



THE OSPREY ORACLE

A Newsletter for the residents of Osprey Landing – MARCH 2019

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

HAPPY SPRING!

March invites us to celebrate the first day of spring. Spring is such a fresh, exciting, and invigorating season. Everyone seems to have more energy, we smile more, there is a "spring" in our step and we eagerly watch as buds and flowers peek out from everywhere!

Happy St. Patrick's Day on Sunday, March 17th, and the first day of spring is Wednesday, March 20th. Sunday, March 10th begins Daylight Savings. Don't forget to spring forward one hour!

We would like to thank all of you for your cooperation this season during snow removal. Your efforts were a tremendous help in getting the lots cleared of snow. Thank you all so much!

Reminder, please check out our website www.ospreylanding.com under our news & events page for updates or current events for the property. Also, please like Osprey Landing on Facebook at www.facebook.com/pages/Osprey-Landing and send your friends and family to see what we have coming available.

We wish you all a wonderful March!
The Osprey Landing Team!

HAPPY BIRTHDAY

HAPPY ANNIVERSARY

**TO ALL RESIDENTS CELEBRATING IN THE
MONTH OF MARCH!**

EXTRA EXTRA

No more writing out a check, trying to remember to pay the rent in a timely manner, and if you are out of town you do not have to worry about mailing a payment.

Sign up for the convenient automated rent payment system in place at Osprey Landing. The process is easy and there are benefits. In fact, your account will not be debited until the fifth (5th) of each month, or the next business day if the 5th falls on a weekend. We have several residents that have been

using this method of payment and find it very helpful. We hope that you take advantage of automatic withdrawal by contacting our office for an authorization form. For those of you that are already signed up, we thank you for making the rent collection process smoother!

NH MAPLE WEEKEND - MAPLE MONTH 2019

Hosted by the New Hampshire Maple Producers Association, Maple Sugaring Month runs March 9th through March 31st, spanning four weekends of maple madness! The 24th Annual NH Maple Weekend will be March 23rd & March 24th, 2019.

Join the fun at a local participating sugar house! Across the state, sugar makers open their door to the public to demonstrate the centuries-old craft of maple sugaring.

Meet the maple producers of New Hampshire. Discover how their operation works, enjoy free samples of fresh syrup, maple candies and confections, coffee and doughnuts. Some locations offer pancake breakfasts, petting farms or horse-drawn rides. Come taste why pure New Hampshire maple syrup has long been a delicious harbinger of spring.

Share in the excitement of the sweetest time of year... you'll be happy you did!

SUGAR SHACK IT

Vermont may have the maple reputation but here in New Hampshire we've long maintained that the Granite State is where the maple syrup is at. Take a day and visit one of New Hampshire's best sugar shacks.

100 Acre Wood Sugar Shack – 41 Observatory Way,
Intervale, NH – 603-356-9980

Ben's Sugar Shack – 83 Webster Highway, Temple,
NH – 603-562-6595

Crow Valley Farm – 1038 Hopkinton Rd,
Hopkinton, NH – 603-224-7520

Folsom's Sugar House – 130 Candia Rd – Chester,

NH – 603-370-0908

Nature's Sweet Secret Sugar House – 41 Tirrell Hill Rd, Goffstown, NH – 603-361-3156

Parker's Maple Barn – 1316 Brookline Rd, Mason, NH – 603.832.2308

Turkey Street Maples – 673 Turkey St, Tamworth, NH – 603-323-9320

SAINT PADDY'S COMEDY SPECTACULAR

Comedian Jim McCue is becoming a St. Patrick's tradition in Portsmouth. If everyone's Irish on St. Patrick's Day then the best place to be on March 16th is the Music Hall to celebrate with Irish dancing, music, and hilarious comedy.

Comedian Jim McCue has been featured on Comedy Central, Comcast Comedy Spotlight, NBC's Last Comic Standing, Live at Gotham AX TV and Drybar Comedy Special going viral! Jim has also done USO shows around the world.

The show will also feature Comedians Joey Carroll and Kristen O'Brien. The show will be hosted by Will Smalley who has readily established himself as one of the powerful new voices and joke writers in the Boston comedy scene and at The Boston Comedy Festival.

OWL PROWL SERIES

The popular Owl Prowl Series is back at the Center for Wildlife in Cape Neddick, ME. This event introduces participants to the amazing adaptations of native owls. You'll meet under the education pavilion to learn about native owl species, their ecology, adaptations, and meet local representatives up close! Following the presentation, you'll take a short walk into the surrounding habitat to call for owls and listen for whooooo might call back. The cost is \$7pp.

Visit www.thecenterforwildlife.org/news.htm for more information or call the center at (207) 361-1400.

CHaD BATTLE OF THE BADGES

Police and fire fighters from across the region will face off in the annual CHaD Battle of the Badges Hockey Championship. This rivalry pits community heroes against one another in a fun, high-competitive face off to raise money for the Children's Hospital at Dartmouth-Hitchcock. This year's event will be held on Saturday, March 16th

beginning at 5:00pm. Tickets are just \$10 and kids 5 and under are free! Visit www.snhuarena.com for more information.

Harlem Globetrotters

Don't miss the incredible spectacle of the Harlem Globetrotters coming to the SNHU arena in Manchester on Friday, March 22nd. Tickets range from \$25.50-\$130.50. Call ticket master at (800) 745-3000 to purchase tickets.

ROCHESTER OPERA HOUSE

Head to the Rochester Opera House for some great entertainment in the month of March.

REMEMBER THE FIFTIES – Friday, March 1st
Featuring tributes to The Drifters and The Platters. The remember the Fifties Concert is an outstanding tribute.

THE SPIRIT OF JOHNNY CASH – Friday, March 8th – the show comes alive with Harold Ford's voice and resemblance to Johnny Cash. Red Hot Cash Band entralls fans of the legendary singer and his music.

For more information visit their website at www.rochesteroperahouse.com or call (603) 332-5080.

Slow-Cooker Corned Beef and Cabbage

INGREDIENTS:

- * 2 celery stalks, cut into 3-inch pieces
- * 3 carrots, cut into 3-inch pieces
- * 1 small yellow onion, cut into 1-inch wedges (root end left intact)
- * ½ pound small potatoes, halved if large
- * 6 sprigs thyme
- * 1 corned beef brisket (about 3 pounds), plus pickling spice packet or 1 tablespoon pickling spice
- * ½ head Savoy cabbage, cut into 1 ½-inch wedges
- * Grainy mustard, for serving

DIRECTIONS:

In a 5-to 6-quart slow cooker place celery, carrots, onion, potatoes and thyme. Place corned beef, fat side up, on top of vegetables and sprinkle with pickling spice; add enough water to almost cover meat (4 to 6 cups). Cover and cook on high until corned beef is tender, 4 ½ hours (or 8 ½ hours on low). Arrange cabbage over corned beef, cover and continue cooking until cabbage is tender, 45 minutes (or 1 ½ hours on low). Thinly slice corned beef against the grain and serve with vegetables, cooking liquid, and grainy mustard.