

The Silver Showcase

Volume 1003

No.4

Email:silvercenter@sbcglobal.net • Website:www.silvercenterseguin.com

April 2026

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Letter From the President:

Happy April Friends!!!

Spring has shown up, and a little summer has come along as well!! I hope you have been enjoying the flowers popping out along with new leaves on the trees. I just hope the oak pollen settles down because it causes havoc for so many of us!

Another one of the blessings of Spring is seeing all the baby animals! I love seeing them on my way to work every day! There is something about a newborn calf or colt acting silly and running around that makes my heart happy!

Speaking of baby animals, last year in Kindergarten at Navarro Elementary, they hatched baby chicks. My youngest grandson begged to bring one home! Thinking it would be a good idea, my son and daughter-in-law agreed. Well, of course, when the day came, five baby chicks were on their way! I think they all had names before they even got home! They see my grandson as their leader and follow him everywhere. It has definitely been a great experience. And yes, they are laying eggs, so that is wonderful!

If you are on Facebook, I'm sure you have seen videos of animals, especially chickens, where you just can't have too many!! And yes, that happened!!

Someone gave them two more, then recently my son "ordered" nine more that came in the mail from Missouri! But they didn't send nine, they sent twelve!!! Then they saw that a local store would have a delivery, so five more were added to the family! Different varieties, different colored eggs supposedly when it's time!! But even though they are so different, they are also the same. They are chickens!!

Now you know my family's latest story! I have shared this for a couple of reasons. First, I'm sure some of you can relate to it. Cats, dogs, chickens - it happens!! But most of all, we are like the chickens. We have likes and dislikes. We all look different - tall, short, some a bit fluffier than others! Some with hair and some without!! And yet, we manage to coexist, just like the chickens! And I love being a part of the Silver Center where we can all gather and enjoy each other's company. We have a beautiful, safe place where folks of all "varieties" can meet and have fun!! Each and every one of you are so important to us and I want to make sure you all know that!

We have a lot going on as usual. Please look at our calendar and watch our marquee for upcoming dances and other events.

And, of course, please be safe and remember to tell your family and friends that you love them! We look forward to seeing you soon!

Rosie Van Booven



HELLO FROM THE FRONT DESK....

The month of March was beautiful but April is coming on strong, and looking good!

We have a beautiful Passover dinner event scheduled on April 4th to celebrate the life, death, and resurrection of our Savior Jesus Christ.... Then through the month we will host baby showers, luncheons, bridge games, mahjonnig games and a fun new event for us called "Sniff Happens" (it is a dog scenting competition where the dog sniffs out a specific scent!) Can it get any more various than that?

April, 10th we will have Kerr Creek back for a Friday night dance and Byron Zipp and his band will be here Friday, April 24th. Music can't get much better than that! Come on out and see us and enjoy a **GREAT EVENING WITH FRIENDS!**

April 30th we close out the month with our **DRIVE THROUGH-or- DINE IN DINNER.** This month will feature **FRIED CHICKEN, SEASONED GREEN BEANS, MASHED POTATOES AND GRAVY, AND SOME BREAD!** YUM! Call or come by to pick up your tickets today! 830-303-6612

Glenda Partain



BUSINESS MEMBERS

The Silver Center is sincerely grateful for the support of our faithful Business Members.

DIAMOND MEMBERS

Guadalupe Regional Medical Center
Seguin Noon Lions
McQueeney Lions Club
UnitedHealthcare
HealthTexas Primary Care
Austin & Mia Dominguez Insurance

PLATINUM MEMBERS

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Guadalupe County Republican Women
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Charles White DPM, FACFAS,- TX Foot & Ankle Surgical Assoc.



*Birthdays
of the
Month*

If you have a April birthday, and are not on our list, please call us so we can update our records! Please note we currently make to-go lunches, with preorder on Tuesday through Friday!

APRIL BIRTHDAYS

| | |
|------------------------------|-------------|
| Donna Jones | 4/2 |
| Karen McMath | 4/13 |
| Thalia Stautzenberger | 4/19 |
| Ron Colunga | 4/20 |
| Sherry Hewitt | 4/23 |
| Robert Calvert | 4/27 |
| Evangelica Clor | 4/27 |
| Jack Shircel | 4/28 |
| Rebecca Meckel | 4/29 |

Easter Word Scramble

ELJLY NASBE _ _ _ _ _

KBETAS _ _ _ _ _

DOCLROE GSGE _ _ _ _ _

NOTOCT IALT _ _ _ _ _

OTCALOCHE _ _ _ _ _

ETERAS NUBNY _ _ _ _ _

YSUDNA _ _ _ _ _

YALBDGUS _ _ _ _ _

PRRSAILLATCE _ _ _ _ _

ISREN _ _ _ _ _

Please call Glenda Partain at (830) 303-6612 today to volunteer a couple of hours of your time around the Center.

**VOLUNTEER - HOURS - MARCH
420 Hrs**

THANK YOU to all of our VOLUNTEERS that helped us serve our community and those who are helping us deliver meals!

May God Bless all of our Board of Directors who volunteer so much of their time to assist us with special events, dances, and more!

CHARITABLE DONATIONS FOR MARCH

**Line Dancers
Funky Monkey
Linda Kothe**

Welcome, Caroline Flowers, MD

Family Medicine and Obstetrics

GRMC is proud to welcome Dr. Flowers to our team of dedicated providers.

At GRMC, we are committed to delivering exceptional, compassionate care to our community and are continually seeking highly skilled, patient-centered physicians to meet the evolving healthcare needs of our region. Dr. Flowers' arrival reflects our ongoing mission to provide comprehensive and specialized services to the families of Seguin and the surrounding communities.

Dr. Flowers is a Family Medicine and Obstetrics provider who is passionate about delivering whole person care across all stages of life. She is excited to serve our community.

Originally from Houston, Dr. Flowers completed her undergraduate studies at Carnegie Mellon University before dedicating two years to teaching high school science through Teach for America. She went on to earn her medical degree from the University of Texas Southwestern Medical School, followed by residency training in family medicine at the University of Arizona-Tucson, South Campus.

