

FOSTER GRANDPARENT PROGRAM NEWSLETTER

MAY 2025 *Happy May, FGP Volunteers,* 

Can you believe we're approaching the end of another fantastic school year? This year brought both heartfelt farewells and new beginnings. We celebrated the retirement of several cherished friends, teachers, and volunteers while welcoming new faces, including dedicated teachers and FGP Volunteers. It's been a year of movement, transitions, and growth.

Through it all, FGP Volunteers have remained a steady, inspiring force in the development and advancement of Albuquerque's youth. Whether in classrooms, schools, or centers, your contributions have been noticed and deeply appreciated. We've received countless glowing remarks from teachers and principals throughout the year — a clear reminder that your dedication makes a meaningful impact.

To celebrate your incredible service, we invite you to join us for the 2025 Annual Pinning Event on Friday, May 9, at the Indian Pueblo Cultural Center. Doors open at 11:00 a.m., and we look forward to honoring each of you.

In recognition of Older Americans Month, we're also excited to host our Appreciation Rail Runner Trip on May 28, from Albuquerque to Santa Fe and back. The trip will include a special lunch at Tomasita's in Santa Fe. We hope as many of you as possible can join us for this fun and relaxing day.

As we transition into summer, some of you will be preparing for summer school, while others may enjoy a well-earned break. Whether you're working or resting, we hope you find time to unwind, enjoy the outdoors, and reconnect with loved ones.

Thank you for another amazing year of service. Your impact continues to shape the future — one child at a time.

Your FGP Staff: Marie, Joni & Estelle



DSA ADMINISTRATION



Anna Sanchez
DIRECTOR

Shay Armijo
DEPUTY DIRECTOR

Marina Salazar
DEPUTY DIRECTOR

Nikki Peone
ASSOCIATE DIRECTOR

Cristina Romero-Baca
COMMUNITY VOLUNTEER
ENGAGEMENT MANAGER

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Estelle Chavez
OFFICE ASSISTANT

FGP OFFICE

714 Seventh Street Sw
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505-764-6412

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Volunteer Spotlight

Jeanette Gurule was born in Albuquerque...a true New Mexican and Albuquerquean. She went to High School at Rio Grande High. She has almost always worked with children since she graduated. She even taught catechism classes via the Catholic Church for a little while. She changed it up a bit and had jobs making jewelry and wallets for a time. Not a career move, but different for a bit.

She had 4 children (all girls). She also has 10 grandchildren and 4 great-grandchildren with one on the way. She just loves to spend time with them and help advance their education. Along with her love for children, Jeanette loves to collect pennies as well as records, CDs, and tapes. She loves to dance, so collecting music is probably the perfect hobby.

Here's an interesting fact: Jeanette recently via Facebook reconnected with a long-time/way-back friend. They were close in school through another friend. Both of them always had feelings for each other, but never told each other. Fifty-four years later, they reconnect and open up. They became a couple and engaged to be married in the future. Her journey to join the Foster Grandparent Program was almost totally natural, given the fact that she has always worked with children. She was registering her grandson for school and a friend that she used to work with at YDI asked her what she was up to these days. Of a matter of timing, Jeanette said she was bored and looking for something to do. Her YDI friend said you should check out FGP, they always need grandparents to help mentor children. She thought I loved working with kids and missed it, and volunteering with children could be perfect. She made the call, and here she is, a Foster Grandparent serving at Albuquerque Bilingual Academy. She really likes her school and just loves her teachers. Already in service the school just fits, and the teachers feel like family. We are happy to have you at FGP Jeanette...here's to many more years of fun and family.



