

Collingwood Pointer

May 2020

*May you be filled
with loving
kindness.*

May you be well.

*May you be
peaceful and at
ease.*

*May you be
happy.*

*~ Ancient
Tibetan Buddhist
Blessing*



Look Who's Living Next Door

by Andy Godin

*This month's "Next Door"
neighbors are*

*Michael and Carolyn Johnson
of Collingville Way.*



Hello, everyone. We are Michael and Carolyn Johnson and we have lived at 4692 Collingville Way since July 2001 and we love our condo and the community. We moved from a 3,000 square foot house in Clintonville and I wasn't sure a condo was the way to go. I'm a crafter and have a lot of "valuable stuff" and felt that a house would provide more storage space. However, Michael persisted, and he was right. Our condo is perfect for us and our lifestyle.

We were involved in the "flagpole" dedication on Memorial Day, May 25, 2013, where Michael led the celebration with a statement and prayer, and I read the beautiful poem "In Flanders Fields" by John McCrae. Because we are so busy with church work, family

involvements, travel, etc., we are not very involved in Collingwood community events, however, we are the “waving” type neighbors who you will see as we walk or drive by.

Michael was born and reared in Circleville, Ohio, where he graduated from Circleville High. He went into the U.S. Airforce for four years, then graduated from Franklin University earning a Master of Theology from Methodist Theological School in Delaware, Ohio and is a retired United Methodist pastor. During Michael’s pastorate years he served Shephard UMC in Columbus, Calvary UMC in Cincinnati, and Oxford UMC in Oxford, Ohio before being appointed District Superintendent of the Capitol Area North District, where he served for eight (8) years. He then went on to work at the West Ohio Conference and later at United Theological Seminary near Dayton, Ohio. His last pastorate was at our home church, Hilltop UMC here in Columbus.

I was born and reared in Columbus, Ohio and grew up on the west side. I graduated from that great school, West High School, home of the Cowboys, and went to work for the State Department of Education right out of high school. I earned a Bachelor of Arts degree from Ohio Dominican College and retired from Fifth Third Bank as an Account Coordinator in the Commercial Loan Department. We love retirement.

During Michael’s pastorate years most of our activities revolved around his church responsibilities – it was truly a family affair and we were all involved in the work.



Michael and I met at a party in Columbus, where he and his cousin were in attendance. He saw me across the room, we locked eyes, and the rest is history. We married in 1970, have three sons, Lance, Dale and Paul along with two wonderful daughters-in-law, Sheryl and Kathryn, and six terrific grandkids – Kiara, Kejuan, Dylan, McKinley, Jonah and Karsyn.

We thank God for good neighbors – Sue & Roger, Linda, Andy & Eileen, and so many others. We miss Christine and Sylvester Sowell, and Joyce who embraced us when we first moved to Collingwood. We pray that God will continue to take care of each and every one of our Collingwood neighbors.

Be blessed! Carolyn & Michael Johnson

***FYI – community meetings are
canceled until June***

Have you ever been called by your neighbor asking that you raise your garage door?

*On March 26th, **Nancy Starkloff** called asking that the garage door be raised as soon as possible. I hurried to the garage as fast as these nimble legs permitted, what a pleasant surprise when I opened the door!*

After a rousing rendition of Happy Birthday Marlene, the group inquired if I had any other song requests. Of course, I requested some songs from the fifties. I especially liked their version of "You Are My Sunshine".

What a wonderful idea! People caring for their neighbors in such a unique manner.

I send each of you my heartfelt thanks. May God Bless each of you for your compassion and caring.

Sincerely,

Marlene Anthony

P. S. F. Y. I., The "Songbirds" adhered to the spacing suggestions offered by The Covid-19 Task Force

COLLINGWOOD RECIPES

NO BAKE CHEESECAKE from Gayle Hayes



Mix together until smooth:

- 2 cups powdered sugar
- 2 (8 oz each) cream cheese

In another bowl, prepare 2 envelopes of Dream Whip according to directions*

- 2 envelopes of Dream Whip
 - 1 cup cold milk
 - 1 teaspoon vanilla

Add whipped topping* to cream cheese mixture and mix well.

Pour into 2 graham cracker pie shells and chill several hours.

Top with pie filling (strawberry, cherry, blueberry) if desired.

