## Hello

Wow, June is here and that means the year is almost half over! Can you believe that? Have you accomplished everything you had planned so far? Every day is a new chance to do something special, getting together with someone you haven't seen for a long time and have a great visit, going somewhere that is on your bucket list, trying something that you've always had the desire to try. Whether small or large, now is the time to do those things, we never know what the next day will bring. Our lives are as valuable as we make then, so feel valuable and let people know you are. If you wait for someone to tell you it may never happen, but you can tell or show someone they are valuable to you, start a new habit, find one person a week who you can tell

## 2022 Somers Point

## Newsletter

they are valuable to you, and those around them. Give it a try you just might surprise yourself and them. Life is short!!!

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We thank Alee and Mildred for the delicious dinner in May, and to our guest Mary Ann from ENOA who shared what ENOA Services are all about. Don't forget they can help in many ways, and if they can't, they will direct you to someone who can.

Our June meal will be held on the 9<sup>th</sup>, at 5 p.m., at the cost of \$3.00 per person, with the cost of meat it is getting harder to serve a meal at \$2. Kathy Show, Coordinator for St. Croix Hospice, a care transition service, will be our guest to tell us about their services here in Fremont. At this time, we are hoping to accumulate enough funds from our monthly meal to help defer a large share of the cost of our Thanksgiving catered

meal for each individual, but that will have to be determined as the time gets nearer.

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With this newsletter is the information Mary Ann from ENOA shared about the Diners Choice Program "sign up." It just might be a good opportunity for you to be able to eat a meal out at a reasonable price. If you need help to get this application filled out be sure and contact ENOA.

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Mark your calendar or see the attached calendar to help remind you of the 4<sup>th</sup> of July gathering that will be hosted by John and Mildred as a Street Party, at their residence (#1131) at 5:30, hotdogs will be furnished, and you are to bring your favorite dish and drink, water & tea will be provided.

On July 12<sup>th</sup> the Housing Office will be providing our monthly meal, please note this will be at NOON, they will provide everything at no cost. Thank you, Housing Office.

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Last month you received a notice that on June 24<sup>th</sup> and 25<sup>th</sup> there will be an opportunity for you to take part in a Somers Point Garage sale. Each resident will sell out of their own garage, mark their own items, and collect their sales, by doing it this way, it will hopefully draw more interest than one sale at a time. There are garage sale signs for your yard at the club house.

We hope everyone who took advantage of the services of the young man who washed our windows, are happy with his work. If anyone would still like to contact him for another time, please contact Rachel for his name and number.

NOTE: There has been a change in Allyn B's phone number it is now 402-620-8060.

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Many of you already are aware that Gib P. is now residing at the Veterans Home in Bellevue. Gib will be celebrating his 90<sup>th</sup> birthday on June 22<sup>nd</sup>, his family is requesting a card shower for

him at the following address: Gib Parr

Eastern NE Veterans Home 12505 Harrison Tull Drive Bellevue, NE 68123

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Other's celebrating their birthdays in June are:

Shirley F. -----12<sup>th</sup>

Dennis A. -----15<sup>th</sup>

Louise E. -----25th

Happy Birthday!!!!!!!

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 Our financial reports as if May 15<sup>th</sup> -

Bingo Fund-----\$365.12 Meal Fund-----\$153.60 Treasury-----\$323.09

We extend our sympathy to the family of Leslie P. who passed away recently. He will be missed.

Cinnamon Crisps

7-8 10" flour tortillas shells, spray with cooking oil on both sides, stack 2-3 at a time and cut into wedges with pizza cutter.

Spread pieces out on tray and sprinkle with a mixture of ½ cup sugar, and ½ t. cinnamon Lay pieces on a baking sheet, bake at 350\* for 10-14 minutes, or broil to make them crisper may need to turn, or deep fat fry. Enjoy, can serve with a fruit dip or chocolate sauce.

## Thought for the month:

May your summer be a Happy one for all of you.