



PHONE: 603-497-4440

FAX: 603-497-4880

WEB SITE: [www.medvilcooperative.com](http://www.medvilcooperative.com)

Established 2006

E-MAIL ADDRESS: [medvil@comcast.net](mailto:medvil@comcast.net)

Edition 180

December 2024

# THE MEDVIL MESSENGER

## COMING ATTRACTIONS



*1 December  
Swap cookies and  
trim a tree!*

*7 December Xmas Party  
...Did you buy tickets?*



*14 December  
The D Street Band...  
Two shows, pick one.*

**SEE CALENDAR FOR MORE INFO!**

### BOARD NOTICES

#### THANK YOU TO ALL OF THE ANNUAL MEETING VOLUNTEERS

As always, the meeting went off without a hitch thanks to your dedication (showing up at 7:30 am isn't easy for some people) and your willingness to volunteer.

Here is the Village that makes it happen.

All of the Reception Office Volunteers answer countless questions and make sure the absentee ballot process is followed. They are Tracy Wyman, Mickie St. Laurent, Arlene Pouilot, Diane Meagher, Joyce Wilson, Ava McManus, Linda Corriveau, and Sheila Asselin.

Packet Stuffing was Sue Soule, Judy Nash, Joyce Wilson, Dolly Duhaime and Jack Cyr.

Check-in at the meeting was handled by Barbara McDermott, Diane Lamarre, Mickie St. Laurent, Joyce Wilson, Joanne Shields and Coco Comtois.

Ballot Box/Counting Oversight was Judy Patrick and the Ballot Counters were Dolly and Rich Picciolo, Judy Sullivan and Karen Kirkpatrick.

Thanks to my fellow board members who stepped up and stepped in where needed.

And a special thanks to Dan Doust for being our own in-house sound engineer. Not only were the presentations and the questions and answers crystal clear and able to be heard by everyone, but I have it on good authority that our board secretary has a perfect recording that he can use to transcribe the minutes.

And thanks to everyone who attended the meeting. Making the quorum is so important: without it we can't conduct the business that is vital to keeping Medvil the thriving community it is.

Debbie Cyr  
Vice President

their last days, we also are hoping to get grants for water lines replacement. Our water usage suggests we have major water leaks so we have hired Granite State Rural Water Association to survey all of our water lines to determine where the water leaks may be. It seems that updated technology in leak detection may help find the leaks. We hope we find them and are hoping for some grants to repair them. We also mentioned at the Annual meeting that it may make sense to do water metering at the homes. There is an ad hoc committee researching that possibility along with all things water related with the help of Linda Naughton, who works in that field for Goffstown.

There has been some discussion about the possibility of solar panels on the community buildings to reduce our electric cost. Research is ongoing regarding feasibility, benefits and any possible drawbacks.

That's all for this month, Hope everyone has a great Thanksgiving.

Kim Capen  
Operations Director



By the time you read this report, the mail package room at Donald Drive Clubhouse will have been moved to the lunchroom on the opposite end of the main lobby next to the membership office. USPS will be delivering a lot of the Amazon orders starting in December so there would be times when space in the present room would just not be enough. Also, there will be only two shelves instead of three, making it easier to find and retrieve your packages.

As we await the results of possible grants to help with replacing four of our septic fields that are on

## A NOTE FROM OUR TREASURER

**REMINDER – RENT WILL INCREASE to \$510/month** starting on 2/1/25.

For those of you who use the ACH payment method, EMI automatically adjusts the amount.

If you do Bill Pay/Direct Pay please notify your bank.

Town Square deducts all charges. This would be a good time to review your statement. There are a few outstanding amounts due that are over 90 days. ACH users will need to send in a separate payment if they have an outstanding balance.



If you have any questions, please call Irene Gagne, Treasurer, at 603-622-1869.

## GENERAL NOTICES

### USED INK & TONER CARTRIDGES

Staples changes the number of cartridges we can recycle based on our purchases. Keep bringing used cartridges as we still get \$2 each. We use the rewards toward future purchases. There is no expiration date.

**Keep them coming!!**

If you, family, or friends work for a company who discard their ink & toner cartridges, please ask them to save them for Medvil.

