

Happy New Year!!! We hope this year will be a happier one for all of us. As we look to the past year, we wonder what the world has in store for us in the New Year. We hear people refer to it as not being normal. I looked in the dictionary and saw that normal means not consistent, so I guess that's what it is. To me that also means out of our routine, so thinking about that our routine did change. But maybe it was for some good, after all we all learned something new like how to order groceries, talk to our doctor, even a new way to keep contact with family and friends and even take part in Church. Do we really want to go back into that routine, or have we learned something new that it is worth keeping that way? Even though we didn't always have a choice, maybe some of those changes were meant to be. I hope that

## 2021 Somers Point Newsletter

you have found something new and have found that it is worth keeping.

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As of right now there isn't anything scheduled for the club house, but if that should change, the word travels fast and everyone will know.

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Just a reminder the Club House is open every day from 8-4. There is a large choice of books and also some new added DVD's and puzzles that you may borrow. Please be sure to return them when you are finished so others may share them also.

Isabelle H. would like to thank her neighbors and friends for putting out her garbage can and doing other things of kindness for her.

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When we held our garage sales this past summer, the Housing Office told us we could not use the Club House, therefore we will no longer allow residents to

place their unneeded items on a giveaway table there. We have time on our hands so have all been able to sort through our "stuff", but please consider taking those items to Good Will or the Habitat store, they are some worthy organizations.

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With the New Year comes a reminder that it is your option to contribute \$5.00 per year per person dues for expenses for our club house, such as cleaning supplies, paper products. These funds are also used to send a \$25 memorial for any resident who passes away while residing here. You may pay that to Jane G. at any time.

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I hope you had a chance to look at Christmas lights this year there were some beautiful displays, awesome ones as well here at Somers Point.

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Thank you so much for allowing me to share my thoughts each month with you through this newsletter. If any of you like to write poems or catchy thoughts and would like to share them with us, please contact me. Thanks again, Rachel. May your New Year be filled with new Hope.

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Also, thanks to Leona P. for her faithfulness at shopping for our bingo prizes, and to Wal Mart for the gift cards to help with that cause. Thanks too to Virginia S. for her help at keeping the club house clean during this pandemic time, and to Virginia and Leona for help in delivering the newsletter each month. Every hand helps. A special thanks also to Allyn B. for unlocking and locking the club house.

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The club house is still available for personal use, please remember to mark you name on the calendar for that date. It is also your responsibility to clean up afterwards, the tables are to be wiped with Clorox water the

vacuum ran, and the garbage taken out. We also encourage masks be worn.

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This month our recipes come from Mildred B.

Cool Whip Cookies

1 box any flavor cake mix

1 8 oz. container of Cool Whip

1 egg

Mix together and drop by teaspoonful into powdered sugar. Roll to coat completely. Place on cookie sheet. Bake at 350\* for 12-15 minutes, cool before removing from cookie sheet.

Hamburger Casserole
Brown 2 T. chopped onion and 1
lb. ground beef, add ½ t. salt, ½
t. sugar and a pinch of pepper.
Add one 8 oz. can of tomato
sauce, heat and put into 9x9
pan.

## Topping:

1 ½ c. flour 1 Pkg. yeast 2 T. sugar, 1 tsp. salt, 2 eggs, 1 ½ c. scaled milk, ¼ c. melted butter, pinch of Thyme, Oregano and Marjoram. Mix and beat for 3 minutes. Put on top of meat mixture, let stand for 30 minutes.

May sprinkle cheese on top. Bake at 350\* for 25-30 minutes.

Remember to bring in your **2021 Social Security award letter**(**proof of income**) to the FHA
Office to be copied or mail a copy to Amanda. *Thank you*.

Happy
New Year,
May 2021
Bring us all a
New Purpose and
Hope!!!!