

September 2025

This Month...

- Facility Closed for Labor Day **Monday, September 1**
- Coffee With A Cop **Monday, September 8 at 10:30AM**
- Babysitting Class **Saturday, September 13**
- September Luncheon **Monday, September 15 at 12:00PM**
- Chair Massages **Tuesday, September 16 at 10:00AM**
- Lunch & Learn: Preplanning **Tuesday, September 16**
- Lunch & Learn: Medicare Made Simple **Thursday, September 18**
- Versiti Blood Drive **Tuesday, September 23** *www.versiti.org
- September Pizza & Bingo **Wednesday, September 24 at 12:00PM**
- **FREE** Craft Time **Thursday, September 25 at 10:30AM**
- Flu Shots by Family Fare Pharmacy **Friday, September 26**



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

www.byrontownshiprec.org

616.878.1998

Roasted Squash Salad

Ingredients:

- Pumpkin Pie Pumpkin or your favorite squash
- 2 tablespoons Unsalted Butter, melted
- 2 tablespoons Brown Sugar
- 1/2 bag Arugula
- 1 whole Chevre Goat Cheese Log (5 oz.)
- 1/3 cup Raw Pumpkin Seeds, dry toasted
- 2 tablespoons Extra Virgin Olive Oil
- Canola Oil Spray (to grease sheet pan)



Instructions:

1. Preheat oven to 400°F. Line a sheet pan with parchment paper and spray lightly with canola oil spray.
2. Using a sharp knife, remove top of pumpkin and cut pumpkin in half lengthwise. Then use a sharp spoon or ice cream scoop to scrape out all of the seeds and strings.
3. Brush the pumpkin flesh with melted butter and cover in brown sugar.
4. Place pumpkin flesh-side down on the lined baking pan and pierce a few times with a fork.
5. Bake for 30-35 minutes or until a fork easily pierces the skin. Remove from oven and let cool slightly.
6. Using your ice cream scoop or spoon, scoop pumpkin flesh from the skin and place it into a bowl. Lightly mash.
7. Place arugula in a medium bowl and place cooked pumpkin on top. Add cheese (hand-tear the log into smaller pieces as desired, add pumpkin seeds, and drizzle with olive oil. Enjoy immediately.