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

### RULE REVIEW OF THE MONTH



#### B. OCCUPANCY

7) It is the responsibility of the homeowner to prevent the home's water lines from freezing and subsequent leakage, especially during the winter months. At this time, the standard method of prevention is heat-tape. Don't forget to inspect and plug them in every fall. The

Cooperative reserves the right to shut off the water at any home where there is a leak until a repair is made.

#### E. VEHICLES

d) Parking on the streets must not interfere with emergency vehicle access or snow removal. No overnight parking is allowed on the streets. No street parking from Nov 15th to April 15th.

*Please note this applies to residents who pull a vehicle out of the driveway to allow for another vehicle to exit, always be sure to pull your vehicle back into the driveway.*

There have been several inquiries from residents regarding parking on the street for the upcoming holidays. In the spirit of the season the Board would like to announce that parking in the street will be allowed for Thanksgiving dinners and Christmas Eve and Christmas Day celebrations.

Please keep the following caveats in mind.

1. All cars should be parked on the same side of the street so as not to interfere with emergency vehicles (see rule E.d. above.)
2. Be mindful of your neighbors' access to their driveways.
3. For large gatherings, please suggest that your guests' shuttle from the parking area on Constitution.
4. If we should get enough snow for the plows to come out, there must be no parking on the street, even if it is during a holiday.
5. And at no time is parking overnight on the street allowed.



## COMMITTEE NEWS



CONTACT Irene Gagne at 603-622 1869

#### CommitteeMembers—

We are a committee of six and we are looking for more members.

**Monthly Pool** – The winner on 11/1 was Ron Blais for \$250. All numbers are being played with a guaranteed winner. **There is no one on the wait list and #53 will be available starting on 1/1/25. Call Irene to place your name on the list.** It's only \$5/month and you can play more than one number.



**Yard Sale 10/5** – The next yard sale is 4/5/25 and we are accepting donations. Contact Irene to make arrangements. If you’re moving out, moving in, remodeling, etc. give us a call. We are willing to help you rid yourself of unwanted items. However, we do not take electronics, TVs, large appliances, furniture, or exercise equipment.

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

**Consignment Store**--20 more items were accepted on 10/7 and four more on 11/6. Combined 18 items have been sold.

**Purchases** – A large screen smart TV for the lower level of PLC was purchased for use by the membership.

**Ideas Needed** – You don’t have to be a committee member to give us ideas for fundraising or projects to use our funds for the benefit of the Medvil community – call Irene with any suggestions.  
Irene Gagne

**THE FUNDRAISING COMMITTEE HAS RAISED ALMOST \$86,000 SINCE 2006**

Here is a partial list of large purchases for the good of the community:

**Partridge Lane Clubhouse**

Downstairs:  
Automated external defibrillator (AED)  
Stove  
72 chairs with rack  
12 - 8’ & 8 - 6’ tables with dolly trucks  
Six bar stools  
Television (two)  
Two pool table repairs  
Vacuum

Upstairs:  
Automated external defibrillator (AED)  
Six swivel chairs

Portion of lighting  
Card tables & chairs  
10’ Christmas tree  
Two floor lamps  
Vacuum  
Refrigerator  
Beauty salon upgrades

**Donald Drive Clubhouse**

Outside:  
Canopy & sign

Downstairs:  
Automated external defibrillator (AED)  
Stove  
Flooring  
Countertop & double sink  
Refrigerator & Igloo cooler  
Bingo equipment

Upstairs:  
Automated external defibrillator (AED)  
Television  
Conference room sound system  
10’ Christmas tree  
Meeting “owl” for zoom  
Two surveillance cameras  
Computer desk (reception office)  
Nine conference room chairs  
40 conference room audience chairs  
Laptop projector & screen

**DDC Pavillion:**  
3 water fountains & accessories  
2 swings and a bird bath  
3 fryers & 4 tanks  
DDC shed roof  
Eight-burner grill with two large gas tanks  
Two sets of grilling utensils  
Six picnic tables

**Other:**  
Three entrance signs & “est. 2006” add-on  
*10 Years of Community Living*  
Medvil brochures (250 x 3)



- Medvil key chains (500 x 3)
- Medvil pens (500 x 3)
- Newsletter colored printing – 100<sup>th</sup> issue
- Park bench & walk – Constitution Road
- Gem truck
- Snow blower
- Nine first aid kits (clubhouses & garage)
- CPR training dummies
- Two portable sound systems
- 200 cross arms for lamp posts

We are looking for other projects that will benefit the community.

