

Current Events Edition CAZETE CAZETE

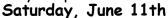
June 9, 2022 Edition

This Week's Activities

Friday, June 10th

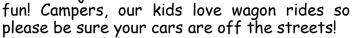
 6:30pm - Horseshoes: Everyone is welcome to come and join in the fun. Located at the horseshoe pits near the clubhouse.

Texas Hold 'Em: Friday at 8pm in the clubhouse! There is a \$15.00 buy in. Everyone is welcome to come try your luck and show off your poker face!



 50/50: Sellers will be going around selling tickets beginning around 10am
 Try your luck!

 7pm: Hayride: Meet up at the office by 7pm and enjoy a ride throughout the park! (Riders can ONLY be picked up at the office). Adults and kids can join in on the



Sunday, June 12th

2pm - Darts in the Clubhouse
 Tuesday, June 12th

 6:30pm - Horseshoes: Everyone is welcome to come and join in the fun. Located at the horseshoe pits near the clubhouse.

More Dates and Activities to come!

Our Volunteer Activity Committee gave me the following dates for events this summer with more details to be announced later:

- June 25th Weekly Kid's Bingo resumes!
- June 25th Kids Movie Night
- July 2nd Can/Am Celebration
- July 9th Cribbage
- July 11th Weekly Adult Bingo Resumes
- July 16th Andrew Jannakos is coming back! Andrew performed for us back in 2019 not long after his debut on The Voice!
- July 23rd Annual Softball Tournament
- July 23rd Dance in the Clubhouse
- July 30th Christmas in July
- August 6th Fishing Derby
- August 13th Washer Toss
- August 27th Halloween
- Sept 3rd Labor Day Festival

Updates from Previous Events:

50/50 - Last week's prize went to the Lynn and Pam sharing a little over \$400!

Texas Hold 'em - Friday June 3rd brought 17 players and the results are as follows: 1-Rich / 2 -Doug / 3-Bob

Darts - June 5th brought 12 players and the winning team was Charlie, Amos, and Sandra.

Hayride - 55 kids and adults enjoyed the wagon ride this weekend! Unfortunately, Mother Nature wanted us to get wet and our ride was cut one street short. See you all next week!

First Annual Blue Haven Plunge - Forty-seven

participants and at least that many fellow campers joined in on the fun. 17 minutes later we had our two top plungers! Congratulations to Hagan McManus and Steven Magnum! Thank you to Dunkin Donuts and



B's Country Stop for the generous donations of \$20 gift cards for each place. Thank you so much for my volunteer judges and the campground support of this event! It was awesome seeing our camping community together

again! Anthony



Happy Birthday We have quite a few this week! Please wish a HAPPY BIRTHDAY to:

• 6/10: Evan Getty

6/12: Randy Moores6/15: Shanna King

Happy Anniversary to the following:

6/10: Sharon & Bernie Reid

Kid's Softball - Starting on Sunday, June 26th, 2022 at 10am. We will be asking that anyone interested in enrolling their children to play Kids Softball sign up on the sheet in the office. We can only allow a certain number of kids (25 to 30) and please make every effort to have your kids show up every Sunday morning



weather permitting. We have an age restriction that the kids are between 5 to 12 years of age to participate due to safety purposes but do have some flexibility that any 4 years old wishing to play must have one of their parents beside them on the field at all times. Sorry but no kids under 4 years old are allowed to play.

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?

We are Hiring We need to fill a few positions. If you or someone you know has experience or interest in this position, please contact Dave or Tim in the office.

Night Watchperson

• **Lifeguards**. Candidates must be Certified and have a valid CPR certification.

Recipe for DUTCH OVEN RIBS

Ingredients

- 1 rack of pork ribs Baby Back
- 2 cups BBQ Sauce
- 6 ounces Dr. Pepper or Coke, half of a can.
- 3 tablespoons BBQ dry rub

Instructions

For the Dutch Oven

- 1. Begin heating coals.
- 2. Season ribs thoroughly with sweet rub.
- Slice into 3-4 rib portions.
- 4. Pour 1/4 cup BBQ sauce in the bottom of a deep 12-inch dutch oven. The ribs will not fit in a shallow dutch oven.
- 5. Layer the rib portions, the BBQ sauce, and the soda, ending with BBQ sauce on the top layer.
- 6. Cover with lid.
- 7. Place about 20 coals on top and 20 coals underneath the dutch oven.
- 8. Cook for about 1 hour to 1 1/2 hours, checking your heat after 15 and 30 minutes to make adjustments.

For the Oven

- 1. Preheat oven to 300°F
- 2. Prepare ribs in dutch oven as directed above.
- 3. Bake in the oven until the meat starts to pull away from the bone and the ribs are tender, about 3 hour to 3 1/2 hours.

Source: Longbourn Farm

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