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Edition 168

November 2023

THE MEDVIL MESSENGER

COMING ATTRACTIONS

14 November
Tacos!



2 December
D Street Band!

Reserve your tickets!
9 December Xmas Party



SEE CALENDAR FOR MORE INFO!



Chrysanthemum x morifolium, or "Daisy Chrysanthemums"—summer's final hoo-rah in the late October garden!

If you've given up trying to no avail to put those fancy pompom-like gift mums out in the garden and get them to come back next year, try these hardy gems! They WILL perform for you and you'll have enough to divide and share with your gardening friends.

MBW

A Christmas Concert

*Medvil's own D Street Band
has offered to perform a Christmas concert for us.*

All are welcome!

*This gifted band specializes in fun,
folk, oldies, easy-listening and classic rock.*

*Partridge Lane Club House (Upper Level)
Saturday ~ December 2nd
2:00 - 4:00 PM*

If you would like to bring an unwrapped toy, it would be appreciated, but a donation is not required.



BOARD NOTICES

OPERATIONS

Fall is here and leaf pick up has been underway for residents and for maintenance of common areas. The board spent some time on a Sunday afternoon riding around the community to review the tree request. Thanks to Don and Amanda for driving us around the community and serving hot cider and donuts to whoever was out to greet us. Also, thanks to Anthony for loaning us his four-wheeler for our hayride. Every year it seems there are many new requests, and this year is no different. Many of the great maples that line the streets in front of homes on the west side of the community have grown to a point where their roots are creating havoc with home skirting and lifting roads and driveways. Many will have to be removed and we are on a search for suitable trees to replace them as they are removed.

We have a new assistant for Don: Jack who comes to us with experience in many of the skills we need at Medvil. Adam decided he needed to work where the demand and pay was better suited for his skill set. We wish him well and welcome Jack to the community. The new windows and slider along with new siding is completed for the PLC and we expect that this will improve the comfort and cost of energy for the future. The project of putting a roof over the back entrance to PLC will start shortly.

We want to thank Jarod for the many contributions he has made to our Maintenance Staff over the past few years. At the end of this fall season, Jarod will be moving on to pursue his career in business and we wish him well. Don and his team will be finishing up some paving work these next few weeks as well as starting to stake the roads in preparation for plowing this winter.



Just a reminder that there is no parking on the streets overnight, and starting Nov 15, there is no parking on the streets at all. Our streets are narrow, and we need to be sure that we provide plenty of space for emergency vehicles to get by, especially in the winter when streets tend to get narrower as multiple snowstorms take some of that width away. All RVs should be moved from Constitution and stored in the RV parking area or off premises, until next spring.

As reported in the past, we have two leach fields serving Country Way and part of Riverledge that are showing signs of not leaching as well as they should. We will be doing some test pits as well as creating a design for a replacement should that be needed. There are a total of four leach fields in that area that have many trees that will need to be removed before a new design can be approved by the state, so our plan is to remove them this winter.

That's about it for this month, Wishing you all a happy Thanksgiving and hoping to see you all at the Membership meeting on November 4th.

Kim Capen, Operations Director



This autumn mascot of our Dog Park has been pointing to November, which author Rumer Godden called the month of “howling winds and holy souls.”
MBW

INK & TONER CARTRIDGES

Staples allows us to bring up to 20 used cartridges monthly for \$2 each. This is \$40/month we can use towards office supplies.

We currently need more.

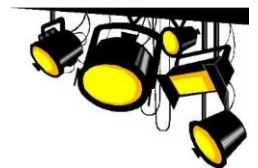
Just place them in the bin below the shelf to the left in the DDC mailroom.

