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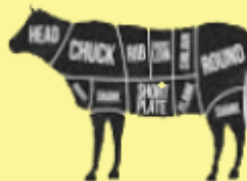
Edition 184

April 2025

THE MEDVIL MESSENGER

COMING ATTRACTIONS

*29 March
Soup & Chowder*



*12 April
Meat Bingo*

*26 April
Fish Fry*



*Coming May!
Sheryl Faye
as QE II*

SEE CALENDAR FOR MORE INFO!



NOTICES

It is no secret that the position of a full-time assistant to the Property Maintenance Manager has been a difficult position to fill over the years. I am happy to say that since the board

meeting, we have hired a new assistant to Don. His name is Sean, and he brings with him a wealth of building maintenance knowledge along with some

experience of ground maintenance. He is eager to settle into his new job here at Medvil and will be starting on April 14. We look forward to him joining the team along with Bill who is coming back and has been great at filling in and doing the part-time work over the past summer.

Despite the lack of experienced help this month, Don has been on top of cleaning up after snowstorms. He has repaired several major water

leaks, two sewer line blockages with pipe deterioration and replacement (all because of the deeper than usual frost this winter) and has already begun spring clean-up. We all know we are very fortunate to have his dedicated services.

Our engineers continue their work on our infrastructure, in particular our water and sewer services, and will be instrumental in helping us apply for grants as they become available in NH. Additionally, Anita has developed a contact person with one of the grant possibilities that we will incorporate into the work that CMA, our engineers, do on our behalf. The most urgent need we have is replacing all our water service lines, which will likely include replacing main lines with a larger pipe to accommodate better water capacity for our water hydrants.

We are planning a community volunteer spring clean-up for April 26 starting at 9:00 AM and ending around 12:30 or so for pizza and beverages (and yes there will be beer and wine.) We will be working mainly around the clubhouse at Donald Drive along with some of the common areas, removing brush, raking leaves and spreading bark mulch. There will be a rain date of the following Saturday, May 3. Cross your fingers for warm, sunny weather. Please call the office to express your interest in helping out so we can prepare for lunch.

The clubhouse furnishings committee has nearly completed the replacement of tired and worn furniture and updated some table bases. Lighting is still pending but we are hoping to upgrade some lighting. Speaking of lighting, Don has the mail house with improved LED lighting for brighter and energy efficient light and is working on improving the lighting in the lower level of DDC.

Until next month, let's hope for an early spring with a warm and not too hot summer to follow.

Kim Capen
Operations Director

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 have family, friends or work for a company who discard their ink and toner cartridges, please ask them to save them for Medvil. Just place them in the bin below the center shelf in the DDC mailroom.

GENERAL NOTICES

SPRING RULE REMINDERS

Spring has returned to Medvil and it's time to...

Clean up the outside of your homes

Rule D. Sites, #3 states, in part, "The maintenance, appearance and cleanup of lot yards are the homeowner's responsibility. Yards are to be kept neat and free of debris and yard tools." Raking your leaves prevents your neighbors from picking up your leaves after they've blown across the street.

Remember that leaf bags need to be able to be lifted so please don't fill them. If *you* can't lift it, we can't either.

Put your yard maintenance equipment in your sheds.

Pet reminders

Whether it's on the side of the road, or in one of Medvil's common areas, please remember to pick up after your dog. Don't let your dog pee on



anyone's lawn or on our blueberry bushes. It's not nice and once a dog marks their spot, every dog is going to mark the same spot which leads to lawn damage. Some people spend a lot of time and money on their lawns so be courteous.

Cats are not to be loose and should be secured in your home or on a leash if they want a bit of fresh air.

Beautification

Remember to submit any plans on your landscaping. Don't dig or plant before you have approval. This also applies to cutting, removing, or trimming trees. Rule D #8, 9 and 10

Watering and Irrigation

Remember to check out Rule D sections 10 and 11 for details. Essentially watering is allowed every other day and is limited to 20 minutes per zone.

