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January 2024

THE MEDVIL MESSENGER



COMING ATTRACTIONS



*20 January
Soup & Chowder*



*12 January
Stuffed Haddock*



SEE CALENDAR FOR MORE INFO!



FROM THE BOARD

WE WOULD APPRECIATE SOME SPACES IN OUR TOGETHERNESS...

Just a reminder. Board members are also volunteers and as much as we like to help Medvil and be of assistance to the residents, we ask that you please don't come to our homes. If you have a question, a concern, or are just looking for some information please call the office and leave a message. You can also request a meeting with the board at the regularly scheduled monthly meeting or if you prefer, you can meet with one or two board

members in the office at a time that is convenient for everyone involved.

Thank you so much.

Deb Cyr
Vice President



OPERATIONS

Rain, rain and more rain! The past week we have seen several inches of rain that has strained the capacity of our ponds and forced the water table above ground in many areas. Many parts of this area are also experiencing flooding. What we are

witnessing is above average rainfall in a short period creating water where we don't want it. Don is taking notes on where we can better address our situation with additional drains in the spring.

The board, maintenance volunteers and maintenance employees wished our part-timer Jarod well in a sendoff as he pursues a career in business after graduating from college last year. Jarod was with us through three summers and we appreciate the work he put in on our behalf.

The PLC window project is complete and the roof over the back entrances is up and watertight. The nicer days ahead will see the finish work being done to shingle the roof. This will be very helpful for those with mobility issues during inclement weather as well as help to keep snow and leaves out of the well going to the lower level.

The maintenance staff, all plows and salt equipment are ready for what some suggest might be a heavy snowfall season. A reminder: snowbanks do narrow the streets somewhat and parking on the streets is prohibited in the winter to provide space for the much larger safety vehicles' ease in navigating quickly to where they need to go in an emergency. Additionally, several incidents have been reported of folks stopping in the road to chat with a neighbor. Especially with narrowing of the roads in the winter and line of site being inhibited as well, please consider pulling to the side of the road to not impede folks from getting where they need to be. Sometimes delays mean being late for something, or an emergency vehicle being late for a destination. Timing is sometimes a very important consideration, so please be considerate.

Depending upon the number of storms, the extension on the maintenance shop to provide shelter for the vehicles will begin as the PLC roof extension is finished. Tree removal will likely start in early January depending upon when the ground freezes to a reasonable depth. Test pits for the failing septic system will be underway this week. This should determine how much time we have

before we must replace the system. All signs suggest we are good at least until late spring to late summer of next year.

Don is pleased to welcome his new Assistant, Jason Legasse, who replaces Jack who was with us a short time. Jason comes to us with a great deal of experience and knowledge of most of what we do in Medvil to maintain the infrastructure, landscape, buildings and equipment. Welcome, Jason!

Wishing everyone a safe and wonderful holiday season,

Kim Capen
Operations Director



TRASH DAY

Medvil has two maintenance staff members and two volunteers to take care of our trash and recycle runs on Wednesday mornings. They start at 7 AM as that is the work start time for our employees. Our staff and volunteers should be done by about 10 AM so that they can move on to their plans for the rest of the day. For some, 7 AM is early and because not everyone is picked up right at that time, you might be guessing what time your pick-up is and miss the truck, only to put it out late and expect that it will be noticed at the recycle run and then get picked up later. We are finding that situation becoming more common and it is taking up valuable time and resources by extending the day for all involved.

If you forget to put your trash out on time, please expect in the future that it will not be picked up. If 7 AM is too early, then on **non-snow-days**, put it out at night. For those who forget to put it out on time and don't want to hold it another week, then please know the trash/recycle center is about a mile and a half down the road. It is an easy process to



get a transfer station pass and drop off your trash and/or recycles in an emergency. Please help us be as efficient as possible with the resources we have to maintain our community with only two maintenance staff. As dependable as they are, our two volunteers, John Gunn and Richard Drouin have lives. They sometimes go on vacation or need a Wednesday off now and then. Picking up trash and recycling for 301 homes is a challenge without having to re-trace the route for stragglers. Thanks in advance for understanding. If we all do our part, all of us in the community will benefit from a productive and efficient maintenance staff.

