



Are you ready to say Hello to August? Not sure that I am, maybe it is because we have a lot of things we want to do yet before the season changes, maybe it's because it seemed like it took a long time for Summer to actually come and stay. Whatever it is, August can be one of the nicest months of the year. It can teach us to make the best of what we have, and I don't mean just the weather, I mean everything in life, as we are never guaranteed another day until we wake up in the morning and even then, we don't know what is ahead of us. So as the change of season is upon us, we still have a chance to make the chances we planned on, no matter what the situation is. I recently attended

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a Mission convention and heard several missionaries talk about their work, I wonder if when they wake each morning, they wonder if they will ever get done what they plan to in their work as missionaries. But we were told to trust and hope, as we endure what is ahead of us each day. So, remember there is still time and hope.

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Thank you to John and Mildred for serving the July 4<sup>th</sup> dinner, and to all that brought delicious dishes. It was a great evening.

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Also, thank you to Fremont Housing for their meal on July 12<sup>th</sup>. We appreciate your thoughtfulness.

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We will hold our August meal on the 11<sup>th</sup>, at the cost of \$3 per

person, there is a sign up at the club house the deadline is the 5<sup>th</sup>. Dodge County Sheriff Robert D. Reynolds will join us and share what they are and can do for us at Somers Point.

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There is also a sign-up sheet at the club house for August Bingo treats.

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Just a reminder, it appears that no matter what day of the week a holiday falls on, our garbage pickup may be a day later than usual, so watch your calendar, but there are no guarantees!!!! Also remember if your garbage can is not at the curb for the truck, it will not be dumped, you will need to call S-2 and make your own arrangements for the driver to come to the garage and get your can.

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With these warm days, and especially if you drive your car and park it in the garage when it is warm, it can cause your garage to feel very warm, some of our

residents are leaving their garage doors open a foot or so to make it cooler, but be aware there are wild rodents that prowl around at night and have been known to get into garages and cause damage, so be wise in those decisions.

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Also a reminder of the speed limit while driving in our resident areas, please be aware of that, and remind your family or anyone who comes to visit, so they are aware also, unfortunately we can't do much about drive through traffic, and delivery trucks, but our safety is important.

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We recently read in the paper of the passing of Rosalie Rhode, who moved from Somers Point this spring. Our sympathy to her family.

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With the new variance of Covid now popping up, we encourage everyone to be careful, especially when around large

groups of people. Any more you never know when you can pick that up. Stay safe!

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Our August birthdays are:

Isabelle H.-----4<sup>th</sup>

Lanore P.-----9<sup>th</sup>

Mary Rob-----11<sup>th</sup>

Lynn M.-----20<sup>th</sup>

Happy Birthday everyone may you have a blessed day.

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Several of our residents are still dealing with some health issues, so Get Well wishes go out to: Linda S., Jane J., and Mary R. We are glad that Jill P., Woody W., Bonnie D., and Mary Rob—are doing better. Eileen H. is now residing at the Tekamah Care Home.

Our recipe this month comes from Pinterest:

### Chicken Stuffed Crescent Rolls

- 2 8 oz. cans crescent roll dough
- 2 cans cream of chicken soup
- 8 oz. pkg cream cheese softened
- 2-3 cups shredded cooked chicken
- 1 pkg. Italian dressing mix (3TBS)
- 2-3 green onions chopped (optional)

Mix cheese and soup bring to medium heat, add dressing mix, and stir well, turn to low heat. In separate bowl mix chicken and onion, add gravy mixture except for a small amount, separate roll dough and place individual triangles on cookie sheet. Scoop chicken mixture on dough and roll left side in, then right, then roll towards the long point. Bake at 375\* for 9-12 minutes, serve warm, top with warm remaining gravy. (This recipe can be easily cut in half.)