



THE OSPREY ORACLE

A Newsletter for the residents of Osprey Landing – MAY 2018

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

Happy Spring!

Happy May from all of us at Osprey Landing! Now that warmer weather is here, our calendars will be chock full of commitments like graduations, proms, weddings, entertaining, vacations, and many other outdoor activities. Make sure you enjoy some down time to rejuvenate. Take a leisurely walk around the neighborhood, go for a bike ride, or enjoy a day at the beach before it gets crowded with summer tourists. There are also lots of festivities going on in and around NH this month and next. We've listed some for your info and possible participation.

Our office will be closed Monday, May 28th in observance of Memorial Day. As always, please use the 24-hour answering service for any maintenance emergencies.

We want to wish a very Happy Mother's Day to our Osprey Moms and Grandmothers! We hope your May 13th is special!

Thank you to all those that came out and helped clean up Osprey Landing during Earth Day cleanup!

Have a terrific month.
The Osprey Landing Team!

Reminder, please check out our website www.ospreylanding.com under our news and events page for the monthly newsletter, updates or for 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.

Mother's Day Brunch Cruise

For an extra special treat, take mom to a buffet brunch and cruise on Lake Winnepesaukee for her special day. Entertainment available for the whole family. Departures take place at 10am and 2pm. Tickets are \$49pp. Visit www.cruisenh.com for more information.

EXTRA EXTRA

No more writing out a check, trying to remember to pay the rent in a timely manner, or worrying about mailing a payment if you are out of town.

Sign up for the convenient automated rent payment system 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!

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

FARMER'S MARKET

It's hard to believe old man winter is behind us but, it's true! The outdoor Portsmouth Farmers Market opens Saturday, May 5th from 8:00am-1:00pm.

You'll find over twenty vendors offering fruits and vegetables, flowers and plants, dairy, meat, eggs, fish, honey, syrup, prepared foods, tea, wine, arts & crafts and even body care. This year there are nine certified organic vendors. The market is open rain or shine.

PORTSMOUTH CHILDREN'S DAY

Hooray! Hooray! It's Children's Day! Bring your children downtown for an afternoon of activities, crafts, face painting, entertainment, balloons and more on Sunday, May 6th beginning at Noon. The Festival combines family-friendly activities, entertainment, and of course ice cream!

How does it all work? Pro Portsmouth creates a map and kids of all ages follow the alphabet around town from A to Z. They visit shops and restaurants and then head to the Block Party on Pleasant Street and enjoy all sorts of activities and entertainment. For more information call 610-5521. This event is free.

NH RENAISSANCE FAIRE

The NH Renaissance Faire is a family friendly, educational, visual, theatrical and fantastical event held in Kingston, NH. It is a family-oriented charity event with something for everyone. From jousting to historical knights to fantastical fairies, the faire brings together education and fun for the whole family. This year's charities will be the NH Foodbank, Rockingham County Nutrition & Meals on Wheels and Granite State Arts Academy. The event will be held at Three Maples Shire located at 9 Thorne Rd, Kingston, NH on the weekends of May 12th & 13th and May 19th & 20th from 10am-5pm. Tickets are \$12 for adults, \$8 for kids ages 5-12, and kids 4 and under are free (cash only accepted). Free parking. For more information visit www.nhrenfaire.com.

KITES AGAINST CANCER

Join Exeter Hospital at its' 10th Annual Kites Against Cancer community event at Hampton Beach on Sunday, May 20th at 11:00am-3pm. The fun filled event includes kite flying, face painting, raffles, refreshments, music and more. 100% of proceeds benefit the Exeter Hospital Center for Cancer Care's the Beyond the Rainbow Fund which provides financial assistance and support for cancer patients in need. Kites can be purchased the day of the event. For more information visit www.exeterhospital.com or call 603.580.6668.

9th Annual Mother's Day Weekend Craft Festival

The scenic Town Common in Hampton Falls, NH will come alive for the 9th Annual Mother's Day Weekend Craft Festival on Saturday, May 12th and Sunday May 13th. Over 75 craftspeople from all over New England will be on hand. There will be live musical entertainment on the bandstand each day. The fair is held rain or shine, and admission is free. The Town Common is located directly on Route 1 in the village of Hampton Falls, NH. Festival hours are Saturday 10am-8pm and Sunday 10am-5pm.

27th ANNUAL KITCHEN TOUR

This walking tour of hand-selected homes in the heart of Portsmouth will showcase charmingly revived historic homes while also welcoming the new generation of dwellings – newly renovated luxury townhouses and co-ops with stunning views and amenities. The perfect get-together for Mother's Day weekend. The tour benefits Portsmouth's Music Hall. To purchase tickets and for advice on what to bring and sneak peeks of a few participating kitchens, visit their website at http://www.themusic hall.org/calendar/event/27th_annual_kitchen_tour_2018.

MIXED BERRY COBBLER

Prep Time: 10 min, Cook Time: 40 min, Servings: 6

INGREDIENTS:

For the filling:

- Cooking spray
- 2 (12-ounce) bags frozen mixed berries, thawed (about 6 cups)
- ¼ cup whole-wheat flour
- ¼ cup sugar
- 1 orange, zest finely grated (about 2 teaspoons)

For the topping:

- ¼ cup whole-wheat flour
- ¼ cup all-purpose flour
- 2 tablespoons plus 1 teaspoon sugar, divided
- ½ teaspoon baking powder
- ¼ teaspoon baking soda
- ¼ teaspoon salt
- 2 tablespoons chilled unsalted butter, cut into small pieces
- 1/3 cup low fat buttermilk
- 2 tablespoons canola oil

DIRECTIONS:

1. Preheat oven to 400 degrees F. Coat an 8 by 8-inch baking dish with cooking spray.
2. In a large bowl, toss the berries with whole wheat flour, sugar and zest. Transfer the berry mixture to the baking dish and set aside.
3. In a medium bowl whisk together the whole-wheat flour, all purpose flour, 2 tablespoons of sugar, baking powder, baking soda and salt. Cut in the butter using 2 knives or a pastry cutter until many small pebble-sized pieces are formed.
4. In a small bowl or pitcher, whisk together the buttermilk and oil. Add the buttermilk-oil mixture to the dry ingredients and mix until just moistened. Do not over mix. Drop the batter onto the fruit forming 6 mounds. Sprinkle with the remaining teaspoon of sugar. Bake for 30 minutes, until fruit is bubbly and top is golden. Let stand for at least 10 minutes before serving.