Smokers and Walkers

Please dispose of your cigarettes and water bottles in the appropriate receptacles or take them back home with you to dispose of them.

Vehicles and Golf Carts

We have a speed limit of 15 mph for all vehicles, and they must all follow the rules of the road.

Vehicles can be washed no more than once a week in your driveway.

These all stem from complaints made at coffee houses and at board meetings so please do your part to keep our community looking its best and safe for all.

Thank you and remember, be kind and courteous to all.

Your friends, and your neighbors



COMMITTEE NEWS



CONTACT Irene Gagne
at 603-622 1869

Committee Members—

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

Monthly Pool – The winner on 3/1 was Donna Morrill for \$250. All numbers are being played with a guaranteed winner. **There are three people on the wait list. Call Irene to place your name on the list.** It's only \$5/month and you can play more than one number.

Yard Sale-- The yard sale is on 4/5 and we are accepting donations and looking for volunteers to help on 4/3, 4/4, & 4/5. Contact Irene to make arrangements for donations or to offer to help. We have 9 craft tables reserved for the upper level at PLC.

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-- All donations to the yard sales that are nice enough to bring to the consignment store and are sold have the proceeds go to the Fundraising Committee.

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

EVENTS COMMITTEE



Upcoming Events:

- **Soup and Chowdah** on Saturday, March 29, 5:30PM, DDC Lower Level. This is a FREE event for Medvil residents only. You must sign up ahead of time at the Reception Office, which is open Monday – Friday, 10:00AM -2:00PM. If the office is closed, there are signup sheets on the table outside the office. You don't have to bring anything, but if you do, please indicate what you are bringing.
- **Meat Bingo** on Saturday, April 12, 1 – 3P. No signup necessary. This is open to everyone.
- **Saturday Night Fish Fry** – Saturday, April 26, two seatings: 4:30 and 5:30, cost is \$12.00 / person. Again, you must sign up and pay ahead of time at the Reception Office.
- **Mark Your Calendars - *THE THEATER IS COMING TO MEDVIL!*** Actress Sheryl Faye will be here on Saturday, May 31. She will be portraying Queen Elizabeth II. She is a tremendous actress and has been to Medvil previously portraying different historical figures. You don't want to miss this. More information is forthcoming.

Speaking of Events, the committee is looking for residents who would like to be part of an Auxiliary Committee that would help when 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. If you'd like to come to one of our monthly meetings, please do. We meet on the first Wednesday of every month downstairs at DDC at 6:00PM.

As mentioned previously, 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. Right now, we have raised approximately \$604 so with a \$604 match, we have \$1,200. We have matching funds for up to \$2,000, so \$1,500 more is needed to achieve the \$4,000 goal.

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

Karen Kirkpatrick



REAL ESTATE COMMITTEE

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. **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





HOW TO LIVE IN A COMMUNITY

Medvil is established on a set of rules for living in the community,

just as there are laws communities across the country follow to maintain order and the safety of the people who live in them.

The Medvil Rules have been established by the community members over time to guide residents in their rights and responsibilities as voting members of Medvil Coop.

Many times over the years, the Rules and Responsibilities, which are enforced by the Board of Directors, have come under scrutiny and the members of the community have approved or disapproved rules brought before them at the Medvil Annual Meeting. The approval of rules is clearly the right and responsibility of each member of the Co-Op.

As was announced in the March 2025 Newsletter, a new Rules Committee has been established and a form posted on the Medvil Website for members to propose revisions to rules or new rules they might like to see included in the current rules.

In order for members to stay informed about their rights and responsibilities, Medvil provides a number of options for members to engage with the BOD and have their voices heard. This newsletter is one of the primary sources of information, as are the once-a-month Coffee House, the once-a-month Board of Directors meeting, which is open to residents, email messages from the BOD Secretary as well as participation in numerous community activities.

