

This Week's Activities

Friday, July 8th

- **6:30pm - Horseshoes:** Everyone is welcome to come and join in the fun. Located at the horseshoe pits near the clubhouse.
- **8pm - Texas Hold 'Em:** In the clubhouse! There is a \$15.00 buy in. Everyone is welcome to come try your luck and show off your poker face!



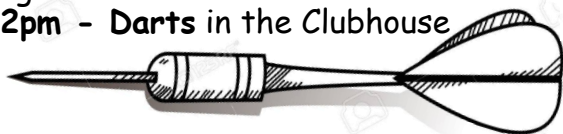
Saturday, July 9th

- **7am - Kid's Fishing Derby** - Hey everyone, after a 3 year pause, this weekend is the Kid's Fishing Derby! This is always a popular event for all ages! Don't forget to register your kids at the office! Get those fishing poles ready! Reminder that in New York State, anyone 16 and older **MUST** have a NYS Fishing License.
- **50/50:** Sellers will be going around selling tickets beginning around 10am - Try your luck! We are still looking for Volunteer sellers - Please see John Gagnon on Michelle 21
- **6pm - Blue Haven Cribbage Tournament** will be held in the Clubhouse. Registration begins at 6pm for a 7pm start. No late-comers please! Ken Murphy will be running this fun event this year. We always need multiples of 4 to make teams. The cost is US \$6 per player - \$5 to play and \$1 for the high hand of the evening. All the money goes back to the winners.
- **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 fun! Campers, our kids love wagon rides so please be sure your cars are off the streets!



Sunday, July 10th

- **10am Kids Softball** - Come on out and watch our teams battle it out again this week!
- **2pm - Darts** in the Clubhouse



Monday, July 11th

- **7pm Adult Bingo** - in the Clubhouse. Everyone must purchase an entry pack - Children must be accompanied by an adult - Snacks & Dabbers will be available for purchase

Tuesday, July 12th

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

Updates from Previous Events:

- **50/50** - Last week's prize went to the LaValley .
- **Kid's Bingo** - 59 kids enjoyed Kids Bingo on July 2nd! Thank you Linda and Donna for your help! Kids Bingo returns Saturday, July 16th
- **Texas Hold 'em** - Friday brought several players and fun was had by all!
- **Can/Am Celebration** - We had a great time at this years Can/Am Event. Cindy and I would like to thank all of our volunteers and participants. Events like this can't be held without you. We had 10 kids playing football and the bounce house was busy all day. The cornhole tournament had 62 people (31 teams). Congratulations to Austin Reyell and Cecelia Baker for taking 1st place. We sold out of all the food and Margaritas. It was really great having the Blue Haven family all back together. See you all next year!!!
- **Hayride** - Several campers enjoyed another hayride this past Saturday evening! Thank you to all that joined us!
- **Kids Softball** - After close to three years we have started another season of "KIDS SOFTBALL" and greeted with a beautiful day and had a decent turnout of 18 kids. We had a close game right to the end as the Ninja Turtles came from behind to win 14 to 13 over the Rugrats. Congrats go out to the MVP'S of the game Hagan McManus for the Ninja Turtles and Aaron Furman of the Rugrats with honorable mention to Jordan Cordella of the Ninja Turtles and Nash McManus of the Rugrats for a well played game. Thanking all the volunteers who helped out and did a great job as we were short some coaches. Special thanks to Bridget Furman for doing double duty of handling the score board and stats and much appreciated.



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

- 7/7: Nick LaDuke
- 7/7: Decklyn Parsons
- 7/8: Dianah Johnson
- 7/8: Patti Conners Boudrieau
- 7/9: Ruby Benko
- 7/9: Ernie Whittaker Jr
- 7/11: Sharon Hopwood-Jones

Happy Anniversary to the following:

- 7/8: Suzette & Ron Foster
- 7/11: John & Barbara Romat

Upcoming Activities!

Mark your calendars! Here are the dates for events this summer with more details to be announced later:

- **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 Adult Softball Tournament - Weather permitting, Our annual 4 team softball tournament is a fundraiser for the Ellenburgh Fire Department. We are looking for gifts for the Chinese Auction. Your help is much appreciated. For questions or donations see Sabrina on Autumn 21 or Danny on Autumn 13. More details to follow.
- **July 23rd** - Dance in the Clubhouse
- **July 30th** - Christmas in July - This is a fun filled weekend of Christmas themed activities for kids of ALL ages!
- **August 13th** - Washer Toss
- **August 27th** - Halloween
- **Sept 3rd** - Labor Day Festival - More details to follow.

Wildlife: Do not keep household garbage at your site even if it is in a covered can it will still attract unwanted visitors. We have had a lot of concerns with the number of skunks and raccoons around. Your cooperation is appreciated.

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?

From Tim's Desk: Allow me to extend my assistance to you as a **Certified Parts Specialist** and **Certified Service Writer** to help you get the right part or the right service to you in an efficient and effective manner as I have one of the best Support Teams in the industry backing me up in our Plattsburgh office.



DUTCH OVEN CHEESY BACON & EGGS



Ingredients

- 1 pound bacon strips, chopped
- 1 package (20 ounces) refrigerated O'Brien hash brown potatoes
- 8 large eggs
- 1/2 cup half-and-half cream
- 1/2 to 1 teaspoon hot pepper sauce, optional
- 2 cups shredded cheddar-Monterey Jack cheese

Directions

Prepare campfire or grill for medium-high heat, using 32-36 charcoal briquettes or large wood chips.

In a 10-in. Dutch oven, cook bacon over campfire until crisp, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Discard drippings, reserving 2 tablespoons in pan.

Carefully press potatoes onto bottom and 1 in. up sides of Dutch oven. In a small bowl, whisk eggs, cream and, if desired, pepper sauce until blended. Pour over potatoes; sprinkle with cooked bacon and cheese.

Cover Dutch oven. When briquettes or wood chips are covered with white ash, place Dutch oven directly on top of 16-18 briquettes. Using long-handled tongs, place 16-18 briquettes on pan cover.

Cook 20-25 minutes or until eggs are completely set and cheese is melted. To check for doneness, use tongs to carefully lift cover. If necessary, cook 5 minutes longer.