

**NATIONAL COUSINS FAMILY REUNION
"LET'S STAY TOGETHER"**

COUSIN'S CORNER

April 2020



Greetings Cousins,

As you may know; we have cancelled the DC Reunion due the outbreak of COVID-19. We want to thank the DC Chapter for its prudence in canceling the reunion, and looking out for the family at this difficult time. Also, we appreciate all your hard work in preparation for the event. DC is working on sending out refunds to Cousins who registered. If the Sheraton Pentagon City has not automatically notified you about your cancelled reservation; please contact the hotel.

Stay tuned for some exciting News in a couple of months with the Cousins!. May God Bless each of you and remain safe.

Best,

Othniel

STAYHOME*STAYSAFE*SAVELIVES

PRAYERS FROM GEORGIA!

Greetings Cousins from the Georgia Chapter!

We would like to send out a big **THANK YOU** to members of our family who are Health Care Workers, Essential Workers, 1st Responders and/or Volunteers helping to serve our communi-

ties in the wake of this Pandemic! May God Bless you and Keep you as you risk your lives everyday for us!! **THANK YOU!!!!!!!!!!!!!!!!!!!!**

We look forward to celebrating our 50th Reunion in DC when the time is right, but

until then we will continue to hope and pray for our family's wellness and blessings.

We love you and please use all precautions to **STAY SAFE!**

Happy Birthday Beloved....!

Louis E. Johnson	May 20
Jordan Truesdale	May 22
Barbara Lewis	May 23
Next Edition	July

Prayers Up-Blessings Down

- Deborah Thompson (MI) admitted to hospital (non-virus related).
- Louis E.& Barbara Johnson (MD) are celebrating 25 Years of marriage!
- LeAnne McGriff (MI) has been activated with the Army Reserve and deployed to the Pharmacy department at Rutgers Hospital in NJ.

Editorial.....

Many of us are not taking this Pandemic seriously. Some of us are still partying, grouping, & visiting; not wearing masks, or gloves in public. Shoppers are not respecting the 6FOOT social distance protocol in the grocery store (the riskiest place to contract the VIRUS)! It's fair to assume these same people may not be washing their hands frequently either. PLEASE remember that you can carry the VIRUS; even if you are not sick!!! According to the CDC, 1 person can infect 40 others and those 40, hundreds more!! Black people are dying at higher rates than any other sector of the *population*. **GET SERIOUS, this KILLER is real. Do your part to "Stop the Spread"!** Visit [Walgreens.Com](https://www.walgreens.com/findcare/covid19/testing) at <https://www.walgreens.com/findcare/covid19/testing> and locate a Drive Up test cite in your community. Get a test, lie if you have to (say you have a sore throat or you're a Caregiver). I'm not sick and have no symptoms, but I said I had a sore throat and got a test. I tested Negative, Praise God!! I'm sharing this info with everyone I know and I hope you do the same. God Bless you and your family. I pray everyone stays well.

Let's Stay Together & Let's Stay Alive,

Cathy Truesdale, Editor

"FLATTEN THE CURVE" "SHANK THE VIRUS"

Cousin Deb's Banana Pudding

1/2 cup sugar
 2 tablespoons cornstarch
 1 teaspoon salt
 2 1/4 cups milk
 4 large eggs, separated
 2 tablespoons unsalted butter
 1 teaspoon vanilla extract
 3 1/3 cups vanilla wafers
 4 ripe bananas
 3 tablespoons sugar

Total time 40 mins (Prep 25 mins) Makes 8-10 Servings

1. Preheat oven to 375°. Whisk together first 3 ingredients in a small bowl. Whisk together sugar mixture, milk, and 4 egg yolks in a medium-size heavy saucepan until well blended. Cook over medium heat, stirring constantly, 6 to 8 minutes or until thickened. Remove from heat; stir in butter and vanilla.
2. Layer half of vanilla wafers in an 8-inch square baking dish. Top with half of banana slices and half of pudding. Repeat procedure with remaining wafers, banana slices, and pudding.
3. Beat egg whites at high speed with an electric mixer until foamy. Gradually add 3 Tbsp. sugar, beating until sugar dissolves and stiff peaks form. Spread meringue over pudding, sealing to edge of dish.
4. Bake at 375° for 7 to 10 minutes or until golden. Let cool 30 minutes, and serve warm; or chill an additional hour, and serve cold. (Submitted by Deborah Thompson-Detroit, MI)

Support Our Cousins!!!

Katherine (Kathy) Thompson (MI) is an Independent *Mary Kay Consultant*. Check out her product line at www.marykay.com/kthompson12 or call her at 248-320-6992 and place an order.

"Every adversity brings new experiences and new lessons." Unknown