



## GUADALUPE SENIOR SERVICES

OGTOBER 2024 NEWSLETTER



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2058AUNDA DEL YAQUI GUNDAUREAZ 85283

430-783-2000



LIDS ENGLIM AMAY!

ORESTMOS FROM THE DIRECTOR:



#### DIRECTOR MESSAGE

Greetings and Happy October and Happy Fall, I am sure everyone is looking forward to the cooler weather and spending more time outdoors. This month is full of senior activities at the Itom Hiapsi building, please check with the Senior Services staff for dates; our next big event will be our Halloween party on October 23, 2024, we would love to have you come join in on all the fun. If you need anything or have any ideas on future events, please contact me or my staff. Remember we are here to serve you. Have a blessed month.

If you have any questions, please contact the Senior Services office at 480-768-2000.

Maria Paisano, MSW Senior Services Director





#### **GUADALUPE SENIOR SERVICES STAFF:**

Senior services staff are available to provide services Monday - Friday from 8am to 5pm.

If your contact information has changed, please reach out to one of the social workers to provide your updated information or to sign up to receive a newsletter in the mail.

Alma Iris Valenzuela - Supervisor Office Phone: 480-768-2045 Cell Phone: 480-369-8893 Marissa McMullin - Social Worker I Office Phone: 480-768-2041 Cell Phone: 480-341-2294 Angelina Valencia - Social Worker I Office Phone: 480-768-2041 Cell Phone: 480-341-2294

## news & events

#### **ANNOUNCEMENTS:**

The next COE meeting will be held on Thursday, October 19, 2024, at 10:00 a.m. at the Liogue Senior Center. Meeting/Agendas are available at the front desk if you want a copy. The COE Minutes are available to view at the front desk. Please contact Chayanne Molina at 520-879-5530.

#### SAN FRANCISCO, MAGDALENA, SONORA

The seniors from the Tucson and Guadalupe traveled with Maestro David Dominguez to Magdalena, Sonora Mexico on Thursday, October 03, 2024 in honor of San Francisco







#### **OCTOBER HOLIDAY'S & EVENTS**

Oct 01 International Coffee Day

Oct 01 National Homemade Cookie Day

Oct 02 International Day of Non-Violence

Oct 04 National Cinnamon Roll Day

Oct 04 National Taco Day

Oct 04 World Smile Day

Oct 05 National Be Nice Day

Oct 05 World Teacher's Day

Oct 08 National Face Your Fears Day

Oct 08 National Hero's Day

Oct 09 International Beer & Pizza Day

Oct 09 National Stop Bullying Day

Oct 10 World Homeless Day

Oct 10 World Mental Health Day

Oct 11 National Spread Joy Day

Oct 13 Breast Cancer Awareness Day

Oct 14 Indigenous People's Day

Oct 14 National I Love You Day

Oct 16 Global Cat Day

Oct 16 National Bosses Day

Oct 16 National Take Your Parents to Lunch Day

Oct 23 Guadalupe Halloween Luncheon

Oct 25 World Pasta Day

Oct 26 National Pumpkin Day

Oct 28 National First Responders Day

Oct 31 Halloween

# TTOM HIAPSI OCTOBER ACTIVITIES CALENDAR

Disclosure: Activities are subject to change

PASCUA YAQUI TRIBE GUADALUPE SENIOR SERVICES ACTIVITIES CALENDAR 9405 S AVENIDA DEL YAQUI 480-768-2000



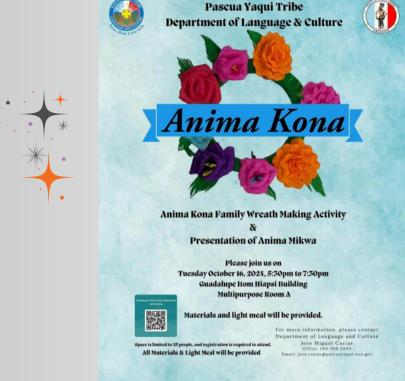






## **ITOM HIAPSI NEWS & EVENTS**

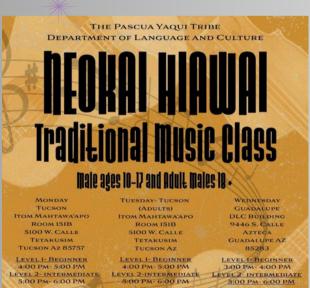












CLASSS STARTING NOVEMBER 4TH, 2024 CLASSES ENDING JANUARY 29TH, 2025

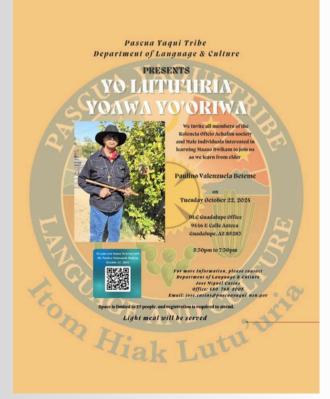
THESE CLASSES WILL OFFER:

HARP
VIOLIN
GUITAR
LIMITED SEATING IS AVAILABLE
FOR MORE INFORMATION REGARDING THESE CLASSES
PLEASE FEEL FREE TO CONTACT
JOHN MURRIETTA @
520-679-5939



QR CODE

REGISTER















Centered Spirit Program is part of the Pascua Yaqui Tribe (PYT) Health Division; services are open to enrolled Pascua Yaqui members and their immediate family in Guadalupe. It is the mission of CSP to provide professional, confidential, and culturally compatible mental health and substance abuse services for Pascua Yaqui Tribal members and their families. Our services promote healing, personal growth, and healthy living for the individual, the family and the community. Services offered directly by Centered Spirit include individual, family and group therapy, youth life skills groups, psychiatric evaluation and medication follow-up.

**Centered Spirit Program: Cultural Conversation** 

## Animam Mikwame Offering to Our Departed Loved Ones



On Occober 1st from Achai opens the gates of heaven and allows all animam or beloved ones who have been dead for at least one year to come and visit with us. The animam are said to arrive at Alva or 4 am. We prepare for their visit by puting out a table in front of our Tevat kus or patio cross. We put a candle, water and coffee for them. They are thirsty from their long travel and are guided by the light of the candle. The table has to be a high set table because when we leave this world and become an anima we don't have a physical body so we float.

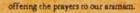
Our relatives in the Hiski Homelands still make a hoso'oim or traditional table using four mesquire polls and vaa chomo, or seep willow, is tied with twine for the table top. The four

poles represents the four godparents that are present at the wake and the top of the cable represents the tapehrim a traditional carrier made of carrizo for the dead.

Throughout the month of October we keep the candle lit, the water full and hot coffee. Each Monday the Machto & Kopariam (Maestro & Cantoras) will offer prayers to the Animam. In Hiski Homelands, they place a skull on the altar inside the church and have a short procession each Monday.

On November 1st at 4:00 am, we put food on the cable that our arimam enjoyed during their life time here on earth. We place waka vaki (beef stew), papa va'awa (porato soup), murim (beans), hi'um/bwa'arom (spinach), mun orakame (beans with bones), ainam tahkaim (flour tortillas), vachi tahkaim (corn tortillas), nohim (tamales), ko'okot wakas vaki (chile con carne), vannaim (atole), chokolaate (hot chocolate), kape (coffee), pan kakam (sweet bread) and taakam (fruits). Nowadays we place moter modern foods for our animam: cacos, chips, cookies, suices, sodas, enchiladas, fried chicken, carne asada, pizza, hamburgers, etc... Our animam enpy the food we prepared for them by the steam so remember to place the food as hot as you can.

The machtom and kopatiam will arrive at the house and will offer prayers to our loved ones. Once they are finished, we place a table cloth on top of the blankers and offer them the food from the table. Once they eat we give them thanks for coming over and





On November 2nd we go and clean the graves of our loved ones at the cemerary. We put candles, water, and flowers. We decorate to make it beautiful. Some families will have the machtom and kopariam offer prayers at the graveside of their loved ones. The matachinim will also dance in the cemerary in honor of our animam.

This is how we honor our animam. It's hard work and we get tired, but we honor them each year because of what they've done for us during their lifetime, like watched over us, took care of us, feed, clothed, and loved us.







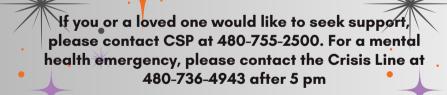
### CENTERED SPIRIT PROGRAM

Centered Spirit Program: Mental Health Minute

Each year since 1987, October is recognized as National Domestic Violence Awareness Month. During this month, organizations around the nation bring light to the issues surrounding victims and survivors. Centered Spirit Program would like to offer a message of hope. You are not alone. If you or somebody you care about is a victim of domestic violence, please know that we are here to help. Take the first step and share your story with a mental health professional.



