We all need to get as involved as health and energy

allow, to engage and share what we learn with our neighbors, friends, and fellow residents. We need to keep informed and stay familiar with the rules and not be surprised when one may suddenly come to your attention.

Please—

- COME TO COFFEE HOUSE!
- READ THE NEWSLETTER!
- ENJOY AN EVENT OR ACTIVITY!

And live life to the fullest in the best resident-owned community (ROC) in New Hampshire.

Tondy McGowan

NOMINATION COMMITTEE

We are seeking new members to help identify new candidates for next year.

Open Positions will be :

**President
Operations Director
Secretary
(2) Directors at Large**

We are open to new ideas and your commitment to the committee can be for shorter amounts of time if that best suits you.

Please help be an advocate to encourage people to consider running for a position on the board.

If you'd like to be on the committee, or if you are interested in running for one of the open positions on the board, please email Anita O'Brien at medvil21@comcast.net.

Thank you!

Anita O'Brien and Sue Soule



IN SYMPATHY

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

- The family of Doris Noel, on her passing.



We meet them in the lives they've shaped. We enjoy them in the humor 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

April is upon us, with Easter and Passover right around the corner. So, here are a few easy main and side dishes to make the holiday meals easier, some mains, some sides, and a sweet surprise as well. Happy eating!

Sheet-Pan Honey Mustard Salmon & Vegetables (Makes 4 servings)

Ingredients:

1 pound Brussels sprouts, trimmed and halved
2 small red onions, cut into 1" wedges with root end intact
3 Tbs. extra-virgin olive oil, divided
1 tsp. smoked paprika
3/4 tsp. salt, divided
3 Tbs. honey mustard
1 Tbs. cider vinegar
2 tsp. minced garlic
1/2 tsp. crushed red pepper
4 (5-ounce) skinless salmon fillets
Chopped fresh flat-leaf parsley for garnish (optional)



Directions:

- Preheat oven to 425°F. Place a large, rimmed baking sheet in the oven; preheat for 10 minutes.
- Meanwhile, toss the halved Brussels sprouts, onion wedges, 2 Tbs. oil, 1 Tsp. paprika, and 1/2 tsp. salt together in a medium bowl until the vegetables are well coated.
- Carefully remove the hot baking sheet from the oven. Spread the vegetables on the pan in an even layer. Roast until almost tender, about 8 to 10 minutes.
- While the vegetables roast, whisk 3 Tbs. honey mustard, 1 Tbs. vinegar, 2 tsp. crushed garlic, 1/2 tsp. crushed red pepper, the remaining 1 Tbs. oil, and 1/4 tsp. salt together in the bowl (no need to wash the bowl between uses).
- Push the vegetables to one side of the pan. Arrange the salmon fillets in the empty space. Brush the salmon with the mustard mixture. Roast until the salmon is just cooked through and the vegetables are tender, 7 to 10 minutes. Garnish with chopped parsley, if desired. Serve hot.

Pineapple Chicken & Rice (makes 4 servings)



Ingredients:

1 pound chicken breast, cubed
1 cup pineapple, cubed
1 Tbs. extra-virgin olive oil
1 onion, chopped
2 cloves garlic, minced
1 red bell pepper, diced
1 cup jasmine rice

2 cups chicken broth
1 Tbs. soy sauce
1 tsp. ginger, grated
Salt and pepper to taste
1/4 cup green onions, thinly sliced
1 Tbs. sesame seeds

Directions:

- In a large skillet, heat the olive oil over medium heat. Add the chicken cubes and cook until golden brown and cooked through. Remove the chicken and set aside.
- In the same skillet, add the onion, garlic, and red bell pepper. Cook until the vegetables soften.



- Add the pineapple and cook for an additional 2 minutes, stirring occasionally.

- Stir in the jasmine rice, chicken broth, soy sauce, ginger, salt, and pepper. Bring to a boil, stirring constantly.
- Reduce the heat to low. Cover and simmer to 18 to 20 minutes or until the rice is cooked.
- Return the chicken to the skillet, mix well, and heat through.
- Serve garnished with sliced green onions and sesame seeds.