To further specialize in women's health and maternity care, she completed a surgical obstetrics fellowship at Full Circle Health in Boise, Idaho. Dr. Flowers has a strong interest in maternal-child health, including breastfeeding support, women's reproductive care, adolescent medicine and preventive healthcare. She also has experience managing complex chronic conditions, such as diabetes and heart disease.

Outside of medicine, Dr. Flowers enjoys spending time with her family, reading, listening to podcasts and cheering on the San Antonio Spurs.



Dr. Flowers is accepting new patients at:

411 S. King St., Seguin, TX 78155

To make an appointment, call 830.484.4200

The Silver Center 2026 Dances

Pre-Sale Tickets \$10

At the door \$15

510 E Court St, Seguin, TX

(830) 303-6612

| | | |
|-------|----|--------------------|
| April | 10 | Kerr Creek |
| | 24 | Byron Zipp |
| May | 8 | Paul Sanchez |
| | 22 | Gabe Galvan |
| June | 12 | Bimbo & Borderline |
| | 26 | The Merles |
| July | 10 | Kerr Creek |
| | 24 | Bimbo & Borderline |

| | | |
|----------------|-----------|-----------------------|
| August | 14 | Paul Sanchez |
| | 28 | The Merles |
| September | 11 | The Merles |
| | 25 | Cactus Country |
| October | 9 | Bimbo & Borderline |
| | 23 | The Merles |
| November | 13 | Paul Sanchez |
| | 27 | None THANKSGIVING |
| December | 11 | Bimbo & Borderline |
| | 25 | None CHRISTMAS |
| New Year's Eve | 31 | Paul Sanchez |
| 8PM to-12:30AM | \$25 each | With Wrangler Country |

OUR BINGO Game 3/21/2026



I HOPE WE GOT YOUR PICTURE!

We ♥ Our



LuAnn Archibeque

Barbara Behal

Syndee Bundick

“Buster” Cage

Mary Jane Cage

Jamie Evans

Brenda Englemann

Anna Ezell

Dena Flanagan

Tom Franczak

Martha Greenlaw

Shirla Humiston

Bob Kellner

Gary Kubenka

Pierce Law

Glenda Partain

Casey Pruett

Sharee Layton

Karen McMath

Betsy Martin

Evelyn Martin

Gay Lynn Olsovsky

Norman Partain

Kelly Perkins-Orozco

Santa Smith

Kay Stuart

Rosie Van Booven

Pat Weber

Liz Witten



Chocolate Malt Nest Cake



Recipe courtesy of Food Network Kitchen

From: Food Network Magazine



Level: Intermediate

Total: 3 hr 30 min

Active: 1 hr 30 min

Yield: 10 to 12 servings

Ingredients:

For the cake:

- 1 1/2 sticks (12 tablespoons) unsalted butter, at room temperature, plus more for the pans
- 1 3/4 cups all-purpose flour, plus more for the pans
- 1 cup malted milk powder (such as Carnation Original)
- 3/4 cup unsweetened Dutch-process cocoa powder
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1 3/4 cups sugar
- 3 large eggs
- 2 teaspoons pure vanilla extract
- 1 1/2 cups buttermilk

For the frosting:

- 1 1/2 cups whole milk
- 1 cup malted milk powder (such as Carnation Original)
- 1/3 cup all-purpose flour
- 2 tablespoons unsweetened Dutch-process cocoa powder
- Pinch of salt
- 3 sticks unsalted butter, at room temperature
- 1 1/3 cups sugar

For the topping:

- 4 large shredded wheat biscuits, crushed (about 1 1/2 cups)
- 4 tablespoons unsalted butter, melted
- 1/4 cup sugar
- 3 ounces milk chocolate, chopped
- Candy eggs, for topping

Directions:

- 1** Make the cake: Preheat the oven to 350 degrees F. Butter two 9-inch round cake pans and line the bottoms with parchment paper, then butter the parchment. Dust the pans with flour and tap out any excess.
- 2** Whisk the flour, malted milk powder, cocoa powder, baking powder, baking soda and salt in a large bowl. Beat the butter and sugar in a separate large bowl with a mixer on medium-high speed until light and fluffy, about 6 minutes. Beat in the eggs, one at a time, then beat in the vanilla. Reduce the mixer speed to low; beat in the flour mixture in three batches, alternating with the buttermilk. Beat until smooth, about 1 more minute.
- 3** Divide the batter between the prepared pans; tap on the counter to remove any air bubbles. Bake until a toothpick inserted into the centers of the cakes comes out clean, 30 to 35 minutes. Transfer to a rack; run a knife around the edges of the cakes and let cool 10 minutes, then turn out the cakes onto the rack to cool completely. Discard the parchment.
- 4** Meanwhile, make the frosting: Whisk the milk, malted milk powder, flour, cocoa powder and salt in a small saucepan until combined. Bring to a boil over medium-high heat, whisking, until the mixture is thick like pudding, 1 to 2 minutes. Transfer to a bowl and press plastic wrap directly onto the surface. Refrigerate until completely cool, about 1 1/2 hours.
- 5** When you're ready to assemble the cake, finish the frosting: Remove the malted mixture from the refrigerator and whisk until creamy. Beat the butter and sugar in a large bowl with a mixer on medium-high speed until fluffy, about 8 minutes. Add large spoonfuls of the malted mixture, beating 1 to 2 minutes after each addition and scraping down the bowl as needed (the frosting will look separated). Continue beating until the frosting comes together and is light and fluffy, about 3 more minutes. (Do not chill!)
- 6** Assemble the cake: Place 1 cake layer on a platter. Spread with 1 heaping cup of the frosting. Top with the second cake layer. Cover the top and side with more frosting, then build up a ring around the top of the cake with the remaining frosting to create a nest. Refrigerate the cake until the frosting firms up, about 30 minutes.
- 7** Meanwhile, make the topping: Toss the shredded wheat in a large bowl with the melted butter, then add the sugar and toss again. Spread in a single layer on a baking sheet and bake at 350 degrees F until lightly browned, about 15 minutes. Melt the chocolate in a large microwave-safe bowl in 20-second intervals, stirring, until smooth, 1 to 2 minutes. Let cool slightly, then stir in the shredded wheat mixture until completely coated. Press the topping all over the top and side of the cake. Refrigerate until set, at least 30 minutes or overnight. Fill the nest with candy eggs.



