



THE OSPREY ORACLE

A Newsletter for the residents of Osprey Landing – JULY 2019

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

Happy 4th of July!

We are very lucky to live in an area that is rich with opportunities. We have the beautiful beaches, oodles of shops and outlets, water parks, camping, golf, tennis, live outdoor entertainment, country fairs, and these are just a few of the many choices we have. There is no excuse for being idle! Enjoy!

Happy Independence Day! To our service men and women whose bravery and selfless courage has sustained our liberties, we honor and thank you. We live in freedom because of you, those who have served before you, and those who will serve tomorrow. Salute!!

In honor of Independence Day, our offices will be closed Thursday, July 4th and Friday, July 5th. As always, please contact the 24-hour answering service with any maintenance emergencies. We wish you all a very happy and safe 4th! - The Osprey Landing Team!

Independence Day Celebrations

Celebrate the birth of our nation with a dazzling display of fireworks launched over South Mill Pond in Portsmouth. The fireworks will be held on Wednesday, July 3rd at 9:15pm. Rain date is Friday, July 5th. Set up your blanket or chairs on Leary Field located on Junkins Avenue and enjoy the show!

Osprey Landing Pop-Up Library and Story Time

Portsmouth Schools and Portsmouth Public Library will again be doing the Pop-Up Library and Story Time at our office. This year they will have a mini bookmobile that they will be bringing to our property. Children will be able to choose free books to keep rather than library books that they have to return. The bookmobile will be in our parking lot during the days that they are here for Story Time. They will be doing Story Time on the following Tuesdays-July 9th & 23rd and August 6th & 20th at 10:30 a.m. each of those days. For questions, please call or text 978-255-3882.

Stratham Fair

It's time again for the Stratham Fair being held on July 18th – 21st. Tickets are \$10 for adults, \$5 for children 6-12 and seniors 65+, and children under 6 are free. Parking is free. There will be daily entertainment, 4H activities & exhibits, midway rides, music & magic acts and the Miss Stratham Fair Pageant. Gates open at 10am (3pm on Thursday).

Ride Tickets are sold separately. For more information and a full line up of events visit their website at www.strathamfair.com.

PRESCOTT PARK

Movie Night

All the fun of a drive-in (minus your car, or course).

You'll find a giant screen on our stage, incredible sound, an HD projector and delicious snacks while you enjoy a movie in the park, under the stars.

Movies start at dusk. Dusk changes over the course of the summer. In July, it is approximately 8:30pm and in August, approximately 7:45pm. We try to start the movies as early as possible, ultimately having to wait for the screen to be dark enough to project a movie on them.

July 1- Frozen

July 3- Top Gun

July 8- ET

July 10- Star Wars: A New Hope

July 15- Spider Man: Into the Spider Verse

July 22- The Goonies

July 29- Ghost

August 5- Incredible 2

August 12- Alien

August 21- Jurassic Park

August 22- Thor: Ragnarok

For more information visit www.prescottpark.org.

MUSIC BY THE SEA

Kick back with friends and family on Thursday evenings in July and hear some of the hottest bands in New England during the Music by the Sea concert series. The events are held at the Seacoast Science Center in Rye, NH, rain or shine.

Bring your beach blanket or a chair and enjoy a picnic or enjoy the hot off the grill fare, snacks, and ice cream treats and watch the sunset, eat, listen to music and enjoy! All proceeds from the concert series support the science center's environmental education efforts.

Admission is: Ages 13-Adult \$12, Children 3-12 \$4, and under 3 are free. Gates open at 5pm and the music begins at 6pm. For a schedule of events and more information visit seacoastsciencecenter.org or call 603.436.8043.

CHILL OUT

Cool off this summer at Water Country! Twist and turn your way down Thunder Falls & Wild Canyon, race your friends down Double Dive Boggan, Shoot & Scream down a heart pounding free fall in the dark, catapult through darkness on the Dragons Den, experience the thrill of a 58 ft high twin speed slide, or descent into a twisting 40 ft plunge, in the dark, on Dr. Von Dark's Tunnel of Terror!

