

**AUG 29,  
2012**

# S'more News



# Labor Weekend

For most of us we cannot believe how it could already be the first weekend in September. The signs are showing with cooler nights and those comfortable, beautiful days. I'm sad to see the kids go back to school and it is already quieter in the campground these days. I know we still have many days to go. We'll just have to make them as memorable as we can making each day count.



Tim and I would like to thank you for the referrals. The program has been a success in filling the campground. We'd like to thank you ALL for projecting what BHHP is to potential seasonals. They are amazed at how friendly everyone is and the warm welcome they receive makes them feel comfortable. Even if you don't think you're contributing to the success of the park, your positivity is contagious and makes people want to be here. Thank you all, sincerely.



As we say goodbye to Marilyn Cowin F7, we thank her and the Eastman's E1 for donating their plants to begin beautification in the wildlife enclosure. Tim & Woody moved and set trees and plants this week and they look fantastic. Taking F7 will be Gene & Pat Fox from D2. In your travels around the park (in the back 40, east or west end) if you happen upon the long iron forks for the skid, please let us know. We need to find those so we can move a shed. Thanks so much.



Now is the time to get your points  for the Appreciation Banquet, September 16th right here. We make it as easy as we can. As soon as you get 200 points you are QV (qualified volunteer) eligible for the discounted meal prices and entitles you to an invitation to the annual Appreciation Banquet in September. For the first 400 points you earn you will receive 1 ticket (200 points for each ticket after that) at the door to give you increased chances to win one of our fabulous giveaways. We have numerous gifts (BHHP Bucks, Seasonal Passes and Firewood) ranging in value from \$25 to \$125 and coupons for 25% off and 50% off of your site rate. Hope to see you there.

- Sept 8 - Margaritaville Party on the Volleyball Court
- Sept 15 - Fish Fry Pot Luck
- Sept 16 - Appreciation Banquet

- Sept 22 - Thanksgiving Dinner
- Sept 29 - Halloween
- October 6 - Taco Night
- October 12 - Last Weekend

*If we're not in the office between 9-5 call us. Problems, call us when they are happening. Lisa works weekends, contact her anytime up to 9. Emergencies anytime. Lisa 419-588-2351 Tim 419-677-1298.*

Wednesday, Aug 29 S'more News

Friday, Aug 31

7:30 Last of the Season! Ice Cream Social  
Cones, Brownie Sundaes, Milkshakes,  
Floats, Banana Splits! !!! Discounted  
Prices for QV's! Thank you for making  
brownies last week Brenda D23.

Saturday, Sept 1

10:00 Karate in the lodge

10-11:30 Target shooting today

10:00 Bocce

11:00 Party Lite Candle Party

6:00 Prime Rib Dinner

7-8:30 Kid's Requests Only for their favorite  
music on the tennis court

7:30 Bingo (we need a caller)

8:30-11 Adult requests (family appropriate)

Sunday, Sept 2

9:00 Pancakes with scrambled eggs, home  
fries, fruit, OJ & Coffee \$4/QV\$3,  
Children 14 & ↓ \$1.50

10:00 Bocce

10:00 Meeting for Margaritaville helpers

1:00 Fill Water Balloons

2:00 Whipped Cream Fight

2:00 Tastefully Simple Party

6:00 Seafood Dinner

7:30 Volleyball

7:30 \$1 a card Bingo (we need a caller)

7:30 Music on tennis court

DARK FIREWORKS!!!!!!!

Labor Day, Monday, Sept 3

Rest, Relax, Refresh, Renew!



**SIGN UP NOW FOR MARGARITAVILLE! BRING AN APPETIZER TO SHARE AND WHATEVER YOU'RE DRINKING OR FOR A NOMINAL FEE THERE WILL BE MARGARITA'S, SANGRIA AND BEER. ADULT PARTY & 50/50**

**You can let your guests in using your cell phone. It does keep track of your entries but it's still up to you to pay for them. Let us know we'll add it to the call box.**

Members of Lisa, Karen, Nancy, Brenda & Molly's Red Hat Chapter want to thank Lynn, Bob, Gary & Larry for cooking and cleaning up after delicious breakfast which everyone loved.

## A Area Update

An update as to tidying up A area.

In the spring the rototiller broke down and when I went to get parts I found out that the manufacturer was out of business and left no available parts. I took the parts in to Wakeman Auto who rebuilt the shaft but has had difficulty locating the bearings. Until this rain it would have been too hard to do anything anyway so hopefully he will find the bearings this week.



Sign up sheets are there for prime rib and seafood night with **King Crab**. All ingredients are cooked separately from the clams and crab. We're all waiting for Bernie's famous Clam Chowder and Chicken! All are welcome for both events.

Last year I destroyed the greens because I let them get too long because of the **wet, wet, wet** spring. This year it has been a fight to get them right for a variety of other reasons.



The latest in the series of events is that the greens mower fuel pump failed squirting gasoline onto #3 green. It is located right over the muffler and I was surprised it didn't catch fire and burn my shirt tail like the propane mower did to Woody last fall.

Despite all that, I have to say the comments on how nice the park looks from our seasonals, guests and potential seasonals is a testament to the hard work that's put into the park. Looking Good! Lisa



There are lots more apples to harvest. I've already had some wonderful stewed apples from them. To Freeze: Wash the apples thoroughly. Then, freeze whole or cored and slices peeled or unpeeled on a tray. Transfer to freezer bags once frozen. You can sweeten with sugar and spices freeze in pie plates. Then just pop them into a crust, add top crust and bake. To prevent from browning dip apple in lemon, salt water or ascorbic acid. pack them in sugar syrup, or blanch them for one and a half minutes to stop the enzyme action that causes browning. Bon Appetite!