Photograph by Yunhee Kim

Easter Egg Sugar Cookies



Recipe courtesy of Stevie Stewart for Food Network Kitchen



We took our best sugar cookie recipe and made these festive versions for Easter. They look like they have been dip-dyed just like a classic Easter egg. By tinting a simple royal icing with your choice of colors, you can create an array of beautifully swirled cookies.

Level: Intermediate

Total: 4 hr 45 min (includes chilling time)

Active: 1 hr

Yield: 36 cookies

Ingredients:

Sugar Dough:

- 2 cups all-purpose flour, plus more for dusting (see Cook's Note)
- 1/2 teaspoon fine salt
- 1/8 teaspoon baking soda
- 1 teaspoon pure vanilla extract
- 1 large egg
- 1 1/2 sticks (12 tablespoons) unsalted butter, at room temperature
- 1/2 cup granulated sugar
- 1/4 cup confectioners' sugar

Icing:

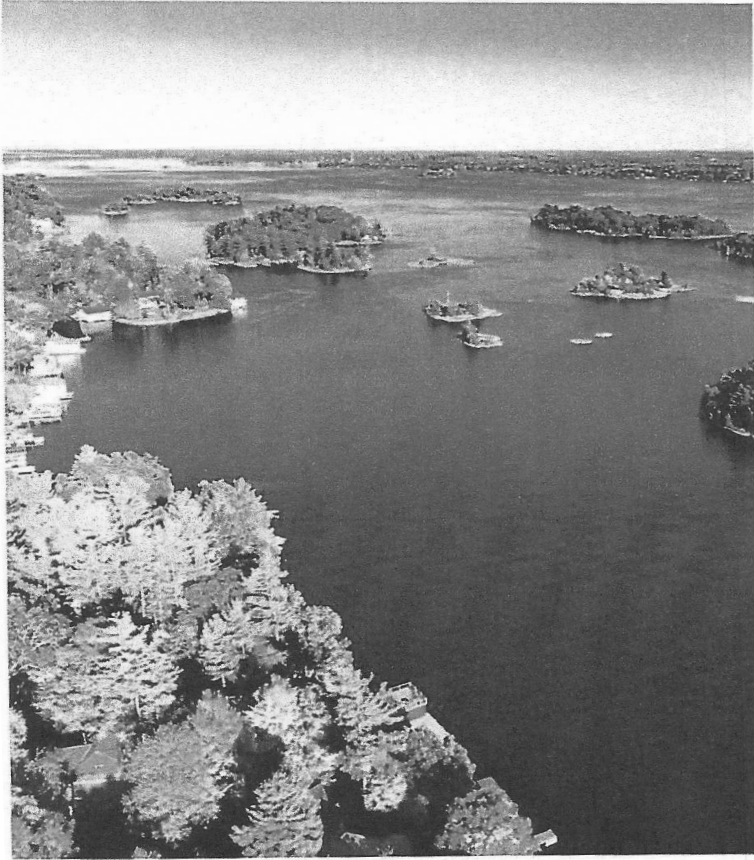
- 3 cups confectioners' sugar
- 3 to 4 tablespoons whole milk
- Assorted food coloring

Directions:

Special equipment: a 2 1/2- by 2 2/4-inch Easter egg cookie cutter



- 1 For the sugar dough: Whisk together the flour, salt and baking soda in a medium bowl. Beat together the vanilla and egg in a small bowl.
- 2 Beat the butter, granulated sugar and confectioners' sugar together in a large bowl with an electric mixer on low speed. Once incorporated, increase the speed to medium and beat until slightly creamy, about 3 minutes. Stop and scrape down the sides of the bowl using a rubber spatula as needed.
- 3 Reduce the speed to low again, slowly pour in the egg mixture and beat until combined. Add the flour mixture in 3 additions, beating until combined after each and increasing the speed as the dough gets thicker to keep the beaters spinning. Scrape down the sides of the bowl and the beaters as needed. Once all the flour is just incorporated, increase the speed to medium-high and beat until the dough is very smooth, about 5 minutes.
- 4 Turn the dough out of the bowl and bring it together. Divide into 2 even pieces. Shape each piece into a flat square and wrap in plastic wrap. Refrigerate the dough for at least 3 hours or overnight.
- 5 Position racks in the upper and lower thirds of the oven and preheat to 350 degrees F. Line 2 baking sheets with parchment.
- 6 Dust another sheet of parchment with flour and put 1 dough piece on top. Dust with more flour and top with another sheet of parchment. Roll the dough out between the parchment sheets into a square about 1/4 inch thick (and about 11 by 9 inches) and place in the freezer for 5 minutes. Repeat with the remaining piece of dough.
- 7 Working with 1 dough sheet at a time, cut out cookies with a 2 1/2- by 2 2/4-inch Easter egg cookie cutter and arrange on the prepared baking sheets, about 2 inches apart. Refrigerate while you cut the remaining cookies. Reroll any scraps of dough and repeat the freezing, cutting and refrigerating process until all the dough is used. Repeat with the remaining dough sheet.
- 8 Bake, rotating the baking sheets front to back and bottom to top about halfway through, until cookies are golden brown around the edges, about 12 minutes. Let cool completely on the baking sheets set on a wire rack, about 30 minutes.
- 9 For the icing: Meanwhile, sift the confectioners' sugar into a large bowl. Add milk, 1 tablespoon at a time, whisking until the icing is thick enough to show the line of the whisk that disappears within about 8 seconds.
- 10 Place 3 tablespoons white icing in each of 3 separate bowls. Tint each a different color and cover with plastic wrap (see Cook's Note). Place 1/4 cup white icing in another bowl, covering the remaining white icing with plastic wrap so it does not dry out. Drizzle one of the colored icings (about 1 tablespoon) onto the 1/4 cup white icing and swirl with a toothpick.
- 11 Next, dip the surface of a cookie in the swirled icing and remove slowly, allowing any excess to drip off. Shake the cookie over the bowl of icing to remove any excess. Gently



9 Days • 12 Meals: 8 Breakfasts, 1 Lunch, 3 Dinners

HIGHLIGHTS... Niagara Falls, Quebec City, Montmorency Falls, Indigenous Heritage Farm Dinner Celebration, Thousand Islands Boat Tour, Maple Sugar Shack

ITINERARY AT A GLANCE

- Days 1, 2 Sheraton Centre Toronto, Toronto, Ontario
- Days 3, 4 Lord Elgin Hotel, Ottawa, Ontario
- Days 5, 6 Hotel Chateau Laurier, Quebec, Quebec
- Days 7, 8 Doubletree by Hilton Montreal, Montreal, Quebec

On some dates alternate hotels may be used.