Irene Gagne

COMMITTEES

EVENTS COMMITTEE

The Holiday season is coming upon us quickly and the Events Committee members are planning for our annual Christmas Party. This event is always the community's favorite with dinner at NOON, for those whose driving skills diminish after dusk. We turn the clock back for dinner, dancing to great tunes provided by our favorite DJ, Sumer, great fun and great raffle prizes. We have been known to sing a few Christmas Carols out of tune, but who cares--we are getting “tune” deaf anyway. The event is again at the Derryfield Country Club and the ticket price is about half of what the event cost as the committee funds the other half from proceeds of all the events you supported throughout the year. Tickets on sale soon at \$20 per person.



We also have our first ever TACO TUESDAY event on November 14th and YES, it is a Tuesday. It \$5 with a Create-Your-Own Taco (with a little help from us) with Mexican rice and dessert. I heard we might have Margaritas for free with a couple raffle ticket purchases as well. Sounds like a fun night that starts at 5:30 social time and serving at 6:00 PM. Hope you can make it. By the time you read this we might have had our Halloween Party which is October 28th. Spaghetti, meatballs, salad



and dessert and again, only \$5.00. Now that's a cheap night out. As always, all events need to be signed up for at the office in order to plan how much grub to prepare.

My last note is that the events committee exists for one reason and one reason only. That is to provide a social setting for the community to get together and get to know one another and to enjoy the benefits we have of Cooperative living. Secondly, we are able to provide a low-cost meal on many occasions for those who are shut in, but if you can get around, we expect you to take advantage of the low-cost meal as well as enjoy the company of others, all working to build a great community to live in.

And last, but not least, a special THANK YOU to the many Events Committee members who have worked tirelessly this year to provide these fun times for all. We appreciate you.

Until next time, we hope to see you enjoying Medvil and all it has to offer.

Kim and the Gang

Contact Irene Gagne at 603-622-1869



We are a committee of seven but are looking for more members. Call Irene if you are interested in finding out about the committee.

Monthly Pool--The winner for 10/1 was Joan Pariseau for \$250. All numbers are being played with a guaranteed winner. There are five residents on the wait list but we would like to have more. It's only \$5/month and you can play more than one number. **Call Irene Gagne to place your name on the list.**



Yard Sale 9/30--We netted over \$800 after all expenses. Dale Scott won the 50/50 raffle for \$128.

Now that our closet has been emptied, we are accepting items for our next yard sale on 4/6/24. Please call Irene if you have anything to donate.

However, we do not take electronics, TVs, large appliances, furniture, or exercise equipment.

Please do not place any items in the mail houses or libraries.

Consignment store – The committee brought 43 items to the consignment store on 10/5. As of 10/12, eighteen items have been sold.

Ideas Needed – You don't have to be a committee member to give us suggestions for projects to use our funds for items that are good for the community. We also need suggestions and costs, etc. or ideas for a fundraiser.

Irene M. Gagne



MEDVIL AIR SHOW 2023! Moody "Old Newsprint Effect" created by limitations of kid's digital camera with rudimentary zoom and one-size-fits-all shutter speed—and should be mistaken in NO way for photographic ability.
MBW



RESOURCE COMMITTEE

The Resource Committee Senior Discounts informational packets helping seniors with fuel and electric assistance, USDA program, various websites to check out, and much more are available at the Donald Dr Clubhouse mail room.

Dine Out Club: These resource packets contain the information and the application to join the Dine Out Club for anyone 60 and older. You DO NOT have to belong to the Meals on Wheels home delivery program. The Dine Out Club is a separate program. Enjoy a meal in a relaxed restaurant dining experience. The two restaurants participating in the Dine Out Club are The White Birch in Goffstown and The Village Eatery. Menus for these Club meals are in the Resource packets. Any questions, please call Dorrie at 603-289-3143.

For those who missed the **Senior Health Referral Program** presented by Eveleen Barcomb, a Medvil resident, on Wednesday October 18th, there's still a chance to get information. Eveleen has offered to meet with any resident 1-on-1 who is interested in learning about this Medicare referral program and how the options may fit their needs. Feel free to contact Eveleen at 603-620-7266. (Okay to leave a message - - she'll return the call).

