



Current Events Edition GAZETTE

May 23, 2019 Edition

WELCOME!

We are going to have a lot of folks in the campground this weekend as well as some good activities to keep you busy! The Volunteer Activity Committee has a GREAT season planned! If you are new to our family, please participate in these events and maybe make some new friends! Calendars for the season are available in the Camp Store!

Thank You! You are what makes this place SO special. Without campers like you, Blue Haven simply could not exist. The BIG PICTURE is that we have a VERY special place to come and relax with family and friends.

Visitors: With as busy as it will be this weekend, it becomes even more important that guests, extended family, and friends visiting you must register at the Camp Store. There is NO CHARGE to register prior or upon arrival. If we have to ask you to register, there will be a \$5 per person, per day charge.

Welcome our new BHC family members!

Please join us in welcoming our new additions to the Blue Haven Family!

- Travis Belrose - Michelle 17
- Adam & Michelle Dupell - Birchwood 1
- Richard & Amy Kiroy - Birchwood 20

Happy Belated Birthday!

Apparently I missed a couple of belated birthday greetings! Just so we do not miss them:

- 4/9: Anthony Biasini our newest Volunteer Activity Committee Member!
- 4/26: Brian Keith Gadway

Congratulations Graduates!

- Amy Kiroy graduated this past weekend!
- Any others? Let me know!



Weekend Events:

Friday May 24th:

- **7:00pm: Texas Hold-em-**Anyone 16 years of age and older is welcome to play. There is a \$15.00 buy in. Canadian money is accepted. Everyone is welcome to come try your luck and show off your poker face! This will be held in the Clubhouse
- **7:00 pm: Horseshoes** - Everyone is welcome to come and join in the fun. Located at the horseshoe pits near the clubhouse.

Saturday May 25th:

- **50/50:** The 50/50 sellers will be going door to door Saturday morning. Last week's winner was Bob Tomalty
- **10am Welcome Back Meeting** Open to all! John and Dave would like to take the time to welcome everyone. This will be followed by the Volunteer Activity Meeting is open all.

Sunday May 26th:

- **1pm: Memorial Garden** - At the memory garden at the front entrance. Please plan on attending this remembrance of our passed loved ones. Please remember to bring a red geranium to the office and sign up for the memorial, giving name of the person or persons to be remembered.
- **6:30pm: Darts** - Come and join the fun for a friendly game or just come and watch and visit with old friends

Happy Holiday!

This holiday weekend is unofficial kickoff of Summer! The weather is predicted to bring sunshine and warm temperatures!

To all our campers and visitors:



Happy Birthday and Anniversary

- NOBODY! Do we really have NO birthdays or Anniversaries this week? If you know of any, please get them to me to be included!

Newsletter Content

If you have anything to add to the newsletter, please either drop it by the office or e-mail it to tm@momot.com by Monday mornings. Birthdays? Anniversaries? Article ideas? Recipes?

Momot Trailer Sales Blog / Facebook

A newer teammate Amanda Leonard has been instrumental in not only keeping our Facebook pages up to date, but with our new website this spring came the opportunity for us to start out very own Blog featuring tips & tricks, recipes, and various other interesting industry related articles. You can find them here:

- <http://www.momot.com/blog/>

Latest Post:

DUTCH OVEN PIZZA RECIPE!

You can't go wrong with pizza! Whether you have it for dinner, lunch, or even leftover cold pizza in the morning, it's always comforting and filling! Plus making a pizza can be a very social and fun experience to do with others. Everyone can make their own or you can combine the ingredients you love together! According to Fresh Off The Grid there are a list of things you may need to make this kind of pizza:

EQUIPMENT YOU MAY NEED:

Dutch Oven / Chimney Starter / Parchment Paper / Metal Skewers / Tongs / Heat Resistant Gloves / Lid Lifter

These are basic instructions that you can follow to make your very own Dutch oven pizza! if you'd like to watch a video on it, see more information about ingredient quality, topping ideas and more then check out Fresh Off The Grid!

PREP 20 MIN / COOK: 20 MIN / TOT 40 MIN

INGREDIENTS

8-10 oz pizza dough, (8oz for 10", 10oz for 12")

1 tablespoons each flour + cornmeal

Toppings of choice

INSTRUCTIONS

PREPARE YOUR COALS: Start by preparing your coals or charcoal briquettes. You'll need about 30 for a 10" Dutch oven, or 33 for a 12" Dutch oven. Once the coals/briquettes are ready, preheat your Dutch oven to 450. For a 10" oven, place 10 coals under the oven and 20 on the lid. For a 12" oven, place 11 coals under the oven and 22 on the lid.

PREPARE THE DOUGH: In the meantime, roll out your dough. Dust a cutting board with flour and using a water bottle or bottle of wine (who brings a rolling pin camping?), roll the dough into a circle. Dust the cornmeal onto a piece of parchment and transfer the dough to the parchment paper. Dock the dough all over with a fork (this will prevent the dough from bubbling up while baking).

TOP: Add whatever toppings you wish.

BAKE THE PIZZA: Carefully remove the Dutch oven from the coals and remove the lid. Place the pizza, parchment paper and all, into the Dutch oven, lay the spacers across the top, cover, and return to the bed of coals. Bake for 15-20 minutes, until the crust is golden.

SERVE & ENJOY!

Sudoku

5					2		8	
								6
		7	1			5	3	
	3		7				5	9
		2		4		8		
7	5				9		1	
	9	8			4	3		
1								
	2		8					5