Crabby Road

4-24-11



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Day 1: Thursday, September 24, 2026 Toronto, Ontario

Arrive in cosmopolitan Toronto, capital of Ontario and Canada's largest city. As many flights arrive in the late afternoon and evening, there are no scheduled activities today. Take time to settle in or start discovering the city's multicultural neighborhoods and sites on your own before meeting your group in the morning.

Day 2: Friday, September 25, 2026 Toronto - Niagara Falls - Toronto

This morning travel to the Niagara Falls, home to the awe-inspiring set of waterfalls nestled along the border between the United States and Canada. Embark on a boat cruise to the base of the Falls and witness the thundering water from up-close. Continue on to Niagara-on-the-Lake and take advantage of some free time to discover the "loveliest town in Canada." Get a glimpse into the region's 300-year-old winemaking history with a welcome lunch at a local winery. (B, L)

Day 3: Saturday, September 26, 2026 Toronto - Rockport - Ottawa

This morning, prepare for a long driving day, taking in the surrounding landscape of Ontario as you travel to Rockport, gateway to the spectacular Thousand Islands. Enjoy a memorable cruise through this unspoiled region, located along the St. Lawrence River. Then, set off for Ottawa, Canada's capital city, offering a blend of history, culture, and natural beauty. Take the evening to explore and have dinner on your own in nearby ByWard Market. (B)

Day 4: Sunday, September 27, 2026 Ottawa

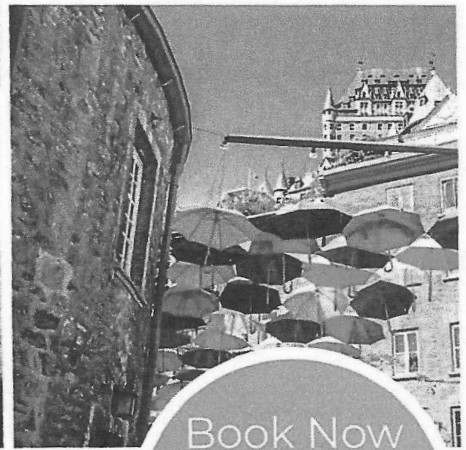
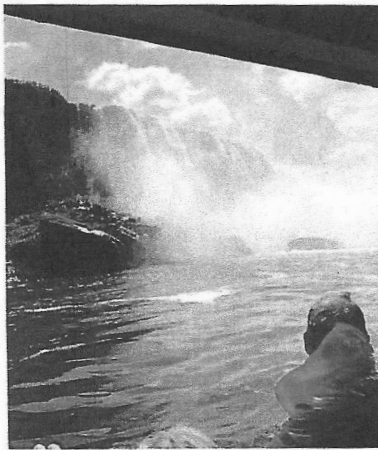
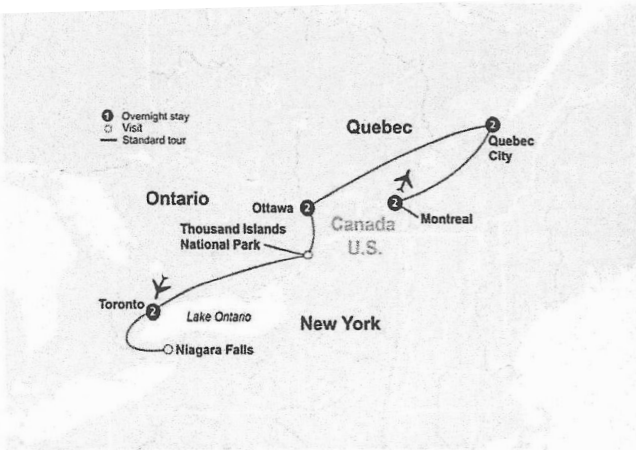
Get to know Ottawa as you explore the city. Venture past the prime minister's residence, multiple embassies, and the impressive National Art Gallery. See the Gothic parliament buildings and the Rideau Canal, the best-preserved slackwater canal in North America. During a visit to an Indigenous heritage farm this afternoon, discover the vibrancy of Indigenous traditions as you experience a Pow Wow dance performance and dinner. (B, D)

Day 5: Monday, September 28, 2026 Ottawa - Quebec City, Quebec

After a full day's drive, say *bonjour* to Quebec City, the heart of Canada's French heritage. Upon arriving this afternoon, enjoy a little bit of free time to explore the Old Town (UNESCO), strolling along picturesque cobblestone streets and 17th-century buildings. Then, head to Ile d'Orleans, a farmland island on the Saint Lawrence River where you'll sample local cuisine for dinner. (B, D)

Day 6: Tuesday, September 29, 2026 Quebec City

This morning, **it's your choice!** Join a local guide and stroll the streets of Old Quebec City on foot; see the Place Royale and listen to stories of days gone by in historic squares -OR- embark on a panoramic coach tour to experience the beauty and history of both Old and New Quebec; you'll see the stately Chateau Frontenac, the provincial Parliament, and the St. Louis Gate. Enjoy an afternoon and evening at leisure. (B)



Book Now
& Save
\$50
Per Person

Book Now & Save \$50 Per Person:

Double \$4,449; **Double \$4,399***
 Single \$5,449; **Single \$5,399;**
 Triple \$4,399 **Triple \$4,349**

For bookings made after Mar 24, 2026 call for rates.