Thank you.

Maintenance Staff



ANNOUNCING NEW RECEPTION OFFICE HOURS

Beginning Tuesday, January 2 and continuing through the end of March, the Reception Office will be open **Monday through Friday 10 AM to 2 PM.**

GENERAL NOTICES

ONE-ON-ONE TECH INSTRUCTION

Are you struggling to keep up with the ever-evolving world of technology? Or are you looking to enhance your digital skills?

The Goffstown Public Library offers one-on-one technology instruction sessions that provide personalized guidance and support for your specific needs and skill level.

They can help you with your phone, tablet, laptop, and digital books or the e-library. They understand that technology can sometimes be overwhelming, and their team is there to help you navigate that world with ease.

Call the library at 603-497-2102 to book an appointment.

Submitted Anonymously by a Resident

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

“KEEP YOUR DOG SAFE,” SAYS NURSE SCRUFFY



This is just a reminder to use the Medvil dog park, if at all, with caution to prevent spreading the **unidentified canine respiratory illness** that has been making the rounds in many states, including here in NH. Don't let dogs share toys or water dishes, and keep sick dogs home, under appropriate veterinary care.





CONGRATULATIONS TO SGT. JACQUELINE PELLETIER!

Known to Medvil residents as “Officer Jackie,” she was recently promoted to the rank of Sergeant. If you are a night owl, Sgt. Pelletier can often be seen driving through our community while on her overnight shift; during the day GPD cruisers are in Medvil keeping an eye on things. And when nice weather returns, bike patrol officers will be here several times a week. It’s nice to know they are looking out for us.

Just a reminder: if you ever see anything suspicious you should call 911 immediately.

AND AS LONG AS WE’RE AT IT. . .



. . .this seems like an appropriate time to thank Sgt. Jackie, along with our other friends in the Goffstown Police Department and the folks at Stark Hall on Church Street, for their generous hospitality on the night of the Seniors Light Tour. We were conveniently picked up in Medvil by a bus that took us to a nice spaghetti dinner, where we had a visit from Santa, Libby the Comfort Dog, singing by a choir, and the amusement provided (probably unofficially) by a table of ladies waving dollar bills at one of the gentleman

officers. After dinner we boarded the bus again and enjoyed a long, leisurely drive around Goffstown and the edge of Manchester to see the cheerful holiday lights on display at so many homes. And then we were courteously brought back to Medvil and seen safely off the bus! What more could anyone ask? It was a very pleasant evening and it’s so lovely of these folks to do this for us every year.

Wulf

COMMITTEE NEWS

(Below are items sent directly by committees to the newsletter. Official monthly committee reports to the Board are now found for reference at the back of the newsletter, with approved Board meeting minutes and the Treasurer’s report.)



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 12/1 was Peggy Hatfield for \$250. All numbers are being played with a guaranteed winner. There are three 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.**

If you have not already paid for January 2024 you must pay at the volunteer office by 12/27. Call before going to be sure the office is open.

Yard Sale--4/6/2024 --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, TV's, large appliances, furniture, or large exercise equipment. **Please do not place any items in the mail houses or the libraries.**

Consignment Store – Of the 41 items brought to the consignment store on 10/5, 37 were sold. The consignment store accepted another 28 items on 12/1 and has already sold 17 of them.

Purchases – We paid for the purchase of the new sound system used at the annual meeting.

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 Gagne



EVENTS COMMITTEE

The Medvil annual Christmas Party is in the books and by all accounts, a great time was had by all. The event this year with all expenses now recorded suggests our cost to put this on with a terrific meal, prizes, the hall and the D.J. was about \$45.00 per person which tells you that the committee subsidized this event by \$25.00 per person. The funds to cover the extra expense comes from the work of the volunteers to put on some terrific meals throughout the year. We want to say thank you to all those who take advantage of the low-cost meals that we put on with the net proceeds going toward this party.

