

What's the Buzz

Lotus

NEWSLETTER: OCTOBER 2026

Clubhouse Updates: Clubhouse International Accreditation is approaching!

We're excited to welcome our accreditation team to Lotus Clubhouse on October 21–23. Our team will include Kathy P. from Thunderbird Clubhouse in Oklahoma and Steven DeSilva from Aspire House in California.

This is a wonderful opportunity to showcase all the hard work, community, and spirit that make our Clubhouse special. Come on in, get involved, and show our accreditation team what makes Lotus Clubhouse amazing!

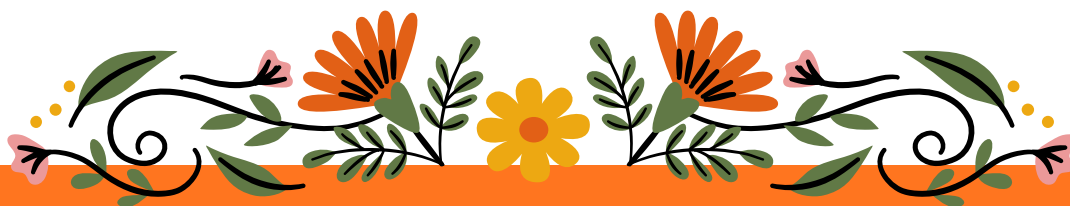


Honoring the lives of
(Left to right) Scott Wennerberg, Jarrod Hanna, and Eric Fadden.

MEMORIAL SERVICE

On October 8th at 10:00am, Lotus Clubhouse will be coming together to honor and celebrate the lives of members we have lost over the past year.

We are welcoming members, families, friends, and community partners to join us as we remember, reflect, and celebrate the lives and memories of those who remain part of our Lotus Clubhouse.



--- Birthdays and other Celebrations ---

Alan B., Rosa C., Cathy D., Gill T., Sean O., Christopher D., Al V., Jesse M.

Darlene got a job! Rose started Classes!



Transitional Employment Development:

In an attempt to provide more transitional employment opportunities, the clubhouse will be hosting a new group that will help organize, coordinate, and develop new TE relationships.

The Transitional Employment Development will meet on Monday's at 11:30am in the Career Development Unit.



SATURDAY SOCIAL: WORCESTER FLEA MARKET AND TOUGAS FARM

The members had a great time at the Saturday Social where they visited the Worcester Flea Market! It was budget friendly and almost everyone found something to take home. The van was full and the ride there was very relaxing.

After the Flea Market, we went to Tougas Farm! We had lunch, pet and fed some animals, and had a great time with each other. Both trips were truly worth it and we would definitely do them again.

Bonnie had lunch at the farm and got some sunflowers. Lisa bought donuts and apple cider and caramel apples. David and Joseph bought chocolate milkshakes. Kayla bought pumpkin ice cream. Also, most importantly everybody loved petting the goats. Everyone enjoyed their time.

Submitted by: Joseph T.



CAREER DEVELOPMENT

It's that time of the year again! Our Annual Career Development Banquet will be held on Thursday, November 12th.

Over the next month, we will be reaching out to all of our members that have worked or gone through any education over the last year for information to send invitations. If you are one of those members be on the lookout for that call and if you'd like us to invite any particular representative from your work or school please let us know!



YOUNG ADULTS

TAY (Transation Aged Youth) round table at Lotus Clubhouse on October 5th from 1:00-3:00pm!

Please come prepared to collaborate and brainstorm about young adult services, needs, resources and networking!

Join us on Thursdays at 11:00am at the High Top Tables for the Young Adult Group with Angela. We will discuss what matters to you.

OCTOBER EVENT CALENDAR

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- October 2** Community Outing: Walmart
- October 5** Transitional Aged Youth (TAY) Round Table · 1:00-3:00pm
- October 8** Clubhouse Memorial Service 10 AM
- October 9** World Mental Health Day Celebration
- October 13** Social: Crafts · 3:00pm-6:00pm
- October 16** Community Outing: Berlin Orchard
- October 17** Saturday Social · 10:00am-2:00pm
- October 19** Community Outing: Food Pantry
- October 20** Cuisines Across Culture: India
- October 21-23** Accreditation
- October 27** Birthday Celebration
- October 28** Career Development Dinner
- October 29** Halloween Party · 3:00pm-6:00pm
- October 30** Community Outing: Target

Last month, during the the Silver Shaker meeting on Thursday Morning, the Silver Shakers made oatmeal cookies to celebrate to Yom Kippur. Please enjoy this recipe that Abbey found for the occasion.

Honey Oatmeal Cookies

Ingredients

- 1 cup honey
- 1 egg
- $\frac{3}{4}$ cup Canola or Vegetable Oil
- $\frac{1}{4}$ cup water
- 1 teaspoon vanilla extract
- 3 cups rolled oats
- 1 $\frac{1}{2}$ cups all-purpose flour
- $\frac{1}{2}$ teaspoon baking soda



Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Beat together shortening, honey, egg, water, and vanilla until creamy. Add combined remaining ingredients; mix well.
3. Put in the fridge for 30-60 minutes
4. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350 degrees F (175 degrees C) for 12 to 15 minutes.

Nutrition Facts (per serving)

Calories: 136

Fat: 6g

Carbs: 20g

Protein: 2g