Included in Price: Round Trip Air from San Antonio Intl, Air Taxes and Fees/Surcharges, Hotel Transfers
Not included in price: Cancellation Waiver and Insurance of \$429 per person

* All Rates are Per Person and are subject to change, based on air inclusive package from SAT

IMPORTANT CONDITIONS: Your price is guaranteed once deposit is received and booking confirmed by Collette. Your price is not subject to increase after the deposit is received and booking confirmed, except for charges resulting from increases in government-imposed taxes or fees. *(See registration form for consent.)*

Day 7: Wednesday, September 30, 2026 Quebec City - Montreal Leave Quebec City early this morning for the countryside, where breakfast is served at a local sugar shack. Learn about the traditions of maple syrup-making and enjoy a "lumberjack breakfast" complete with pancakes, baked beans, meat pie, and of course, maple syrup. Before leaving, try a favorite regional treat – maple taffy on the snow! Next, visit to the impressive Montmorency Falls and marvel at this natural wonder plunging 272 feet off the Canadian Shield, approximately 100 feet higher than Niagara Falls. Then, sit back and enjoy the ride this afternoon as the journey continues to Montreal. From skyscrapers and cathedrals to rushing waterways and lush gardens, Montreal is a

blend of all things old and new. The evening is yours to explore the city independently. (B)

Day 8: Thursday, October 1, 2026 Montreal Today, enjoy a sightseeing tour of Montreal highlighting Jacques Cartier Square, McGill University, and views of Mount Royal, the city's namesake mountain. After your guided visit to the renowned Notre-Dame Basilica of Montreal, your tour will end in Old Montreal where the afternoon is yours to explore the city at leisure. Tonight, join your fellow travelers for a farewell dinner celebrating the end of a memorable trip. (B, D)

Day 9: Friday, October 2, 2026 Montreal - Tour Ends Your journey draws to a close today. (B)

Experience It! Niagara-on-the-Lake

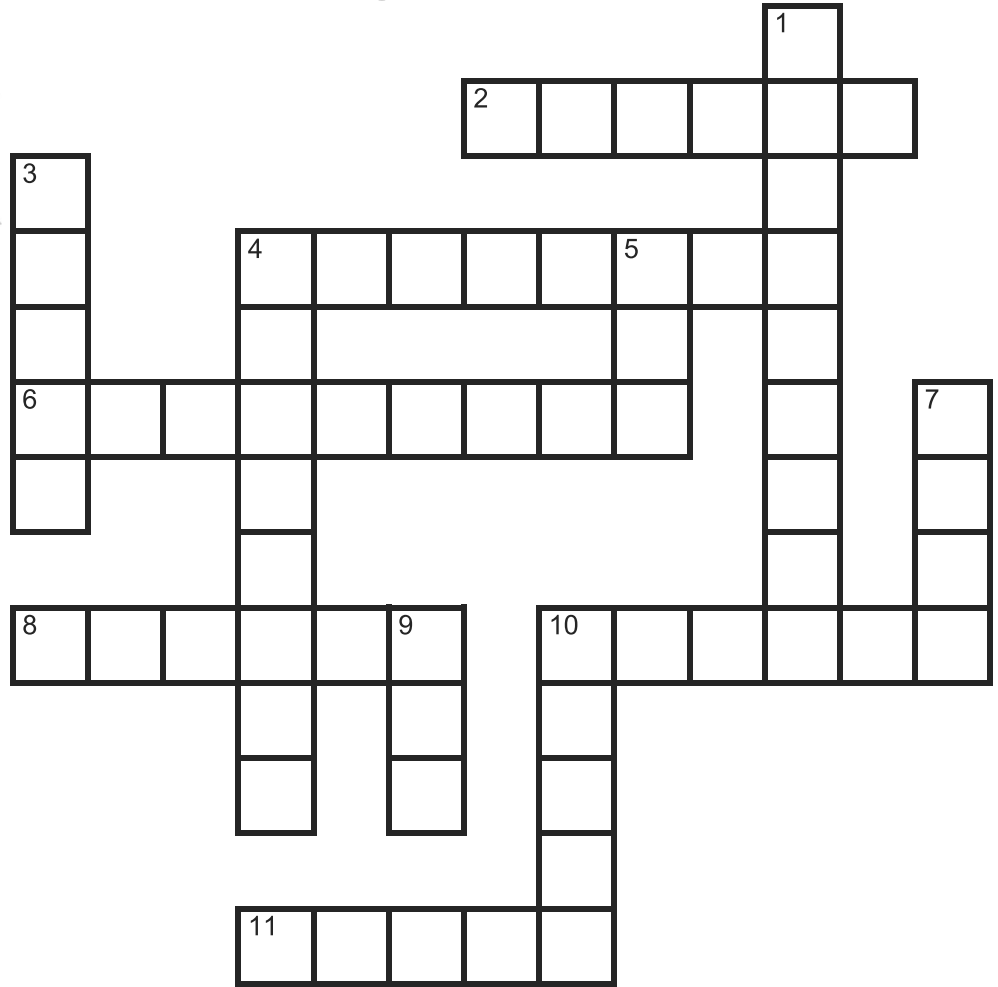
Get acquainted with the charming town of Niagara-on-the-Lake, nestled along the shores of Lake Ontario and the Niagara River. Explore its Heritage District, which has a distinctly old-fashioned atmosphere - perhaps visit an antique store or a cheese shop. See Fort George and Brock's Monument, stunning parks and gardens, vineyards and wineries, boutiques, art galleries, the centuries-old courthouse, and theatres. This town, which was the original capital of Upper Canada from 1792 to 1797, has something for everyone. Meander its streets and uncover its charm in your own way.