*4 cups Cool Whip or whipped cream can be substituted for prepared Dream Whip

Katherine Hepburn Favorite Brownies **from Kay Mullins**

Melt 2 squares of unsweetened chocolate with 1/2 Cup of butter.

Add 1 Cup of sugar and 1 tsp. vanilla and mix.

Add:

2 eggs

1/4 cup flour

1/2 cup walnuts or pecans

Mix again.



Bake in 8 X 8 buttered dish @ 325 for 45 minutes

3-2-1 No Oil Salad Dressing from Marianne Beck

3 tbsp balsamic or apple cider vinegar

2 tbsp Dijon mustard

1 tbsp maple syrup

Put these ingredients in a pint-sized mason jar with a lid and shake



Chile-Cheese Soufflé Squares **from Kay Mullins**

¼ cup butter

10 eggs

½ cup flour

1 tsp. Baking powder

1 – 8oz. Can Chopped green chilies*

1 pt. Cottage cheese

Salt to taste (I don't add any)

1 lb. jalapeno (or plain) Jack cheese, shredded

1 small can pimento, chopped (olives & roasted red pepper are good instead)

***Can spice it up w/some hot chilis.**

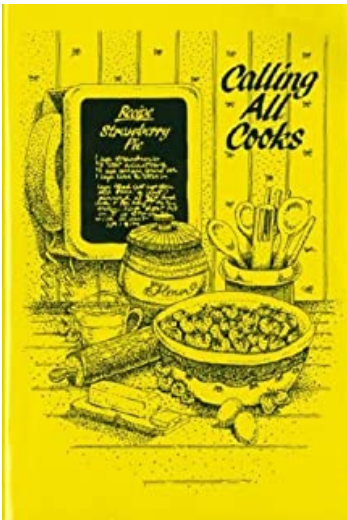
Preheat oven to 400 degrees. Melt butter in 13x9x2 baking dish. Beat eggs very lightly. Add flour, baking powder, salt and just blend. Add melted butter, chilies, cottage cheese, jack cheese, pimento. Blend together. Turn into pan & bake for 15 minutes. Reduce oven to 350 degrees and bake for 35-40 minutes more.

You may bake and reheat or bake and freeze. Especially good if reheated on cookie sheet with individual servings slightly separated so that all sides brown slightly. Can be cut into bite-sized pieces and served as appetizers. It's firm enough to be a finger food. This dish is good for breakfast, brunch, snacks, dinner or appetizer.

Enjoy!

Kay Mullins

From Joe Anthony



*I served as Director of Labor Relations for a few years in the Birmingham, Alabama office and ate breakfast down the road South of B-Ham. One morning, two ladies came in and sat in a booth close to us. All of a sudden, the cooks quit cooking, the waiters quit working, and the restaurant manager walked to the ladies booth. When our waitress finally came back, we asked her what was going on. She told us that the two ladies were telephone workers for Southern Bell and that they were selling a recipe book entitled—*Calling All Cooks*. We bought one for \$5.00. The book is on sale at Barnes and Noble or online at Amazon. No doubt, the greatest Southern Recipes one could ever see. Joe*

CORN PUDDING from Carolyn Johnson

FROM THE KITCHEN OF: Carolyn J. Johnson

RECIPE TITLE: CORN PUDDING

RECIPE CATEGORY: Casserole

RECIPE HISTORY: This recipe was passed down to me from a friend and has become a staple at our Jones Family gatherings



One of our THURSDAY EVENING family outings at Mom's- where we EAT, LAUGH, WATCH TV (Jeopardy, Wheel of Fortune and any sports game that is on – especially Lebron James and the Cavaliers!)

1 Can Whole Kernel Corn (drain)

1 Can Cream Style Corn

½ Stick Butter (melted – I melt my butter in the casserole dish I use to bake my Corn Pudding)

1 Box Jiffy Corn Muffin Mix

4 oz Sour Cream

1 Egg

8 oz Shredded Cheese

Mix all ingredients together and pour into the greased casserole dish. Bake at 350 for approximately 45 minutes or until a toothpick inserted into the middle comes out clean.

To increase the amount, just double all ingredients.

Enjoy!



*to everyone who
contributed recipes*

Liz Meyer turned 90 on April 8th



Happy birthday Liz!