IMPORTANT MAY DATES

Older American Month

2 May Teachers Volunteer Evaluations Due

9 May Annual Pinning

11 May Mother's Day

26 May Memorial Day - Office Closed

28 May Rail Runner Trip

30 May APS Last Day of School



Please Join Us For The

Foster Grandparent & Senior Companion Programs

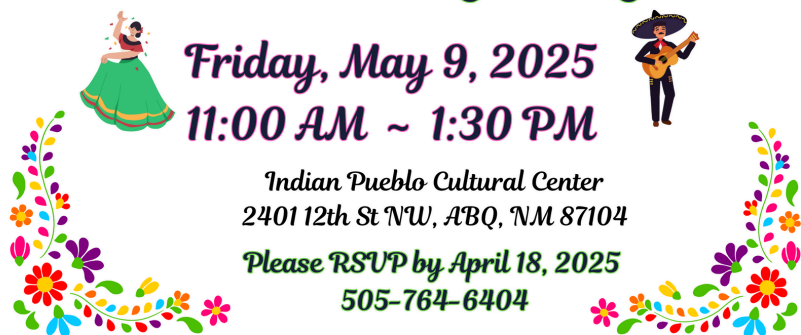
2025 Annual Pinning Recognition

Friday, May 9, 2025

11:00 AM ~ 1:30 PM

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

Please RSVP by April 18, 2025
505-764-6404



Training Requirements

All FGP Volunteers are required to complete a minimum of 24 hours of training per fiscal year (July – June). If you are low on training hours you will be receiving a call to set up a time to come to the FGP office to complete training hours. This is a grant requirement.



Anita Trujillo
9 May

Shelagh Pike
9 May

Aurturo Purcella
17 May

Elva Louissena
29 May

Timotea Olave
29 May

Rose Mary Chavez
30 May

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 6, 2025.

SUMMER school

Summer school is just around the corner. If you would like to be placed in a summer assignment, please contact Joni. Summer school assignment options are APS schools, Multigenerational Center and YDI's.

Join the FGP/SCP Advisory Council!

Council Member Requirements include attending quarterly meetings, be part of at least one sub-committee such as recruitment or one of the event committees and may serve as a grievance body. We use council members to help in the planning of special projects and events. Council Members do not need to be a senior, it is not required to serve or be part of FGP or SCP in any other capacity, just a want to help these 2 awesome programs serve our community. If you or you know someone that would like to help with our Advisory Committee, please contact Joni @ 764-6421.

HELLO
MY NAME IS

Wear your FGP
Nametag whenever you are in
Service. At school, In-services,
and special projects for example.
Lost tag, please ask for a new one.



Word Search



Word list:

ANNUALS	GARDENING	PERENNIALS	SUNLIGHT
BLOOM	GREENHOUSE	PETUNIA	TRANSPLANT
BLOSSOM	HOE	PLANTING	TROWEL
COMPOST	LILY	PRUNING	TULIP
DAFFODIL	MARIGOLD	SEEDS	WATERING
DAISY	MULCH	SOIL	WEEDING
FERTILIZER	PANSY	SPROUT	ZINNIA



OLDER AMERICANS MONTH FGP APPRECIATION



Meet Location

Meet at the Railrunner Montano Station
130 Montano Road NW, ABQ, NM 87107



Free Parking Available

Transportation Folks ~ Pick up's start 0730

Montano Station MEET TIME: 0900

WEDNESDAY, 28 MAY 2025

Albuquerque to Santa Fe and Back

Lunch at Tomasita's, Santa Fe



Parking at Montaho Rd NW and 2nd St NW



Please call the office at 505-764-6404 ~ We need everyone to RSVP so we can complete train and lunch reservations, transportation planning, etc.



May is OLDER AMERICANS MONTH

Celebrate with Palo Duro Senior Center

Wednesday, May 14

9:00 am - 12:00 noon

Car Show, Craft & Flea Market,

Vendors, Door Prizes,

Root Beer Floats (while they last),

Good Will Mobil Unit - Cell Phone Help



Root Beer Floats sponsored by:

THE MONTEBELLO
ON ACADEMY

A FIVE STAR SENIOR LIVING COMMUNITY

**OLDER
AMERICANS
MONTH**



FLIP THE SCRIPT ON AGING: MAY 2025



EXPERIENCE AGING LIKE NEVER BEFORE!

Step into the shoes of an older adult through our interactive training, **Trading Ages**. Gain insight, empathy, and a new perspective on aging.



TUESDAY
JUNE 17, 2025
1:30PM - 3:00PM PST

Free, virtual class!