Again, we are looking for new members to the committee - contact Irene Gagne at 603-622-1869 if you are interested.

**EVENTS COMMITTEE**



With the weather we've been having, it seems a little weird to write about December Events. However, ...

Our Annual Christmas party is Saturday, December 7, at the Derryfield Country Club in Manchester. The cost for the Christmas party is \$20.00 for residents, and \$35.00 for non-residents. You can sign up for the party at the Reception Office at DDC. The cutoff date is Friday, November 29, at 2PM.

Upcoming Events – Meat Bingo on Saturday, January 18. Baked Haddock dinner on Friday, January 31. More info to follow for these events.

Speaking of Events, the committee is looking for residents who would like to be part of an Auxiliary Committee that would help out at food events. You would not need to attend our monthly meetings

unless you wanted to, and in which case, you would be welcome with open arms. There's no commitment on your end, it's just that sometimes we need extra help, and it would be good to be able to call folks. For new residents, it's a wonderful way to meet other people. If you're interested, please email Sue Proulx at [medvil.sueproulx@gmail.com](mailto:medvil.sueproulx@gmail.com). If you'd like to come to one of our monthly meetings, please do. We meet the first Wednesday of every month downstairs at DDC at 6:00PM.

As mentioned last month, the Events Committee would like to have more events outside in the spring, summer, and fall. To that end, we are looking to raise money for an outdoor event tent. We have been offered \$2,000.00 in matching funds, if we can raise \$2,000.00. So far, we've raised \$110.00! Most cool.

The Events Committee thanks you in advance for your attendance at these and all future events.

Karen Kirkpatrick



**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 Drive Clubhouse Mail Room.

Dorrie Kossuth







## REAL ESTATE COMMITTEE

The Medvil Real Estate statistics from October 2024 through November 2024: Four showings, one listing and no further activity.

The Real Estate Committee does not have set monthly meetings. We meet on an as-needed basis.

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](http://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](http://www.medvilcooperative.com) Homes for Sale

Respectfully submitted,  
Dorrie Kossuth, Chairperson



## TASTY TIDBITS

by Cat Pragoff

With the cold weather arriving, it's also time for holidays with family and friends. That means sharing meals, perhaps a pot luck or two, or having the family over to a small feast. How about trying something a bit different this year? Here are a few suggestions for new side dishes to enjoy. Happy eating!

### Baked Acorn Squash with Brown Sugar

*(makes 4 servings)*

Ingredients:

- 2 Tbs. butter, plus more for the surface
- 2 medium acorn squash (about 1-1/2 lbs. each)
- 2 Tbs. light-brown sugar
- Coarse salt and ground pepper

Directions:

- Preheat oven to 425°F. Generously butter a rimmed baking sheet.
- While the oven is warming, wash, then halve each squash crosswise. Scoop out the seeds and discard them; slice a small piece off the bottom of each half so that it will stand up level.
- Place the squash halves, scooped sides down, on the buttered baking sheet. Bake until golden, about 20 to 25 minutes.
- Turn the squash halves right side up; prick the insides with a fork. Divide the butter and sugar evenly among the squash halves; season with salt and pepper.
- Bake the squash until the flesh is pierced easily with the tip of a knife, 25 to 30 additional minutes. Serve warm.



## **Carrot Casserole**

*(Makes 6 servings)*

### Ingredients:

5 medium carrots, peeled and thinly sliced (about 4 cups)

