



PHONE: 603-497-4440

FAX: 603-497-4880

WEB SITE: www.medvilcooperative.com

Established 2006

E-MAIL ADDRESS: medvil@comcast.net

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November 2024

THE MEDVIL MESSENGER

COMING ATTRACTIONS

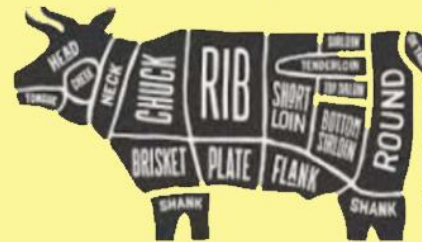
16 November

Meat Bingo



2 November

Annual Meeting



SEE CALENDAR FOR MORE INFO!

BOARD NOTICES

ANNUAL MEETING 2024 TIMELINE

November 2 – 8:30 AM
Derryfield Restaurant
Registration starts at 8:30 AM
Meeting runs from 9:00 AM to Noon



PLEASE MAKE EVERY EFFORT TO

ATTEND THIS MEETING. If our quorum is not met, we won't be able to conduct any business that requires a vote (e.g. budgets, new board members, etc.) A quorum is one-third of Medvil's eligible voting households, one vote per household.

AND A REMINDER IF YOU CAN'T ATTEND:

Absentee ballots for the Board of Directors candidates are available at the Reception Office. All Absentee Ballots must be cast before 5 PM Thursday, October 31.



By the time you read this, the board will have taken their 2nd annual hayride around the community to survey tree request and lot and common area

maintenance issues. Hope you had a chance to stop us for some hot cider and donuts.

We have a tree maintenance budget that has grown over the years and only so many trees can fit into the budget each year. Some requests will not be granted for a variety of reasons. Healthy, non-threatening trees other than pine trees are generally not removed. Not wanting to pick up leaves each year is not a reason to remove trees and deter from the beauty they bring to our community. Many of the maples whose roots have grown too large for smaller lots have been taken down the past couple years and are being replaced with another species of maple that doesn't grow as big and has roots that don't spread as far. We replaced nine of them last year and we hope we will be able to do the same next year.

Clubhouse furnishings are getting tired and need replacement. We are looking forward to upgrading those items that need it and could use some decorating help in determining what changes are appropriate. If you have some spare time and would like to help review possibilities for upgrades in furniture and lighting, please contact me ASAP.

We hope that we will receive some grant monies to replace some leach fields and address water line issues throughout the community. Our first hurdle--getting income surveys from 70% of our residents--was met and exceeded. Last count was over 80%, WOW, thank you so much for your responses! Now, cross your fingers and toes and hope we get some grant support. 75% participation also gives us possible opportunities to apply for other grants in

the next few years as well. Again, thank you for your support.

Some of the board met with a solar consultant who will be doing some research into solar opportunities for our Clubhouse and Maintenance roofs that are facing south. The research will determine feasibility and possible grants or matching funds. More information will follow as the process moves along.

At the Annual Membership meeting in November, we will be looking at models of two lighting fixtures. We will have information about cost and illumination. The issue is that there are no fewer than nine different styles of light fixtures on the east side of the community, and they should all be replaced with one style for the whole community for uniformity, ease and cost of maintaining the fixtures. You will get to decide as a community what the future holds for lighting. Also, we have seen several instances of residents altering these outside light fixtures with different color globes, glass, bulbs and bulb wattage. The light fixtures are the responsibility of your maintenance team as they are the property of the cooperative, just as all common areas are. Altering or tampering with them is prohibited. If your light pole needs repair, please submit a work order for it and Don will have his team put it in good working order.

As always, thank you, everyone, for doing your part to make Medvil an affordable and beautiful community to live in. Enjoy the great colors and weather that fall brings us here in New Hampshire.

Kim Capen
Operations Director



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.



BINS FOR SHREDDING CONFIDENTIAL MATERIALS

On 11/8/24 Medvil will be providing locked bins for residents who want to get rid of confidential material. The material will be brought off-site & shredded.

One bin will be near the front door to the Donald Drive Clubhouse & the other three will be near the maintenance garage. The bins won't be here forever, so plan to act soon.

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

FOOD DRIVES IN MEDVIL

Currently, there is a food drive for the Goffstown Network Food Pantry's Weekend Food Program for Children. This program puts food in the hands of Goffstown and New Boston students who have limited access to food between school lunch on Friday and school breakfast on Monday. See the attached flyer for more information and a list of 'child friendly' food items; collection boxes will be in the DDC lobby until the end of October.

The next food drive is:



In the Law of the Pack, a cub scout gives good will and in the Boy Scout Promise, a boy scout promises to help other people at all times. By participating in a Scouting for Food program, scouts come a step closer to fulfilling those words.

Across the country, in many councils and districts, thousands of troops and packs with millions of scouts involved collect tens of millions of pounds of food which is distributed to needy neighbors.