Dorrie Kossuth



The Medvil Real Estate statistics from September 2023 through October 2023: No new listings, three showings, and two Purchase and Sales pending. No other activity.

If you are thinking of selling your home, the first step is to fill out the Intent to Sell form. This form can be found on our website at: medvilcooperative.com. The Intent to Sell can be filled out online and printed, then dropped off at the Board Office for the Office Admin, in the mailbox on the wall by the door 30 days before

listing your property. The second step is to locate a realtor. Please consider letting Medvil Real Estate help you sell your home. Sales benefit Medvil community.

Medvil RE Committee - 603-384-2819

Website: www.medvilcooperative.com Homes for Sale

Dorrie Kossuth, Chairperson



LOOKS LIKE A FUN RIDE! Can't tell if this is a lineman, hardware or both hanging from this harness. All kinds of payloads have been zooming around those power lines the past couple of weeks!

Dear readers, if any of you went out with an ADULT'S camera and a modicum of skill and got better pictures than these—like, for example, shots that ACTUALLY SHOW the blur of the spinning rotors—by all means send them because we'd love to run them to celebrate That Time the Helicopters Came to Medvil!

MBW



HELPING HANDS COMMITTEE



It is not uncommon for a person to find themselves in need of a little help from time to time.

If you could benefit from a little friendly assistance, don't hesitate to reach out to The Helping Hands Committee.

Need a prescription picked up? Maybe a few groceries? Or even a ride to/from a doctor's appointment?

If you need help or have any questions about the Committee and what they do, please reach out to Anita O'Brien at:

Medvil21@comcast.net

Or by phone at: (603) 494-4246.

IN SYMPATHY

Heartfelt condolences to those who have recently lost a loved one:

- Anita Day on the loss of her brother
- Chris Gosselin on the loss of his mother, Yvonne
- Stephen and Carlene Webster on the loss of their daughter



*We meet them in the lives they've shaped.
We enjoy them in the jokes and wisdom they've passed down. Be active in the community they've built. It is a way of walking with them into the future. It is a way of never losing them.*

Linda Robinson, Sunshine Lady (603) 851-5209

TASTY TIDBITS

by Cat Pragoff

The weather seems to have turned frosty overnight and now it's time to turn on the range or oven, perhaps for warmth and certainly to prepare our meals. Here are a few that might keep you warm this November and beyond. Bon appetit!

Rosemary Roasted Salmon with Potatoes & Asparagus

(makes 4 servings)



Ingredients:

3 Tbs. extra-virgin olive oil
1 Tbs. chopped fresh rosemary
2 tsp. minced garlic
1-1/4 pounds Yukon Gold potatoes, cut into 1-inch pieces

1 tsp. salt, divided
3/4 tsp. ground pepper, divided
1 pound asparagus, trimmed
4 (5-ounce) skinless salmon fillets, preferably wild
1 medium lemon
2 Tbs. balsamic glaze (see below)
1/2 tsp. whole-grain mustard

Directions:

- Preheat oven to 425°F.
- Stir together oil, rosemary and garlic in a small bowl. In a large bowl, place potatoes and toss with 1 tablespoon of the oil mixture and 1/2 teaspoon each salt and pepper.
- Arrange the potatoes in an even layer on a large, rimmed baking sheet and roast until lightly browned and tender, about 20 minutes, then push the potatoes to one end of the pan.
- Place the asparagus in the large bowl and toss with 1 tablespoon of the oil mixture, 1/4 teaspoon salt, and 1/8 teaspoon pepper.
- Arrange the asparagus on the other end of the baking sheet and roast until the asparagus is bright



green, about 3 minutes, then push the vegetables to either end of the pan, leaving the center clear.

