THE TERRACE at NEWARK

April Newsletter

"Hope Blooms"

April is a month of transformation,

Winter fades and spring blooms

Flowers bud and trees come to life

As hope awakens in the air.

The earth shakes off its icy shell

And welcomes back the sun's kiss

The birds resume their sweet songs

As all emerge from nature's bliss.

"Easter Treat"

In April, we celebrate Easter.

Chocolate eggs and bunnies, we can't wait,

A time to reflect,

And to connect,

As the family gathers without any hate.

"May Flowers"

May flowers are such a lovely sight,

With their colors so vivid and bright,

Red roses and bluebells,

With their fragrant smells,

Bringing joy to us every day and night.

THAT WAS THE YEAR

"1951"

- The Pan American Games are held in Buenose Aires Argentina
- The Twenty-Second Amendment to the United States constitution, limiting President of the United

States or Presidents to two terms, is ratified
- Ethel and Julius Rosenberg are convicted of conspiracy to commit espionage
- Remington Rand delivers the first UNIVAC 1 computer to the United States Census Bureau
- The British radio comedy program 'The Goon Show' was broadcast on the BBC for the first time
- 'The Catcher in the Rye' by J.D. Salinger is published for the first time by Little, Brown and Company
- CBS makes the first color televisions available for sale to the gneral public, but the product is discontinued less than a month later
- The first episode of 'I Love Lucy' an American television sitcom staring Lucille Ball, Desi Arnaz, Vivian Vance, and William Frawley, airs on the Columbia Broadcasting System (CBS)

COST OF FOOD:

Bread: $0.16 per loaf
Eggs: $0.24 per dozen
Ground beef: $0.50 per Lb.
Milk: $0.91 per gallon
Coffee: $0.87 per Lb.
Sugar: $0.50 per 5 Lbs.

COST OF LVING:

New home: $9,000.00
Average wage: $3,510.00
Gas: $0.19 Per gallon
Car: $1,500.00
Postage stamp:$0.03/stamp

POPULAR SONGS:

- Too Young
- Because of You
- How High the Moon
- Come on-a My House
- Be My Love
- On Top of Old Smokey
- Cold, Cold Heart
- If
- Loveliest Night of the Year
- Tennessee Waltz

POPULAR MOVIES:

- A Christmas Carol
- When Worlds Collide
- Superman and the Mole-Man Bud Abbott and Lou Costello
- Meet the Invisible Man
- The Thing from Another World
- Musashino fujin
- The Day the Earth Stood Still
- The African Queen
- Alice in Wonderland
- Strangers on a Train

DATES TO CELEBRATE:

4/1/25: April Fool's Day
4/2/25: National Walking Day
4/13/25: Palm Sunday
4/20/25: Easter Sunday

4/22/25: Earth Day

Wishing you a happy Birthday:

4/2 Cassie Knapp
4/8 Michael Bliss
4/24 Kailey Vernon
4/30 Patricia Beal

WELCOME TO OUR NEW RESIDENTS!

FLOWER OF THE MONTH:

Daisy

BIRTHSTONE:

Diamond

Welcome to our new residents:

Dorlores S.
Linda E.

Emplyee of the month for March:

Raychel

"The streght of the team is each individual member. The stregth of each member is the team"

Congratulations!

Receipe of the month:

Hot Cross Buns

Ingredients

- 2 packages (1/4 ounce each) active dry yeast
- 2 cups of warm whole milk (110° to 115°)
- 2 large eggs, room temperature
- 1/3 cup of butter, softened
- 1/4 cup of sugar
- 1-1/2 teaspoons salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground allspice
- 6 to 7 cups all-purpose flour
- 1/2 cup dried currants
- 1/2 cup of raisins
- 1 large egg yolk
- 2 tablespoons of water

- **ICING:**
- 1-1/2 cups of confectioner's sugar
- 4 to 6 teaspoons whole milk

Directions

1. In a small bowl, dissolve yeast in warm milk. In a large bowl, combine eggs, butter, sugar, salt, spices, yeast mixture and 3 cups flour; beat on medium speed until smooth. Stir in currants, raisins and enough remaining flour to form a soft dough (dough will Turn onto a floured surface; knead until dough is smooth and elastic, 6-8 minutes. Place it in a greased bowl, turning once to grease the top. Cover and let rise in a warm place until doubled, for about 1 hour. (Dough will be sticky)

2. Punch down dough. Turn onto a lightly floured surface; divide and shape into 30 balls. Place 2 in. apart on greased baking sheets. Cover with kitchen towels; let rise in a warm place until doubled, 30-45 minutes. Preheat oven to 375°.

3. Using a sharp knife, cut a cross on top of each bun. In a small bowl, whisk egg yolk and water, brush over top. Bake for 15-20 minutes or until golden brown. Remove from pans to wire racks to cool slightly.

4. For icing, in a small bowl, mix confectioners' sugar and enough milk to reach desired consistency. Pipe a cross on top of each bun. Serve warm.