1 tsp. water

1 tsp. extra-virgin olive oil

1/2 cup whole wheat panko breadcrumbs

2 tsp. fresh thyme, finely chopped

2 tsp. fresh flat-leaf parsley, finely chopped

1/4 tsp. salt, divided

2 Tbs. unsalted butter

2 Tbs. all-purpose flour

1-1/2 cup whole milk

1-1/4 tsp. dry mustard

1/2 tsp. onion powder

1/4 tsp. ground pepper

1/8 tsp. ground coriander

1 cup shredded Cheddar cheese, divided

### Directions:

- Preheat oven to 375°F. Lightly coat a 9x6" baking dish with cooking spray.
- Place carrots and water in a large microwave-safe bowl and cover with plastic wrap. Microwave on HIGH until tender-crisp, about 4-5 minutes.
- Heat oil in a large skillet over medium-high heat. Add panko, thyme, parsley, and 1/8 tsp. salt; cook, stirring occasionally, until the panko is golden brown, about 3 minutes. Transfer the mixture to a small bowl. Wipe the pan clean.
- Melt the butter in the same skillet over medium heat. Whisk in the flour. Cook, whisking constantly, for 1 minute. Gradually whisk in milk until a smooth and slightly thickened sauce forms, about 1 additional minute. Add mustard, onion powder, pepper, and coriander. Cook, stirring occasionally, until the sauce thickens, about 4 minutes. Remove from the heat.
- Pour half the sauce into the prepared baking dish. Add half the carrots, topping with 1/2 cup Cheddar cheese. Repeat with the remaining sauce, carrots, and Cheddar. Top with the panko mixture and sprinkle with the remaining 1/8 tsp. salt. Cover with foil and bake for 25 minutes. Uncover and bake

until the sauce is bubbling and the carrots are tender, about 10 minutes more.

- Let cool for 5 minutes before serving.

## **Mashed Sweet Potatoes in Orange Cups**

*(Makes 8 servings)*

### Ingredients:

3-4 large, sweet potatoes (3 lbs. total), scrubbed

4 large navel oranges

1/4 cup whole or reduced-fat milk

2 Tbs. unsalted butter, melted

1 Tbs. maple syrup

1/2 tsp. fine salt

### Directions:

- Position a rack in the middle of the oven and preheat to 400°F. Line a large sheet pan with foil.
- Using a fork, prick the sweet potatoes all over, then place them on the prepared sheet pan, leaving a least 2 inches of space between them. Roast for 1 hour (or until the potatoes can be pierced easily with a knife). Let them rest on the pan until the potatoes are cool enough to handle, keeping the sheet pan nearby because you'll use it again.
- While the sweet potatoes are roasting, prepare the orange cups. Halve each orange crosswise. Using a sharp paring knife or grapefruit knife, separate the segments of 4 of the orange halves from the membrane; transfer the segments to a medium bowl using a spoon. You should get about 1/2 cup of orange segments. (You will need 8 orange halves for the cups but only the segments from 4 halves to make the dish.)
- Juice the 4 remaining orange halves and set the juice aside to enjoy at a later time. Clean out all 8 cups carefully, preferably using a grapefruit spoon, being careful to maintain each cup's structure. Slice a thin piece of rind off the bottom of each orange half to provide a stable surface.
- When the sweet potatoes are cool enough to handle, reduce the oven heat to 350°F. Carefully peel the potatoes and discard the skins. Transfer the flesh to a large bowl. Add the milk, butter, maple syrup, and salt; mash together until thoroughly combined. Add the orange segments to the bowl



and lightly mash to incorporate, leaving some chunks of orange in the mixture.

- Arrange the orange cups on the same foil-lined sheet pan used to roast the potatoes. Fill each orange cup with about 3/4 cup of the sweet potato mixture, mounding it about 1/2" about the edge of the cup. Bake for about 30 minutes. Remove from the oven and transfer to a platter or individual plates. Serve hot.

### **Loaded Potato Salad**

*(Makes 8 servings)*

Ingredients:

10 slices center-cut bacon  
8 cups water  
2-1/2 lbs. small red potatoes, cut into 3/4 to 1" cubes (about 8 cups)  
2-1/2 Tbs. Kosher salt, divided  
1 tsp. freshly ground black pepper, divided, plus more for topping  
3/4 cup mayonnaise  
2/3 cup sour cream  
1/2 cup finely chopped red onion (from one onion)  
1 Tbs. finely chopped fresh chives, plus more for topping  
1 Tbs. yellow mustard  
1 tsp. garlic powder  
4 oz. sharp Cheddar cheese, shredded (about 1 cup), plus more for topping

Directions:

- Preheat oven to 400°F. Place bacon in a single layer on baking sheet lined with aluminum foil. Bake, flipping halfway through, until crisp, about 20 minutes. Transfer to a paper-towel-lined plate to drain. Chop bacon and refrigerate until ready to use.
- While bacon is cooking, bring 8 cups, potatoes, and 2 Tbs. salt to a boil in a large pot over medium-high heat. Cook, stirring occasionally, until potatoes are fork-tender, 8 to 10 minutes.
- Drain potatoes and place in a large bowl. Gently toss with 3/4 tsp. salt and 1/2 tsp. pepper. Let stand, uncovered, for 30 minutes.