Collection boxes will be placed in the DDC beginning Friday, November 1 until Friday, November 8. All boxes will be picked up on Saturday, November 9 and delivered to the Goffstown Network Food Pantry.



SEARCHING FOR SEASONAL DECORATORS



Do you like to decorate but don't want a long-term commitment? I am currently looking for a few individuals who would be interested in decking out the club houses with seasonal and holiday decorations; currently for Fall but with Christmas decorating only a month away.

If you are interested, please call the reception office at 603-497-4440 and leave a message or you can reach out to me directly at 603-289-3143.

Thank you.

Dorrie

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 10/1 was Paul Allard for \$250. All numbers are being played with a guaranteed winner. There is no one on the wait list but we would like to have someone to get a number as soon as a number becomes available as numbers can come up at the last minute. **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 Yard Sale was a success as we made over \$1,200.

A big THANK YOU to all who volunteered, donated items, baked, cooked, packed up, cleaned up, etc. We couldn't do it without you.

Our next yard sale is on 4/5/25.

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.

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



By the time you read this, this year's

Applefest will have come and gone. As always, I'm sure it was a wonderful event.

Join us on Saturday, November 16, at DDC Lower Level for another fun-filled afternoon of Meat Bingo. Time is 1:00PM – 3:00PM.

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 welcomed 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 the first Wednesday of every month downstairs at DDC at 6:00PM.



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. The Events Committee will have a table at the Annual Meeting on November 2 where folks can sign up and pay for the Christmas party at that time. And you can sign up at the Reception Office, Monday-Friday, 10am to 2pm.

We 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. If you would like to contribute to this fundraiser, there will be a donation box at the Annual Meeting.

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 Dr Clubhouse Mail Room.

Dorrie Kossuth

REAL ESTATE COMMITTEE



Medvil Real Estate statistics from September, 2024 through October 2024: One new listing, three showings, and one closing. No other 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. **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

Respectfully submitted,
Dorrie Kossuth, Chairperson

IN SYMPATHY

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

- The family of Ann Marie Ibach
- Alice Hill, on the death of her husband Walter
- Sally Champagne, on the death of her husband William



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

Now that the weather is getting chilly and breezy, it's time for soup, lots and lots of soup to warm us all up. So here is a nice variety to choose from, for your home dining pleasure, to make for yourself, to share with friends and family, or to freeze for later in the season. Plus an easy sweet treat. Enjoy!

Roasted Vegetable Soup

(makes 6 servings)

Ingredients:

3 medium parsnips, peeled and cut into 1/2" pieces
2 medium carrots, peeled and cut into 1/2" pieces
1 2-pound butternut squash, peeled and cut into 1/2" cubes
3 stalks celery, cut into 1/2" pieces
1 medium celery root
(about 1-1/4 pound), peeled
and cut into 1/2" cubes
2 shallots, quartered
8 cloves garlic, thinly sliced
Salt & freshly ground
pepper
1-1/2 Tbs. chopped fresh
thyme leaves (or 2 tsp.
dried)
2-1/2 Tbs. olive oil
5 cups chicken stock
1 bay leaf
3/4 cup dry white wine

Directions:

- Place a rack in the center of the oven and preheat to 450°F.
- Toss the parsnips, carrots, squash, celery, celery root, leeks, shallots, garlic, salt, pepper, thyme, and olive oil together in a shallow roasting pan and bake for 30 minutes.
- In a large stockpot, combine the broth and bay leaf and bring to a boil over high heat.
- Remove the vegetables from the oven and deglaze the pan with the wine, using a spatula to loosen and

bits remaining in the pan. Pour the vegetables and liquid from the roasting pan into the stockpot containing the broth. Reduce the heat to low and allow to simmer for 10 to 20 minutes, partially covered. Serve hot with crusty bread.

Carrot Apple Soup *(Makes 6 servings)*

Ingredients:

1 Tbs. olive or canola oil
2 lbs. carrots, scrubbed and thinly sliced
1 medium yellow onion (8 ounces), peeled and chopped
1 apple of your choice, skin-on or peeled, cored and chopped, plus more for garnish
1/2 tsp fine salt, plus more to taste
8 cups no-salt-added chicken or vegetable broth
1/2 cup Greek or plain low-fat yogurt

Directions:



- Warm a large stockpot over medium heat until hot.
- Carefully add the oil, followed by the carrots, onion, and apple.
- Stir to coat the ingredients in the oil; season with the salt; then cover and cook until the ingredients start to soften, about 15 minutes, occasionally lifting the lid to stir.
- Increase the heat to high, add the broth and bring to a boil. Reduce the heat to low and cook until the carrots are tender, about 20 minutes. Remove from the heat and allow to cool for 20 minutes.
- Using a slotted spoon, transfer the solids to the blender or food processor and process until smooth. Add the yogurt, if desired, and process again, then add this mixture back into the soup. Taste and season with additional salt, if desired.
- Serve immediately or refrigerate until needed.



