

Community Connections Northeast Ohio Hub Newsletter

Weekly Trips

Monday	Taylor Library
Tuesday	Bath Creek Estates
Thursday	Bath Creek Estates
Friday	Food Bank

Make sure you check out the calendar to see all the cool things happening at the Hub!

Upcoming Events:

Fannie May Tours –
February 2019

CCNEO Chili Cookoff –
February 22nd.

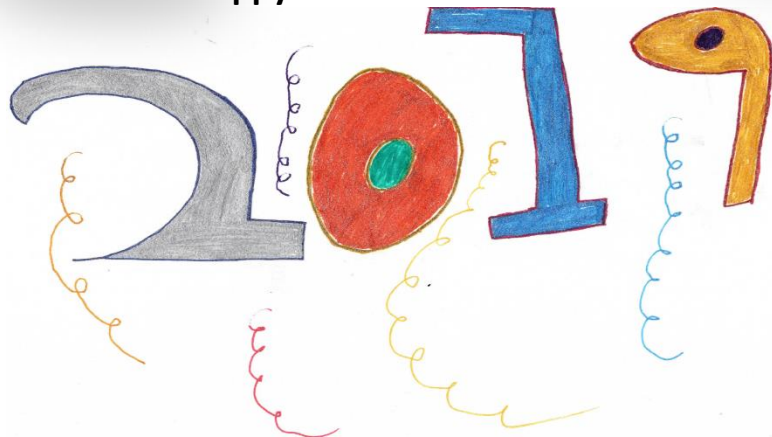
Memories of 2018



**happy
birthday
to you!**

Jimmy W – February 9th
Chris P – February 11th
Patrick Matt – February 16th
Belinda P – February 25th
John K – February 27th
Brian C – March 6th
Ed D – March 12th
Howard S – March 20th
Mark B – March 23rd

Happy New Year from CCNEO!



CCNEO Sports



Joe S.



Alliance of American Football (The AAF.)

The Alliance of American Football (AAF) is a planned professional American football league founded by Charlie Ebersol and Bill Polian. It is set to commence play in February 2019, one week following the National Football League's Super Bowl LIII championship game. AAF is made up of 8 teams all over the United States, they are set to begin their season on February 9th, 2019. Tune into the CBS Network and CBS Sports Network to watch the first game!

“My support staff found out about AAF, Greg 1 was the one who told me. Go San Diego Fleet!” – Joe S.

Go to www.AAF.com Or go to the AAF APP



Superbowl Faceoff



Joe	Mary W	Heather	Patt Matt	John G	Jackie	Pam V	Trenda	Kenny
Ram	Pats	Pats	Pats	Pats	Pats	Pats	Pats	Rams

Check us out on the web! www.ccneohio.com



Music Corner



Music really helps me relax. Here are some of my favorites.

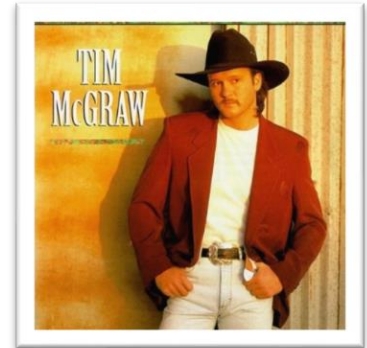
-Tommy



Reba McEntire



The Temptations



Tim McGraw

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

CANDY

CARD

CHOCOLATE

FLOWERS

FRIEND

HEART

HUGS

LOVE

	6					1		
			6	5	1			
1		7				6	2	
6	2		3		5		9	4
		3				2		
4	8		9		7		3	6
9		6				4		8
			7	9	4			
	5						7	

New Year Resolutions

Stay Healthy – Jack C

Try new things – Molly C

Go to the Library more – Mary W

Do more volunteer work – Pat Mc

Spend more time with my Mom – Belinda P.

Spend more time with my friends – Trenda D



Welcome back Mary. We are here with you as you continue your fight.

Treats with Tenda:

CHOCOLATE COVERED COOKIE DOUGH HEARTS RECIPE



INGREDIENTS:

- 1 cup flour
- 2 tablespoons flour
- ½ teaspoon baking soda
- ¼ teaspoon salt
- ½ cup butter, softened
- 6 tablespoons granulated sugar
- 6 tablespoons brown sugar
- ½ teaspoons vanilla extract
- 2-3 tablespoons water
- 1 cup semi-sweet chocolate chips
- 2 cups milk chocolate chips
- Optional: decorative sprinkles



Directions:

1. Combine flour, baking soda, salt, sugars, softened butter and vanilla extract in a large bowl. With clean hands, work the dough. Add 1 cup semi-sweet chocolate chips and continue to work the dough until chocolate chips are incorporated. One tablespoon at a time, add water if needed to get the desired consistency.
2. Lay a piece of parchment paper on a large flat surface (baking sheet or cutting board works well). Place the dough onto the parchment paper and spread it out evenly until the thickness reaches approximately 1/2".
3. Place the cookie dough in the fridge to cool for 20 minutes.
4. Once cooled, use a heart-shaped cookie cutter to cut out hearts from the dough (smaller cookie cutters work best to make bite sized pieces). Combine the scrap dough continually to make as many hearts as possible.
5. Once all dough is used, place 2 cups milk chocolate chips in a microwave-safe bowl. Microwave on high for 15-20 seconds, stir and continue this process until chocolate is completely melted. Place one heart in the chocolate at a time and completely coat. Using a fork lift the cookie dough heart out of the chocolate – tapping the side of the bowl to ensure excess chocolate drips off. Place the chocolate covered heart back on the parchment paper, and quickly add sprinkles (if desired) while chocolate is still melted. Continue this process until all cookie dough hearts are covered in melted chocolate.
6. Chill in the fridge for 10 additional minutes and then serve.