For more information visit <https://gateway.gocollette.com/link/1389125>



HAPPY EASTER

Crossword



ACROSS

- 2. Container for gathering springtime treasures
- 4. Trumpet-shaped sunshine on a stem
- 6. Sweet treat that melts in your mouth
- 8. Marching celebration down Main Street
- 10. Fancy hat for a special Sunday
- 11. Sugary delights that dentists frown upon

DOWN

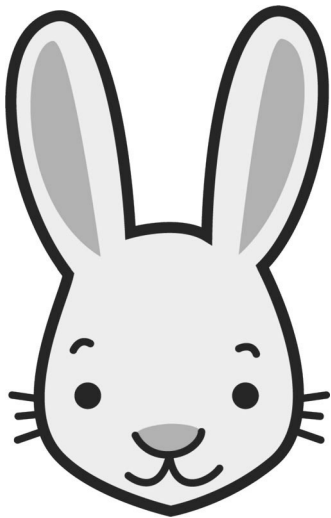
- 1. Colorful candy oval you might find in a basket
- 3. Fluffy yellow ball that says "peep"
- 4. Make things pretty with ribbons and paint
- 5. Magical liquid that changes plain to colorful

- 7. Search high and low for hidden surprises
- 9. Oval treasure often filled with goodies
- 10. Hopping critter with long ears and cotton tail



Easter Day

Word Hunt



BASKET
 BUNNY
 CANDY
 CARROT
 CHICKS
 CHOCOLATE
 DAFFODIL

DECORATE
 EASTER
 EGGS
 FLOWER
 HUNT
 JELLYBEANS
 PARADE

SPRING
 SUNDAY



Easter Word Scramble Answers

JELLY BEANS

BASKET

COLORED EGGS

COTTON TAIL

CHOCOLATE

EASTER BUNNY

SUNDAY

LADYBUGS

CATERPILLARS

RISEN

Calling all people who would like to help us as Volunteers!

We truly need someone to help us set the letters on the large sign out front, assist us in setting up the rooms for scheduled events, tidy up rooms after events and if you're food service certified, we could use your help in the kitchen or bar area!

I would also love your help with news articles, & folding the newsletter so it can get to the post office on time. Are you looking for a way to help?

We would love to discuss it with you!

(830) 303-6612

Please call
Glenda Partain
Tuesday – Friday after 2
to discuss the possibilities!

Guadalupe County Crime Stoppers



877.403.TIPS (8477)

www.gccsTIPS.org

Guadalupe County Crime Stoppers
P.O. Box 542
Seguin, Texas 78156-0542

Spring Apple and Fennel Salad with Dijon Vinaigrette



Recipe courtesy of Molly Yeh
Show: Girl Meets Farm Episode: Spring Feast

Level: Easy
Total: 25 min
Active: 25 min
Yield: 2 to 4 servings

Ingredients:

Salad:

- 2 Granny Smith apples, quartered and thinly sliced
- 2 medium fennel bulbs (about 1 pound), quartered and thinly sliced, plus 1/2 cup fennel fronds
- 1 cup fresh dill, picked
- 8 ounces radishes (watermelon or regular), quartered and sliced (see Cook's Note)
- 1/2 English cucumber, quartered and sliced
- 1 head butter lettuce, torn in big pieces
- One 4-ounce block Pecorino cheese, shaved

Apple Cider Vinaigrette:

- 1/4 cup apple cider vinegar
- 2 teaspoons honey
- 1 teaspoon Dijon mustard
- 1/2 shallot, finely chopped
- Kosher salt and freshly cracked black pepper
- 1/3 cup olive oil

Directions:

- 1 For the salad: Place the apple, sliced fennel and fennel fronds in a large bowl. Add the dill, radish and cucumber and toss all together.
- 2 On a larger platter, layer the butter lettuce and top with the sliced veggies.
- 3 For the apple cider vinaigrette: Add the vinegar, honey, mustard, shallot, a big pinch of salt and a few grinds of pepper in a small bowl and whisk together. While whisking, slowly pour in the olive oil until fully combined. Taste and add more salt and pepper, if needed.
- 4 Drizzle the vinaigrette over the salad and top with the Pecorino.



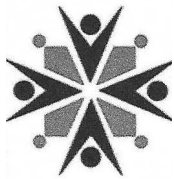
Cook's Note

If the radishes are small, just cut them in half, then thinly slice.

Our Mother's Day Dance is coming up May 8th!

We want to thank VIOLA'S FLOWERS for donating flowers for the FIRST 60 Moms that are here to dance with us that evening with *Wrangler Country!*

Another fun thing for you to all remember on May 8th is that WE WILL BE DRAWING THE WINNERS for the MARVELOUS MAY GIFT CARD RAFFLE that evening around 9PM at the dance intermission!



