

# SEPTEMBER

## This Month...

- Labor Day | Facility Closed  
**Monday, September 7**
- Cones with a Cop  
**Monday, September 14 at 10:30AM**
- September Luncheon  
**Monday, September 21 at 12:00PM**
- Versiti Blood Drive  
**Tuesday, September 22**
- Craft Time @ Bremer U-Pick Flower Farm  
**Thursday, September 24 at 10:30AM**
- Pizza & Bingo  
**Wednesday, September 30 at 12:00PM**

Please call or visit the front desk for preregistration & additional information.

[www.byrontownshiprec.org](http://www.byrontownshiprec.org)  
616.878.1998

## Mexican Chicken Corn Chowder

### Ingredients:

- 1-1/2 pounds boneless skinless chicken breasts, cut into 1-inch pieces
- 1/2 cup chopped onion
- 3 tablespoons butter
- 1 to 2 garlic cloves, minced
- 1 cup hot water
- 2 teaspoons chicken bouillon granules
- 1/2 to 1 teaspoon ground cumin
- 2 cups half-and-half cream
- 2 cups shredded Monterey Jack cheese
- 1 can (14-3/4 ounces) cream-style corn
- 1 can (4 ounces) chopped green chiles, undrained
- 1/4 to 1 teaspoon hot pepper sauce
- 1 medium tomato, chopped
- Optional: Minced fresh cilantro and fried tortilla strips



### Instructions:

1. In a Dutch oven, brown chicken and onion in butter until chicken is no longer pink.
2. Add garlic; cook 1 minute longer.
3. Add the water, bouillon and cumin; bring to a boil. Reduce heat; cover and simmer for 5 minutes.
4. Stir in the cream, cheese, corn, chiles and hot pepper sauce. Cook and stir over low heat until cheese is melted; add tomato.
5. If desired, top with cilantro and tortilla strips.

upcoming event!!

*2nd Annual*  
**CHILI COOK-OFF**  
FRIDAY, OCTOBER 16TH  
BYRON CENTER REC  
5PM-7PM

*Calling all chili enthusiasts and culinary wizards!*

**Why join?**

- Delicious Chili
- Fun for All Ages
- Competitions & Prizes
- People's Choice

**HOW TO PARTICIPATE?**  
REGISTER: CALL OR STOP INTO THE COMMUNITY CENTER  
616.878.1998 \$20 ENTRY FEE