- Stir together mayonnaise, sour cream, onion, chives, mustard, garlic powder, and remaining 3/4 tsp. salt and 1/2 tsp. pepper in a medium bowl. Gently stir dressing into potatoes until well-combined. Refrigerate, covered, for at least 2 hours (and up to 24 hours).
- When ready to serve, reserve 2 Tbs. bacon. Stir cheese and remaining bacon into potato mixture. Top with reserved bacon, chives, cheese and pepper.

### **Honey Garlic Green Beans**

*(Makes 8 servings)*

Ingredients:

4 Tbs. honey  
2 Tbs. reduced-sodium soy sauce  
4 cloves garlic, minced  
1/4 tsp. salt  
1/4 tsp. red pepper flakes, crushed  
10 cups water  
2 lbs. fresh green beans, trimmed

Directions:

- Whisk together the honey, soy sauce, garlic, salt, and red pepper flakes in a small bowl; set aside.
- In a 6-quart stockpot, bring 10 cups water to a boil. Add the beans in batches. Cook, uncovered, until just tender-crisp, 2-3 minutes. Remove the beans and drop immediately into ice water. Drain and pat dry.
- Coat the stockpot with cooking spray. Return the beans to the pot; cook over high heat, stirring constantly until slightly blistered, 2-3 minutes. Add the sauce and continue stirring until the beans are coated and the sauce starts to evaporate slightly, and additional 2-3 minutes. Remove from the heat to a serving dish. Serve hot.







**SERVICES FOR HIRE...  
BY RESIDENTS...  
FOR RESIDENTS**




**READERS'  
CONTRIBUTIONS**

*For residents only who have services and/or skills that might be of help to folks living in Medvil. We will list names, phone numbers and/or email addresses and a two or three line description of the service you offer (housekeeping, carpentry, plumbing, etc.) Listing will run three consecutive months, then be removed. Should you wish the listing to run for another three months, please contact the newsletter.*

Send your listing to The Medvil Messenger at [medvilnewsletter@comcast.net](mailto:medvilnewsletter@comcast.net).

John Adams 603-892-6509  
Mowing - Landscaping -Fall Yard Cleanup  
Power Washing Houses - Handyman - Small Job  
Repairs - Painting  
9/20

Barbara McDermott 603-785-5743  
Cat sitting by cat owner. Lots of experience with finicky cats and cats requiring daily medication.  
 References available upon request.  
9/20

JoAnn Rose 603-361-6032  
[joannrose@comcast.net](mailto:joannrose@comcast.net)  
Rides, small groceries list, light housekeeping/yard work, haircut, sewing, ironing: Ask—I might be able to help!  
10/20



**DID YOU KNOW...**

By Karen Kirkpatrick

- I've been reading a series of books by Chris Glatte. They are about Paratroopers and WASPs during World War II. I just started book 3 of the series and have learned a lot about the Women Airforce Service Pilots (WASP).
  - The Women Airforce Service Pilots were the first women to fly U.S. military aircraft. Members of WASP tested aircraft, ferried aircraft, and trained other pilots. Their purpose was to free male pilots for combat roles during World War II.
  - They logged more than 60 million miles in the air and flew every type of aircraft in the army air forces!
  - WASP was preceded by the Women's Flying Training Detachment (WFTD) and the Women's Auxiliary Ferrying Squadron (WAFS).
  - In August 1943, the WFTD and the WAFS merged to create the WASP organization.
  - This got me thinking about Amelia Earhart. I wonder how she would have done had she lived long enough to become a WASP. Her younger sister, Muriel, was my 10<sup>th</sup> grade English teacher!
- The Great Pyramid of Giza is the largest compass ever built! The four corners of the



Great Pyramid are aligned with the four cardinal directions, and with such a high degree of accuracy that experts are still trying to figure out how the ancient Egyptians pulled it off.

