



THE OSPREY ORACLE

A Newsletter for the residents of Osprey Landing – APRIL 2018

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

SPRING IS IN THE AIR!

Happy Spring! It has been a long winter for everyone! We are all happy to see spring is finally arriving even if it is slow. The days are longer, and the sun is shining! This is the best time of year to enjoy the outdoors. Whether watching plants reclaim their territory or listening to birds chirping, spring offers a variety of beauties. Soon we will be able to open the windows and sliders to let in the fresh air. As the stale air leaks out, inhale the sweet smell of the season.

Well we all know that April is opening season for the faithful Red Sox. What a "fan"tastic way to spend a weekend afternoon. Whether you cheer from the bleachers or a seat, you can't beat the excitement generated at a Red Sox game.

Our office will be closed for training on Tuesday, April 3rd. As always, please contact the 24-hour answering service with any maintenance emergencies.

A wonderful April to everyone and have a Happy Easter! - The Osprey Landing Team!

**HAPPY BIRTHDAY
HAPPY ANNIVERSARY
TO ALL RESIDENS CELEBRATING IN
THE MONTH OF APRIL!**

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!

NATIONAL EARTH DAY

National Earth Day is April 22nd. In honor of this, Osprey Landing is sponsoring an Earth Day of our own on Wednesday, April 25, 2018. All Osprey residents are encouraged to participate. Bring along the kids too!

Please sign up by either calling the office at 436-5713, or just stop by to sign up. Trash bags will be provided. We will be picking up trash between 9:30 am and Noon, then meeting at the function room promptly at Noon for a pizza and ice cream party. Let's think green!

RESTAURANT WEEK

We are pleased to welcome you to the Spring 2018 Restaurant Week Portsmouth & the Seacoast from April 5th – April 14th. More than 40 restaurants around the Seacoast – in Portsmouth, Dover, Hampton, New Castle, Rye, Exeter, and Kittery, Maine – are inviting you to enjoy great meal values during lunch and dinner over these ten days. Participating restaurants offer special three course prix fixe menus at two unbelievable prices: \$16.95 for lunch or \$29.95 for dinner per person. Note: Some restaurants extend the \$16.95 value price to dinner as well. Be sure to review each restaurant's menu.

DISCOVER WILD NEW HAMPSHIRE

Saturday, April 21st, will be the 27th annual Discover WILD New Hampshire Day is a fun way for the whole family to explore New Hampshire's wildlife resources and legacy of outdoor traditions. Browse educational exhibits presented by environmental and conservation organizations from throughout the state. See live animals, big fish and trained falcons. Try your hand at archery, casting, fly-tying and B-B gun shooting. Watch retriever dogs in action. Get creative with hands-on craft

activities for the kids. Plus, check out the latest hunting and fishing gear and gadgets.

Admission is free. The event runs from 10am-3pm on the grounds of the New Hampshire Fish and Game Department, 11 Hazen Drive, Concord, NH. For more information visit their website at www.wildlife.state.nh.us.com or call (603) 721-3421.

STRAWBERRY BANKE

Saturday, April 21st through Sunday, April 29th

Baby Animals at Strawberry Banke!

10am-5pm Rain or Shine

Meet the spring's new arrivals under the tent on Puddle Dock: lambs, kids, piglets, bunnies, chicks and more. With information about raising and caring for heirloom breeds of animals like those brought to the New World in the early days of settlement. Tickets are \$10 for adults; \$5 for children 5-17 and free to children under 5 and active military and their families. MEMBERS HALF PRICE.

NEW HAMPSHIRE MADE

As the weather starts to improve and we are trying to fight the restlessness of cabin fever, try venturing out and visiting some of these New Hampshire Made locations! You can find so many more locations on their website, <https://www.nhmade.com/>.

Schoodacs Coffee & Tea – Warner, NH

<https://www.facebook.com/Schoodacs/>

New England Ski Museum – Franconia, NH

<http://newenglandskimuseum.org/>

Harman's Cheese & Country Store, Inc. – Sugar Hill, NH

<https://harmanscheese.com/>

Kellerhaus – Weirs Beach, NH

<https://kellerhaus.com/>

League of NH Craftsman Concord Fine Craft Gallery – Concord, NH

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

The Chocolatier – Exeter, NH

<http://the-chocolatier.com/>

Ben's Sugar Shack – Temple, NH

<https://bensmaplesyrup.com/>

Daniel's Restaurant & Pub – Henniker, NH

<http://danielsofhenniker.com/>

Michelle's Sweet Shoppe – Londonderry, NH

<https://www.michelesweetshoppe.com/>

PULLED PORK BARBEQUE

Total Time: 12 hrs 25 min, Active Time: 25 min

INGREDIENTS:

BBQ Sauce:

- * 1 cup finely chopped onion
- * 2 cups cider vinegar
- * 6 ounces tomato juice
- * ½ tablespoon pepper
- * 1 teaspoon garlic powder
- * Pinch cayenne
- * Dash hot sauce, such as Tabasco
- * 1 teaspoon sugar

Roast:

- * 2 medium sweet onion, such as Vidalia, quartered
- * 2 teaspoons light brown sugar
- * 1 teaspoon smoked paprika
- * 2 teaspoons salt
- * Pinch black pepper
- * One 4-6-pound Boston butt pork roast, bone in
- * Buns, for serving

DIRECTIONS:

For the sauce:

Puree the onion in a blender with ¼ cup water. Place the pureed onion a 2-quart saucepan with additional water to cover. Bring to a boil, and then reduce the heat. Cook, stirring constantly until the water has almost evaporated. Add the vinegar, tomato juice, pepper, garlic powder, cayenne and hot sauce and mix well. Bring to a boil, and then stir in the sugar. Immediately remove from the heat. Set 1 cup aside for the roast. Let the remaining sauce cool completely, then refrigerate for later use.

For the roast:

Put the quartered onions in the bottom of a 5-6 quart slow cooker. Mix the brown sugar, paprika, salt and pepper and rub it over the pork roast. Then place in the slow cooker on top of the onions. Drizzle the reserved 1 cup of sauce over the roast. Cook the roast in the slow cooker on low for 10 to 12 hours, checking after 10 hours for tenderness.

Remove the meat and onions from the slow cooker. Discard the onions and finely shred pork. Reserve the juices from the slow cooker to add to the meat for desired juiciness. Serve on a bun with the juice.