**REGISTER
HERE:**

bit.ly/40GAEwQ



📞 1-866-421-1964

🌐 www.independenceathome.org

✉ communityoutreach@scanhealthplan.com



trading ages™
a unique perspective on aging



Banana Crumb Muffins

Light, fluffy and scrumptious banana muffins with a delectable crumb topping truly sets these banana muffins apart from the rest!

Ingredients:

1 ½ cups all-purpose flour
1 teaspoon baking soda
1 teaspoon baking powder
½ teaspoon salt
3 bananas, mashed
¾ cup white sugar
1 egg lightly beaten
⅓ cup butter, melted
⅓ cup packed brown sugar
2 tablespoons all-purpose flour
⅛ teaspoon ground cinnamon
1 tablespoon butter

























1. Preheat oven to 375 degrees F (190 degrees C). Lightly grease 10 muffin cups, or line with muffin papers.
2. In a large bowl, mix together 1 1/2 cups flour, baking soda, baking powder and salt. In another bowl, beat together bananas, sugar, egg and melted butter. Stir the banana mixture into the flour mixture just until moistened. Spoon batter into prepared muffin cups.
3. In a small bowl, mix together brown sugar, 2 tablespoons flour and cinnamon. Cut in 1 tablespoon butter until mixture resembles coarse cornmeal. Sprinkle topping over muffins.
4. Bake in preheated oven for 18 to 20 minutes, until a toothpick inserted into center of a muffin comes out clean.