6 skinless, boneless chicken breast halves (6 to 8 ounces each)

1/3 cup all-purpose flour

3 Tablespoons cornmeal

¼ teaspoon salt

¼ teaspoon cayenne pepper

1 egg, lightly beaten

1 Tablespoon water

1 4-ounce can whole green chile pepper or whole jalapeño peppers, rinsed, stemmed, seeded, and halved lengthwise (6 pieces total)

2 ounces Monterey Jack cheese, cut into six 2½ inch sticks

2 Tablespoons snipped fresh cilantro or fresh parsley

¼ teaspoon black pepper

2 Tablespoons butter or margarine, melted

18-ounce jar green or red salsa



#### STEPS:

- 1. Place each chicken breast half between two pieces of plastic wrap. Using the flat side of a meat mallet, pound chicken lightly into rectangles, ¼ inch thick
- 2. Preheat oven to 375°. Line a shallow baking pan with foil; set aside. In a shallow bowl combine flour, cornmeal, salt, and cayenne pepper. In a second shallow bowl combine egg and the water
- 3. Place a chile pepper half on each chicken piece near an edge. Place a stick of cheese on each chile pepper. Sprinkle with cilantro and black pepper. Fold inside edges; roll up from edge with cheese and child pepper secure with wooden toothpicks
- 4. Dip chicken rolls into egg mixture to coat; coat all sides with cornmeal mixture. Place rolls, seam side down, in prepared baking pan. Brush with melted butter
- 5. Bake uncovered for 30 to 35 minutes or until chicken is done (165°). Remove toothpicks. Meanwhile, heat salsa; serve with the chicken.

Calories	299	Carbohydrate	11 gm
Protein	40 gm	Fiber	1 gm
Total Fat	10 gm	Sat Fat	5 gm
Cholesterol	141 mg	Sodium	396 mg











### DAVID'S KITCHEN

### **Pumpkin Bread**

3 cups sugar 1 cup vegetable oil

4 eggs

3 1/3 cups all-purpose flour

2 teaspoon baking soda

1½ teaspoons salt 1 teaspoon ground cinnamon 1 teaspoon nutmeg 2/3 cup water

115-ounce can pumpkin



- 1. Preheat oven to 350°F. Grease the bottom and ½ inch up sides of two 9x5x3-inch, three 8x4x2-inch, or four 7½x3½x2-inch loaf pans; set aside. In a mixing bowl beat sugar and oil with an electric mixer on medium speed. Add eggs; beat well.
- 2. In a large bowl combine flour, baking soda, salt, cinnamon, and nutmeg. Add flour mixture and the water alternately to sugar mixture, beating on low speed after each addition just until combined. Beat in pumpkin. Spoon batter into prepared pans.
- 3. Bake for 55 to 60 minutes for the 9x5 loaves, 45 to 50 for the 8x4 loaves, 40 to 45 minutes for the  $7\frac{1}{2}x3$  loaves, or until a wooden toothpick inserted near centers comes out clean. Cook in pans on a wire rack for 10 minutes. Remove from pans. Cool completely on wire rack. Wrap and store overnight before slicing.

#### Cream Cheese Ribbon Pumpkin Bread

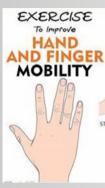
Prepare as directed in Step 1, except use three 8x4x2-inch pans. In a medium mixing bowl beat together half of an 8-ounce package cream cheese, softened, and ¼ cup sugar with an electric miser on medium speed until combined. Beat in ½ cup sour cream, 1 egg, and 1 tablespoon milk. Stir in 3 tablespoons finely chopped crystalized ginger; set aside. Prepare batter as directed. Pour 1½ cups batter into each prepared pan. Divide Cream cheese mixture evenly among pans. Spoon remaining batter over cream cheese mixture; spread evenly. Bake for 60 to 65 minutes or until cracks on tops of loaves appear dy. Cool as directed; wrap and refrigerate overnight before slicing. Let stand at room temperature for 1 hour before serving.





### **NANCY'S CORNER**







**Stretches** 

While laying down: Lift your arms and place behind your head or keep your arms straight down at your side.

- 1. Stretch both arms out with fingers spread out
- 2. Hands are facing down, fingers open and close, 10 each
- 3. Hands turned inward, fingers open and close, 10 each
- 4. Hand turned outward, fingers open and close, 10 each

#### **REPEAT IF NEEDED**

Now you have blood and oxygen circulating throughout your arms and fingers and through your body.

Now grab your cup of coffee or tea ♡!







## 2024 PYT RECOGNITION



## **GUADALUPE KICKOFF**

























## PUZZLE \* FUNNIES



## HALLOWEER

**WORD SEARCH** 

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

SENNET C J T F S P H R D

BAT CANDY

CAULDRON

COSTUME

CREEPY GHOST GHOULS HAUNTED

MONSTER MOON MUMMY PUMPKIN SKELETON SPELLS SPIDER SPOOKY

N TREAT TRICK VAMPIRE WITCH Q. What's a pumpkin's favorite sport?A. Squash!

Q. Why do ghosts love riding in elevators in October?

A. It lifts their spirits!

Q. How do you fix a broken Jack-o'-lantern? A. With a pumpkin patch!

Q. What is a vampire's favorite fruit in October?

A. Neck-tarines!





ON BEHALF OF THE QUADALIFE SENIOR SERVICES STAFF ALMA IRIS, MARISSA & ANGELINA