

Foster Grandparent Program

May 2024

Spotlight of the Month

We are pleased to welcome Joni VanMeir to our team. Joni comes to FGP with a wealth of knowledge and experience. Joni has a Bachelor of Science in Occupational Education degree, a major in Human Service, and a specialization in Criminal Justice. Most



of her formal organizational training and internships accomplished via Air Force and Army base legal, A-10 paint shop, and Command Centers, started while still in high school, and developed a love for event planning and business organization. Those skills have been put to good use over the years with positions with March of Dimes, Anchorage 2000, New Mexico Dula Program, and various professional positions as well as events lead staff or volunteer. From 2004 to 2023 held positions at Kirtland AFB as an AF Civilian, retiring after 20 years of service. While at KAFB she worked in recreation, event planning, and in the development of team-building activities for the base community and their families. Working with volunteers and staff members within almost all areas of the base to bring multiple events and activities to the base population as well as many family events including squadron fun days to healthy and fit events, to large base-wide events such as summer bash, Zia fest, and veterans' and volunteer appreciation events.

Joni was raised as a military child and mostly in Europe; however, as an adult lived in multiple areas of the United States to include Oklahoma, the Florida panhandle and the Anchorage area of Alaska. Since 2004 she has made Albuquerque her home, raised two sons that still live and work in the Albuquerque area. She is a very proud grandparent to two amazing grand kids. She loves animals, crafting, traveling, home improvement projects, and lots of other amazing things New Mexico has to offer...and of course spending time with her family.

Joni is happy to join FGP and looking forward to being part of the amazing team of staff and volunteers that make this program possible.

Upcoming FGP Events

FGP/SCP Pinning Recognition May 10th, 2024; 11:00am- 2:00 pm
 Older American Month Ice Cream Social May 31, 2024; 11:00am- 2:00 pm

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DSA Administration



Anna Sanchez, **Director**

Chris Sanchez
Deputy Director

Nikki Peone
Associate Director

Vacant
**Community Volunteer
 Engagement Manager**

Foster Grandparent Staff

Marie Llamas
FGP Supervisor

Joni VanMeir
Volunteer Coordinator

Estelle Chavez
Office Assistant

FGP Office

714 Seventh Street Sw
 Albuquerque, NM 87102
 505-764-6412

HAPPY BIRTHDAY

Anita Trujillo
May 9

Arthuro
Purcella
May 17

Frances
Sanchez
May 26

Elva Louissena
May 29

Timotea Olave
May 29

Rose Mary
May 30



FGP

Badge

Volunteer Badge Policy

It is standard operating procedure of the Department of Senior Affairs that all volunteers shall wear a DSA approved identification badge while on City of Albuquerque Property.

ID badges must be worn on the outer most layer of clothing above the waist at all times while volunteering.

The FGP badge that was provided to you is acceptable.

You're Invited

PLEASE JOIN US FOR THE
Foster Grandparent Program
&
Senior Companion Program

You Make a World of Difference



Annual Pinning Ceremony

FRIDAY, MAY 10, 2024

11:00 AM - 2:00 PM

Indian Pueblo Cultural Center
2401 12th St NW, ABQ, NM 87104

Please RSVP by April 26, 2024 at 505-764-1007

Older American Month Ice Cream Social

Come and join us at Manzano Mesa Multigenerational Center for FGP Older American Month Ice Cream Social. We will have lunch & then have ice cream afterwards. We will meet & reflect how the year has shaped FGP and discuss exciting FGP program summer plans. Wear your best summer outfit!

At Manzano Mesa Multigenerational Center
501 Elizabeth St SE 87123
(Ice Cream Social held indoors)

Friday, May 31, 2024
11:00 am - 2:00 pm



WARNING

TAXATION & REVENUE

Taxation and Revenue urges taxpayer caution
Fraudulent letters threaten seizure of properties with tax debt



SANTA FE – The New Mexico Taxation and Revenue Department is warning taxpayers about fraudulent demand letters going out to property owners who are delinquent on their taxes. The letters tell the owners to call a 1-800 number by a certain date or the state will seize their property. Letters have been sent to property owners in Valencia County and possibly elsewhere.

The letters are not from the state Taxation and Revenue Department.

Anyone with an outstanding property tax debt should work directly with the treasurer's office in the county where their property is located or with Taxation and Revenue at 505-827-0883 if the debt is three or more years past due and has been turned over to the state for collection.

The Taxation and Revenue Department does auction properties for delinquent taxes when it has been unable to collect debts owed on those properties. The department schedules at least one auction in each county annually.

Anyone who suspects they have encountered fraudulent activity can contact the Department through the Fraud Hotline at 1-866-457-6789 or by email at Tax.Fraud@tax.nm.gov.

