



ROYALTON HEARTBEAT

NOVEMBER, 2025



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VETERANS WE WANT

Join us for our annual
Veterans Day Program



Guest Speaker
EM3 Gilbert L. Morrissey
US Coast Guard
1983-1988

YOU!

Where: Middletown Area Middle School
215 Oberlin Road, Middletown

Date: Tuesday, November 11th

Time: 8:30 - 9:30 Continental breakfast
provided for all veterans
9:30 - 10:30 Veterans Day Program

For directions call 930-0739

Sponsored by: American Legion Post 594, VFW Post 1620, Moose Lodge Post 410,
Lower Swatara Lions Club, and Middletown Anglers and Hunters.



VETERANS DAY

The Armistice halting the War (World War I) to end all wars was signed in Compiegne, France at the 11th hour, on the 11th day of the 11th month in 1918. A man selling poppies stopped a lady and asked if he could re-position her poppy. While doing so he told the lady she should wear the poppy on the right side; the red represents the blood of all those who gave their lives, the black represents the mourning of those who didn't have their loved ones return home, and the green leaf represents the grass and crops growing and future prosperity after the war destroyed so much. He was worried that younger generations wouldn't understand this and his generation wouldn't be around for much longer to teach them. We must remember those from our current wars too!

A Veterans Day Program will be held at Fort Indiantown Gap on Sunday, November 9th, beginning at 2:00 p.m., rain or shine. Please visit the Fort Indiantown Gap website for further information. This beautiful National Cemetery is an amazing, hallowed place of remembrance.

November 11th- VETERANS DAY- The 11th hour, on the 11th day, in the 11th month, the time World War I formally ended.

BRAIN TEASERS

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- MAN BOARD
- STAND I
- RE|A|D|I|N|G
- WEAR LONG
- ROAD A D
- T W O D
- CYCLE CYCLE CYCLE
- LE VEL
- M D S A P H D
- KNEE LIGHT
- 11 00 00 00
- CHAIR
-
- HEIGHT
- GROUND
- MIND MATTER
- HE'S / HIMSELF
- ECNALG
- DEATH LIFE



Daylight Saving Time ends
at 2 a.m. November 2nd
Remember to turn your
clocks back one hour



NOVEMBER DATES TO REMEMBER

November 4th- General Election
Polls open at 7 a.m. and close at 8 p.m.



November 11th- Veterans Day
Borough Offices Closed

November 18th- Council Meeting- 7 pm

November 25th- Authority Meeting- 5 pm

November 27th} Thanksgiving Day

November 28th} Borough Offices Closed

Upcoming Event- Christmas Tree Lighting

DECEMBER 5th

**Don't miss this wonderful night to usher in the
HOLIDAY SEASON- SANTA IS COMING!!!
Ticket sales for the raffle prizes will be available
at the Borough Office starting December 1st-
Good Luck!**

**In a society that has you counting
money, pounds, calories, and
steps, be a rebel and count your
blessings instead.**

Lisa Heckman



Some days, you
just have to create
your own sunshine.

**Before you assume, *Learn the facts*, Before you judge,
Understand why, Before you hurt someone, *Feel*,
Before you speak, *Think!***

NOVEMBER RECIPE

PUMPKIN BARS

Ingredients

2 cups flour
1 tsp baking powder
1 tsp baking soda
2 tsp ground cinnamon
½ tsp ground ginger
¼ tsp ground cloves
½ tsp salt
1 cup granulated sugar
½ cup packed brown sugar
1 cup vegetable oil
4 large eggs
1 tsp vanilla
1 (15 ounce) can pumpkin puree

(For the Cream Cheese Frosting:)

8 oz cream cheese softened
½ cup unsalted butter, softened
2 cups powdered sugar
1 tsp vanilla extract

Directions

Preheat oven to 350°- grease and flour a 9x13 baking pan.

In a large bowl, whisk together flour, baking powder, baking soda, cinnamon, nutmeg, ginger, cloves and salt.

In another bowl, beat granulated sugar, brown sugar, and vegetable oil until well combined.

Add eggs one at a time to the sugar mixture, beating well after each addition.

Stir in vanilla extract and pumpkin puree until smooth.

Gradually add the dry ingredients to the wet mixture, stirring just until combined.

Pour batter into the prepared pan and spread evenly, baking for 35-40 minutes or until a toothpick inserted comes out clean. Cool.

Make frosting by beating the cream cheese and butter until smooth.

Gradually add the powdered sugar and vanilla extract, beating until fluffy.

Spread frosting evenly over the cooled pumpkin bars.

Cut into squares and serve. Store in refrigerator.