- There are only 4 words in the English language that end in “dous” – hazardous, horrendous, stupendous, and tremendous.
- Remember Yoda from Star Wars? His look was inspired by Albert Einstein!

## JOKES . . .

. . .Brought to you by Joyce Wilson

What does garlic do when it gets hot?  
It takes its cloves off.

Why was Bob fired from his job at the ice cream factory?  
Because he didn't want to work on sundaes.

Why do skeletons like BBQs?  
Because they can always get spare ribs.

How do you make the number one go away?  
You just add a G and it's gone.

How do you deal with the fear of speed bumps?  
You slowly get over it.

What do ticks and the Eiffel Tower have in common?  
They are both Paris sites.

Did you know I saw a one-legged man at the ATM?  
Yeah, he was checking his balance.

What is the difference between a duck and George Washington?  
One has a bill on his face - the other has a face on a bill.



. . .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. 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](mailto:medvilnewsletter@comcast.net) Or place hard 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.)*

*If you want to receive The Medvil Messenger by email only, please send a request to [medvil@comcast.net](mailto:medvil@comcast.net), and you will be placed on the list for a monthly mailing of the Messenger and any related announcement/event flyers.*

**Medvil Messenger Staff: Debbie Cyr and MB. Wulf**  
**Additional Proofreading: Irene Gagne & Sue Soule**  
**Grid Marshall: Alyn Miller**



Your Medvil Messenger staff  
all wish this community of  
neighbors a pleasant holiday  
season and a prosperous  
and healthy new year.



## DECEMBER 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
<b>1</b>  <b>2 Cookie Swap/Tree Trimming Party PLC</b>	<b>2</b>  6:30 Cribbage PLC	<b>3</b>  10 & 7 Play Pool PLC	<b>4</b>  10 Pool PLC 12:30 Knitting PLC	<b>5</b>  1 Mahjong PLC 6:30 Bingo DDC	<b>6</b>  6 Cribbage PLC non-league	<b>7</b>  <b>PEARL HARBOR DAY</b> 12 Medvil Christmas Party Derryfield CC 
<b>8</b>	<b>9</b>  6:30 Cribbage PLC	<b>10</b>  10 & 7 Play Pool PLC	<b>11</b>  10 Pool PLC 12:30 Knitting PLC	<b>12</b>  1 Mahjong PLC 6:30 Bingo DDC	<b>13</b>  6 Cribbage PLC non-league	<b>14</b>   <b>8:30</b> <b>Coffeehouse PLC</b> 12:30 & 3: D Street Band PLC
<b>15</b>	<b>16</b>  6:30 Cribbage PLC	<b>17</b> 10 & 7 Play Pool PLC  <b>6 BOD Mtg DDC</b> 	<b>18</b>  10 Pool PLC 12:30 Knitting PLC	<b>19</b>  1 Mahjong PLC 6:30 Bingo DDC	<b>20</b>  6 Cribbage PLC, non-league	<b>21</b>  <b>WINTER SOLSTICE</b> 
<b>22</b>	<b>23</b>  6:30 Cribbage PLC	<b>24</b>  10 & 7 Play Pool PLC	 <b>25</b>   <b>CHRISTMAS DAY plus...HANUKKAH BEGINS</b>	<b>26</b>  1 Mahjong PLC 6:30 Bingo DDC	<b>27</b>  6 Cribbage PLC, non-league	<b>28</b>
<b>29</b>	<b>30</b>  6:30 Cribbage PLC	<b>31</b>  10 & 7 Play Pool PLC				