In January there will be two events. We can't do fish fry in the winter so we will do a Baked Stuffed Haddock on the 12th of January. I don't have to tell you that food cost has skyrocketed and we have absorbed those costs the past two years. This year we will go up about \$2 per meal, but as you know, it is still about 30% of the cost of eating out and still closer to home. A Soup and Chowdah event will be put on by the committee on January 20th. This year the committee will be making all the food, so it will

not be a potluck style as in the past. This is a good cold weather meal and promises to be a good time as well, with a blackout bingo game at the end of the meal. Again, thanks so much for all your support by attending these events and enjoying the company of your neighbors. Also, just as a reminder, you must sign up at the office for these events so we can plan for how much food to prepare and to be sure we are not overcrowded. In the event the office is closed there are sign-up sheets outside the office door with a place to put your money if there is a charge.

Happy Holidays to all.

Events Committee

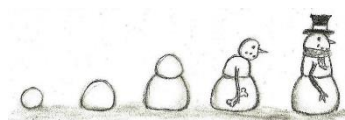
RESOURCE COMMITTEE

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 restaurants participating in the Dine Out Club are The White Birch in Goffstown, Francoeur's Café in Manchester and The Village Eatery in Merrimack. Menus for these Club meals are in the Resource packets. Any questions, please call Dorrie at 603-289-3143.

Dorrie Kossuth





REAL ESTATE COMMITTEE

The Medvil Real Estate statistics from November 2023 through December 2023: One new listing, one showing, and one Purchase and Sales pending. No other activity.

Medvil Real Estate Committee Sales--

Total Commissions for Medvil: \$71,724.00

Total Homes Sold: 12

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 in the office and 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

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:

- The family of Sister Barbara McLean, on her passing.



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

Ah, January, the coldest month—so let's find something to heat up the kitchen (and ourselves) from the recipe books. Here are a few main dishes that offer simple directions and easy-to-source ingredients. Plus they smell delicious—buon appetito!



Roasted Lemon Chicken & Vegetables

(makes 4 servings)

Ingredients:

4 Tbs. chopped fresh herbs, like oregano or thyme, divided

2 Tbs. extra-virgin olive oil, divided

1/2 tsp. salt, divided

1/2 tsp. ground pepper, divided

5 cups cubed root vegetables, like potatoes, carrots or turnips

1 large red onion, cut into 1" thick wedges



4 bone-on, skinless chicken thighs (1-1/2 to 2 pounds)
1 lemon, cut into 8 wedges

Directions:

- Preheat oven to 450°F.
- Combine 2 Tbs. herbs, 1 Tbs. oil and 1/4 tsp. each of salt and pepper in a large bowl. Add root vegetables and onion; toss to coat. Spread on a large-rimmed baking sheet.
- Combine the remaining 2 Tbs. herbs, 1 Tbs., oil and 1/4 each salt and pepper in the same bowl. Add chicken; toss to coat. Place the chicken on top of the vegetables and tuck 4 lemon wedges in, under the chicken.
- Roast, stirring the vegetables twice, until the vegetables are tender and an instant-read thermometer inserted in the thickest part of the chicken (without touching the bone) reads 165°F., about 30 minutes. Discard the roasted lemon wedges.
- Platter the vegetables and chicken. Squeeze the remaining 4 lemon wedges over the chicken to serve.

Skillet Pork Chops with Peas, Carrots & Pearl Onions
(makes 4 servings)



Ingredients:

1 Tbs. canola oil
4 (6-ounce) bone-in center-cut pork chops
1 tsp. kosher salt, divided
1-1/2 cups diagonally sliced carrots (about 2 medium)
1 cup frozen pearl onions, thawed (about 6 ounces)

2 tsp. all-purpose flour
1 cup unsalted chicken stock
1/2 cup frozen green peas, thawed
1 tsp. Dijon mustard
1/2 tsp. black pepper
2 Tbs. unsalted butter, cut into small pieces

2 Tbs. fresh flat-leaf parsley, chopped

Directions:

- Heat the oil in a large skillet over medium-high heat. Sprinkle pork chops with 1/2 tsp. of the salt. Add chops to the skillet and cook until well-browned, about 3 minutes per side. Remove pork from the skillet and set aside.
- Add carrots and onions to the skillet. Cook, stirring often, until lightly browned, about 3 minutes. Add flour and cook, stirring often, for 30 seconds. Add the stock, peas, and mustard, and bring to a boil. Cover, reduce heat to medium and simmer for 5 minutes.
- Return the chops to the skillet, nestling them in the liquid. Sprinkle with pepper and the remaining 1/2 tsp. of salt. Cover and cook until the sauce is slightly thickened, the pork is warmed through, and the carrots are tender, about 2-3 minutes.
- Remove to a platter, dab with the butter and sprinkle with parsley to serve.

