# Seasonal Guest Newsletter Happy Easter!



April 29, 2016...Only 35 days away!

Wishing everyone a "Happy Easter"!

#### Scott & Brad Update:

Still working on West Oak Lane 9.

The second entrance sign has found a new home. This was necessary to widen the road.

Work contnues to cover the concrete block.

I ask all of you the extend your appreciation for all that these great guys do for all of us!!

#### Carol Update:

She has all the seasonal sites leaf free and branch/trig free!!

She will a be huge part in moving the landscaping to the new placement of the second entrance sign this coming week.

Also, she will be finishing up all the leaf and branch removal in Pine Barrens.

#### Need Some Feedback:

Anyone interested in participating in a yard sale?

Anyone interested in having
"Charlie" from Pocono RV come
and speak about "Owning a
Camper Tips"?

#### New News:

#### **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!

## April 1, 2016 Seasonal Payment Checks:

Please mail to : 30 Edgewood Road Mount Pocono, PA 18344



#### 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.
- 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!

