



2022 Somers Point Newsletter

With March we start to think about Spring and the time change, and everything “new.” We all react differently, some say, “boy I thought it would never get here,” others will say “I can’t believe how time flies” Which ever one you are? Things happen every day, and we learn to make the best of that or let it go. So how is our life here at Somers Point, do we make the best of it or let it go, no matter what, we do we have friends here to share things with, who care and are concerned. How we show that also is different. We have a great number of people who are enjoying Bingo, our monthly meals, card playing, painting, working puzzles. Isn’t that wonderful, if you aren’t involved in one of those activities, don’t wait to be asked just come, life is too short to

wait for an invitation. How you choose to live your life is your choice, but it soon will be Spring, and with our world in the turmoil that it is, having friends close by that care, and share can make life more fun and enjoyable. We don’t want to say, “I wish I had.” We want you to say, “I lived in the most caring neighborhood I could have ever lived in, because those people were the most loving and caring people I know.” Become a caring and cared about person. May Spring bring new joys to your life. Happy Spring.

Our March meal will be on the 10th at NOON, it will be a spaghetti dinner, at the cost of \$2.00 per person, there is a sign-up sheet at the club house, deadline is March 4th. Mary R.’s granddaughter Kristen will share her experience as a Marathon Runner for the MS Foundation.

As I write this I am in contact with several places/people as to being guests at our monthly meals to share information with us.

Suggestions have come in so we will try hard to have things of interest each month. If you hear of something that we may enjoy please contact Rachel.

It has been suggested that we have a craft day, on April 6th at 1:30, there will be an Easter Craft, there will be several choices, we ask each person to pay 50 cents to cover costs. Shirley P. and Rachel are organizing this. Make plans to join the fun and fellowship.

The Water Painting group will continue to meet on Mondays at 1:30 at the Club House. Just come to see what is happening even if you don't paint.

Reminder: The week of March 21—25th, will be our inspection week, everyone's home is included.

Our treasurer reports the

Balance 1-15-22----- \$271.12

Dues deposited-----\$90.00

Balance 2-15-22-----\$361.12

Dues of \$5.00 per resident may be paid to Mae (Marilyn) B.

We send our get well and recovery wishes to Ivy Z., Norma M., Shirley O., and Woody W. Hope to see you all out and about soon.

We have learned that the Fremont Hospital now offers van pick up and return service for persons having appointments anywhere in the hospital. When your appointment is made you can request that service. They also are offering Valet service at the front door for your convenience.

We have been hearing that Covid seems to be getting less, but the only way we can keep it that way aside from the shot, is by being clean, this includes washing our hands, before eating, after going to the rest room, watching what we touch, and being in crowds, let's all do our part to make that

happen, it is a sign of caring. We are still in need of housekeepers for the Club house if you feel you could help with that, please sign the sheet by the kitchen door.

We have one correction on the phone number for Alie N., it is 678-551-8588. Also, a new phone number for Gib P. 402- 620-4155.

Our March Birthdays are:

Marlene M.-----1st

Theresa T.-----9th

Leslie P.-----10th

Opal W.-----25th

Our recipe comes from Mae B.

Baked Tilapia

Baking time 30-35 Minutes

@350*

1 ½ lbs. Tilapia Fillets

4 Tbsp. Fresh Lemon Juice

½ cup butter

Lemon pepper seasoning

1 Tsp. Onion Powder

Progresso Italian Bread Crumbs
(optional: 2 tsp. minced garlic)

Grease 9x13 glass dish

Sauce: Mix lemon juice, onion powder, and butter, melt in microwave. (add garlic).

Dip serving slices of fish in butter mixture and place in dish.

Sprinkle with lemon-pepper seasoning over all, cover with bread crumbs, squeeze fresh lemon juice over bread crumbs. Pour left over sauce over top. Baked uncovered for 30-35 minutes till fish is flakey when twisted with fork. (can use bottled lemon juice, and crushed Ritze crackers instead of bread crumbs). Serve left over juice on potatoes.

Friendly Reminder: Be ready! Because **ANNUAL INSPECTIONS** will be done the **week of March 21—25th**. All units will be inspected, even if you are away.



The Dreamweaver Foundation will provide isolated and lonely seniors with GrandPad tablets. To nominate someone or to learn more, visit their website: dreamweaver.org