- Brush the salmon with the remaining 1 tablespoon of the oil mixture and sprinkle with the remaining 1/4 teaspoon salt and 1/8 teaspoon pepper.
- Place the salmon in the center of the pan. Thinly slice half the lemon and tuck the slices around the salmon and the vegetables and roast for an additional 5 minutes. Cut the remaining lemon half into wedges.
- Whisk the balsamic glaze and mustard in a small bowl. Brush 1 tablespoon of the mixture on the salmon. Roast until the salmon is just cooked through and the vegetables are tender, about 5 minutes more. Drizzle the vegetables with the remaining sauce. Serve with the lemon wedges.

Balsamic Glaze

Ingredients:

- 2 cups good quality balsamic vinegar
- 1/2 cup brown sugar

Directions:

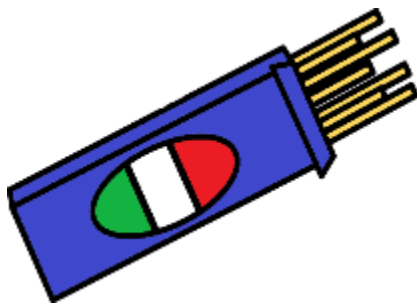
- Heat balsamic vinegar and sugar together in a small pot or saucepan over medium heat.
- Bring to a gentle boil, then reduce heat to medium-low heat and let simmer, stirring occasionally, until the mixture thickens and is reduced to about 1/2 cup. It should be thick enough to coat the back of a spoon (8-10 minutes).
- Remove from heat and allow to cool completely before serving (about 15 minutes).

Linguine with Lemon Sauce

(makes 4 servings)

Ingredients:

- 2 Tbs. butter
- 1 Tbs. freshly grated lemon zest, plus more for serving
- 1/2 pound fresh or dried linguine
- 4 Tbs. heavy cream
- 2 Tbs. freshly squeezed lemon juice



2 Tbs. freshly grated Parmesan cheese, plus extra cheese to serve on the side.

Directions:

- Bring a pot of salted water to boil.
- Heat the butter in a skillet and add the lemon zest.
- Drop the linguine into the boiling water. Cook according to the package directions. Drain.
- Add the cream to the butter and lemon zest mixture. Add the pasta and lemon juice and stir until just heated through. Add the Parmesan and toss. Serve with additional Parmesan and lemon zest on the side.

Sautéed Mushrooms with Balsamic & Parmesan

(Makes 4 servings)

Ingredients:

- 2 Tbs. extra-virgin olive oil
- 1 lb of crimini mushrooms, sliced
- 3 cloves garlic, finely chopped
- 2 tsp. fresh thyme leaves
- 1/2 tsp. salt
- 1/4 tsp. ground pepper
- 2 Tbs. balsamic vinegar
- 2 Tbs. grated Parmesan cheese

Directions:

- Heat oil in a large skillet over medium-high heat. add mushrooms in an even layer; cook, undisturbed, until browned on the bottom, 4-5 minutes. Stir, then cook, stirring occasionally until tender and browned, about 5 minutes more.
- Add garlic, thyme, salt and pepper; cook, stirring constantly, until fragrant, about 1 minute.
- Remove from heat; add vinegar. Stir until the mushrooms are well coated and the vinegar is mostly evaporated, about 1 minute. Transfer to a serving platter; top with Parmesan.

