Annual Meeting of the Friends of the Barrington Senior Center on Tuesday, November 10th at 7:00pm at the Peck Center, 281 County Road.

After our brief meeting, our guest speaker will be James, R. Holmes. A Barrington resident, Dr. Holmes is a professor of strategy at the Naval War College. A former U.S. Navy Surface warfare officer, he is the author of Red Star Over the Pacific: China's Rise and the Challenge to U.S. Maritime Strategy His comments are sure to be fascinating and timely. Brings a friend or two… we look forward to seeing you there!

Robert R. Faulkner, President
Ralph Weaver, Vice President
James Jackson, Secretary
Craig Wood, Treasurer
Ronald Hillegass, Director
Moyne Cubbage, Director
Bonnie LaBelle, Director
Gerald W. Carrick, Director
Janet Powers, Director
Trish Sylvester, Director

All contributions can be made payable to:
"Friends of the Barrington Senior Center"
281 County Road
Barrington, RI 02806

Donations are tax deductible

Thank you in advance for helping to make the Peck Center a source of pride for our community

ROOM NAMING OPPORTUNITIES
THE PECK CENTER FOR ADULT ENRICHMENT

Dear Friend of the Senior Center,

As the Peck Center renovation moves toward completion, we find ourselves with needs beyond the scope of the project itself. We are offering the room naming opportunities listed below and are hopeful that you can assist us in creating a warm and inviting space for the senior population. For contributions in the amounts below, the Center will exhibit a plaque with the name of the contributor.

DINING ROOM $10,000 8 Tables and 75 chairs

COFFEE STATION $10,000 Granite countertop with cabinets and feature wall behind it

LOUNGE $10,000 4 chairs, 2 end tables, shelving, electric fireplace, love seat

MULTI-PURPOSE ROOM $10,000 48 stackable chairs, 10 card tables, 4 folding tables, large screen TV, storage baskets, room divider

GALLERY $15,000 Historic framed art, other framed art, Filtered water bottle fountain

KITCHEN $10,000 Refrigerator, double stove

Sudoku

Fill in the grid so that every row, column and 3x3 box contains the numbers 1 through 9.

4				2				
		2		7				
		5	4					1
1				9	5	4		7
	7		6			2		
							3	5
6				5				3
		3			2	1		4
		7			1			

©2018 Satori Publishing

DIFFICULTY: ★★★☆

Barrington Village Keeps Growing!

401-400-5599

Barrington Village membership has been growing steadily during the summer of 2020. New members have signed on, and volunteers have been growing in numbers. Volunteers are being oriented, vetted, and ready to assist members. They have provided transportation., run errands, provided Tech help and assisted with finding resources.

Monday nights at Latham Park have been fun. There's always a breeze, and the weather has afforded us the opportunity to enjoy the sunset together--while wearing masks and physical distancing.

A Special Note: If you are having difficulty driving into or out of your garage resulting in rear view mirror scrapes or worse, there is an easy fix--call the Barrington Village at (401) 400-5599 and leave a message for Allan Klepper.

Flowers for Everyone

"Autumn Wood" at- home class

Tuesday, October 20th

Cost: $19

Dear Members,

I have very much missed the opportunity to share my horticulture class in person. Currently, I have a plan to present a floral design program using personal delivery of materials to each student, along with an instruction sheet to guide you in creating your arrangement. I will call each participant to arrange a time for the doorstep drop-off of the materials at your home.

Please feels free to contact the Peck Center for more information. 247-1900 Ext. 384 *Sally Gruber*

Imagine walking through the woods on a crisp autumn day. Leaves are falling and the forest surround us. Let us create this special time with a seasonal celebration of flowers.

As we begin, each student will receive a handmade wooden container with a harvest of fresh flowers. Golden solidago, burnt orange rose and green button mums enhance this festive fall centerpeice.