**Metal Pick-up: 1<sup>st</sup> 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.**







## **DECK THE HALLS**

**Around the Community**  
**Partridge Lane Clubhouse Lower Level**  
**Donald Drive Clubhouse Lower Level**



**Many Hands Make Light Work**  
**Please Call 603-384-2817 or 603-384-2821**

**THANK YOU!!!!**







**LADIES AND GENTLEMEN OF MEDVIL**

**IT'S THAT WONDERFUL TIME OF YEAR**

**WHEN THE BEST COOKIES ARE MADE  
WHAT FUN TO MAKE EXTRA IN ORDER TO TRADE  
AT OUR CHRISTMAS COOKIE EXCHANGE**

**AND**

**TREE TRIMMING PARTY**

**Please bring 1-2 dozen cookies to share or  
an ornament to hang on the tree**

**SUNDAY DECEMBER 1, 2024**

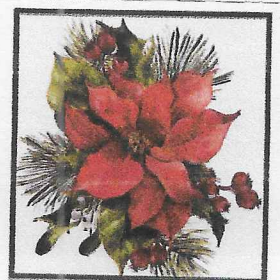
**Partridge Lane Clubhouse**

**2PM TO 4PM**

**and, of course, cookies!**

**HO! HO! HO!**

**Sponsored by Santa's Elves**





# Christmas Concert

*Medvil's own D-Street Band*

*Partridge Lane Club House*

*All are welcome!*

*Two Shows This Year!*

(We are limited to 80 people in the upstairs hall per show)

*Saturday December 14<sup>th</sup>*

*12:30 to 2:00 PM*

*And*

*3:00 to 4:30 PM*

*Please Contact Dan at (603) 494-5071  
to sign up for a show*



*We will be collecting unwrapped toys  
for Toys For Tots  
(Not required to attend)*

# *A Christmas Blessing*

There was a time when roads were made of crushed stone and earth,  
And the only tracks in the whitest of snow were those of hoofprints and  
the long straight lines of the sleigh.

It was a time when the gifts of Christmas were made by loving hands,  
And the holidays a holy time of giving and sharing.

Neighbors with more gave to neighbors with less  
and caroled Peace on Earth.

Time has passed... and much has changed...

But here, we find a small community, where old values  
can still be found, where neighbors share with neighbors  
and believe to give is greater than to receive.

*Merry Christmas from the D-Street Band!*



## Salon at Medvil

Hello Residents of Medvil! My name is Michelle and I am so thrilled to be the new cosmetologist on site! Here's a little bit about me:

I grew up just over the Boston city line in Everett, MA. I moved up here as a young adult and never looked back. NH living definitely beats fighting traffic and crowds everyday! I adore my family and, if you're in my chair, you will hear all about them. I can't wait to hear about yours too! If it's a quiet appointment you'd like, I can do my best to accommodate that too (no promises as I was the kid always getting her seat moved away from friends in school!). I respect everyone's right to their own opinions and appreciate different points of view.

For years I worked in corporate America. Eventually I found myself complacent and in need of a serious change. Growing up my mother didn't do much with my hair, so, by 8 I taught myself to braid and by 14 I was doing family and friends' makeup! It only made sense to pursue this as a career.

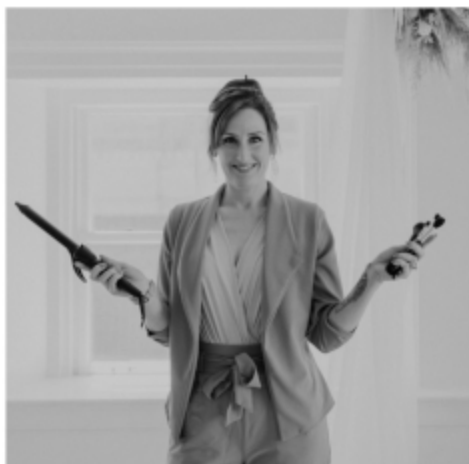
I have worked as an employee at blowout bars, Supercuts, full service salons and rented a chair. This is my first lone adventure and I can honestly say that I feel this is the perfect place for me. Ideally I would like to be here until I retire and maybe become a resident myself!

I am excited to meet you all and hope to be your go to for all hair and facial waxing needs. And yes, I will be offering manicures in the near future! On top of the Residents Only price list, I am offering 50% off your first service This can be ANY SERVICE! You will also receive a 15% discount on all retail every time you purchase a shampoo, styling product, brush, etc... anything on the rocket shelf!

Thank you to all that have come by to say hello and wish me well! If the door is open, you are always welcome to pop in, say hello and check out the new look of the salon!

