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Lexington House Ledger

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In-Person Hours:
8:00 am— 4:00 pm
Monday - Friday

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Labor Day/5th Anniversary

We celebrated our fifth anniversary (September 3rd) on Labor Day (September 1st) this year. Because we combined the events, we invited Cora Dale, Clubhouse of Saint Joseph County, and 100 Lakes Clubhouse (Warsaw, IN). Our four Clubhouses enjoyed grilled hot dogs and hamburgers. We had over 60 people attend.

- Nik H.
& Eric F.

OCTOBER ANNIVERSARIES	OCTOBER BIRTHDAYS:	
Ann R.– 11th (2023)	Kirk D.– 5th	Eric F.– 25th
Debi P.– 13th (2023)	John S.– 11th	
Theron H.– 20th (2021)	Von B.– 11th	
Nik H.– 27th (2020)	Josue M.– 18th	

Colleague Spotlight: Natalie P.

Have you ever been connected to other Clubhouses?

Only Lexington House. I have visited Cora Dale and Carriage House.

What are some interesting facts you'd like to share about yourself?

I may be serious or task driven, but I like to joke with people I talk to.

Anything else you'd like to say in closing about your future at Lexington House?

Looking forward to working with colleagues and staff in the future.

How has Lexington House impacted your life?

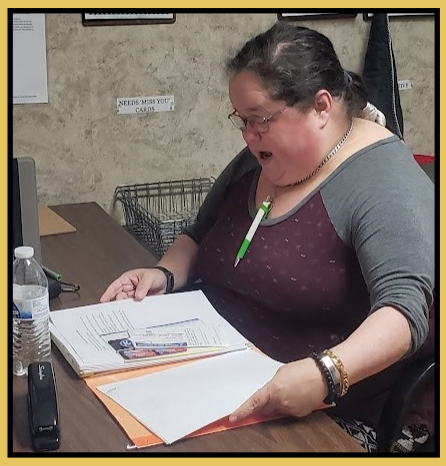
I get out of the house and meet interesting people. I also get to do what I like or just socialize.

Wat would it be like for you without Lexington House Clubhouse?

I wouldn't have a place where I could socialize safely.

What are some hobbies or interests you have (favorite music/artist(s), favorite movies, favorite tv shows, favorite foods)?

I like music from the 1950's to now. I like to watch a bunch of different things. I like listening to different languages.



Garden Update

This year was a good year for our garden. We did four raised beds with jalapenos, green & red peppers, and LOTS of tomatoes! We were also able to do flowers along the front of the house, and sunflowers along our fence. It was so fun to finally be able to make our yard our own. Next summer we hope to grow even more food and flowers!

-Jesi W. & Sav L.

Socials

Standard 31

The Clubhouse director, members, staff and other appropriate persons participate in a comprehensive two or three week training program in the Clubhouse Model at a certified training base.

So far, we have had members and the director, Francis D., go to the Genesis Training site in Massachusetts. The most recent time was in 2024, when we sent 3 members to Genesis. Each time we sent members and/or the director, they brought back valuable information and plans to help further grow Lexington House. Sending members and staff to the training is a vital resource for any Clubhouse to help grow and develop their Clubhouse!

-Jesi W. and Eric F.

Kitchen Update

Thing are starting to come together for the Kitchen Unit. We have been having weekly Kitchen Meetings to discuss guidelines and how things will work in the kitchen when it opens. Colleagues have also brought in some new recipes to share with Club. We are hoping to open the kitchen by December 1st. We are currently planning on serving on Tuesdays & Thursdays from 12:00 to 12:30 PM. This is our biggest renovation project we've done since we opened and we cannot wait to start cooking!

- Jesi W. Eric F. & Sav L.

Recipe Corner: Veggie Lasagna

- 1-15oz whole milk ricotta cheese
- 1 cup each: mozzarella, Colby jack and sharp yellow cheddar cheese
- 24oz pasta sauce – Rao's spicy arrabbiata sauce or homemade
- 2 cups broccoli florets finely chopped
- 1 bag fresh spinach finely chopped
- 1 med bell pepper finely chopped
- 1 med onion finely chopped
- ⅓ cup frozen peas
- 1–2 jalapenos finely chopped
- 5 cloves garlic finely minced
- 2 tbsp Italian seasoning
- 3 tbsp olive oil
- 2 tsp crushed red pepper
- salt and pepper to taste
- 1 box lasagna sheets

Preheat your oven to 350°F, cook pasta according to package instructions and drain well In a large pan heat some olive oil and add the onions, garlic and jalapeños. Cook for 2-3 mins and add the bell peppers, broccoli and peas along with all the all the seasonings. Stir and cover pan with lid so broccoli and pea's can fully cook. About 4-5 mins on med – low heat.

Add the spinach and cover the pan with a lid for 3 mins. Let the spinach wilt down. Once this mixture is cooked and cooled off, mix in the ricotta cheese in.

Assemble the lasagna: Pour ⅓ of the sauce into the bottom of the baking pan/dish. Layer on 3-4 lasagna sheets. Top with veggie mixture, cheese. Repeat this: sauce, lasagna sheets, veggie filling and cheese. Top with another layer of lasagna sheets. Top with the additional 1 cup of sauce & the cheese.

Cover the baking dish with foil and bake at 350°F for 20 mins. Serve while hot and enjoy with a side of garlic bread, salad or just as!