

The Cranberry News



June 1st

WELCOME TO THE MONTH OF JUNE!!!

June is such a big month for everyone! Not only does it promise us warmer nights and sunny skies, it also is the month of grading, graduations and proms! No more homework or school nights, bring on summer! June, for us, will be a busy month as well. We have lots of fun stuff planned for everyone!

Next weekend is Redneck weekend.

Rednecks are everywhere. Did you know

the term "redneck" comes from the fact that farmers got sunburnt on the backs of their necks from being outside all day?

Everyone should be busy working on their redneck inventions. There is quite the competition!

Put on your best redneck outfit and come on out and get involved in the festivities! Redneck games will start at 1:00. Redneck wagon rides for the kids as well as games! At 5:00, it's

our first annual redneck pot luck, bring your most simplest dish! Our redneck inventions will be on display during the potluck with voting to decide who wins the title. The redneck dance will start at 9:00 pm until 12:0 am with lots of good ho down music, more games and REMEMBER - You Might be A redneck ifYour primary source of income is the pawn shop!

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Other June stuff

Well, we are still waiting for our new pool liner to come in, and with that, we are also getting a salt water filter! Yeah! We are hoping to have it all up

and ready to go within the next two weeks.

Mister J's Magic Show—June 29th 7:00—lot's of fun for everyone!

Miss Cranberry Pageant—June 30th—lots of time to get your prize winning costume together!!

HEATHER
CAMPBELL
Site #35
SUSAN
HILLIER
Site # 17

My Favourite recipe Corner....

A delicious easy salad, perfect for any bbq! Lots of flavours!

1 clove garlic
1 (1 pound) loaf Italian bread
1 cup chopped tomatoes
1 cup cucumber - peeled, seeded and chopped
1 cup chopped red onion
1 clove garlic, minced
2 cups chopped fresh basil
1/8 cup chopped fresh thyme
1/4 cup olive oil
2 tablespoons balsamic vinegar

Rub a peeled clove of garlic around a wooden salad bowl. Pull apart or chop the bread into bite-size pieces. In the prepared



salad bowl, combine the bread, tomatoes, cucumbers, red onions, garlic, basil and thyme. Add enough olive oil and vinegar to lightly coat, toss and serve. EASY!

No one has submitted any recipes for the recipe corner. Please, feel free to do so, hoping to combine them all and eventually put together a cranberry cookbook!

Looking for Volunteers ...

Again, this year, I am asking if any of our seasonal campers would like to be on a "committee", one meeting every 2 weeks, just to discuss what we spend the monies raised from our 50/50 tickets and bottles on.

As mentioned last year as well, looking for volunteers who would help out with our planned events, even a

"Teamwork divides the task and multiplies the success".~ Unknown

few people is a big help! Anyone with ideas for Christmas, Halloween, Miss Cranberry, etc. Just let Janet know your interested. Thanks!!

And finally for this week

Don't forget Redneck weekend!

Red solo cups are decomposable after 14 years!!

No bikes allowed to be

driven in the campground after dark.

"When the street light comes on, the bikes go away!!"

Please remember to keep

up the good work with the compost and recyclables!

For insurance purposes, all overnight guests must be registered!