Gratefully yours,

*Michelle*



**MICHELLE HADDOCK**  
Owner/Stylist



**MEDVIL RESIDENTS ONLY.  
VALID FOR FIRST SERVICE.  
NO COUPON REQUIRED.**

Contact me at:

stellarhmu@gmail.com

Text or vm: (781)779-7592



**RESIDENTS ONLY PRICE LIST**

**Cuts**

**Trimmer Clean Up / Beard or Bang Trim: \$10**

**One Length Buzz Cut: \$15**

**Clipper Fade / Scissors & Clippers / Scissors All Over Cut: \$20**

**Add Wash: \$5**

**Add Wash & Blowdry: \$12**

**Color**

**Grey Coverage Root Regrowth: \$45**

**All Over Grey Coverage or Semi Permanent Color: \$65**

**Express Highlight/Lowlights (around front hairline and top): \$40**

**Partial Highlight/Lowlights: \$80**

**Partial Highlights w/ Roots: \$110**

**Full Highlight/Lowlights: \$120**

**Full Highlights w/ Roots: \$150**

**Partial Balayage: \$70**

**Partial Balayage w/ Roots: \$100**

**Full Balayage: \$100**

**Full Balayage w/ Roots: \$130**

**Add Cut: \$10**

**Styling**

**Wash & Blowout: \$25**

**Add Hot Tools: \$10**

**Dry Hair Hot Tool Style: \$20**

**Curl Set: \$30**

**Updo Style: \$40**

**Perm: \$75**

**Makeup**

**Just Eyes: \$20**

**Add Lashes: \$10**

**Full Face: \$50**

**Facial Waxing**

**Eyebrows/Upper Lip/Chin: \$12 each**

**All three: \$30**

## MEDVIL FINANCIAL SNAPSHOT

	Period Ending:	10/31/24								
Year to date (YTD) Results	YTD Budgeted	YTD Actual	%	Satisfactory Results	Concerning Results	Unsatisfactory Results	Remarks			
<b>Cash &amp; Reserves</b>				Green	Yellow	Red				
<b>Total Income Received</b>	\$1,511,750	\$1,606,534	106.3%	over 98%	95-97% of budget	under 95%				
Unbudgeted Income		\$104,534					R.E. Commissions, Comcast contract & Salon , etc.			
Total Lot Fees	\$1,502,000	\$1,505,600	100.2%	over 98%	95-97% of budget	under 95%				
Operating Acct. Balance		\$106,490								
All Reserve Acct. Balances		\$908,761					Includes Money Market & investment CD's & \$20,833 monthly transfer			
<b>Expenses</b>										
<b>Total Expenses</b>	\$1,329,434	\$1,297,279	97.6%	less than 3% over budget	3%-4% over budget	4.1% over budget				
<b>Utilities</b>										
Water	\$124,000	\$156,783	126.4%	less than 3% over budget	3%-4% over budget	4.1% over budget	Overage due to increase in rates & water pipe leak repairs			
Heat, Electric, Telephone, & Internet	\$47,500	\$28,119	59.2%	less than 3% over budget	3%-4% over budget	4.1% over budget				
<b>Other Expenses</b>										
Capital funds expended	\$314,714	\$143,881	45.7%	less than 3% over budget	3%-4% over budget	4.1% over budget	\$18,259 & \$8,455 carryover for PLC roof & shelterlogic add'l \$3K approved on 3/19 included in YTD budgeted \$			
Mortgage Expenses	\$786,893	\$780,988		no late payments		late payments	Principal & Interest			
All other expenses	\$740,004	\$700,343	94.6%	equal to or less than 100% budget	101%-110% of budget	111% or more	includes \$9,500 for drainage issue & \$9,000 for repairs to trash truck			
<b>Total Net Income ***</b>	\$182,316	\$309,255	169.6%	equal to or over 100% budget	98%-99% of budget	under 98%				
<b>Debt Coverage Ratio</b>	1.100%	1.306%		greater than 1.1%		less than 1.1%				
<b>Note:</b> This Report is intended to provide Medvil residents with a 'snapshot' of our financial health at the end of each month. For more information, you can read the full detailed monthly Financial Report posted in the Medvil mail room or by contacting the Medvil Treasurer. Your Board of Directors welcomes your suggestions, questions, and feedback.										