

Person to Person Profile
Newsletter July-August 2019
Roberta Morelli



The Weston Senior Activities Center is a welcoming community of individuals over the age of 55, each with a story to tell about why the Center is a home for them. First in this series of profiles is Roberta Morelli who discovered late in life her artistic talent when a friend at the Center complimented her on her beautiful handwriting and encouraged her to attend some art classes. She is now an accomplished artist and has filled her house with her art work. She also paints greeting cards for sale at the Center. Roberta says “After we make enough money, we have a pizza party. I never knew I had artistic talent until I came to the Center! I came because a neighbor told me to come. I thought I was too young.”

She believes Weston’s Senior Center is special in that it is not run as a business and has no cliques. She continues to come to the Center most days because people are warm and welcoming. In addition, art classes and exercise classes are excellent as well as the in-depth history lecture series and the games programs. Roberta is a great proponent of exercising as one gets older and of socializing with others. She says “We talk, we laugh, we solve the problems of the world together!”

Thinking about the future of the Center, Roberta would like to see a stand-alone facility for the seniors that would solve the challenges faced in its current location of limited parking and having to close on school holidays. She compliments the Center staff on creating the personal qualities of a warm, welcoming environment that people enjoy, for keeping up with the times and introducing new activities, and for being “good listeners”.

Animated and spirited, Roberta bakes “to pay back” all she derives from being at the Center. Her home baked goods are now legendary. She bakes in the morning, typically fast and delicious recipes. An example below is Old Time Molasses Cake.

Mix in bowl: 4 cups flour
2 cups sugar
2 sticks butter

Take out 1 cup crumb mixture and set aside. To remainder in bowl,

Add: 1 cup dark molasses
2 cups warm water
1 heaping teaspoon baking soda

Pour into greased and floured 9”x14” baking pan. Sprinkle reserved cup of crumbs over top.
Bake at 350 degrees for 45 minutes. Test with a tooth pick. OPTIONAL: Serve with whipped cream.

At the Center, Roberta has discovered she can share her deep love of people, art and baking with a community of peers and friends that feels like home.