Creamy Salmon Pasta with Sun-Dried Tomatoes
(Makes 6 servings)

Ingredients:

1 lb whole-wheat rigatoni
1/4 cup oil-packed sun-dried tomatoes, chopped, plus
2 Tbs. oil from the jar (OR 2 Tbs. olive oil), divided
1 large shallot, finely chopped
2 cloves garlic, minced
1/2 cup half-and-half
1/2 cup unsalted chicken or vegetable broth
1 tsp. salt
1-1/2 cups loosely packed fresh basil leaves
12 ounces canned salmon, flaked into 1" pieces
2 Tbs. lemon juice
1/4 cup chopped fresh flat-leaf parsley



Directions:

- Cook pasta according to package directions, until 1 minutes before *al dente*; drain and set aside.



- While pasta is cooking, heat sun-dried oil in a large non-stick skillet over medium-high heat. Add shallot and garlic; cook, stirring often, until the shallot is translucent, about 1 minute. Add the sun-dried tomatoes, half-and-half, broth, and salt. Bring to a simmer. Reduce heat to medium. Cook, stirring occasionally, until thickened and slightly reduced, about 5-7 minutes.
- Add the pasta to the tomato mixture in the skillet. Cook over medium heat, stirring constantly to evenly coat the pasta, for 2 minutes. Stir in the basil leaves. Remove to a platter.
- Gently fold in the salmon and lemon juice. Sprinkle with parsley and serve.

READERS' CONTRIBUTIONS

THE GIFT OF SIGHT. . .and some *DID YOU KNOWS*

By Karen Kirkpatrick

More random thoughts. . .A couple of weeks ago, on my way to New Boston, I drove past Glen Lake. The sun was just coming up, and the mist across the lake was absolutely beautiful. I thought about our senses again and am incredibly grateful for the gift of sight. I started wearing eyeglasses when I was 3 years old and didn't think much about it because it seemed normal. About ten years ago, I had cataracts removed from both eyes. After the first surgery, I was amazed at how beautiful the colors were-- especially the color blue! It was incredible.

Many years ago, some friends and I drove to Acadieville in New Brunswick to visit their relatives. Having grown up about 10 miles outside of Boston, I was not accustomed to seeing so many stars! I've never forgotten that sight! Sometimes my job as the sample lady at Hannaford is slow, and I get to spend time people watching. I love seeing all the smiles, and I've learned a lot about body language. I've seen a few videos on Facebook where a toddler is wearing glasses and sees his or her parents for the first time. It sometimes brings

me to tears – happy tears, not sad tears! Fall and Spring are my favorites seasons because I can see the changes in the colors of the leaves. I've seen some bad things in my life, but I choose to focus on the good. Life is much better for me that way.

Did you know that. . .

. . .extreme ironing is really a sport? It began in 1997 and requires contestants to press shirts in unexpected locations like high up in trees, hanging over cliffs, or paddling white-water rapids. Not for me.

. . .William Shakespeare invented over 1700 words? Among them are moonbeam, laughable, eyeball, bump, puking, champion, bedroom, excitement, and zany. Who knew?

. . .the hummingbird is the only bird that can fly backwards. That's very cool! I took flying lessons in my 20's – during the first pre-flight check, the pilot cautioned me to be careful when walking beneath the wings because I might hit my head. . .I didn't have to worry.☺

Editor's note: The Extreme Ironing Bureau describes the competition as "the latest danger sport that combines the thrills of an extreme outdoor activity with the satisfaction of a well-pressed shirt." Bungee Ironing is a variant style. (Anglophiles among us should rightly surmise Extreme Ironing and Bungee Ironing, along with an offshoot, Extreme Cello, began in England, the country that brought you Monty Python and The Ministry of Silly Walks.)