Five-Spice Roasted Carrots with Toasted Almonds (Makes 4 servings)

Ingredients:

- 6 Tbs. extra-virgin olive oil
- 1 Tbs. five-spice powder (available in the supermarket spice aisle)
- 2 cloves garlic, grated
- Kosher salt
- 2 bunches carrots (about 2 pounds), trimmed and scrubbed, cut diagonally into 3/4" pieces
- 1/4 cup unsalted, raw almonds
- 1/4 cup sliced chives (about 1 small bunch)
- 1 to 2 Tbs. sherry vinegar
- 2 tsp. fresh ginger, grated

Directions:

- Arrange one oven rack at the top and one at the bottom of the oven. Place a baking sheet on the bottom rack and heat the oven to 425°F.
- In a large bowl, stir together 2 Tbs. olive oil with the five-spice powder, garlic, and 1 tsp. salt. Add the carrots and toss to coat. Transfer carrots to the hot baking sheet and arrange in an even layer and roast, on the bottom rack, until the carrots are tender and browned all over, 20 to 25 minutes, flipping halfway through.
- Meanwhile, toast the almonds on a separate baking sheet, on the top rack until golden brown, 7 to 8 minutes. Allow to cool, then finely chop and transfer to a large bowl. Add the chives, vinegar, ginger, and remaining olive oil to the almonds, and season with salt. Add the



roasted carrots and toss to coat. Serve hot.

Baked Pasta with Greens and Feta

(Makes 4 servings as a main, 8 as a side or leftovers)

Ingredients:

Kosher salt and black pepper
4 cups chopped spinach (tough stems removed)
4 cups chopped arugula
1 cup chopped fresh dill
6 scallions, trimmed and thinly sliced, whites and dark green parts separated
1 pound tubular or curvy pasta, like rigatoni or fusilli
2 Tbs. unsalted butter
4 garlic cloves, peeled and thinly sliced
8 ounces cream cheese, cut into 1/2" cubes
4 ounces mozzarella, grated
4 ounces crumbled feta

Directions:

- Bring a large pot of salted water to a boil. Heat the oven to 450°F.
- In a 9x13" baking dish, toss the chopped spinach, arugula, herbs, and scallion greens with 2 tsp. salt, plus a few grinds of black pepper. Squeeze the mixture with your hands to wilt, then set aside.
- Cook the pasta in the boiling water until 2 minutes shy of al dente; reserve 1 cup of pasta water, then drain pasta and set aside. Return the pot to the stove.
- Melt the butter in the pot over medium heat. Add the scallion whites, garlic and a pinch of salt; sauté until softened, 4 to 5 minutes. Add the cream cheese and pasta water and stir until smooth. Stir in the wilted greens, half the mozzarella and half the feta until combined. Stir in the pasta until combined. Taste and adjust the seasonings as needed.
- Transfer the pasta to the baking dish, then top with the remaining mozzarella and feta. Bake until the sauce has thickened and is bubbly, and the top has browned, 10 to 15 minutes. If you prefer a crisper top, broil for a few minutes.



Garlic-Parmesan Melting Cabbage

(makes 8 servings)

Ingredients:

1 (2-1/4 pound) head green cabbage, outermost leaves removed
4 Tbs. extra-virgin olive oil, divided
1/2 tsp. salt, divided
1/2 tsp. ground pepper, divided
1 cup thinly sliced yellow onion
4 large garlic cloves, thinly sliced (about 3 Tbs.)
1 tsp. Italian dressing
1/4 tsp. crushed red pepper
2 ounces reduced-fat cream cheese, softened
2 cups reduced-sodium chicken or vegetable broth
2 tsp. cornstarch
2 tsp. water
1 cup finely grated Parmesan cheese, divided
Chopped fresh flat-leaf parsley, for garnish (optional)

Directions:

- Preheat oven to 350°F. Slice cabbage in half through the stem end. Cut each half into 4 (2") wedges, keeping the stem and core intact. Heat 1 Tbs. oil in a large cast-iron skillet over medium-high heat. Add 4 cabbage wedges; cook until deeply browned on both sides, about 5 minutes per side. Transfer to a plate; sprinkle both sides evenly with 1/8 tsp. each salt and pepper. Repeat with remaining wedges.
- Reduce the heat to medium; add the remaining 2 Tbs. oil, 1 cup onion, sliced garlic, 1 tsp. Italian seasoning, and 1/4 tsp. crushed red pepper. Cook, stirring often, until the onion starts to soften and brown, 2 to 3 minutes. Add 2 ounces cream cheese; cook, stirring constantly, until melted and creamy, about 1 minute. Stir in 2 cups broth and the remaining 1/4 tsp. each salt and pepper, stirring occasionally until boiling.
- Stir 2 tsp. each cornstarch and water together in a small bowl until smooth; whisk into the mixture in the pan. Remove from heat; whisk in 1/2 cup Parmesan until melted.
- Return the cabbage wedges to the pan, overlapping them if necessary. Bake, turning once, until the cabbage is very soft and the sauce has reduced and thickened, about 50 minutes. Let stand for 5 minutes. Sprinkle the cabbage wedges



DID YOU KNOW...

Fascinating Facts brought to you by Karen Kirkpatrick



READERS' CONTRIBUTIONS

Ingredients:

- 1 medium-size or large, ripe banana
- 1 heaped cup fresh or frozen, hulled strawberries
- 1 cup milk
- 1 tsp. honey
- 1/2 tsp. vanilla extract (optional)
- 2 to 3 ice cubes

Directions:

- Place all ingredients in a blender and blend until smooth. Serve immediately. (Smoothies should be made and consumed right away, otherwise they will thicken and lose flavor as they sit.)



- Intrigued by the harpsichord at age three, Austrian Wolfgang Amadeus Mozart accelerated through lessons and delivered his first musical composition in 1761 at age five. He then wrote his first symphony at age eight and his first operas not long after. He created over 600 works despite an early death at age 35.
- Dave and I have often felt that life is about stories. We certainly have our share of stories to tell. One of my nieces and her husband are full-time Army National Guard officers. While he was deployed last year, she finished her degree and became an officer. She's now at Officer Candidate School. Each week I send her a story about her relatives. I don't know who enjoys them more – her or me. The most recent one has to do with Dave and me skiing at Loon, on the intermediate slopes. He went ahead of me. When I came around a curve, I saw a familiar pair of gloves hanging on to the edge. I looked over the edge at him and asked him what he was doing. He said a little rat bastard cut him off. Well, I knew if I panicked, he'd panic. So I asked him to throw me his keys. He cussed and started climbing up. I then asked him to throw me his wallet while he was at it. With that, he quickly climbed up over the side, cussing. He skied down the mountain, cussing the whole way. By the time I caught up with him, he had calmed down. I asked him if he was glad I didn't panic. He smiled.
- There are 37 different time zones currently in use around the world.



- A 2015 study of 760 Danish students aged 8 to 11 revealed the most growth recorded around April and May, while a 2022 paper, which tracked the development of thousands of Texas kids from kindergarten to fifth grade, confirmed strong growth rates in spring and early summer. I'm thinking I should have grown up in Texas instead of Massachusetts. Oh well.
- Kathryn Hepburn did all her own stunts, even after having hip and shoulder surgeries. She will always be one of my favorite actresses.
- If April showers bring May flowers, then what do May flowers bring?
---- Pilgrims.



...and other stuff
you want to know
about

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



Scott Corriveau 603-647-4565
Anyone needing any interior carpentry work, light electrical with 40 years' experience.

1/20

Moe Bedard 603-533-0850
Affordable chair service. New England porch weave and fiber rush seat replacement. Pictures available upon request.

2/20

Sharon Rolka 603 867-0367
Light Housework, Laundry, Grocery Shopping, Errands
References available upon request.

