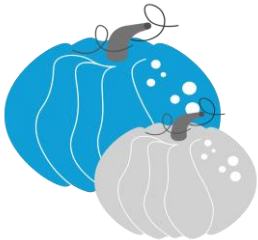


SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
HAPPY FALL Y'ALL 		1 Coffee & Chat Exercise No Rhyme or Reason Day! Lunch Bingo	2 Coffee & Chat Exercise Nutrition Lunch Word in a Word	3 Coffee & Chat Exercise Fall Recipe Swap Lunch Bingo	4 Coffee & Chat Exercise Eat an Extra Dessert Day! Favorite Desserts? Lunch Word in a Word	5 NATIONAL CHEESE PIZZA DAY! 
6 	7 Coffee & Chat Exercise LABOR DAY FUN! LABOR DAY LUNCH! Bingo	8 Coffee & Chat Exercise Name that Tune! Lunch Bingo	9 Coffee & Chat Bingocize #1 Board Game Day Lunch Word in a Word	10 Coffee & Chat Exercise Swap Ideas Day! Lunch Bingo	11 Coffee & Chat Bingocize #2 Patriot Day Make Your Bed Day! Lunch Word in a Word	12 
13 	14 Coffee & Chat Exercise Fun fall memories! Lunch Word in a Word	15 Coffee & Chat Exercise Make a Hat Day! Lunch Bingo	16 Coffee & Chat Bingocize #3 Guacamole Day! Lunch Bingo	17 Coffee & Chat Exercise Country Music Day! Lunch Bingo	18 Coffee & Chat Bingocize #4 Magazine Collage Lunch Word in a Word	19 International Talk like a PIRATE DAY! AYE! AHOY! YO HO HO! “THAR SHE BLOWS”
20	21 Coffee & Chat Exercise Miniature Golf Day! Lunch Word in a Word	22 Coffee & Chat Exercise Musical Talents Day! Lunch Bingo	23 Coffee & Chat Bingocize #5 Checkers Day! Lunch Word in a Word	24 Coffee & Chat Exercise Spin the Wheel Lunch Bingo	25 Coffee & Chat Bingocize #6 Comic Book Day! Lunch Word in a Word	26 LOVE NOTE DAY!
27	28 Coffee & Chat Exercise Good Neighbor Day! Lunch Word in a Word	29 Coffee & Chat Exercise Hot Mulled Cider Day Lunch Bingo	30 Coffee & Chat Bingocize #7 Chess 101 Lunch Word in a Word			



LAUREL HAVEN ESTATE – 3341 TAXAHAW RD – LANCASTER, SC 29720



VIST A FARMER'S MARKET – OR – GO APPLE PICKING!



OSCEOLA
September

FALL FUN! LAUREL HAVEN ESTATE 3RD ANNUAL GRAPE STOMP FESTIVAL 9/12/26 – 11am-5PM

GET COZY WITH A GOOD BOOK -OR– DECORATE WITH AUTUMN LEAVES!

Easy Hot Apple Cider

Ingredients:



Start with pre-made cider. You can buy some from the grocery store, but if you have an apple orchard nearby, grab some of their unsweetened, unfiltered cider. Then here's everything else you'll need:

- **6 CUPS - Apple cider:** In the fall, grocery stores stock pasteurized ciders that are plenty delicious, but if you can find it, get some fresh cider straight from the apple growers. And preferably, use one that hasn't been sweetened or flavored because we'll do that in this recipe.
- **2 TBPS Light brown sugar (optional):** We like this better than white sugar for sweetness and the rich notes of caramel and molasses, it adds to the final drink. If the cider you're using is already sweetened, you may not want to add more sugar.
- **Spices: ¼ TSP Ground ALL SPICE – 1/8 TSP Ground NUTMEG – 2 Whole CINNAMON STICKS – 1/2TSP Whole CLOVES**
- You can mix and match the spices based on what you like, but this is not a time to back away from these warm and cozy flavors.
- **1 Orange peel cut into strips:** Fresh orange peel elevates the flavor of the cider.

Preparation:

- **Step 1.** Combine apple cider, sugar, ground allspice and nutmeg. Simmer until the sugar dissolves. (The spices won't dissolve.)
- **Step 2.** Add cinnamon sticks, cloves, and orange peel, and simmer 20 minutes.
- **Step 3.** Ladle the cider into a mug or cup and serve. You can add garnishes like a cinnamon stick or orange peel.