*Walter Driscoll will be turning
100 years young
on May 11th*



Many Thanks Ruth List

Many thanks Ruth for your generous offer to make free face masks for the Residents of Collingwood Pointe Place. At a time of crisis, when none were available at drugstores, retail stores, you stepped up to the plate and delivered a home run!



Not only did you design and fabricate the much-needed masks, you found time to deliver them. All the residents of C. P. P. send their heartfelt thanks for your timely gesture.

Your Neighbors

Kathy Strohm has generously agreed to write the newsletter.

You may know Kathy as she already serves as the Board Secretary.



Here is Kathy's two fur babies Diamond (white kitty) and Pearl. She moved into her Abbey on Collingville Way two years ago, this April.



Kathy would love to hear any ideas you have for the newsletter. She can be reached at kmstrohm@twc.com or call 740-816-2870.

Residents will be seeing different trucks and crews from [AmeriScape](#).

Weeding, mulching, fertilizing and mowing were started in April. All the rain this spring had our grass growing quickly. AmeriScape took extra care removing excess grass clippings to make our community look the best it can be.



New Storage Building Progress Update



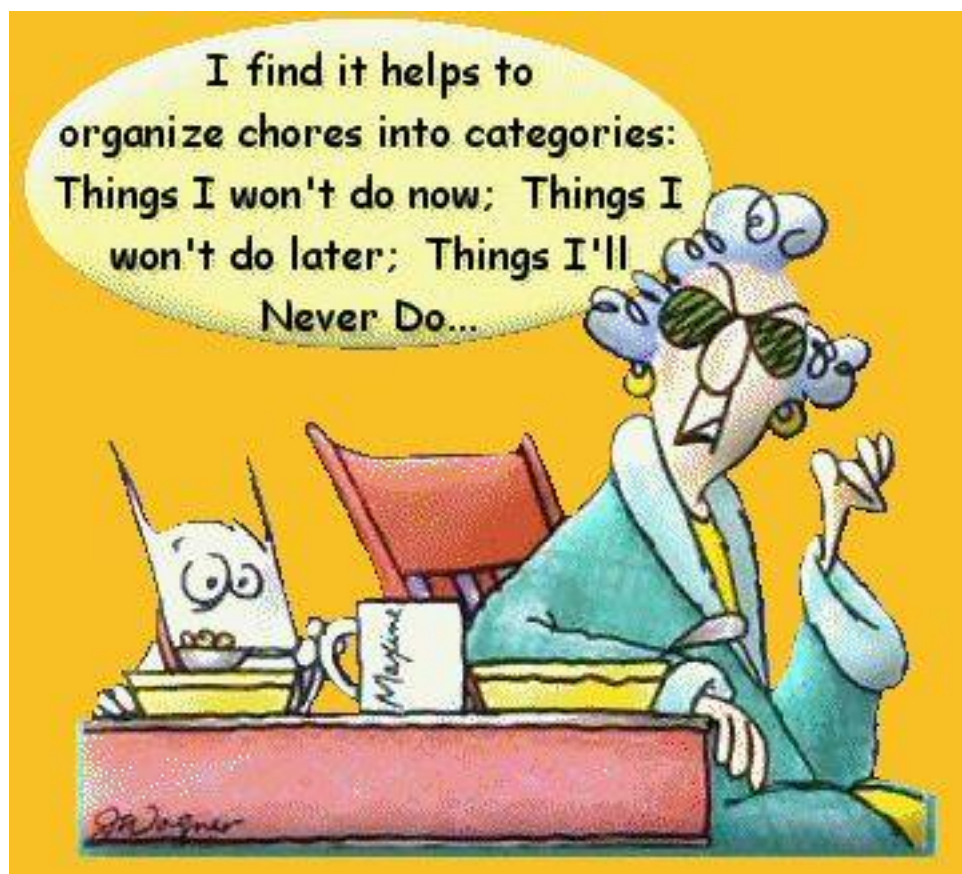
In these April 2020 photos, the storage building has been finished in a matching color scheme with materials that blend into the overall community as discussed in the March community meeting.



Ground under repair Spring 2020

Our landscaping crew has completed repairs in several areas around our community with grass seed and sod. If you have a unit with either seed or sod, watering these areas will be greatly appreciated. If you have questions, contact a Board member.





"Please hold while we bring you the complete works of Johann Sebastian Bach."





As you know, this is my last
issue of the newsletter.

Thank you for contributing
articles and ideas.

It's been fun,
Marianne