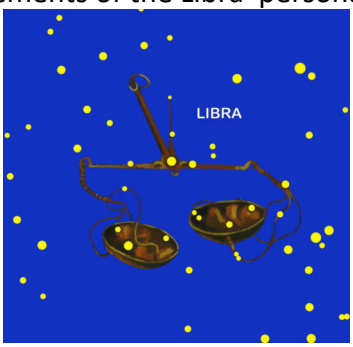
Afterwards we will explore the many applications of wood as we enjoy some forest-inspired refreshment And music.

Please join us for this special salute of the season!

LIBRA

September 23rd to October 22nd

Libras are known for being charming, beautiful, and well-balanced. They thrive on making things orderly and aesthetically pleasing. Libra is open-minded & endlessly curious. There are few signs more extroverted than Libras . Being social is one of the most fundamental elements of the Libra personality.



The Peck Center is in the process of building up our member E-mail list. If you haven't previously provided us with your address and would like to do so, please contact us at:
247-1900 X384 or E-mail us at seniorpt@barrington.ri.gov

Thank you!
Cathy & Elizabeth

Answer to Sudoku

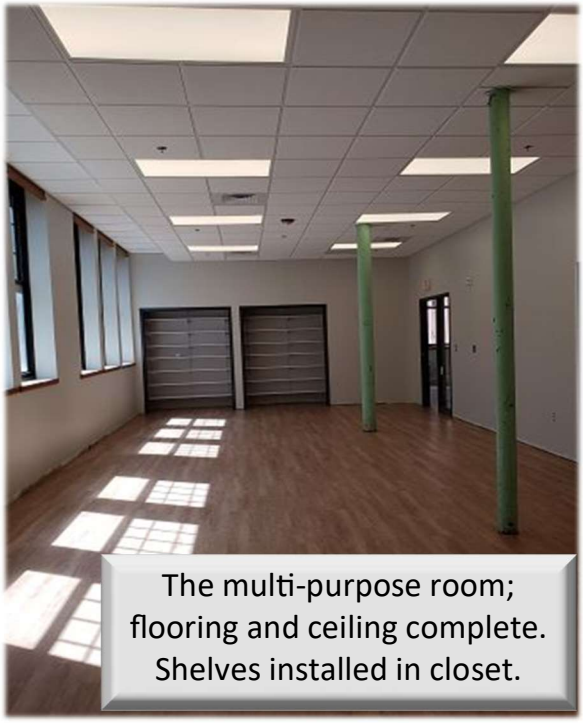
4	1	6	5	2	8	3	7	9
3	8	2	1	7	9	5	4	6
7	9	5	4	3	6	8	2	1
1	3	8	2	9	5	4	6	7
5	7	9	6	4	3	2	1	8
2	6	4	8	1	7	9	3	5
6	2	1	9	5	4	7	8	3
8	5	3	7	6	2	1	9	4
9	4	7	3	8	1	6	5	2