Dr. Von Dark's Tunnel of Terror not your idea of a good time? Head to the giant wave pool, whirlpool, or the Adventure River for some relaxing fun! Take the little ones to enjoy some tiny tot time in Tahiti Tree House, Ollie Octopus, Bubble Bay or Pirates Pool & Lagoon.

For more information about the park, ticket pricing, hours, events, and cabana rentals visit their website at www.watercountry.com.

TALL SHIP TOURS

The Tall Ships are coming back to Portsmouth beginning August 1st. This four-day event includes a Parade of Sail, deck tours, day sails, exhibits, food, music, and souvenirs. The two ships in attendance will be the Roseway and the Oliver Hazard Perry. The Parade of Sail will be announced. After the parade the Oliver Hazard Perry will dock at the Portsmouth Fish Pier on Pierce Island and the Roseway will dock at the UNH Pier in New Castle. The Oliver Hazard Perry will be open for deck tours 8/2-8/4, from 10am-5pm. The Roseway will offer day sails Thursday – Sunday. Exact times to be announced. The tall ships tour will cost \$10 for guests over 12. Tickets for day sails are \$60 per passenger. For more information call 603-353-0317 or visit the website at www.sailportsmouthnh.org.

FINGER LICKING GOOD

It's beach season and is there any better way to end your beach day than dinner at your local lobster pound? Here are just some of the best lobster eats on NH's seacoast:

Brown's Lobster Pound – Seabrook, NH – Brown's is a cash only, bring your own beer and wine, wash down your own table kind of place. A family-owned business that has been a staple since 1950! Check them out at www.brownslobsterpound.com.

Markey's Lobster Pool – Seabrook, NH – You can't mention Brown's without mentioning Markey's, as they are rivalry neighbors. Situated across the street from one another, the two restaurants each have a loyal following who likely wouldn't dare set foot in the opposition. Maybe try

them both and decide for yourself. Open since 1971, this is another family-owned business with firm New Hampshire roots. Cash only. Check them out at www.markeyslobsterpound.com.

Petey's Summertime Seafood and Bar – Rye, NH – Petey's catches their own lobster and is a favorite among beach goers. You can choose to sit outside on the deck with a view of the water or in their dining room. Check them out at www.petey.com.

The Beach Plum – North Hampton, NH and Portsmouth, NH – The Beach Plum is the place to go for that lobster roll you've been craving. Check them out at www.thebeachplum.net.

Al's Seafood – North Hampton, NH – Take a seat in the casual restaurant and enjoy some boiled lobster. Al's also has a fantastic market where you'll find fresh fish and seafood. Check them out at www.alsseafoodnh.com.

PUBLIC SWIM NOW OPEN

The Pierce Island Pool is now open. Swim lessons are available (free to Portsmouth residents). Contact the recreation department for more information & pool hours at 603.427.0717 or the below websites.

<https://www.cityofportsmouth.com/recreation/outdoor>
<http://files.cityofportsmouth.com/files/rec/OutdoorPoolLessonSchedule2018-SessionI.pdf>

Lobster Rolls

Total Cook Time: 20 min, Servings: 4

INGREDIENTS:

- * 4 (1 ½-pound) cooked lobsters or 4 lobster tails or 1 ½-pounds lobster meat
- * ½ cup mayonnaise
- * 3 tablespoons freshly squeezed lemon juice
- * 2 inner celery stalks and leaves, finely chopped
- * 2 tablespoons chopped fresh parsley leaves
- * Salt and freshly ground black pepper
- * 4 rolls, split and lightly toasted
- * Melted butter, for brushing

DIRECTIONS:

1. Remove the meat from the lobsters, chopping any large chunks into bite size pieces.
2. In a bowl, combine the lobster meat, mayonnaise, lemon juice, celery, parsley, and salt and pepper to taste.
3. Brush cut sides of the rolls with melted butter and fill with the lobster salad.

Cooks Note: Place lobster salad in refrigerator for 5 to 10 minutes. This allows the salad to absorb the flavorings.