THE Silver CENTER

April 2026

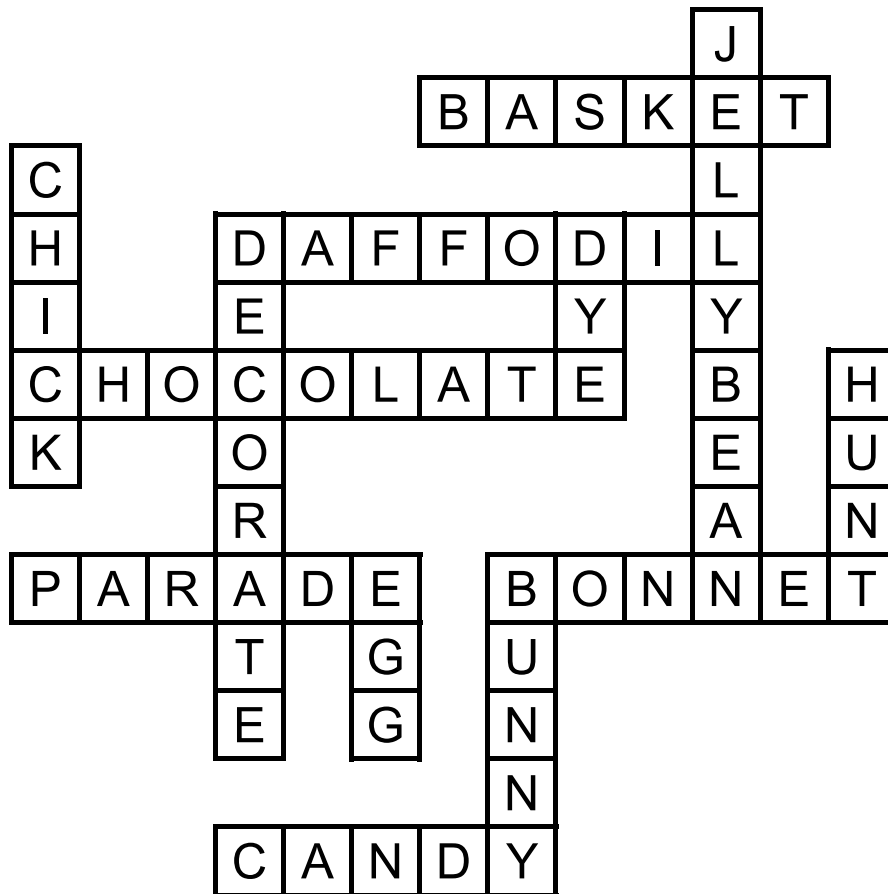


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|---|--|---|---|---|--|----------------------------------|
| Sun 29 | Mon 30 CLOSED ON MONDAYS | Tue 31 Bridge (4) | Wed 1 Majhongg Bridge (8) | Thu 2 Noon Lions Club 11:30 AM Zonta Board Meeting | Fri 3 Majhongg 2:30 PM Line Dancing | Sat 4 Passover Dinner Service |
| 5 Have a Blessed Easter! | 6 CLOSED ON MONDAYS | 7 Bridge (4) | 8 Majhongg 11:30 AM Zonta's Luncheon | 9 Noon Lions Club 11:30 AM 1954 Luncheon | 10 Majhongg 2:30 PM Line Dancing 6:30 PM Doors open for Dance 7:30 PM KERR CREEK DANCE | 11 |
| 12 | 13 CLOSED ON MONDAYS 5:00 PM Gideons meeting | 14 Bridge (8) 5:30 PM Mid Texas Deb Meeting | 15 Majhongg Bridge (8) 11:30 AM Tres Hewell Luncheon | 16 Noon Lions Club | 17 Majhongg 8:30 AM Texas Tea Stitchers 2:30 PM Line Dancing | 18 1:00 PM Baby Shower Y Rose |
| 19 8:30 AM "Sniff Happens" Dog competition | 20 CLOSED ON MONDAYS | 21 Bridge (4) | 22 Majhongg 11:30 AM Zonta's Luncheon | 23 Noon Lions Club 11:30 AM Republican Women's Lunch | 24 Majhongg 11:00 AM GRMC Volunteer Luncheon 2:30 PM Line Dancing 6:30 PM Doors open for Dance 7:30 PM BYRON ZIPP DANCE | 25 |
| 26 | 27 CLOSED ON MONDAYS | 28 Bridge (8) | 29 Majhongg | 30 Noon Lions Club 5:00 PM Join us for FRIED CHICKEN 5:00 PM DRIVE THRU OR DINE IN | 1 Majhongg 2:30 PM Line Dancing | 2 |

HAPPY EASTER

Crossword

SOLUTION



Easter Day

Word Hunt

SOLUTION

| | | | | | | | | | | | | | | |
|---|---|---|---|---|---|---|---|---|---|---|---|---|---|---|
| X | K | O | J | E | L | L | Y | B | E | A | N | S | L | C |
| R | V | D | C | S | N | J | X | V | U | T | T | P | W | H |
| X | P | V | J | N | G | L | H | Y | K | H | V | R | V | O |
| P | B | B | N | W | Y | O | N | S | D | A | G | I | E | C |
| E | T | A | R | O | C | E | D | A | K | N | Z | N | D | O |
| S | G | G | E | F | X | U | F | R | W | R | A | G | A | L |
| X | B | H | M | P | E | F | M | E | Z | F | I | C | R | A |
| G | A | Y | I | Z | O | Y | Q | T | Q | Z | A | T | A | T |
| U | S | Q | K | D | A | N | T | S | X | U | V | F | P | E |
| W | K | U | I | Z | C | N | I | A | B | F | L | I | W | W |
| X | E | L | N | A | E | U | P | E | U | O | H | E | R | X |
| N | T | K | R | D | D | B | Y | C | W | K | S | U | C | Y |
| Y | P | R | I | R | A | Q | J | E | L | E | R | A | N | M |
| T | O | D | O | L | Q | Y | R | B | O | D | Y | S | J | T |
| T | D | S | K | C | I | H | C | B | Y | I | S | L | F | H |

**Seguin-Guadalupe County Senior Citizens Center
The Silver Center (a 501©3 Charity)**

Membership Application

Business (or Your Name) _____

Primary Contact _____

Address _____

Phone _____ **Fax** _____

Email _____

Website Address _____

Annual Membership Levels

Standard PERSONAL Membership \$ 40.00
(**\$20 off a room rental**)

Standard Business Membership \$ 125
(listed in our business membership in the newsletter)

Gold Business Membership \$ 250
(listed in our business membership & 1 month free ad in newsletter)

Platinum Business Membership \$ 500
(listed in our membership & 2 months free ad in newsletter & 10% discount on a rental)

Diamond Business Membership \$1,000
(listed in our membership & 1 year free ad in newsletter & 10% discount on a rental)

Please invoice to the above address

Make your check payable to "The Silver Center"

Are you interested in:

- Volunteer opportunities in exchange for business recognition.**
- Providing a "Lunch and Learn" event for the community.**
- Advertising in the center's monthly newsletter.**
- Participation on the Board of Directors level for The Silver Center.**

The Silver Center presents...

Shades of Ireland

with Optional 3-Night London Pre Tour Extension
with Optional 3-Night Edinburgh Post Tour Extension

October 3 – 12, 2026



Upgrade to Elite Airfare! See inside for details.

