

RSVP STAFF

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Again.
Get Involved!

Runningwater Draw RSVP Newsletter

Serving Floyd, Hale, and Lamb Counties since 1973



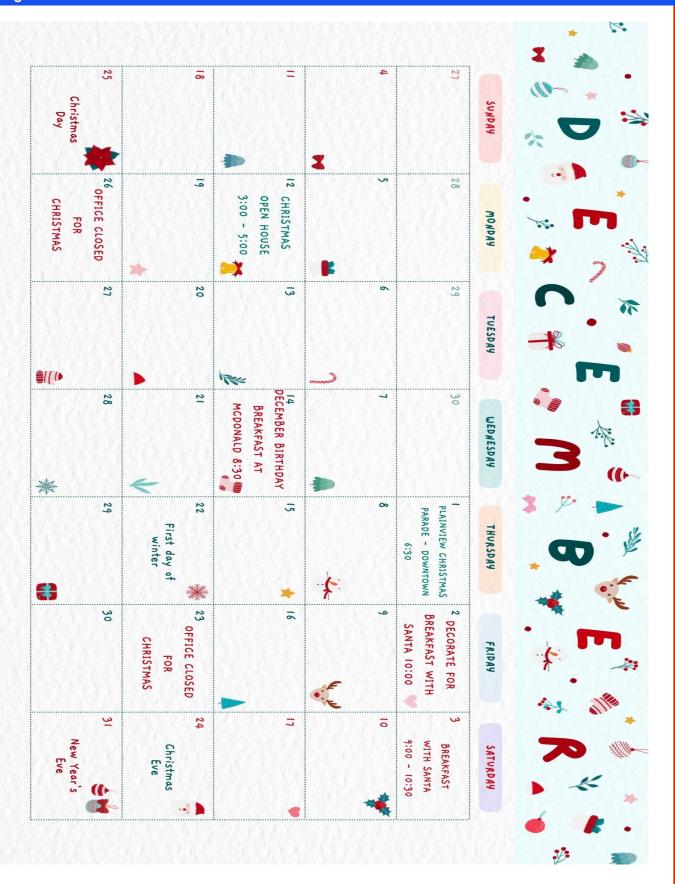
Our office hopes you have a wonderful holiday with friends and family.

Our Big December event is December 3rd. Call our office to volunteer! 806-291-1123





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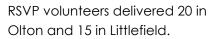
Pictured: Darrell Dixon, Shonda Gregg, Diane Ward, Mary Ramos, and Sammy Roberts

Covenant Health Plainview Auxiliary launched their annual Christmas Card Project. For the past 53 year the auxiliary has partnered with area community members to give the gifts of life. This year they are planning to purchase a 15-lead EKG machine for Plainview Cardiology Services. Donations are received by the auxiliary are used to purchase the EKG machine. A full page newspaper page Christmas card will be printed in the Plainview Herald listing all the donors with Christmas wishes.

What a great legacy these volunteers



A big thanks to **Donna Black** for making 61 hot chocolate kits for veterans at nursing homes and assisted living facilities. 26 were delivered in Plainview by **Gerald Chambers**.







Welcome Our New Members

Eddie Arteaga Pam, Burress Michael Fox Lynda Jordan Linda Murphree Mary Ramos Carolyn Ross John Ross



Members we lost this year

Mary Demel
Betty Gonzales
Alicia Luna
Joe Provence
J.B. Roberts
Joe Rogers
Louise Thompson







NOVEMBER

Linda Holbert	11/1	Sheree Cannon	11/13	Gary Stennett	11/25
Elsa Cooper	9/2	Linda Murphree	11/13	Nelda Barbian	11/26
Peggy Roberts	11/3	Harold Beierman	11/15	Margie Sue	11/26
Jerry Wall	11/3	Cleta Duckett	11/15	Ernestine Whited	11/26
Teresa Wood	11/6	Jarus Flowers	11/15	Alice Rey	11/27
Alice Eubanks	11/7	Barbara Warren	11/17	Renee Williams	11/27
James Belk	11/9	Marilyn Gary	11/18	Sarrianne Beaversdorf	11/30
Estefana Gatica	11/9	Karen Miller	11/19	Gail Bizzell	11/30
Marsha Allen	11/11	Donna Black	11/20	Clara Hughes	11/30
Barbara Bell	11/11	Janet Cooper	11/20	Mary Ramos	11/30
Alan Williams	11/11	Cynthia Clayton	11/22	Dalia Walls	11/30
Glenna Ross	11/12	Mary Turley	11/23		
Stacy Bain	11/13	Sally Meeks	11/24		

