



## Somers Point Newsletter

Happy 4<sup>th</sup> of July, it sure doesn't seem possible we are this far into the year already does it? When you think of all that has happened it feels like more than a year's worth, doesn't it? We also think of Independence Day on the 4<sup>th</sup>, but mostly we think of it as our country's independence, yet we have independence too as a person. Dealing with the pandemic at this time doesn't always seem like it, but we have the choices to make for our lives, health, and safety of those we love. All the dos and don't we hear on the news are things that we can choose with our independence, therefore making your own independent choices. We must be thankful for independence, in the many ways and forms it comes. Practice your independence it is a gift for our country we owe to the people who served and are serving our country. Thank you.

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Our flags we fly show our independence, we all have or can have flags on the ledges by our garage to fly all the time, but we also have flags to put out along our sidewalks on special days, (they are larger). Anna B. has been faithful at putting them out for Somers Point One residents, but recently Anna suffered a broken hip, and will not be doing that any more. We will see that they are out for the 4<sup>th</sup>, however we are asking each resident to take in the flag at the end of the day and be responsible from now on by putting that flag out on special occasions. In Somers Point Two, some were put out and others put out their own, we now encourage you to do the same by being responsible for the flag by your sidewalk. That way the responsibility doesn't fall on one person. If the flag wears out contact Rachel for another one it is to stay with the apartments.

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Also, we now have a new order of flags for your garage ledge holders, they are \$1.00 each, contact Rachel if you'd like to purchase one.

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Eleven residents attended our June Brown Baggin (potluck) and had an enjoyable time visiting and eating from their brown bag. We will plan to do that again on July 9<sup>th</sup>, a decision as to having it indoors or out will be made at the time.

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Our June birthday bingo was attended by 13 and held in the club house with distancing also. We will plan at this time to hold our July Bingo days as well, last minute decision may have to be made, but it is still each person's choice how much they want to be involved.

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We extend our sympathy to Ann and Woody W. on the death of Ann's father, Richard H., who was also a Somers's Point resident. A memorial was sent to the Fremont Community

Foundation in memory of Richard.

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We are glad to have Anna B. back after her fall and wish her a quick recovery. Also best wishes to Shirley F., who is recovering from a stroke. Reports are that Ruth K. is recovering well at her daughter's home, we hope to see her back home soon. And wishes for a quick recovery for Theresa T.

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The Thursday afternoon Bible Study group has plans to resume their study the first Thursday in September.

Plans are being made to hold a Catholic Mass at the club house for our Somers Point residents. A time and date have not been set as of yet. When that becomes available, Leona P. will be contacting everyone, or you may call her for more information.

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Gib P. would like to thank everyone for the birthday greetings, He says "It's not too bad turning 88"

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We are seeing some beautiful plants and flowers around many homes here at Somers Point, what a wonderful site at a time like this, there is always something good to see. Beauty is in the eye of the beholder, so enjoy the beauty!!!

**Happy Birthday to our July Birthdays!!**

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Notice:

Norma M. now has a new phone number, please make the change on your phone list to 402-719-3359

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Our recipes this month come from Connie M.

**Ground Beef Sauerkraut Casserole**

- 1# Hamburger
- Chopped onion (optional)
- 1 can Sauerkraut (#1)
- 1 cup cooked noodles
- 1 can cream soup (do not dilute)
- Chicken, Mushroom or Celery
- Preheat oven at 350\*
- Brown hamburger & onion in skillet; Place in buttered 1 ½ Qt. dish, top with sauerkraut and noodles. Pour soup on top and

smooth over. (Optional: use 9x13 pan and layer ingredients. Bake for 40 minutes or until completely heated.

**German Apple Cake**

9x13 Pan 350\* 50-55 minutes

Stir together with spoon

2 cups sugar

1 cup oil

2 eggs

1 teaspoon Vanilla

Add:

2 cups flour

1 t. Baking soda

½ t. salt

2 t. Cinnamon

4 cups or a little less, diced

Granny Smith Apples (do not use any other kind)

½-1 cup chopped nuts

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\*\*\*Reminder: because of the COVID 19, activities may change, we will try to keep everyone informed with possible updates.

*Happy 4th of July*