



THE OSPREY ORACLE

A Newsletter for the residents of Osprey Landing –FEBRUARY 2018

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

HAPPY FEBRUARY!

While February may be a short month, there are many activities taking place in and around Portsmouth. Take the day and go skiing, snowboarding, sledding, ice skating, ice fishing, tubing or snow shoeing!

The days are starting to get longer and soon we will start seeing the first signs of spring. Let's hope on February 2nd, Punxsutawney Phil doesn't see his shadow!

We want to wish everyone a special Valentine's Day on February 14th. Also, in observation of President's Day our office will be closed on Monday, February 19th. As always, for any maintenance emergencies please call the 24-hour answering service.

We hope all of our Osprey students enjoy their upcoming school vacation.
The Osprey Landing Team!

HAPPY BIRTHDAY

HAPPY ANNIVERSARY

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

Winter Ice Dances

Labrie Family Skate at Puddle Duck Pond hosts the 4th Annual Professional Ice Dance performance on the outdoor ice rink on Saturday, February 3rd at 3pm. Spectators watch from around the perimeter fence giving everyone a front row seat.

This is an exciting opportunity to see incredible Olympic-level skating up close and to meet the stars in person. Tickets are \$15 for adults, \$10 for ages 5-17, and children under 5 are free. There are VIP tickets available that include the opportunity to meet the skating stars after the show for photos and autographs. VIP tickets are \$22 for adults and \$18 for children. Tickets are available on the Museum website at www.strawberybanke.org.

ACH REMINDER

We want to remind residents of the convenient automated rent payment system in place at Osprey Landing. We have been very successful in the new system for an automatic withdrawal out of a checking or savings account for monthly rental payments, a.k.a., an ACH transaction.

We have several residents that have been using this method of payment and find it very helpful. 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. No 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.

We hope that you take advantage of ACH transaction by contacting our office for an authorization form. For those of you that are already signed up for ACH transaction, we thank you for making the rent collection process smoother!

STAR Theatre

Legendary Boston-based Comedian Lenny Clarke will be at the STAR Theatre in Kittery for one night only! Join in on the laughs Friday, February 9th. Tickets range from \$30-\$35pp.

Lenny Clark spent several years as the regular host of the open-mike nights at North Shore Comedy Club and has since traveled the world as a stand-up. His gifted comedic abilities captured the attention of the legendary Rodney Dangerfield who gave Lenny his first big break on TV, casting him on the HBO special "Nothin' Goes Right," in 1988.

Since then, Lenny has had his own TV Series, TV guest spots on popular shows and has been featured in films such as "Me, Myself and Irene," "Rounders," and "There's Something About Mary." For more information and to purchase tickets visit www.kitterycommunitycenter.org/star-theatre.com.

6th Annual Groundhog Day Luau

Don't miss this benefit being held at the Redhook Brewery in Portsmouth on Saturday, February 3rd from 6-10pm. This Luau is to raise money for the Ukulele Kids' Club Inc., a non-profit organization whose mission is to harness the healing power of music by supporting music therapy programs for hospitalized children. Tickets for adults are \$30, children \$12. This year's Luau will feature musicians from across the country including hula dancers. For more information on the event you can visit SNHUG's website at <https://snhuglua6.brownpapertickets.com/>.

Comic Hypnotist Frank Santos Jr.

Frank Santos, Jr. has been mesmerizing audiences for over 20 years with his spectacular display of mind bending antics than can turn any skeptic into a fan and he's coming to Rochester Opera House on Friday, February 23rd. No two shows are ever the same as the audience are the stars. Under hypnotic spells, audience members are more than willing to follow every command, from awkward to outrageous in this unpredictable, hilarious, laugh until your sides hurt R-rated comedy show. Tickets range from \$22-\$24pp. For more information visit their website at <http://www.rochesteroperahouse.com/comic-hypnotist.html>.

Capitol Center of the Arts

Seth Meyers is coming home to help the kids of New Hampshire! On February 10th, the host of NBC's "Late Night with Seth Meyers" will be in Concord at the Capitol Center for the Arts to perform two shows benefiting Court Appointed Special Advocates of New Hampshire and the Granite State Children's Alliance, New Hampshire's network of Child Advocacy Centers. Tickets range from \$58-\$125pp. For more information visit their website at <https://ccanh.com/series/upcomingevents/>.

U.S. National Toboggan Championships

The 28th Annual U.S. National Toboggan Championships will be held February 9th – 11th in Camden, Maine! Each year, up to 425 teams of racers gather to ride traditional wood toboggans down the country's only remaining gravity-powered 440-foot-long wooden toboggan chute, originally built in 1936, which ends with a slide across frozen Hosmer Pond! For more information on this unique event visit their website at

<http://www.camdensnowbowl.com/toboggan-championships/>.

FRIED PROVOLONE WITH ITALIAN SALSA

Prep Time: 20 min, Cook Time: 40 min, Servings: 4-6

INGREDIENTS:

Italian Salsa:

- * 2 cups of cherry tomatoes
- * ¼ cup finely diced sweet onion
- * ¼ cup extra-virgin olive oil
- * 2 tablespoons chopped fresh basil
- * 1 tablespoon white balsamic vinegar
- * 2 teaspoons kosher salt
- * ½ teaspoon freshly ground black pepper
- * pinch chile flakes

Fried Provolone:

- * Canola oil, for frying
- * One 16-ounce log provolone, wax removed, sliced into ½ inch thick rounds
- * 1 cup cornstarch
- * 1 cup all-purpose flour, plus more for dredging
- * 2 cups cold club soda
- * 2 teaspoons kosher salt, plus more for seasoning
- * 2 tablespoons chopped fresh flat-leaf parsley

DIRECTIONS:

For the salsa: In a medium bowl, add the tomatoes, onions, olive oil, basil, vinegar, salt, black pepper and chile flakes. Toss well, and set aside at room temperature.

For the provolone: Place the provolone rounds on a waxed-paper-lined baking sheet and refrigerate for 30 minutes.

In a medium bowl, combine the cornstarch and flour, then whisk in the club soda and salt until smooth, cover and refrigerate for 30 minutes.

In a large Dutch oven, add 3 to 4 inches canola oil. Heat over medium heat until a deep-frying thermometer inserted in the oil reaches 375 degrees F.

Lightly dredge each piece of the provolone in flour. Working in batches, dip the provolone rounds in the batter, then shake off any excess and place in the hot oil. Fry until lightly browned and puffy on both sides, about 2-3 minutes. Using a slotted spoon, remove the provolone and season with some salt. Repeat for the remaining rounds of provolone.

Cut the crispy provolone into wedges and place on a large serving platter. Garnish with the parsley and serve with the Italian salsa spooned over the top or on the side for dipping.