OCTOBER BIRTHDAYS

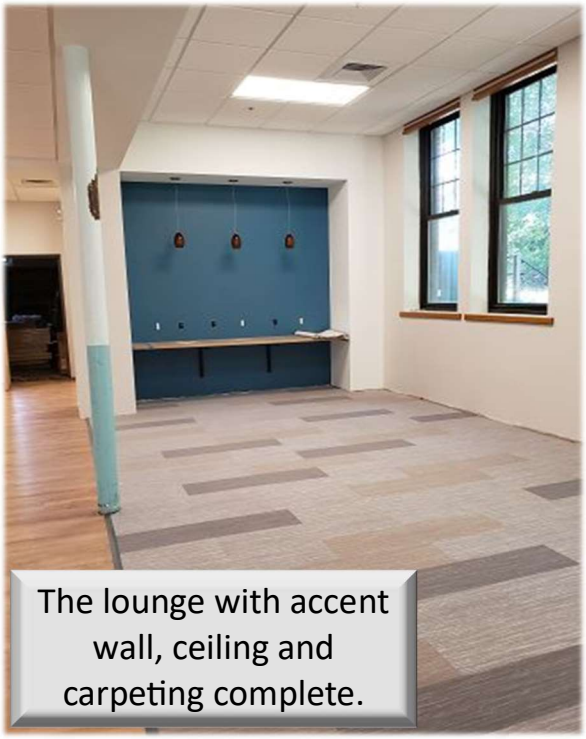
Dottie Peckham	Oct. 02
Richard Parfitt	Oct. 03
Louise James	Oct. 03
Carol Greifer	Oct. 04
Ryan Sylvester	Oct. 06
Shirley Raley	Oct. 09
Jacqueline Taylor	Oct. 10
Charles Brown	Oct. 10
Courtney Springer	Oct. 10
Betty Stoner	Oct. 11
Connie Demedeiros	Oct. 11
William Field	Oct. 11
Marilyn Peltier	Oct. 13
Ellie Rosevear	Oct. 13
Fred Warrender	Oct. 13
Mildred Cozzens	Oct. 14
Regina Jasley	Oct. 15
Katia Voshchullo	Oct. 16
Judith Tavares	Oct. 18
Lorraine Keeney	Oct. 19
Rita Ayres-Gauliin	Oct. 19
Keni Densley	Oct. 19
Sieglinde Wurst	Oct. 20
Sam Ventres	Oct. 21
Jay Egge	Oct. 22
Joyce Karger	Oct. 23
Lise Bacher	Oct. 24
Mary Dalessio	Oct. 25
Rita Campanella	Oct. 25
Christine Bissonnette	Oct. 26
Marcia Zisman	Oct. 28
Josephine Dalessio	Oct. 29
Charlotte DeMarco	Oct. 29
Hana Hradil	Oct. 30
Linda Khamsyvoravong	Oct. 30
Katherine Bonneau	Oct. 31

PECK CENTER RENOVATION SNEAK-PEAKS...

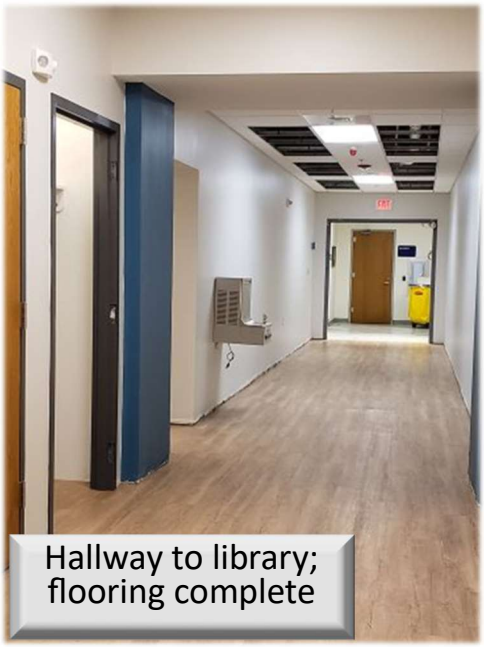
UNDER CONSTRUCTION



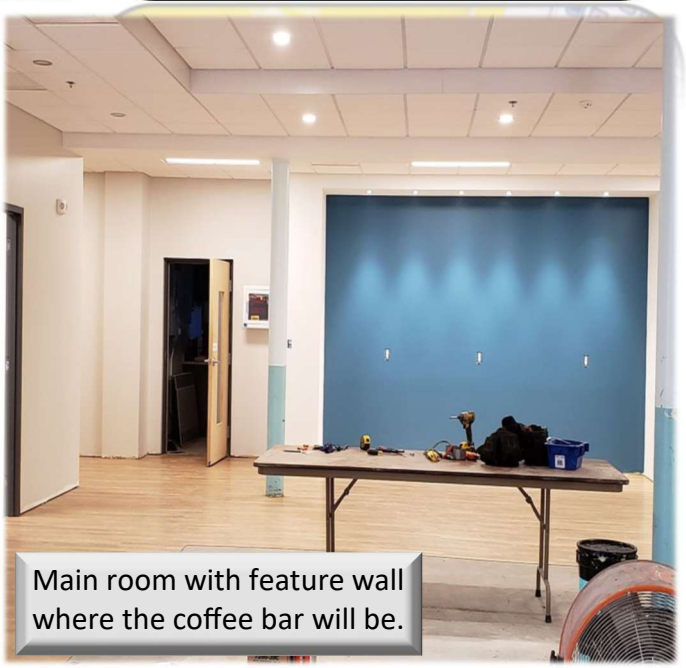
The multi-purpose room; flooring and ceiling complete. Shelves installed in closet.



