



THE OSPREY ORACLE

A Newsletter for the residents of Osprey Landing – July 2021

“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 beautiful beaches, oodles of shops and outlets, state parks, camping, golf, tennis, live outdoor entertainment – to name just a few – there is no excuse for being idle. Get out and explore!

Happy Independence Day! We honor and thank our service men and women whose bravery and selfless courage have sustained our liberties. We live in freedom because of you and salute those who have served in the past, present and future.

In honor of Independence Day, our office will be closed Monday, July 5. As always, please contact the 24-hour answering service with any maintenance emergencies. We wish you all a very happy and safe holiday celebrations.

~The Osprey Landing Team

No Fireworks Permitted

For safety and to abide by the town ordinance, no fireworks of any kind are allowed at Osprey Landing or in the city streets.

Portsmouth Town Ordinance Chapter 8 Articles I, II Section 8.122: FIREWORKS, ETC., RESTRICTED
“No person shall exhibit any fireworks, or discharge any rockets, squibs, crackers or any preparation of gunpowder, or discharge any cannon, or other firearms, within the compact part of the City, on any street, highway, common or public place, unless by permission of the City Manager, the City Council, or Police Commissioners.”

NH RSA 160-B:4 makes it a violation to possess ANY firework without a permit unless it is a sparkler that does not contain a chlorate or perchlorate. Some sparklers (generally they are the colored ones that burn like a flare more than a spark) are allowed but absolutely NO other FIREWORKS. Sparklers will have what they are made of on the packaging.

We appreciate your cooperation.

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 Saturday, July 3rd at 9:15pm. Set up your blanket or chairs on Leary Field located on Junkins Avenue and enjoy the show!

Osprey Landing Events

Pop-up Library

Free books for ages 0-18 coming to Osprey Landing office parking lot, starting July 1 on Thursday's from 1:30-2:30 p.m. For more information email bookspopup@gmail.com

Gather NH will be at Osprey Landing's office parking lot Thursdays from 1:30-2:30 p.m. Meals 4 Kids is a program of Gather, a non-profit hunger relief organization in Portsmouth. It is a farmers' market style FREE food distribution consisting of produce, milk, eggs, meat, as well as dry goods. No sign up is needed and everyone is welcome. For more information about Gather's other programs, including Pantry Market & Mobile Markets, please visit their website at www.gathernh.org or call 603-436-0641.

REMINDER: Dumpsters Are for Resident's Use

- Household trash only.
- The green plastic containers are only for residents who are unable to climb the stairs.
- No furniture or large items in or outside the dumpster.
- Break down cardboard before putting in dumpster.

Call the office with any issues 436-5713. We will report theft of service to the police for anyone found using our compactor illegally. If you are aware of anyone using the compactor who is not authorized to do so, please contact our office.

Community Events

Wellness in the Park

Wellness Wednesdays are back with the incomparable, Stephanie Paolini of [3 Bridges Yoga](#). Please join Stephanie for an early morning flow to set your day right. Reservations are suggested donation only (\$10) as always and your donation ensures that arts and culture will always be found in the Park! The class is weather dependent.

Pierce Island Pool

For Portsmouth residents only. Admission is free.
Hours of operation (re-opening Summer 2021)

Open 7 Days a Week: June 21 – August 20
Monday – Sunday: 11:00 a.m. – 6:00 pm.
Lifeguard Breaks: 12:35 – 12:55 pm,
2:30 – 2:50 pm,
4:15 – 4:35 pm.

Please keep the following guidelines in mind when planning your visit to the Peirce Island Pool this summer:

1. The pool house will be open, with all of the windows and doors open. Staff will monitor occupancy, so that it does not become overcrowded.
2. The pool will open with a capacity of 200, with patrons asked to maintain physical distancing between households in and around the pool.
3. Chairs will be set out on the deck in groups and visitors are asked not to move them.
4. Please bring your ID with you to each visit to show that you live in Portsmouth.

Summer in NH

Atlantic Grill Music by the Sea Concerts

Rye, July 15-22

This summerlong concert series brings some of New England's hottest bands to the Seacoast on Thursday nights. Enjoy great tunes from bands like Jumbo Circus Peanuts or Joshua Tree and the seaside setting while supporting the Center and their ocean education mission. Bring a blanket or chair, pack a picnic or purchase freshly grilled dinner beverages on site. Concertgoers can also enjoy the Center and its exhibits, free with concert admission. seacoastsciencecenter.org

Chris Smither, Chocorua, July 18

Perfecting a synthesis of folk and blues for 50 years, Smither is an American original. Reviewers and fans from around the world, including Rolling Stone and The New York Times, agree that Smither continues to be a profound songwriter, a blistering guitarist and intense performer as he draws deeply from the blues, American folk music, modern poets and humanist philosophers. Oh, and he just so happened to pen the Bonnie Raitt classic "Love Me Like a Man" at the ripe old age of 16. thefarmstand.net

Summer Crops

June and July bring fresh berries to New Hampshire. Both strawberries and blueberries are ripe for harvest. You can PYO or seek them out at your local farm stand. The summer months bring a wide variety of fresh crops, and this chart will guide you to the best fruits and vegetables of summer. <http://www.pickyourown.org/NHharvestcalendar.htm>

Pick-Your-Own (PYO)

Strawberries

Hickory Hill Farm
245 Back Road, Dover

Applecrest Farm

133 Exeter Road (Route 88), Hampton Falls

Blueberries

Berrybog Blueberries Farm
650 Province Road, Strafford

Blueberry Bay Farm
38 Depot Road, Stratham

Butternut Farm

195 Meaderboro Road, Farmington, NH



Recipes

July is blueberry month in New Hampshire and here are two must-try blueberry recipes from local chefs.

Wild NH Blueberry Chutney

Recipe courtesy of Chef Steve James, Certified Master Baker and owner at *Popovers on the Square* in Portsmouth and Epping.

4 cups wild NH blueberries
2 cups brown sugar
3/4 cup apple cider vinegar
1 cup minced onions
juice from 1 lemon
1 teaspoon grated fresh ginger
red pepper flakes (optional)

Combine all ingredients in a heavy-bottom pot and slowly bring to a simmer. Let simmer for about 50 minutes and store in glass jars. The chutney will keep about 2 weeks in the refrigerator, but it won't be around that long once you get a taste of this.

Blueberry Zucchini Bread

Recipe courtesy of Steven Ruddock from *Riverwalk Café & Music Bar* in Nashua.

3 eggs
1 cup canola oil
2 1/4 cups granulated sugar
2 cups grated zucchini
3 cups flour
1 tablespoon vanilla
1 teaspoon salt
1 teaspoon baking powder
1/4 teaspoon baking soda
1 tablespoon cinnamon
2 cups blueberries
Raw sugar for sprinkling

Beat the eggs until light and foamy. Add the sugar, oil, zucchini and vanilla, and mix lightly, but well. Combine the flour, salt, soda, baking powder and cinnamon, and add to the egg-zucchini mixture along with the blueberries. Stir until just blended and pour into two 9x5x3-inch greased loaf pans. Sprinkle a couple tablespoons of raw sugar crystals on top of each loaf. Bake in a preheated oven at 350°F for 60-70 minutes. Cool on a rack.