Month in Review



HELLO
SPRING



MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<p>28</p> <ul style="list-style-type: none"> ♦ Salisbury Steak 3oz Gravy 1oz ♦ Rosemary Potatoes 4oz ♦ Malibu Blend 4oz ♦ Mixed Berry 4oz ♦ 1% Milk 8oz 	<p>29</p> <ul style="list-style-type: none"> ♦ Chicken Posole 4oz ♦ Mushrooms 4oz ♦ Spinach 4oz ♦ Dinner Roll 1ea Margarine 1pc ♦ Pears 4oz ♦ 1% Milk 8oz 	<p>30</p> <ul style="list-style-type: none"> ♦ Garlic Tilapia 3oz ♦ Brussel Sprouts 4oz ♦ Carrots 4oz ♦ Jell-O 4oz ♦ 1% Milk 8oz 	<p>1</p> <ul style="list-style-type: none"> ♦ Cheese Lasagna 4oz ♦ Roasted Veggies 4oz ♦ Dinner Roll 1ea Margarine 1pc ♦ Yogurt 4oz ♦ 1% Milk 8oz 	<p>2</p> <ul style="list-style-type: none"> ♦ Diced Pork 3oz Gravy 2oz ♦ Sweet Potato Mash 4oz ♦ Green Beans 4oz ♦ Orange 1ea ♦ 1% Milk 8oz 
<p>5</p> <ul style="list-style-type: none"> ♦ Beef Tips 3oz Rotini Pasta 4oz ♦ Roasted Veggies 4oz ♦ Green Beans 4oz ♦ Dinner Roll 1ea Margarine 1pc ♦ Seasonal Fruit 4oz ♦ 1% Milk 8oz 	<p>6</p> <ul style="list-style-type: none"> ♦ Beef Enchilada 2ea Red Chile 1oz ♦ Spanish Rice 4oz ♦ Pinto Beans 4oz ♦ Jell-O 4oz ♦ 1% Milk 8oz 	<p>7</p> <ul style="list-style-type: none"> ♦ Rotisserie Chicken 4oz ♦ Mashed Potatoes 4oz ♦ Black-Eyed Peas 4oz ♦ Banana 1ea ♦ 1% Milk 8oz 	<p>8</p> <ul style="list-style-type: none"> ♦ Cheese Omelet 1ea Red Chile/Peppers 4oz ♦ Diced Potatoes 4oz ♦ Spinach 4oz ♦ Peaches 4oz ♦ 1% Milk 8oz 	<p>9</p> <ul style="list-style-type: none"> ♦ Sweet & Sour 1oz Pork 4oz ♦ Brown Rice 4oz ♦ Stir Fry 4oz ♦ Mandarin Orange 4oz ♦ 1% Milk 8oz 
<p>12</p> <ul style="list-style-type: none"> ♦ Salisbury Steak 4oz Green Chile Gravy 1oz ♦ Mashed Potatoes 4oz ♦ Spinach 4oz ♦ Cupped Pears 4oz ♦ 1% Milk 8oz 	<p>13</p> <ul style="list-style-type: none"> ♦ Cajun Tilapia 3oz ♦ Brussel Sprouts 4oz ♦ Sweet Potato Mash 4oz ♦ Dinner Roll 1ea Margarine 1pc ♦ Yogurt 4oz ♦ 1% Milk 8oz 	<p>14</p> <ul style="list-style-type: none"> ♦ Carne Adovada 3oz Red Chile 1oz ♦ Pinto Beans 4oz ♦ Spanish Rice 4oz ♦ Applesauce 4oz ♦ 1% Milk 8oz 	<p>15</p> <ul style="list-style-type: none"> ♦ Pasta Primavera 4oz ♦ Steamed Broccoli 4oz ♦ Dinner Roll 1ea Margarine 1pc ♦ Jell-O 4oz ♦ 1% Milk 8oz 	<p>16</p> <ul style="list-style-type: none"> ♦ Asian Chicken 3oz Peppers 2oz ♦ Brown Rice 4oz ♦ Green Beans 4oz ♦ Fortune Cookie 2ea ♦ 1% Milk 8oz 
<p>19</p> <ul style="list-style-type: none"> ♦ Beef Chile Beans 4oz ♦ Cauliflower 4oz ♦ Dinner Roll 1ea Margarine 1pc ♦ Brownie 2x2 ♦ 1% Milk 8oz 	<p>20</p> <ul style="list-style-type: none"> ♦ Baked Cod 3oz Tarter Sauce 1pc ♦ Quinoa 4oz ♦ Steamed Carrots 4oz ♦ Pear 1ea ♦ 1% Milk 8oz 	<p>21</p> <ul style="list-style-type: none"> ♦ Baked Chicken 3oz ♦ Spinach 4oz ♦ Corn/Edamame 4oz ♦ Jell-O 4oz ♦ 1% Milk 8oz 	<p>22</p> <ul style="list-style-type: none"> ♦ Veggie Swiss Burger 1ea ♦ Steamed Broccoli 4oz ♦ Sweet Potato Mash 4oz ♦ Yogurt 4oz ♦ 1% Milk 8oz 	<p>23</p> <ul style="list-style-type: none"> ♦ Chicken Posole 4oz ♦ Spinach & Mushrooms 4oz ♦ Dinner Roll 1ea Margarine 1pc ♦ Mixed Berries 4oz ♦ 1% Milk 8oz 
<p>CLOSED 26</p> 	<p>27</p> <ul style="list-style-type: none"> ♦ Chicken Tamales 2ea Green Chile 2oz ♦ Steamed Mushrooms w/Onions 4oz ♦ Brussel Sprouts 4oz ♦ Mixed Berries 4oz ♦ 1% Milk 8oz 	<p>28</p> <ul style="list-style-type: none"> ♦ Carne Adovada 3oz Red Chile 1oz ♦ Corn w/Peppers 4oz ♦ Broccoli/Cauliflower 4oz ♦ Carrots 4oz ♦ Yogurt 4oz ♦ Tortilla 1pc ♦ 1% Milk 8oz 	<p>29</p> <ul style="list-style-type: none"> ♦ Rotini Pasta 4oz Marinara Sauce 1oz ♦ Spinach w/Onions 4oz ♦ Corn 4oz ♦ Jell-O 4oz ♦ 1% Milk 8oz 	<p>30</p> <ul style="list-style-type: none"> ♦ Beef Tips 3oz Gravy 1oz ♦ Brown Rice 4oz ♦ Roasted Veggies 4oz ♦ Dinner Roll 1ea Margarine 1pc ♦ Applesauce 4oz ♦ 1% Milk 8oz 