The lounge with accent wall, ceiling and carpeting complete.



Hallway to library; flooring complete

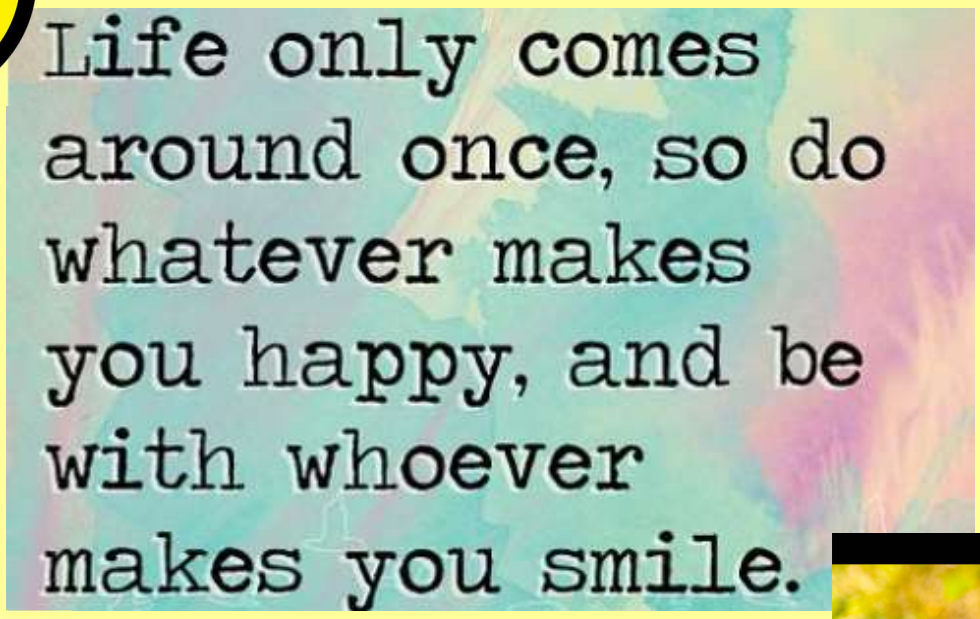


Main room with feature wall where the coffee bar will be.

Spring Vegetable Tortellini Soup with Pesto Prep: 20 min. Cook: 15 min. Yield: 4-6 srvgs

INGREDIENTS

1 tablespoon extra-virgin olive oil
2 cloves garlic, chopped
6 cups low-sodium vegetable broth
1 cup snap peas, cut into thirds
1 c. 3/4-inch pieces asparagus, woody ends removed
1 to 2 teaspoons kosher salt
1/3 cup herb pesto, either store-bought or homemade
1 medium onion, chopped
1 cup sliced carrots
8 oz. fresh or frozen tortellini
1/2 cup fresh or frozen English peas
2 tblsp fresh lemon juice
Freshly cracked black pepper

METHOD

1. **Sauté onions and garlic: Heat olive oil in a medium pot over medium heat. Add onion and garlic and sauté until tender, being sure not to brown them, about 5 minutes.**
2. **Build the soup: Add carrots and broth and turn heat to high. When broth boils, add tortellini, snap peas, English peas, and asparagus. Continue to boil until the tortellini is just barely al dente. The time will vary depending on the brand, so read the package instructions.**
3. **Season the soup: Add lemon juice, several cracks of black pepper, and 1 to 2 teaspoons salt, as needed.**
4. **Serve: Ladle soup into bowls and top with a spoonful of pesto. Serve immediately.**