



VOLUNTEER MATTERS



SOUTH SHORE ELDER SERVICES SUMMER 2016

ANNUAL VOLUNTEER RECOGNITION LUNCHEON

The ballroom at Lantana was filled with fun, laughter, music, and dancing on Wednesday, June 15th as South Shore Elder Services hosted our Annual Volunteer Recognition Luncheon.

Volunteers from Meals on Wheels, the Friendly Visitor Program, Money Management, and the Ombudsman Program all enjoyed a wonderful meal, and received thanks and recognition from the grateful staff of SSES.

Special recognition was given for:

15 years of service: Bob Casey, Lynne Dolan, Fred White, Joanna MacKinnon, Ann Donoghue, Mike Healy, Barry Drew, Denise Erwin, Lisa McCrosson, Sadie Silkwood, Clarence Ramsey

20 years of service: Florence Beneduci, Fran Hale, Paul Lynch

25 years of service: Lynn Donovan, Claudia Sorgi

30 years of service: Laurel Cosman

Other volunteers received pins for 5 and 10 years of service.

We thank ALL of our Volunteers for your time and commitment.



SCITUATE MEALS ON WHEELS



NORTH WEYMOUTH MEALS



BRAINTREE MEALS ON WHEELS



HINGHAM MEALS ON WHEELS



SOUTH WEYMOUTH MEALS ON WHEELS



QUINCY /HOUGH'S NECK MEALS



HULL MEALS ON WHEELS

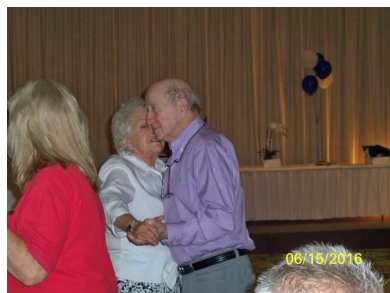





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**HAPPY SUMMER
TO ALL OF THE
AMAZING
VOLUNTEERS OF
SOUTH SHORE
ELDER SERVICES.
STAY SAFE AND
ENJOY OUR
BEAUTIFUL NEW
ENGLAND!**

Volunteers and staff alike rocked to the rhythms of our wonderful DJ 



Summer Corn and Tomato Pasta

Makes: 4 servings Prep: 15 mins Cook: 20 mins

Ingredients:

- Salt
- 1 pound bow-tie pasta
- 2 tablespoons extra-virgin olive oil
- 2 garlic cloves, smashed 1 pint cherry tomatoes
- 3 ears fresh corn, kernels cut off
- 2 tablespoons unsalted butter
- 1/4 cup fresh basil leaves, torn into pieces



Directions

Bring a large pot of salted water to a boil and cook the pasta until al dente; drain.

Meanwhile, in a large skillet, heat the olive oil over medium heat. Add the garlic and tomatoes and cook, stirring occasionally, until the tomatoes are softened, about 5 minutes. Stir in the corn, raise the heat slightly and cook until the corn is heated through and golden, about 5 minutes. Season to taste with salt.

Add the vegetables, butter and basil to the pasta and toss.

Spread the Word!
We are looking for volunteers for all of our programs, especially Meals on Wheels.
Thank you!

Do you have a favorite fall recipe? Send it in and it may get published in the Fall Volunteer Matters!