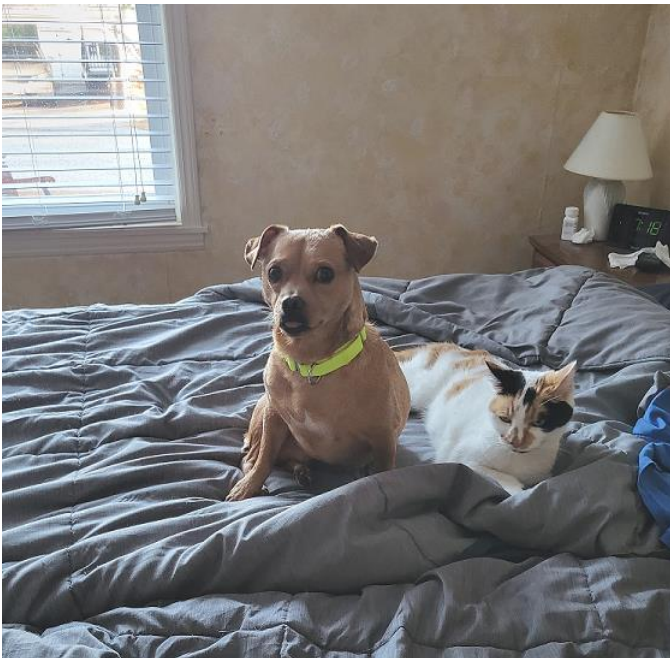




If we can coax contributors forth, we would like to introduce a new feature called. . .



...THE PET OF THE MONTH CLUB



Recently adopted Dude Kirkpatrick, about age three, is a Chihuahua mix with some possible Jack Russell terrier. A former street dog, he has been welcomed into the comfort of domestic life by the generously accommodating Zara, his calico sister.

If you'd like your cherished pet to be featured in *The Medvil Messenger*, send us a picture and a little introduction like the one above. If we get more than one pet we'll run one and save the rest for later issues.

MB. Wulf

FYI. . .

Did you know that Raymond Burr had a brother who was a lumberjack?

His name was Tim.

Karen Kirkpatrick



...and other stuff you want to know about

The Medvil Messenger is always looking for more material! Family recipes, helpful hints, reminiscences, jokes, poems, gardening advice, reviews of your latest vacation and day trip discoveries, hilarious tales of your pets' antics—just about anything. Please keep it upbeat and positive. Original material will take precedence over reprints from other sources, including printouts of email pass-arounds. If you submit previously published material, please try to cite a source.

We reserve the right to reject material that may offend, divide our community or cause political arguments. Please submit your items to our email: medvilnewsletter@comcast.net Or place a copy in the Messenger mailbox in the Reception Office in the DDC. Deadline for submissions is noon on the Thursday after the Board Meeting. (BOD meets on the 3rd Tuesday of the month.)

Medvil Messenger Staff: Debbie Cyr and MB. Wulf
Additional Proofreading: Irene Gagne, Cat Pragoff & Sue Soule



November 2023

Sun	Mon	Tue	Wed	Thu	Fri	Sat
			1 10 Pool PLC 12:30 Knitting PLC	2 6:30 Bingo DDC	3 6 Cribbage PLC non-league	4 8:30 Annual Mtg Derryfield Restaurant
5	6 6:30 Cribbage PLC	7 10 & 7 Play Pool PLC	8 10 Pool PLC 12:30 Knitting PLC	9 6:30 Bingo DDC	10 6 Cribbage PLC non-league	11
12	13 6:30 Cribbage PLC	14 10 & 7 Play Pool PLC 5:30 Tacos DDC	15 10 Pool PLC 12:30 Knitting PLC	16 6:30 Bingo DDC	17 6 Cribbage PLC, non-league	18 8:30 Coffeeshouse PLC
19	20 6:30 Cribbage PLC	21 10 & 7 Play Pool PLC 6 BOD Mtg DDC	22 10 Pool PLC 12:30 Knitting PLC	23  THANKSGIVING	24 6 Cribbage PLC, non-league	25
26	27 6:30 Cribbage PLC	28 10 & 7 Play Pool PLC	29 10 Pool PLC 12:30 Knitting PLC	30 6:30 Bingo DDC		<i>Looking ahead:</i> 2 December 2PM PLC: Xmas Concert by The D Street Band!

Metal Pick-up: 1st Monday of the month, beginning at 8 AM *
Trash & Recycling Pick-up: Every WEDNESDAY beginning at 7 AM *
Yard Waste Pick-up: Every Thursday until 1 December

**** Please have your items curbside by that time.**



