



THE OSPREY ORACLE

A Newsletter for the residents of Osprey Landing – DECEMBER 2020

"A journey of a thousand miles begins with a single step"

Happy Holidays!

We would like to take this opportunity to thank you for choosing Osprey Landing as your home. We look forward to spending another year with all of you!!

December is a wonderful month for many reasons. We feel the warmth of the season; our eyes delight to see the first snowfall and all the holiday decorations. We cheerfully respond to the smell of cookies baking and the many yuletide scents that fill the air.

Don't forget to  us on Facebook. There you can get quick updates on things like office hours, snow removal and our monthly newsletter. If you visit our website at www.ospreylanding.com you are able to request non-emergency work orders/maintenance for your apartment. There are also updates under the news events page on our website. As always, please call the office with any emergency maintenance.

In observation of the holidays, the office will be closed on Thursday, December 24 and Friday, December 25. As always, please call the 24-hour answering service with any maintenance emergencies.

~Happy Holidays from the Osprey Landing Team!

Neighbors Helping Neighbors

Several residents of Osprey Landing are unable to physically remove snow & ice from their front entrance, deck and sidewalk leading to the common walkways. They need to be able to get to and from their homes safely. If you are able and willing to assist a neighbor this winter, please contact our office at 436-5713 and we can connect you with those in need.

Cares Act NH

In the Spring, the federal government gave the state of New Hampshire \$1.25 billion to slow the rate of evictions due to COVID-19. New Hampshire committed \$35 million to households in need of financial help to stay in their homes. Over \$6 million has gone to families unable to pay their rent, mortgage, or utility bills. The remaining \$28 million must be spent by the end of December or be returned to the federal government. If your family is experiencing financial difficulties, you can still apply

for this grant. You can get the information you need through your local Community Action agency, by calling 866-444-4211, or using the state-wide 211 information system.

Community Events

Puddle Dock Pond at Strawberry Banke

The seasonal ice-skating rink will open 7 days a week on December 1st through February 28, 2021 or as weather permits. For more information about schedules and pricing for open skate hours, skating lesson, rentals and specials visit their website at www.puddledockpond.org.

The Nutcracker

The New England Dance Ensemble is celebrating their 20th anniversary of "The Nutcracker." NEDE has created a professional cinematic performance for a socially distanced nostalgic drive-in movie theater experience. You can also enjoy the performance at home.

When: Dec. 5, 6, 12 and 13

Where: Barn Z's Drive-In in Barrington

<https://www.nede.org/performances>

Candlelight Stroll Under the Stars

Strawberry Banke Museum welcomes visitors to travel through 300-plus years of daily life in the waterfront neighborhood of Puddle Dock. The museum grounds will glow with hundreds of lighted candle lanterns, and house doors and railings are adorned with handmade. Visitors stroll along candlelit pathways and are greeted along the way by costumed role players and performers who recreate the traditions of times past. An outdoor-only experience.

When: Dec. 11, 12, 13, 18, 19, 20

Where: Strawberry Banke in Portsmouth

<https://www.strawberrybanke.org/>

Gift of Lights

The original drive-thru holiday experience. New Hampshire Motor Speedway will trade the checkered flags for more than 2.5 million twinkly LED lights for the 10th annual Gift of Lights. The 2.5-mile drive-thru light show will feature the Tunnel of Lights, 520 displays and 80 different scenes.

When: Nov. 26 through Jan. 3
Where: New Hampshire Motor Speedway in Loudon
<https://www.nhms.com/>
Use code **TOP10NH** to get a 15% discount off tickets online.

US Marine Corps Toys for Tots



NH State Police are lending their support by collecting toys at events and drop-off locations. The State Police will be hosting

several events and collections sites to collect as many new, unwrapped toys to distribute to less fortunate children this holiday season. The collection drive runs through Sunday, Dec. 6.

For more information, follow New Hampshire State Police on Twitter at [@NH_StatePolice](#), Facebook at [@NHStatePolice](#), and Instagram at [@nhstatepolice](#).

Tuesday, December 1 (#GivingTuesday)
11:00 am to 2:00 pm
NH State Police Headquarters, 33 Hazen Drive,
Concord, NH (Drive-Thru Event)

Saturday, December 5, 11:00 am to 4:00 pm
Wal-Mart, 33 Fresh River Road, Epping

Sunday, December 6, 11:00 am to 4:00 pm
Wal-Mart, 116 Farmington Road, Rochester

Drop-off sites

Open for collection of toys from 8:00 am to 4:00 pm
Monday through Friday.

Troop A Barracks: 315 Calef Highway, Epping
Troop D Barracks: 139 Iron Works Road, Concord
Troop G Barracks & Concord DMV



Peppermint Cheesecake Bars (No-Bake)

Creamy Peppermint Cheesecake bars topped with candy cane pieces and perfect for the holidays. These cheesecake bars take just a few minutes to whip up. Simple ingredients, 1-2 hours of chill time and you've got a cool Christmas treat that everyone is sure to love!

Prep Time: 10 minutes

Refrigerate: 1 hour

INGREDIENTS

- 1 1/2 cups butter softened
- 20 oz cream cheese softened
- 1 1/2 cups sugar
- 2 1/2 tsp peppermint extract
- Candy Canes (optional)
- Red food coloring (optional)

INSTRUCTIONS

1. With a hand mixer, blend all ingredients together until smooth. Add additional peppermint extract as desired.
2. Pour mixture into an 8x8 pan lined with wax or parchment paper (make sure paper is overflowing on the sides, for easy removal).
3. For red swirls, put 3-5 drops of red food coloring on the top of the cheesecake and swirl using a knife.
4. To decorate, swirl drops of red food coloring with a knife. You may also sprinkle bits of candy cane over the top of the cheesecake.
5. Chill in the fridge for at 1-2 hours.
6. Use the hanging paper to remove cheesecake from the pan.
7. Cut into bars and serve.