## **OFFICE HOURS**

Opening Postponed **Pending Safer Conditions** asi@activeseniorsinc.org 831-424-5066



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# Weekly Newsletter - July 2020 Issue 2

# Assoc. Editor, Newsletter Items Wanted

ASI Members please consider helping make this newsletter more relevant to our readers. Your Editor welcomes articles or suggestions for articles or bits of humor that you think other Members would like.

Your Editor also could use help. He'd like to work with an Associate Editor on collecting material for the newsletter, writing articles and formatting it.

Candidates should have a strong interest in making this a useful, informative and entertaining publication. Good language, Internet and desktop publishing skills useful but not necessary as Editor will train.

Please send your submissions, suggestions and offers to volunteer to George Niesen, gniesen@redshift.com or text or call him at 831-595-3165.

# Office Volunteers Much Needed—Still

Even though now ASI will not be reopening in the near future, we are putting out an urgent plea for ASI Members who will feel comfortable working at the facility to step up and volunteer to help workshop leaders re-start some activities—when we can. It's our volunteers who make ASI such a valuable resource for all of us active seniors.

We are also looking to fill the Office Manager position which the wonderful Susan Riddoch has held for some time. Responsibilities include training and scheduling Office Staff. Under our COVID-19 conditions some further training of staff will be required.

As far as general policies and procedures, Susan has competently taken care to lay it all out in an office staff handbook. She has left huge shoes to fill but we are confident someone out there has the right-sized feet. Please consider being such a super volunteer.

Please contact Pres. Dwight Freedman at dfreedma@sbcglobal.net or newsletter Editor George Niesen at gniesen@redshift.com or (831) 595-3165, if you could help out a few hours per week. Thank you.

# President's Message

Dear ASI Members:

As of today Monday July 13, 2020, Governor Newsom has rolled back opening of California for some 30 counties including Monterey County. The following sectors must close because of the significant surge in Covid-19 cases:

- **Fitness Centers**
- **Hair Salons**
- Barbershops
- Other Personal Care Services
- Indoor Malls
- Offices in-non-critical sectors
- Places of Worship

We will **not** open as planned on July 20<sup>th</sup> and we will not have a Board meeting as scheduled for tomorrow, Tuesday, July 14.

Thank you and Stay Safe and Stay Healthy...

Dwight

# ASI's Concerns

Given the increasing rate of COVID-19 infections, it is not prudent for ASI to reopen at this time. Our primary concern is for the safety of ASI Members and the environment, unfortunate-



ly, is simply not safe at this time. We will keep ASI Members informed via weekly or semi-monthly newsletters as the pace of infections and the pace of openings change. Thank you all for your patience and understanding. And please, take all the necessary measures to remain safe. PAGE I

# A Retiree's Last Trip To Kroger's

Yesterday I was at my local Kroger's buying a large bag of Purina Dog Chow for my loyal pet, Jake, the Wonder Dog, and was in the checkout line when a woman behind me asked if I had a dog.

What did she think...I had an elephant?

So because I'm retired and have little to do, on impulse I told her that no, I didn't have a dog, I was starting the Purina Diet again. I added I probably shouldn't, because I ended up in the hospital last time, but I'd lost 50 pounds before I awakened in an intensive care ward with tubes coming out of most of my orifices and IVs in both arms.

I told her it was essentially a perfect diet and that the way that it works is, to load your pants pockets with Purina Nuggets and simply eat one or two every time you feel hungry. The food is nutritionally complete so it works well and I was going to try it again. (I have to mention here that practically everyone in line was now enthralled with my story.)

Horrified, she asked if I ended up in intensive care because the dog food poisoned me. I told her no, I stopped to pee on a fire hydrant and a car hit me.

I thought the guy behind her was going to have a heart attack he was laughing so hard.

Kroger's won't let me shop there anymore.

Better watch what you ask retired people. They have all the time in the world to think of crazy things to say.

# As Monterey Co. Opens to Tourism, it's Publishing these Guidelines for Safe Behavior. (Works for Locals Too)



A woman decides, for whatever reasons, she would like to have a Parrot. She goes to the pet store and sees a parrot sitting there. Price: \$100. She thinks "that's really reasonable." She asks the clerk why the parrot is priced so low. "This parrot's vocabulary is a bit risqué" the clerk says. "He formerly belonged to a Madam who ran a house of ill repute." The woman thinks to herself that it's probably OK, she's heard all that before, and perhaps she could teach the parrot some new words. "I'll take it" she says to the clerk. As she walks into her home with the parrot, he says "sqwak, new house, new Madam." That afternoon the woman's daughters come home from school. "Sqwak, new house, new Madam, new girls." That evening her husband comes home from work. "Sqwak, hi Bob."

Ed. Note: I heard this joke from Yve Evans, who immediately after swung into the song "Straighten Up and Fly Right." I think I heard her tell this during one of her late-night cabaret performances on our Crystal Cruise trip to Iceland with fellow ASI members (Yve was the singer/piano player on that wonderful trip). We have heard her a number of times since, as she is a regular at the annual Jazz Bash by The Bay weekend in Monterey (which, of course, may not happen this fall).

## Hawaiian Huli Huli Chicken

Serves 6 People

3 lb chicken thighs

1 tbsp vegetable oil

## **MARINADE:**

3/4 cup pineapple juice, unsweetened

1 1/2 tbsp ginger, freshly grated

1 1/2 tbsp garlic, freshly grated

1/2 cup tomato ketchup

1/2 cup soy sauce

1/4 cup sherry or Chinese cooking wine

1/4 cup brown sugar

1 tbsp Sriracha

2 tbsp rice vinegar (or cider vinegar)

1 tbsp sesame oil, toasted

## **GARNISHES, OPTIONAL:**

Sliced green onion

Lime slices

Pineapple slices - grilled

#### Instructions

#### **MARINADE:**

1. Mix marinade, set aside 3/4 cup for basting.

Pour the rest over the chicken in a glass or ceramic container (not metal or plastic), coat chicken then marinade 24 - 48 hours.

## **COOKING:**

- 1. Brush BBQ grills with oil then preheat to medium high, or heat oil in a skillet over medium high heat.
- 2. Drain excess marinade from chicken, place on BBQ/skillet.
- 3. Cook the first side for 2 3 minutes until golden (adjust heat if browning too fast), then flip and cook for 2 minutes.
- 4. Baste generously with reserved marinade, then flip and cook for 1 minute.
- 5. Repeat this every minute or so for a total cook time of 10 minutes, or until

internal temp in the thickest part registers 165°F Transfer chicken to a plate, loosely cover with foil and rest for 3 minutes before serving, garnished with green onion if desired.









