

Seasonal Guest Newsletter April



Opening Weekend:

April 20, 2016...Only 29 days away!

Facilities Update:

The entire entrance road has been widened and the second sign has been relocated to the center.

Work continues to cover the cement block near the pool area.

New landscaping has been done around West Oak Lane 9. Scott continues inside construction on the rental, as well.

New News:

On-line:

- The website has been updated. Still working on the photo gallery. The seasonal Newsletters can be downloaded from the "Seasonal Guest".

- Pocono Mountain Visitors Bureau has also revamped their website. Check it out. Also a great resource for things to do in the area.

- RV Parky - A new website to me. New updates with some fun campground photos.

New News:

Utilities:

Water, cable, and faster internet speeds are all scheduled to be available on April 29, 2016.

Updated Paperwork:

Please bring all updated Camper Insurance & Registration and Rabies Documentation to the Campground Office upon your arrival. Our Insurance Company requires that we have this paperwork on file. Thank you!

Photographer:

Is anyone interested in helping out with taking photos at our events?

Yard Sale:

Any takers or should I say any givers??

Jack & John will be back for New Year's Eve and Halloween!

Al Caston Surgery:

Al's surgery is scheduled for 9:30am Tuesday May 10th could take anywhere from 4-6 hours. It's called Squamous cell carcinoma. Please keep him in your thoughts and prayers!

Weekend Activities:

April 30, 2016 - Welcome Back

9:00 a.m. - noon at the Camp Store
**Come share a cup of coffee and a "Treat"!

May 7 & 8 Chili Cook-off/Mother's Day

**Round up your favorite ingredients and get a simmering!! Judging starts at 4:30 p.m. Festivities will start at 5:00 p.m. in the Indoor Entertainment Center or Pavilion (weather dependent). Prizes will be awarded to the top 3 finishers.

**Pick up your ladle in the Camp Store!

**Electrical outlets will be available for crockpots.

Judging will be based on the following:

1. Presentation - Each entry will be allowed 20 inches to decorate with props. Feel free to use your imagination!!
2. Aroma - Chili should not smell burnt or unpleasant.
3. Taste - A really good taste will stand out.
4. Consistency - Chili should be a GOOD MEAT AND GRAVY combination. Meat should be tender but not broken down.
5. Aftertaste - Residual taste should be PLEASANT.

(P.S. Presentation is the key to being a winner!!)

**Mother's Day activities coming soon...stay tuned!