AND THE BIRDS WILL LOVE YOU.,,



Here's an easy winter craft you might enjoy with your grandchildren or your spouse: Take a walk and pick up a few pinecones. I found lots of them under the big evergreen by the road, up near the Partridge Lane entrance, on the edge of the field where golfers practice their drives. You also need some yarn or string, unsalted, no-added-sugar



peanut butter and a platter of mixed bird seed. First, take a cone and run a length of yarn around under the top few scale-thingies, to catch the yarn securely underneath, then tie a loop for hanging. Then generously smear the cone with peanut butter, filling as many of the nooks and crannies as you can. Be generous—peanut butter provides vital fats and protein to support the birds that winter over in northern climes. Finally, roll your cone in the birdseed. Repeat these steps for as many cones as you want to make. Then just hang them outside in your trees! We made these a week ago, hung them out and the birds promptly chowed!

Wulf

PILLSBURY DOUGHBOY OBITUARY



It is with the saddest heart that I must pass on the following news. Please join me in remembering a great icon of the entertainment community.

The Pillsbury Doughboy died yesterday of a yeast infection and complications from repeated pokes in the belly. He was 71.

Doughboy was buried in a lightly greased coffin.

Dozens of celebrities turned out to pay their respects, including Mrs. Butterworth, Hungry Jack, the California Raisins, Betty Crocker, the Hostess Twinkies and Captain Crunch.

The gravesite was piled high with flours. Aunt Jemima delivered the eulogy and lovingly described Doughboy as a man who never knew how much he was kneaded.

Doughboy rose quickly in show business, but his later life was filled with turnovers. He was not considered a very smart cookie, wasting much of his dough on half-baked schemes.

Despite being a little flaky at times, he still, as a crusty old man, was considered a roll model for millions.

Doughboy is survived by his wife, Play Dough, and two children, John Dough and Jane Dough; plus, they had one in the oven.

The funeral was held at 3:50 for about 20 minutes.

Submitted by Joyce Wilson



HAIR BY
Kristin Stewart
96 Partridge Lane / Goffstown, NH 03045 / 617-999-5132

PRICING STARTING AT

Women's Haircut	\$35
Women's Wash/Cut & Blow-dry	\$40
Men's Haircut	\$23
Child's Haircut	\$25
Child's Cut and Dry	\$40
Cut, Dry, and Style	\$35
Wash and Blow-dry	\$75
Wash, Blow-dry, and Style	\$35
	\$55
Single Process	\$120
Double Process	\$175
Full Foil	\$200
Partial Foil	\$150
Hair line Foils/Money Piece	\$110
Hair Art/Color Correction	\$300
Balayage	\$250
Global Keratin	\$350

PRICES ARE SUBJECT TO CHANGE.
DETAILED INFORMATION ABOUT EACH SERVICE IS LOCATED ON MY BOOKING SITE:
HAIRBYKRISTINSTEWART.SCHEDULISTA.COM



CHRISTMAS PARTY 2023—Photos by Linda Kinville

You may see some familiar faces. Or you may see yourself!





FINALLY! THE TRANSLATION

What you sing in Scots.....What it means in English

Should auld acquaintance be forgot,
and never brought to mind?
Should auld acquaintance be forgot,
and auld lang syne?

Chorus:
For auld lang syne, my jo,
for auld lang syne,
we'll tak' a cup o' kindness yet,
for auld lang syne.

And surely ye'll be your pint-stoup!
and surely I'll be mine!
And we'll tak' a cup o' kindness yet,
for auld lang syne.

We twa hae run about the braes,
and pou'd the gowans fine;
But we've wander'd mony a weary fit,
sin' auld lang syne.

We twa hae paidl'd in the burn,
frae morning sun till dine;
But seas between us braid hae roar'd
sin' auld lang syne.

And there's a hand, my trusty fiere!
and gie's a hand o' thine!
And we'll tak' a right gude-willie waught,
for auld lang syne.