2/20

*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.*

John Adams 603-892-6509
Handyman, yard cleanup, mowing, hedge trimming, Leaf blowing, weed whacking, any interior needs besides electrical. Something not listed? Give me a call and I will see.

1/20

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 Or place hard copy with



Mark Simpson (978) 815-4831



Affordable siding and siding repairs, deck and stair replacements and repairs as well as window and door replacements. 40 years in business. Fully licensed and insured.

3/20

Georgette Houle (603) 486-5014

Dog walking or boarding at my home. By the hour, day or week. Call for further information and prices.

3/20



a staff member 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, 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
Calendar Grid Teaser: Alyn Miller



APRIL 2025

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 10 & 7 Play Pool PLC 1:30 Scrabble PLC	2 10 Pool PLC 12:30 Knitting PLC	3 1 Mahjong PLC 6:30 Bingo DDC	4 6 Cribbage PLC non-league	5
6	7 6:30 Cribbage PLC	8 10 & 7 Play Pool PLC 1:30 Scrabble PLC	9 10 Pool PLC 12:30 Knitting PLC	10 1 Mahjong PLC 6:30 Bingo DDC	11 6 Cribbage PLC non-league	12  8:30 Coffee PLC 1 Meat Bingo DDC PASSOVER 
13	14 6:30 Cribbage PLC	 15 10 & 7 Play Pool PLC 1:30 Scrabble PLC 6 BOD Mtg DDC	16 10 Pool PLC 12:30 Knitting PLC	17 1 Mahjong PLC 6:30 Bingo DDC	18 6 Cribbage PLC, non-league	19
20 EASTER SUNDAY 	21 6:30 Cribbage PLC	22 10 & 7 Play Pool PLC 1:30 Scrabble PLC	23 10 Pool PLC 12:30 Knitting PLC	24 1 Mahjong PLC 6:30 Bingo DDC	25 EARTH DAY 6 Cribbage PLC, non-league 	26  9 Community Cleanup DDC  4:30/5:30 Fish Fry DDC
27	28 6:30 Cribbage PLC	29 10 & 7 Play Pool PLC 1:30 Scrabble PLC	30 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.**



Time Again For

MEAT

BINGO!

Saturday ~April 12th
Donald Drive Club House
1:00 – 3:00 pm

Selections may include, but are not limited to, pork, beef, chicken, etc...whatever looks best at the butcher shop at the time of purchase.

There are fifteen games; cards are \$1.00 each per game.

Games may be purchased individually BUT if you purchase all 15 games in advance, you get to play a final “bonus” game.



Please come and bring a friend or family member, the more the merrier. It's always lots of fun!!

And feel free to bring a beverage of your choice. Snacks too, and one lucky



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.



SATURDAY NIGHT FISH FRY

April 26th at
Donald Drive Club House
4:30 or 5:30 pm seatings

We're back!! And as always, here is what you get for your
\$12.00 per person.

- A good-sized portion of deep-fried haddock
- The best french fries you'll ever taste
- With coleslaw and dessert

No tax, no tip, and beverages are available for purchase.

Make your reservations and prepay at the
Medvil Reception Office
Monday - Friday from 10:00 am to 2:00 pm.

Don't forget your money!!



**Registration closes at 2:00 pm on
Thursday, April 24th.**

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.

Community Clean Up Day

Saturday ~ April 26

9:00 am to 12:30ish

Donald Drive Clubhouse

(rain date Saturday, May 3)



The Maintenance Team is looking for a few volunteers to help with Spring Clean Up.

We will be removing brush, raking leaves and spreading bark mulch. Our focus will be around the Donald Drive Clubhouse along with some of the common areas.

Please come prepared with gloves, rakes, leaf blowers, etc., whatever tools you use to pick up leaves and lawn debris around your own home. Don't forget hats and sunglasses!

Bottled water will be available. Pizza along with soda, beer and wine will be brought to the clubhouse at 12:30 pm.

