

Neighbors Helping Neighbors Newsletter

The latest Partners In Care & Community
for Life

news & announcements



UPCOMING DATES & EVENTS

Monday, April 19th – Friday, April 23rd 11am-2pm

Socially-Distanced Volunteer Appreciation Event

PIC/CFL volunteers: Stop by the PIC/CFL office to pick up a small token of our appreciation for all the amazing things you do!

Friday, April 30th 11am-2pm

Pit Beef/Turkey Sandwich Sale

A delicious PIC fundraiser! Catering by Jaimie (a local favorite) will be here at PIC so come by and purchase your sandwich or preorder by 4/23 (delivery available for preorders of 5+ sandwiches [see flyer on back page - to place your order, contact us at 410 822-1803 or email ushorevolunteer@partnersincare.org])

Tuesday, May 4th 10am-noon and Thursday, May 27th

2pm-4pm

New Volunteer Orientation

at the PIC office, 8694 Commerce Dr., Suite #1.
Please share these dates with Friends and Family.

Saturday, May 15th 7am-noon (rain or shine)

PIC/CFL Yard and Bake Sale

Come to the PIC parking lot for our 1st annual yard and bake sale at PIC office parking lot (rain or shine),

June (date TBD)

Online Auction

More information coming soon about our upcoming auction items from local businesses!



Those of
of Those who bring sunshine to the lives
of others cannot keep it from
themselves.



Brookletts Place Presents:

Grab n' Go Lunches

FREE 60+ Prepared by Eat Sprout

Starting on **April 13th**, every **Tuesday**, Brookletts Place will have a Grab n' Go lunch available for pick up at the Senior Center from 11am-12pm. The lunches will be available on a first come-first served basis.

Participants are required to meet the following criteria:

- Can **NOT** be a participant of Meals on Wheels
- 60 years of age or older
- Must fill out a Brookletts Place registration form if not already a member

For more information please call Brookletts Place at (410)-822-2869 or message us on our Facebook page at [@brooklettsplace](https://www.facebook.com/brooklettsplace).

CONTACT INFO



Address: 8694 Commerce Dr, #1,
Easton, MD 21601
Phone: 410-822-1803
Email: lindaprochaska@partnersincare.org
peggytroiano@partnersincare.org
nitawebster@partnersincare.org
christierottman@partnersincare.org
Web: partnersincare.org
Hours: 8:30am-4:30pm (M-F)

HAPPY BIRTHDAY 100TH



Eastern shore resident and Partners In Care member, **Ella Lohinski**, became a centenarian on March 25th! Ella is a wonderful, caring woman that we have had the pleasure of getting to know over the 6+ years that she has been with Partners In Care. She was married for 72 years and is a loving, proud mother, grandmother, and great-grandmother. She credits her longevity to having a loving husband and family. **Happy Birthday Ella!**

3 WAYS TO SUPPORT PARTNERS IN CARE THIS SPRING

- **APRIL** - Come to our Pit Beef and BBQ Sale April 30
- **MAY** - Donate to, volunteer for, or visit our Garage and Bake Sale May 15, 7 am to noon
- **JUNE** - Bid on items in our online auction coming in June

Please call our office at 410 822-1803 for more information



From the Director's Desk

Spring this year, along with warmer temperatures and budding plants, brings us the long-awaited Covid-19 vaccine and the hope of re-openings and gatherings soon.

If you have not yet received your vaccine and need a ride to get one, please call the Partners In Care office at 410 822-1803. For vaccine appointments, we are waiving requirements to call ahead by 7 days for Partners In Care members and by 3 days for Community for Life members. Volunteers are also available to assist you in finding a vaccine appointment.

For those of you who have been vaccinated and are ready to return to Partners In Care, welcome back! While we are still not hosting our warm houses and we are not yet bringing in new members, we are continuing to provide ride and handyman services to our current members, with many volunteers returning and new volunteers arriving. So we look forward to hearing from you.

A special welcome to our new volunteers this quarter, Patrick Allison and Jack Kirk. Both Patrick and Jack live in Caroline County and their participation is a welcome addition to our program.

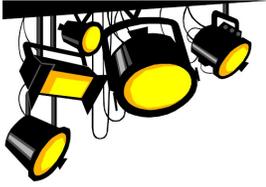
Partners In Care will be holding three fundraisers this Spring, a pit beef and turkey BBQ on April 30, a garage sale on May 15 (both at our offices at 8694 Commerce Drive in Easton), and an online auction in June. Look for more information on the auction by email.

If you use email and received this newsletter by mail, that means we don't have your current email address, so please call our office and let us know so we can keep you updated.

Congratulations to our member of the quarter, John Andres! John is our most faithful office volunteer, providing 8 hours of service at our reception desk each week, answering phones and recording volunteer hours in addition to his driving duties. Thank you, John, for your time and dedication, and for your thoughtfulness to our staff and volunteers.

If you would like to join John and our office volunteers, we still have many open spaces in our calendar for office volunteers, and our staff has been vaccinated, so we would love to welcome you join us at a time that is convenient for you.

All volunteers are invited to stop by the Partners In Care office, 8694 Commerce Drive in Easton during Volunteer Appreciation Week, April 19-23, to say hello to our staff and receive a small token of our appreciation. While we couldn't do a large gathering, we hope you can stop by so that we can thank you in person for all you do for Partners In Care.



VOLUNTEER SPOTLIGHT ON:

JOHN ANDRES



John is from Oil City, Pennsylvania. He started his teaching career in Talbot County in 1970 teaching English and French at Easton High School. In 1972, John taught at the River View Middle School in Denton and then spent the next 38 years in Caroline County Middle and High School. He also taught English and Exploratory Language program and

Care spoke about the program and John, who loves helping others, found his “Plan B”. He joined PIC as a volunteer in 2013 and continues to wear many hats. He served on the PIC Advisory Board until 2016, helps out in the office 2- 3 days a week with data entry, answering phones, ride matching, and connecting with our volunteers and members through our “Phone Buddy” Program. John also drives our members to doctor appointments where he enjoys the conversation and connectivity with our senior members. John goes the extra mile to make sure our members are well taken care of. John carries all the “teacher” traits while volunteering for PIC. He brings his hard-earned, high-level skills to the table!! He is passionate about his work and his passion inspires others. John’s is truly flexible!! His willingness to jump in and help with any task that may arise opens doors to new experiences which allows him to make a difference when it comes to PIC. John enjoys reading, the beach and Theater. John is also a cooking enthusiast-always exploring new recipes and sharing them with us (see John’s recipe contribution featured below). Last but

COVID-19 SURVEY SCAM DON'T CLICK THE LINK

According to the Federal Trade Commission, there is a new scam sent by email or text purporting to be from Pfizer, Moderna, or AstraZeneca. The communication claims that, in exchange for completing a survey, the recipient will receive a free reward but must provide credit card or bank information to pay shipping fees. Legitimate surveys do not ask for credit card or bank information in order to receive a reward. Protect yourself by not clicking on any links or attachments - doing so could install malicious software that steals your personal information without you even knowing it. If you suspect that you have received a scam email, contact the Federal Trade Commission



JOHN'S FAVORITE HASHBROWN CASSEROLE

Ingredients:

- 32oz frozen, shredded hashbrowns
- ½ c. melted, unsalted butter
- 10½ oz can cream of chicken soup
- 1 pint sour cream
- ½ c. chopped onion
- 2 c. grated colby-jack cheese
- salt & pepper to taste

Directions:

- Preheat oven to 350°
- In a large bowl, mix all ingredients together
- Place in greased 9x13 glass dish
- Bake for 45 minutes

Enjoy!