THE TERRACE at NEWARK

March Newsletter

February Recap:

Can you believe that February has come and gone already! The groundhog did see his shadow, so we are navigating through the 6 more weeks of winter. The activities this month included a lot of indoor games and entertainment. I hope you are all staying warm, healthy and safe.

-Kristin Shaner
Administrative Assistant

March Look Ahead:

We have a lot to look forward to in March. Daylight Savings Time will offer us more sun and the first day of Spring will be here! This means that sunny, warm days are ahead, it is hard to believe that the snow will be gone soon.

One of the best things about March is that the Fairville Fish Fry will begin again. We will have order forms out when it gets closer. The Irish dancers are coming again this year on March 14th at 6pm.

-Kristin Shaner
Administrative Assistant

THAT WAS THE YEAR "1960"

- Johnny Cash plays the first of many free concerts behind bars at San Quentin Prison, California, with Merle Haggard among the inmates in the audience
- Senator John F. Kennedy, announces his candidacy for the US Presidency
- Syracuse National Dolph Schayes is the 1st NBA player to score 15,000 points
- Army promotes Elvis Presley to Sergeant
- 1st Playboy club, featuring bunnies, opens in Chicago
- 1st patent for lasers granted to Arthur Schawlow & Charles Townes

- The Anne Frank House opens in Amsterdam, The Netherlands
- 13th Cannes Film Festival: " The Sweet Life" directed by Federico Fellini wins the Palme d' Or
- Everly Brothers Single "Cathy's Clown" hits #1
- Loretta Lynn records "I'm a Honkey Town Girl"
- "To Kill a mockingbird" by Harper Lee is first published by J.B. Lippincott & Co.
- Chubby Checker releases his version of "The Twist" in the US

COST OF FOOD:

Bread: $0.16 per loaf
Eggs: $0.57 per dozen
Ground beef: $0.63/per pound
Milk: $0.49 per gallon
Coffee: $0.34 per pound
Sugar: $0.89 per 10 pounds

COST OF LVING:

New home: $12,675.00
Average wage: $5,600.00
Gas: $0.25 per gallon
Car: $2,610.00
Postage stamp:$0.04 per stamp

POPULAR SONGS:

- "Theme from A Summer Place"
- "He'll Have to Go"
- "Cathy's Clown"
- "I'm Sorry"
- "Georgia on My Mind"
- "The Old Man's Song"
- "Running Bear"
- "The Twist"
- "A Big Hunk O'Love"
- "It's Now or Never"

POPULAR MOVIES:

- To Kill a Mockingbird
- The Apartment
- Lawrence of Arabia
2001
- 2001: A Space Odyssey
- High and Low
- Dr.Strangelove or: How I Learned to Stop Worrying and Love the Bomb
- Once Upon a Time in the West
- Harakirk
- La Dolce Vita
- Eyes Without A Face

DATES TO CELEBRATE:

March 4th -Mardi Gras
March 5th -Ash Wednesday
March 9th -Daylight Saving Time
March 17th -St.Patrick's Day
March 20th-March equinox

Wishing you a happy Birthday:

Tina H. 3/7
Susan D. 3/11
Joyce D. 3/14
Robert K. 3/18
Gayle R. 3/18
Estella W. 3/20
Lynn L. 3/21

WELCOME TO OUR NEW RESIDENTS!
David Squier

FLOWER OF THE MONTH:
Daffodil & Jonquil

BIRTHSTONE:
Aquamarine
Emplyee of the month for March

Devin Saylor

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

Congratulations!

Receipe of the month:
St Patrick's Jell-o Parfaits

Ingredients

- 1 box green Jell-O
- 1 cup of boiling water
- 1 cup cold water
- 1 box of pistachio pudding (or vanilla pudding with green dye)
- 3 cups of milk

- Whipped cream, as needed
- Gold sprinkles

How to Make Layered Jell-O Parfaits

- Prepare Jell-O as directed on box.
- Divide the Jell-O among 6 serving cups.
- Use a loaf pan or muffin pan to hold the parfaits tilted sideways.
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- Place it in the fridge and set it for 2 hours.
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- Prepare the pistachio pudding by combining the pudding mix with the milk and whisk until it begins to thicken.
- Divide the pudding among the cups and refrigerate for at least 1 hour.
- Garnish with whipped cream and sprinkles, as desired.