



APRIL 2018

## **SPRING IS IN THE AIR!**

Spring has finally arrived-although it seems hard to tell, based on recent weather conditions. Still it won't be long before we are trudging through the mud, an umbrella our constant companion, and welcoming the buds, flowers and sweet breezes.

With the amount of snow we have received in the past month it was difficult to keep up with snow removal and we want to thank everyone for their cooperation and patience.

As a reminder, for your convenience you can request Non-Emergency Work Order requests under the 'Work Order' tab on our website, [www.eastgateliving.com](http://www.eastgateliving.com).

This is for non-emergency only. Please continue to call in any emergency work orders to the office as usual.

The office will be closed for training on Tuesday, April 3<sup>rd</sup>. As always, call the 24-hour answering service with any maintenance emergencies.

Please note there are several items in the 'Lost & Found' in the Eastgate office. Stop in during office hours to claim your lost items.

Jennifer Driscoll, Property Manager

HAPPY BIRTHDAY  
HAPPY ANNIVERSARY  
TO ALL EASTGATE RESIDENTS  
CELEBRATING IN THE MONTH OF APRIL!

## **DISCOVER WILD NEW HAMPSHIRE**

Saturday, April 21<sup>st</sup>, will be the 27<sup>th</sup> 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](http://www.wildlife.state.nh.us.com) or call (603) 721-3421.

## **EARTH DAY FESTIVAL**

Join NH Audubon, at their Massabesic Center, as they celebrate the Earth in their 11<sup>th</sup> annual Festival, on April 14<sup>th</sup>, with a focus on how you can help our native pollinators. Watch them release a rehabilitated raptor back to the wild with Wings of the Dawn, see and touch a variety of incredible live caterpillars with Caterpillar Lab, or join them for naturalist-led nature walks.

They will also have live animals, drawings to win prizes, build your own bird or beehouse kits for sale, games, crafts, live music, and marshmallow roasting at the campfire. Food will be available for sale from Roots Catering. Visit booths by a variety of earth friendly businesses and organizations and learn tips and tricks to create wildlife-friendly spaces. The event is \$7pp or \$20 for a family of 4. For more information visit [www.nhaudubon.org](http://www.nhaudubon.org).

## PITCH!

### A COLLEGE A CAPELLA CONCERT

Join some of the best New England college A capella groups for a concert of great songs at the Winnepesaukee Playhouse in Meredith, NH. Entertainment for the whole family! Tickets are only \$10! For more information call 603-279-0333 or visit their website at <http://www.winnepesaukeeplayhouse.org/pitch1.html>.

## **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 the 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/>

## **PALACE THEATRE**

The Palace Theatre's feature show for the month of April is 'Mamma Mia!'. Tickets range from \$25 for children and \$39-\$46 for adults. The Palace will also host 'Alice In Wonderland, Jr'. For more information and ticket availability visit them on the web at [www.palacetheatre.org](http://www.palacetheatre.org).

## **TAX DEADLINE**

Don't forget the deadline for filing taxes has been extended to April 17<sup>th</sup>!!

## **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.