



*Happy New Year*

Don't we just wonder where time goes? We look at the younger generation and wonder what's in store for them. I'm guessing that the generations of our parents and grandparents thought the very same thing when they saw us growing up. Thus, the stages of life. We are all on a stage now each as an actor or actress, and what we make of it is determined only by us. We can choose to think we deserve everything to be perfect in our lives, or we can make everything perfect in our life. What we choose to do will be the legacy we leave behind. Carrie ten Boom once said: "Happiness isn't something that depends on our surroundings, it is something we make inside

## January 2024 Somers Point Newsletter

ourselves." WE must make that choice, no one can do it for us. Happiness always. I hope you all had a great Christmas, and may the New Year bring you new joys in life.

We will begin our new year activities with our monthly meal on January 11<sup>th</sup>, it will be a brunch at 11 a.m. with eggs, sausage, and pancakes. There is a sign-up sheet the cost will be \$4 per person. Please sign up by January 8<sup>th</sup>. Our guest speaker will be a friend of Betty K. who recently was in Israel, she will share her experiences with us. Don't miss this, it is news in our lives right now.

\*\*\*\*\*

If you would be interested in providing a meal throughout the year, there is a sign-up sheet on the table at the club house, it works well to have at least 2 people work together.

Any kind of suggestion is welcomed for these meals.

\*\*\*\*\*

We are looking for a Business Partner since we unfortunately lost Dugans, and we thank them again for all they did for us. If you have any suggestions contact Virginia or Rachel.

\*\*\*\*\*

We are also open to any suggestions for a guest speaker or person of interest who is willing to share an experience with us.

\*\*\*\*\*

Card playing will continue on Tuesday at 1 p.m. at the club house. If you don't play cards, there are games and puzzles available for you to join others, it doesn't have to be just on Tuesday, there are still plans to start a group interested in playing Hand and Foot. We try hard to keep the calendar up to date as to when activities happen and what days are open. Remember, if you wish to use the Club House for a family activity, please sign your name on the calendar by the door with your name, time, and phone

number. If your time varies, contact Virginia or Rachel about having the Club House open.

\*\*\*\*\*

With the new year we encourage you to contribute \$5 dues per person. This goes toward the club house expenses of coffee, paper products, and cleaning supplies. You may pay that to Mae (Marilyn) B. at any time.

\*\*\*\*\*

We are sorry to have Jeanne K. leave Somers Point, she is living in an extended care home. We wish her well. We offer our sympathy to the family of Fran M. who passed away in late November and to the family of Rod T. who passed away on 12/20.

\*\*\*\*\*

**January Birthdays:**

- Ruth K.—will be 101-----4<sup>th</sup>
- Suzane W.-----14<sup>th</sup>
- Shirley P.-----16<sup>th</sup>
- John B.-----24<sup>th</sup>
- Janice B.-----29<sup>th</sup>

\*\*\*\*\*

We've had our first snow. It is wise to remember that our snow removal service also serves other

people, so it may not be as early for them to service us as we would like. Please be patient, they work hard, and we appreciate them. Let them know. A wave goes a long way. Also, remember to think twice before going out when the weather is icy and slick, it is wiser to be safe than to fall. The club house will not be open on bad weather days.

\*\*\*\*\*

All of the showers have now been installed in Somers Point I. We thank the housing authority for doing that for us. What a nice convenience.

\*\*\*\*\*

Our recipe this month comes from the Pillsbury website, a good winter dish.

### **Cheesy Chicken and Dumplings**

3 T. butter

2 T. all-purpose flour

3 cups milk

2 cups frozen mixed vegetables

2 cups chopped chicken.

1 can (6 oz.) refrigerated

Pillsbuty Southern Homestyle

Buttermilk Biscuits (5 count)

1 ½ cups of shredded cheddar cheese (6 oz.)

In 12" skillet, melt butter over medium-high heat, with whisk beat in flour, and ½ t. salt, and ¼ t. pepper, cook 1 minute.

Slowly beat in 1 cup of the milk in a thin stream, beating constantly, heat to boiling, then stir in remaining 2 cups of milk, frozen vegetables, and chicken. Return to boiling, stirring frequently.

Separate dough into 5 biscuits, cut each into fourths, place biscuits on boiling mixture, reduce to simmering, cook uncovered for 10 minutes. Stir cover and reduce heat to low.

Cook 8-10 minutes or until biscuits are cooked through. Remove from heat, stir in cheese till melted.