Should old acquaintance be forgot,
and never brought to mind?
Should old acquaintance be forgot,
and old times past?

For the sake of old times, my dear,
For the sake of old times,
we'll take a cup of kindness yet,
for the sake of old times.

And surely you'll buy your pint cup!
and surely I'll buy mine!
And we'll take a cup o' kindness yet,
for the sake of old times.

We two have run about the hills,
and picked the daisies fine;
But we've wandered many a weary foot,
since old times.

We two have paddled in the stream,
from morning sun till dinner time;
But seas between us broad have roared
since old times.

And there's a hand my trusty friend!
And give me a hand of thine!
And we'll take a right good-will draught,
for the sake of old times.

The Medvil Messenger is always looking for more material! Readers' 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 & Sue Soule
Grid Whisperer: Alyn Miller



January 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
	1  6:30 Cribbage PLC	2 10 & 7 Play Pool PLC	3 10 Pool PLC 12:30 Knitting PLC	4 6:30 Bingo DDC	5 6 Cribbage PLC non-league	6
7	8 6:30 Cribbage PLC	9 10 & 7 Play Pool PLC	10 10 Pool PLC 12:30 Knitting PLC	11 6:30 Bingo DDC	12 6 Cribbage PLC non-league 4:30 or 5:30 Haddock Dinner DDC	13 8:30 Coffeehouse PLC
14	15 MARTIN LUTHER KING  6:30 Cribbage PLC	16 10 & 7 Play Pool PLC 6 BOD Mtg DDC	17 10 Pool PLC 12:30 Knitting PLC	18 6:30 Bingo DDC	19 6 Cribbage PLC, non-league	20 5:30 Soup and Chowder DDC
21	22 6:30 Cribbage PLC	23 10 & 7 Play Pool PLC	24 10 Pool PLC 12:30 Knitting PLC	25 6:30 Bingo DDC	26 6 Cribbage PLC, non-league	27
28	29 6:30 Cribbage PLC	30 10 & 7 Play Pool PLC	31 10 Pool PLC 12:30 Knitting PLC			

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.**



BAKED HADDOCK SUPPER

Friday ~ January 12th

Donald Drive Club House

4:30 pm or 5:30 pm

\$12.00 per person

The Menu...



- a large portion of haddock with a shrimp stuffing and a cracker crumb topping
- rice pilaf
- carrots
- coffee & dessert

Make your reservations and prepay at the
Medvil Reception Office
Monday - Friday from 9:00 am to 3:00 pm.

Reservations must be in by Wednesday January 10th at 3:00 p.m.
In the event the office is closed, there are sign-up forms
outside the door.

Don't forget your raffle money!!



The Events Committee would like to thank the residents of Medvil for their continued support of all the activities we host throughout the year; all of which allows us to offer low cost/no cost events and helps defray the cost of our annual Christmas Party.



Soup and Chowdah Night

Saturday January 20th

Donald Drive Club House

5:30 pm

Nothing like a hot bowl of soup or chowder on a cold winter evening. This year you don't have to make and bring one, just come and enjoy the events committee's offerings:

- A hearty seafood chowdah
- The best Chili this side of Goffstown Back Road
- And several other great soups along with rolls, Caesar Salad coffee and dessert.
- **All for the low price of \$5.00**

**Make your reservations and prepay at the
Medvil Reception Office**

Monday - Friday from 9:00 am to 3:00 pm or if the office is closed, there are now sign-up sheets outside the door along with a place to put your money.

At the end of the meal, Black Out Bingo for those who want to participate.

Don't forget your money!!



**Registration closes at 3:00 pm on
Wednesday, January 17th.**

The Events Committee would like to thank the residents of Medvil for their continued support of all the activities we host throughout the year; all of which allows us to offer low cost/no cost events and helps defray the cost of our annual Christmas Party.



VETERANS

The Goffstown American Legion
Auxiliary is looking to connect with
Veterans who live in Medvil. We
would like you to join us for a meal!
If you are interested please give us a
call!

Contact Rose:

603-660-9354

THANK YOU FOR YOUR SERVICE