ADVISORY COUNCIL

Our next advisory council meeting will be July 17, 10:00 am - 12:00 pm. We will meet at Barelas Senior Center in the Volunteerism Conference Room. We welcome you to join us. We are looking for four FGP volunteers to join and contribute their time and ideas to the advisory council.

The best is yet to come for FGP!

COMING SOON

Volunteer Participant survey's will be mailed to you during the month of May. We ask that you complete the survey & return it in the enclosed self-addressed stamped envelope, no later than June 7, 2024.

Summer School Placement

Summer school is just around the corner. If you would like to be placed in a summer assignment, please contact Marie. Summer School is a short program and begins June 12 - July 3, 2024.

Summer school assignment options are APS schools, a City Multigenerational Center and YDI's.

Welcome

Our Newest FGP Volunteers!

Maria Martinez



School Spotlight

Whitter Elementary School



Whitter Elementary school was Established: 1950 their current enrollment is 258 students. They are an extended year school. They are looking for more grandparents to host at this school. They are excited to have Grandpa Jon.

Jon Sundell
began serving at
Whittier,
March 2024

Congratulations!



We are so excited to announce that Grandma Frances has won National Service Award of the Year, from the Mayor's office. If you would like to view the event here is the YouTube link.

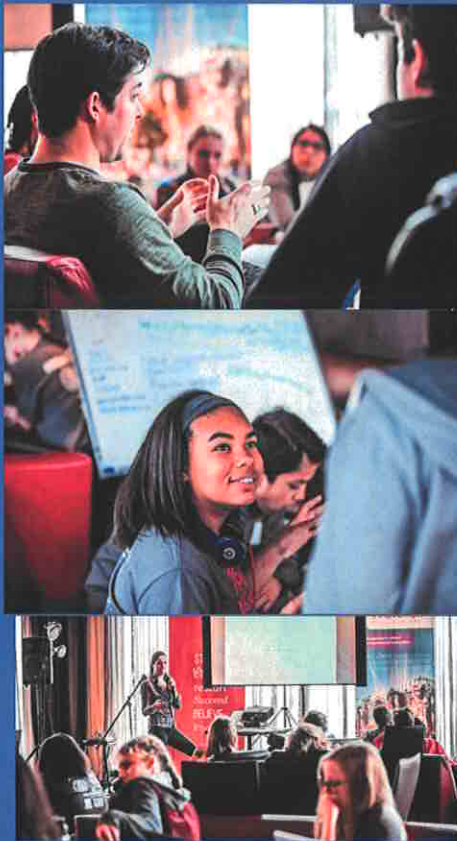
<https://youtu.be/3Ee1r535fTU>

Are you passionate about shaping the future of Albuquerque?

Join Mayor Keller, City Councilors, and fellow community members to shape Albuquerque's future. Each session in the series explores city development in a particular Council district and throughout Albuquerque.

Depending on the needs of the neighborhoods, projects could include infrastructure, buildings, transportation, green spaces, cultural landmarks, and more.

cabq.gov/connectabq



Register at
cabq.gov/connectabq

CONSTRUCTIVE CONVERSATIONS

Constructive Conversations Meeting Schedule

Wednesday, May 1, 6:00–8:00 p.m.

District 3, Councilor Peña

Ted M. Gallegos/Alamosa Community Center

Friday, May 3, 6:00–8:00 p.m.

District 7, Councilor Fiebelkorn

Palo Duro Senior Center

Tuesday, May 7, 6:00–8:00 p.m.

District 2, Councilor Baca

Los Duranes Community Center

Wednesday, May 8, 6:00–8:00 p.m.

District 6, Councilor Rogers

International District Library

Tuesday, May 21, 5:30–7:30 p.m.

District 9, Councilor Grout

Manzano Mesa Multigenerational Center

Wednesday, May 22, 5:30–7:30 p.m.

District 4, Councilor Bassan

North Domingo Baca Multigenerational Center

Thursday, May 23, 5:30–7:30 p.m.

District 1, Councilor Sanchez

Los Volcanes Senior Center

Tuesday, May 28, 5:30–7:30 p.m.

District 5, Councilor Lewis

Cibola High School

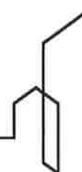
Thursday, May 30, 5:30–7:30 p.m.