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10 Days • 13 Meals: 8 Breakfasts, 5 Dinners

HIGHLIGHTS... Dublin, Irish Dinner & Entertainment, Blarney Castle, Brewery Experience, Jaunting Car Ride, Ring of Kerry, Cliffs of Moher, Sheepdog Demonstration, Castle Stay

ITINERARY AT A GLANCE

| | |
|-----------|--|
| Day 1 | Overnight Flight |
| Days 2, 3 | Hotel Riu Plaza The Gresham Dublin, Dublin |
| Day 4 | Granville Hotel, Waterford |
| Days 5, 6 | O'Donoghue Ring Hotels, Killarney |
| Days 7, 8 | The George Hotel Limerick, Limerick |
| Day 9 | Cabra Castle, Kingscourt |

On some dates alternate hotels may be used.



Day 1: Saturday, October 3, 2026 Overnight Flight Anticipation mounts as you make your way toward the Emerald Isle and its many wonders. Rich history, rolling hills and warm smiles lie ahead in Dublin, Waterford, Killarney and Limerick. With tomorrow comes quintessential Ireland.

Day 2: Sunday, October 4, 2026 Dublin, Ireland Get a taste of old Dublin. With no scheduled activities through the afternoon, take your time to wander the city streets and soak up that Irish charm. Tonight, you and your fellow travelers revel in a traditional Irish evening, including regional cuisine. (D)

Day 3: Monday, October 5, 2026 Dublin Today, ride with a local guide to see St. Patrick's Cathedral, O'Connell Street, and the historic Phoenix Park. What follows is an afternoon to discover Dublin's charms on your own. Later, you may join an optional tour to the Guinness Storehouse, followed by dinner at a contemporary restaurant showcasing Irish cuisine. (B)

Day 4: Tuesday, October 6, 2026 Dublin - Kilkenny - Waterford Step back in time and begin the day in the medieval splendor of 12th-century Kilkenny on the River Nore. Then, in Waterford, embark on a leisurely paced walking tour of Ireland's oldest city. **It's your choice!** Tour the Waterford Crystal factory and learn how exquisite crystal has been made for centuries **-OR-** visit the Medieval Museum for a guided tour and a glass of wine in the 15th-century Mayor's Wine Vault. (B, D)

Day 5: Wednesday, October 7, 2026 Waterford - Blarney Stone - Killarney The legend goes that those who kiss the Blarney Stone gain the gift of eloquence - give it a try if you wish at historic Blarney Castle, by navigating the 128 narrow steps to the top. Cross into County Kerry and continue on to charming Killarney. Tonight, it's *Diner's Choice*... choose your included dinner from a "menu" of Killarney's great restaurants. (B, D)

Day 6: Thursday, October 8, 2026 Killarney - Ring of Kerry - Killarney Take in the rugged coastline as you loop your way around the picturesque Ring of Kerry, past pristine beaches, quaint villages and majestic landscapes. At the Gap of Dunloe, shop for local artisan-made crafts. Meet the local McGill family at their roadside artisan brewery and enjoy a taste of their finest beers. Continue around the Ring of Kerry and top off the day back in Killarney with a ride in a traditional jaunting car.* The night is free for reminiscing about the day as you find your own authentic taste of Irish culture. (B)

Day 7: Friday, October 9, 2026 Killarney - Cliffs of Moher - Limerick Today brings you to the dramatic, 700-foot-high Cliffs of Moher for cinematic views of the mighty Atlantic. Continue to Limerick, where a panoramic city tour showcases King John's Castle and the Treaty Stone. Delve into the fascinating history of the "city of the violated treaty." This evening you may join an optional medieval banquet dinner, hosted in a castle. (B)

Day 8: Saturday, October 10, 2026 Limerick - Galway - Limerick Pass through the windswept, limestone landscape of the Burren, known for its stark beauty and Neolithic tombs. See border collies in action during a traditional sheepdog demonstration. Continue on to Galway for some free time to explore this pretty and vibrant city. Return to Limerick to relax over dinner. (B, D)

Day 9: Sunday, October 11, 2026 Limerick - Kilbeggan - Kingscourt You don't have to be a connoisseur to appreciate the old-world heritage of Ireland's whiskey territory. Your journey brings you to Kilbeggan in the heart of Ireland, where a superb distillery brings whiskey craftsmanship to life and gives you a taste of the final product. Top your day off with an overnight stay on the stately grounds of Cabra Castle, where you toast the end of a memorable trip during an elegant dinner. (B, D)

Day 10: Monday, October 12, 2026 Kingscourt - Tour Ends Your journey ends in Kingscourt. (B)

In memory of Linda Kothe

Pat Weber

In memory of Eric Jason Young

Line Dance Class

Pat Weber

In memory of Chuck Tschoepe

GayLynn Olsovsky

Pat Weber



MEMORIALS

**** Note that any memorials received after we go to press will be in the next month's newsletter.*

You will all be missed...



Memorial in Honor of:

Send Acknowledement to

Name: _____

Address: _____

City: _____

State/Zip: _____

Memorial From: _____

Name: _____

Address: _____

City: _____

State/Zip: _____

Thank you for the remembrance

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*Austin and Mia Dominguez will be present at the Dance to answer any
Insurance questions or just to come by and sign up for the raffle.*

Please join us on

Thursday, April 30th

from 5-7PM for a

Drive through / Dine-in

Fried Chicken

Dinner!

**Chicken Fried Chicken, Mashed Potatoes, Gravy, Seasoned
Green Beans, & Bread... all for \$15.**

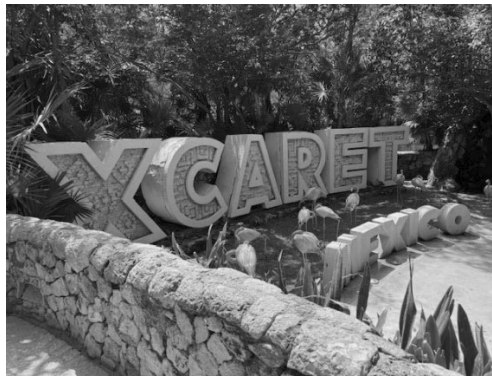
Making MEMORIES in Mexico March 2026!



Evening under a waterfall



Beautiful theme park falls



Hotel & Theme Parks **X-caret – Mexico** A BEAUTIFUL PLACE TO VISIT!



A Gorgeous hilltop church



Tranquil evening spots to sit & enjoy the water

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