Please call the Reception Office to let us know you'll be coming so we can order enough pizza.

(603) 497-4440, ext. 0



Cross your fingers for warm, sunny weather.

Thank you, the Maintenance Team



THEY ARE OUT AND ABOUT!

Residents have seen them in their yards and have pictures of them on their security cameras! Although bears are generally shy and usually avoid humans, their need for food and their fondness for sunflower seeds often draw them to New Hampshire bird feeders.

Here are some suggestions to prevent your bird feeder from becoming a bear feeder:

- NH Fish & Game recommends you complete your bird feeding activities by April 1 each year. Don't feed the birds until late fall (the birds will do just fine). If you must put your feeders out, please bring them inside at night.
- Bears are clever. This, coupled with their strength and agility, makes it very difficult to establish bearproof bird feeders. And don't forget their height! Black bears are about 3 feet high when standing on all four feet and 5 to 7 feet tall when standing upright
- Birdseed has lots of calories – over 18,000 in a typical 7-pound feeder. Hummingbird food has 3,200 calories in 32 ounces of nectar. Feeders are an easy, fast way to gain the weight lost during winter's hibernation.
- Bears will come back to a bird feeder time after time and revisit places where they have found food, even months or years later. They can smell these feeders more than a mile away.
- If you are one of the many residents who take advantage of the early morning or evening hours to walk through our quiet neighborhoods, please be vigilant. If a bear is foraging and moving from yard to yard you might not see it until you are too close for comfort (your comfort, not the bears). If you see a bear, just make some noise; clap or sing, anything to let the bear know you are there, and it will most likely turn tail and run.

FUN FACT: Black Bears can run at speeds of 25 to 30 miles per hour!

MEDVIL FINANCIAL SNAPSHOT

	Period Ending:	2/28/25							
Year to date (YTD) Results	YTD Budgeted	YTD Actual	%	Satisfactory Results	Concerning Results	Unsatisfactory Results			
Cash & Reserves				Green	Yellow	Red	Remarks		
Total Income Received	\$305,210	\$314,962	103.2%	over 98%	95-97% of budget	under 95%			
Unbudgeted Income		\$10,952					R.E. Commissions, Comcast contract & Salon		
Total Lot Fees	\$304,010	\$304,262	100.1%	over 98%	95-97% of budget	under 95%			
Operating Acct. Balance		\$61,409							
All Reserve Acct. Balances		\$883,377					Includes Money Market & investment CD's - \$20,833 monthly transfer		
Expenses									
Total Expenses	\$257,495	\$250,072	97.1%	less than 3% over budget	3%-4% over budget	4.1% over budget			
Utilities									
Water	\$26,000	\$29,680	114.2%	less than 3% over budget	3%-4% over budget	4.1% over budget	Slightly under budget for January only - change in reading date		
Heat, Electric, Telephone, & Internet	\$6,200	\$7,349	118.5%	less than 3% over budget	3%-4% over budget	4.1% over budget	all 3 accounts were slightly over budget		
Other Expenses									
Capital funds expended	\$278,061	\$96,889	34.8%	less than 3% over budget	3%-4% over budget	4.1% over budget	\$11,375 & \$8,455 carryover for PLC roof & shelterlogic included in YTD budgeted \$ & less \$35K for truck, less \$10,009 for mower & \$6,930 for globes spent in 2024		
Mortgage Expenses	\$157,840	\$155,918		no late payments		late payments	Principal & Interest		
All other expenses	\$143,795	\$132,227	92.0%	equal to or less than 100% budget	101%-110% of budget	111% or more			
Total Net Income ***	\$47,715	\$64,890	136.0%	equal to or over 100% budget	98%-99% of budget	under 98%	*** Includes unbudgeted income		
Debt Coverage Ratio	1.100%	1.321%		greater than 1.1%		less than 1.1%			

MEDVIL FINANCIAL SNAPSHOT

Note: 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.		
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