District 8, Councilor Champine

Holiday Park Community Center

CONSTRUCTIVE CONVERSATIONS

Building Our City Together



ONE ALBUQUE



pg. 5

Baked Fish

Ingredients:

1/2 lb. fish fillet (any white fish)

Salt and pepper

1/4 tsp dry oregano

1/4 tsp ground coriander

1/4 tsp crushed red pepper

2 garlic cloves, minced

4 basil leaves, sliced

1 1/2 Tbsp olive oil

1 tsp lemon or lemon juice

1/2 bell pepper any color, sliced

1 Tbsp green onion or shallots.



Directions

1. Place the fish in a large zip-top bag and add spices, garlic, basil, olive oil and lemon juice. Squeeze out air and seal shut. Refrigerate for 30 minutes.
2. Heat the oven to 425 degrees F. Slice shallots and bell peppers into rounds and arrange them on the bottom of your baking dish.
3. Salt and pepper fish and add to the baking dish pouring all of the marinade over the fish.
4. Bake for about 15 minutes or until fully cooked (145 degrees F) and flakes easily (start checking at 10 minutes).

Enjoy!

Memorial Day Word Search

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



AMERICA
 BLUE
 CEMETERY
 FALLEN
 FLAG
 FREEDOM
 HEROES

HOLIDAY
 HONOR
 MAY
 MEMORIAL
 MILITARY
 MONDAY
 PARADE
 RED

























REMEMBRANCE
 RESPECT
 SACRIFICE
 SALUTE
 SERVICE
 SOLDIERS
 WHITE





As part of the New Mexico Grown state initiative, every Thursday, the Department of Senior Affairs will feature a vegetarian meal that incorporates locally sourced fruits, vegetables, beans, or chile into the menu.



Monday	Tuesday	Wednesday	Thursday	Friday
29	30	1	2	3
<ul style="list-style-type: none"> ♦ Chicken tender w/ BBQ sauce ♦ Green beans ♦ Sweet potatoes ♦ Diced peaches ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Salmon w/garlic butter ♦ Fajita blend vegetables ♦ Brown rice ♦ Vanilla pudding ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Beef stir fry ♦ Steamed carrots ♦ Orzo ♦ Banana ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Southwest omelet w/ red chile ♦ Diced potatoes ♦ Stewed tomatoes ♦ Cantaloupe ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Turkey pot pie ♦ Diced beets ♦ Baked cinnamon apples ♦ 1% milk 
6	7	8	9	10
<ul style="list-style-type: none"> ♦ Beef tips w/bowtie pasta ♦ Normandy blend vegetables ♦ Cherry cobbler ♦ Dinner roll w/ margarine ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Red chile beef enchilada ♦ Spanish rice ♦ Pinto beans ♦ Jell-O ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Teriyaki chicken ♦ White rice ♦ Green beans ♦ Apple slices ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Tilapia over brown rice w/lemon sauce ♦ Cauliflower ♦ Green beans ♦ Banana ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Pork chop w/brown gravy ♦ Mashed potatoes ♦ Roasted Brussel sprouts ♦ Vanilla pudding ♦ 1% milk 
13	14	15	16	17
<ul style="list-style-type: none"> ♦ Ground beef w/diced tomato & cheese ♦ Calabacitas ♦ Pinto beans ♦ Yogurt ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Cajun tilapia ♦ Brussel sprouts ♦ Cornbread ♦ Strawberries ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Sweet and sour pork w/pineapple ♦ Brown rice ♦ Steamed carrots ♦ Honeydew ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Elbow cheese macaroni w/broccoli ♦ Brussel sprouts ♦ Whole wheat breadstick ♦ Cottage cheese w/peaches ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Chicken breaded patty w/white gravy ♦ Mashed potatoes ♦ Beets ♦ Orange ♦ 1% milk 
20	21	22	23	24
<ul style="list-style-type: none"> ♦ Red chile beans w/ beef, cheese, onions ♦ Corn bread ♦ Peach cobbler ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Baked cod w/tartar sauce ♦ Brown rice ♦ Steamed carrots ♦ Pear ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Baked chicken thigh ♦ Collard greens ♦ Succotash ♦ Pineapple chunks ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Mushroom swiss veggie burger ♦ Steamed broccoli ♦ Sweet potatoes ♦ Oatmeal cookie ♦ 1% milk 	<ul style="list-style-type: none"> ♦ BBQ pulled pork ♦ Sweet potato ♦ Peas and carrots ♦ Watermelon ♦ 1% milk 
27	28	29	30	31
	<ul style="list-style-type: none"> ♦ Sliced turkey w/gravy ♦ Stuffing ♦ Beets ♦ Yogurt ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Carne adovada ♦ Corn w/peppers ♦ Broccoli, cauliflower, carrots ♦ Honeydew ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Whole wheat rotini pasta w/sauce & parmesan cheese ♦ Spinach w/onions ♦ Corn ♦ Peanut butter cookie ♦ 1% milk 	<ul style="list-style-type: none"> ♦ Chicken tender w/ BBQ sauce ♦ Steamed potato ♦ Green beans ♦ Cantaloupe ♦ 1% milk 