DECEMBER

Juanita Shaver	10/1	Susan Patridge	12/11	Pam Burress	12/26
Edie Pene	12/4	Gayle Turner	12/11	Lupe Ruiz	12/26
Jesusa Sanchez	12/4	Melanie Strand	12/14	Pam Yelverton	12/26
Jo Hele Harrell	12/6	Karen Boyce	12/18	Claudine Carter	12/28
Jeanie Lopez	12/6	Dorothy Morton	12/19	Helen Lipham	12/29
Jannie Benson	12/8	Estella Castro	12/20	Glynda Jordan	12/31
Tammy Coleman	12/8	Mary Ann McGehee	12/20	Bert Wall	12/31
Lori Wells	12/8	Carolyn Ross	12/20		
Bill Coleman	12/11	Wendy Thomson	12/25		

OCTOBER BIRTHDAY RECOGNITION AT MCDONALDS

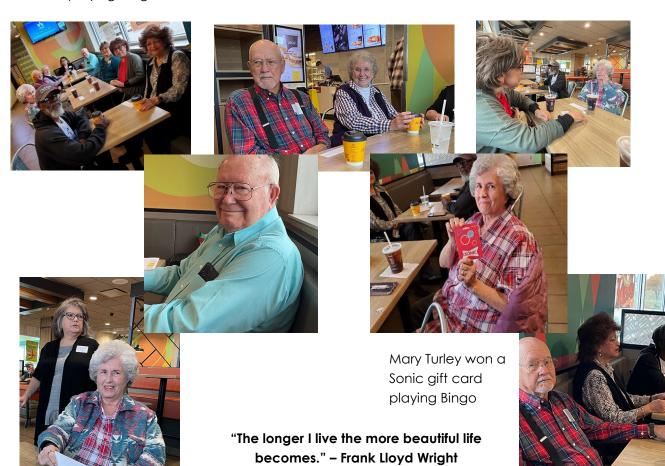


Janie Garza won a McDonald's gift card playing bingo.





NOVEMBER BIRTHDAYS AT MCDONALDS



Many thanks to McDonald's and all their crew for our birthday parties!

HOLIDAY RECIPES

Sweet & Savory Pineapple Cheese Ball

2 packages (8 ounces each) cream cheese

1 can (20 ounces) crushed pineapple (well drained)

3 cups finely chopped pecans, divided

1/4 cup finely chopped green pepper

1 tablespoon finely chopped onion

1 teaspoon seasoned salt

Assorted Crackers

Directions:

- 1. In a large bowl beat cream cheese till smooth. Stir in pineapple, 1-1/2 cups pecans, green pepper, onion and season salt. Refrigerate for one hour.
- 2. Form into 2 balls. Place remaining pecans in shallow bowl. Roll cheese balls in pecans, coat evenly. Serve with crackers. Refrigerate.





Salted Caramel Chocolate Chunk Bars

Salted Caramel Sauce

1 cup granulated sugar6 tablespoons (3/4 stick) butter, cut into chunks1/2 cup heavy cream1 teaspoon Pure Vanilla Extract

1/2 teaspoon Sea Salt

Chocolate Chunk Bars

2 1/4 cups flour

1/2 teaspoon baking soda

1/4 teaspoon salt

3/4 cup (1 1/2 sticks) butter, melted and cooled slightly

1 cup firmly packed brown sugar

1/2 cup granulated sugar

3 eggs

2 teaspoons Pure Vanilla Extract

6 ounces semi-sweet chocolate, coarsely chopped (1 1/2 cups)



Directions:

- 1. For the Salted Caramel Sauce, place sugar and butter in medium saucepan on medium heat. Cook and stir with wire whisk 6 to 7 minutes or until mixture turns a deep amber color. Carefully stir in cream, vanilla and sea salt. (Mixture will be bubbly.) Whisking constantly, cook 1 to 2 minutes until sauce thickens and coats back of spoon
- 2. Preheat oven to 325°F. For the Chocolate Chunk Bars, mix flour, baking soda and salt in medium bowl. Set aside. Mix butter and sugars in large bowl until well blended. Add eggs and vanilla; mix well. Add flour mixture; mix just until moistened. Stir in chopped chocolate. Spread 1/2 of the batter in foil-lined 13x9-inch baking sprayed with no stick cooking spray. Pour Salted Caramel Sauce over batter, spreading to within 1/2 inch of edges. Spread remaining batter over caramel.
- 3. Bake 35 to 40 minutes or until top is golden brown. Cool in pan on wire rack. Use foil handles to remove dessert from pan. Place on cutting board and cut into bars.





NEW STATION BEE HIVE HOMES

Bee Hive Home in Plainview and Floydada have partnered with RSVP. Volunteers are needed to visit, read, paint nails, play games, fix hair, etc. Bee Hive has no mask rule. Contact Irene to sign up. 806-291-1223

Jimmy Dean Museum is in need of Volunteers. 1-3 hour increments Tuesday—Saturday. Call the museum @ 806-291-3660



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