"THE BUSTER BEAT"

Lake County Board of Developmental Disabilities - Community Recreation Services
November 2020

Upcoming:

Check out the Community Recreation brochure for the latest events, such as:

Scenic Site Tours,
Various Museum Trips,
Bowling,
Swimming,
Crafts,
Movies,
Therapeutic Riding,
And More!

Please contact recreation with any questions at (440) 350-5165 or info@lakebdd.org

Turn your clocks back one hour on November 1st !

DON'T FORGET TO FALL BACK

October was a fun filled month of pumpkin crafts and carving, Halloween movies, zoo trips, and visits to Lake Farmpark! We took advantage of the beautiful weather and changing leaves with bikes and hikes through our local parks and evening bonfires. Touring the covered bridges and waterfalls of North-Eastern Ohio was gorgeous against the colorful backdrop of fall, and disc golf at Eddy's Fruit Farm was a new and fun discovery!

Many of you tuned in to watch the launch of our newest Facebook Live segment, "The Buster News Network," or "BNN" for short. We loved seeing all the crafts you joined us virtually to make, and can't wait to see what November brings!

Birthday Board

Roy Rogers-5th   Marie Curie- 7th

Leonardo DiCaprio-11th   Georgia O'Keefe-15th

Scarlett Johansson-22nd   Charles Schulz-26th

Bill Nye-27th   Mark Twain-30th

Interested in seeing your name here?
Send in birthdays to info@lakebdd.org or (440) 350-5165 for a shout out in our monthly newsletter!

Did you know?

Autumn is the best time to prepare your yard and garden for a healthy spring growth!

Some tips include:
Cut back flowers
Pull out dead plants
Continue to weed or tarp over soil
Keep leaf piles for pollinators
Regularly aerate compost piles
Plant shrubs/trees now
Add fall bulbs for spring flowers
Add organic matter to improve soil
Mulch to protect over cold winters

Veterans Day
HONORING ALL WHO SERVED

Give Thanks

Profile Feature:

Michael Terhart

Recreation Specialist

Birthday: October 16th

Originally from Buffalo, New York, Mike went to college at Gannon University in Erie, PA. There, he played football for the Golden Knights and graduated with a Bachelor's of Science in Therapeutic Recreational Therapy.

Mike is married to his wife, Melissa, who is a school teacher. Together they have two amazing children, Austin and Madeline. Austin is in 9th grade and Madeline is in 11th grade. The family has two dogs that round out the crew; "Jake" the Pug and "Joey" the Boston Terrier!

Mike enjoys hunting, fishing, boating, skiing, and pretty much any activity he can do outside.

An interesting fact about Mike is that he played in the biggest poker tournament in the world, "The World Series of Poker" in Las Vegas!

November is the National Month of:

Banana Pudding

Historic Bridges

Adoption

Gratitude

Movember (No Shave)

Inspirational Role Models

Q: "I mustache you a question!"
A: Can't you shave it for later?

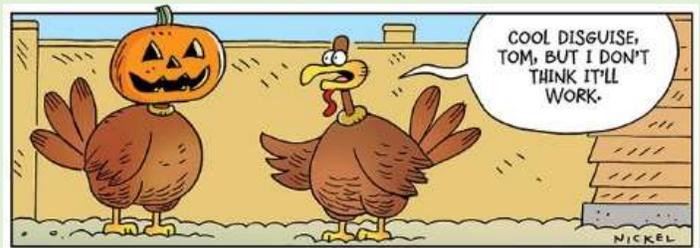Q: "Why did the police arrest the turkey?"
A: They suspected "fowl" play!

Q: A woman couldn't find a turkey at the grocery store big enough for her family. She asked the stock boy, "Do these turkeys get any bigger?"
A: He replied, "No ma'am, they're dead."

Q: "What do you call a turkey the day after Thanksgiving?"
A: Lucky!

COOL DISGUISE, TOM, BUT I DON'T THINK IT'LL WORK.

Comic by: Scott Nickel

-- Recipe of the Month --

Grandma's Potato Soup

Prep: 15min   Cook: 40 minutes

Ingredients
2 lbs (about 6 medium) potatoes scrubbed, peeled & chopped
Water
1 lb Bacon
3 cups whole milk
4 tablespoons butter
Cheddar Cheese
Scallions or Green Onions, chopped
Salt and pepper to taste

Directions
1. Cover potatoes with water in a large soup pot.
2. Cook potatoes over medium heat until fork tender, about 20 minutes.
3. Fry bacon in separate pan while potatoes cook, to preferred crisp level. Remove bacon from pan and crumble once cooled.
4. Remove potatoes from heat and drain.
5. Add milk, butter, and bacon to the potatoes. Place back on medium heat and allow milk to bubble slightly around the edges of the soup pot, about 5 to 10 minutes, stirring occasionally.
6. Remove from heat and ladle into soup bowls.
7. Serve with salt and pepper to taste, garnish with cheddar cheese and scallions.