



THE OSPREY ORACLE

A Newsletter for the residents of Osprey Landing – APRIL 2017

“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 4th. 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!

RESTAURANT WEEK

We are pleased to welcome you to the Spring 2017 Restaurant Week Portsmouth & the Seacoast from March 30th – April 8th. 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.

STRAWBERRY BANKE

Saturday, April 22nd through Sunday, April 30th
Baby Animals at Strawberry Banke!

10 am to 5 pm

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.

DISCOVER WILD NEW HAMPSHIRE

Saturday, April 29th, will be the 26th annual Discover WILD New Hampshire Day, an Earth Day celebration the whole family will enjoy. A fun family festival with an outdoor theme featuring live animals, big fish, hands on activities, and exhibits by many outdoor and environmental groups. 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.

The annual festival brings together exhibits and demonstrations from environmental and conservation organizations. See live animals, big fish, and trained falcons. Try your hand at archery, casting, fly-tying, and B-B gun shooting. Count on lots of hands-on activities for the younger kids too!

Discover WILD New Hampshire day is a place to find new ways to get outside and enjoy the great outdoors. Explore new trends in environmental protection and energy efficiency. See what you can do to help protect our world. For more information visit their website at www.wildlife.state.nh.us.com or call (603) 721-3421.

TAX DEADLINE

Don't forget the deadline for filing taxes has been extended to April 18th!!

CHARMINGFARE FARM

Don't miss the Egg-Citing Egg Hunt being held at Charmingfare Farm in Candia, NH on April 1, 2, 8, 9 & 15. The event begins with a horse drawn ride to the Egg-Citing Egg Hunt. Bring an empty egg carton from home to fill with eggs. From there you will take a tractor train ride to the Eggs-tra special location to find a golden egg! Each child will receive a gift when their golden egg is redeemed. Lastly, don't miss out on visiting with the animals in the barn. Please note the event is for children ages 2-10. The cost is \$19pp, ages 23 months and under is free. For more information visit their website at www.visitthefarm.com or call (603) 483-5623.

NATIONAL POETRY MONTH

Inaugurated by the Academy of American Poets in 1996, National Poetry Month is now held every April, when publishers, booksellers, literary organizations, libraries, schools and poets around the country band together to celebrate poetry and its vital place in American culture. Thousands of businesses and non-profit organizations participate through readings, festivals, book displays, workshops, and other events.

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.