Slow-Cooker Loaded Broccoli & Chicken Soup

(Makes 8 servings)

Ingredients:

6 cups bite-size broccoli florets
1-1/2 cups frozen chopped yellow onion
2 medium stalks celery, finely chopped
1 cup evaporated milk
1/2 cup reduced-fat sour cream
1/4 cup water
2 tsp. Dijon mustard
1 tsp. garlic powder
1 tsp. onion powder
3/4 tsp. salt
1/2 tsp. ground pepper
4 cups reduced-sodium chicken broth, divided
2 cups shredded Cheddar cheese, divided
1 lb. boneless, skinless chicken breasts
2 Tbs. cornstarch
1 (8 oz.) package reduced-fat cream cheese, cubed and softened
2 cups frozen brown rice
1/2 cup scallion tops (dark green parts only), thinly sliced
3 Tbs. crumbed cooked bacon

Directions:

- To a 6-quart slow-cooker, add the broccoli, onion, celery, evaporated milk, sour cream, water, mustard, garlic powder, onion powder, salt, pepper, 3-3/4 cups broth, and 1 cup Cheddar; stir to combine.
- Nestle the chicken into the mixture, submerging completely. Cover and cook until an instant-read thermometer inserted into the thickest portion of the chicken registers 165°F (about 4 hours on High, or 7 hours on Low). Transfer the chicken to a cutting board and shred using 2 forks.
- In a small bowl, whisk the remaining 1/4 cup broth and 2 Tbs. cornstarch until smooth. Stir into the soup, along with the cream cheese, 2 cups rice, and the shredded chicken. Cover and cook on High until the rice is tender and the soup has thickened, about 10 to 15 minutes. Stir to combine.

- Divide the soup among 8 shallow bowls. Top with the remaining 1 cup Cheddar, 1/2 cup scallions and 3 Tbs. bacon. Serve hot.

Red Lentil Soup

(Makes 4 servings)

Ingredients:

3 Tbs. olive oil, plus more for drizzling
1 large onion, peeled and chopped
2 garlic cloves, minced
1 Tbs. tomato paste
1 tsp. ground cumin
Salt & pepper to taste
Pinch of chili powder or ground cayenne, plus more to taste
1 quart chicken or vegetable broth
1 cup red lentils
1 large carrot, peeled and diced
Juice of 1/2 lemon, plus more to taste
3 Tbs chopped fresh cilantro

Directions:

- In a large pot, heat 3 Tbs. oil over high until hot and shimmering. Add the onion and garlic, and sauté until golden, about 4 minutes.
- Stir in the tomato paste, cumin, 1/4 tsp. each salt and black pepper, and the chili powder, and sauté to 2 minutes more.
- Add the broth, 2 cups water, lentils and carrot. Bring to a simmer, then partly cover the pot and reduce heat to medium-low. Simmer until lentils are soft, about 30 minutes. Taste and add salt, if necessary.
- Using a blender or food processor, purée half the soup, then add it back to the pot. The soup will be somewhat chunky.
- Reheat the soup, if necessary, then stir in the lemon juice and cilantro. Serve, drizzled with good olive oil and dusted lightly with chili powder, if desired.



Chocolate Pumpkin Swirl Muffins

(Makes 12 muffins)

Ingredients:

- 2 cups all-purpose flour
- 1 Tbs. ground cinnamon
- 1 tsp. baking powder
- 3/4 tsp. Kosher salt (like Diamond Crystal)
- 1/2 tsp. baking soda
- 1 cup granulated sugar, plus more for sprinkling
- 3/4 cup packed light or dark brown sugar
- 1/2 cup vegetable oil
- 1 (15 oz.) can pumpkin purée (about 1-3/4 cups)
- 2 large eggs
- 1/4 cup plain whole-milk yogurt
- 1-1/2 tsp. pure vanilla extract
- 1/2 cup Dutch-process cocoa powder, sifted

Directions:

- Heat the oven to 375°F. Line a standard 12-cup muffin tin with paper cups.
- In a medium bowl, whisk together the flour, cinnamon, baking powder, salt, and baking soda. In a large bowl, whisk together the sugars, oil, pumpkin purée, eggs, yogurt, and vanilla extract.
- Fold the dry ingredients into the wet ingredients until just combined. Divide the batter in half. Add the cocoa powder to one half of the batter and mix until just combined.
- Add alternating scoops of each batter to the muffin cups until you've used it all. Using a butter knife, swirl the batters together without combining them fully. Sprinkle the tops generously with granulated sugar.
- Bake until a toothpick inserted into the center comes out clean, 22 to 26 minutes.
- Let cool on a wire rack for 10 minutes, then remove the muffins from the pan and let them stand on the rack to cool completely. The muffins will keep for up to 5 days at room temperature, in an airtight container.



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



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

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

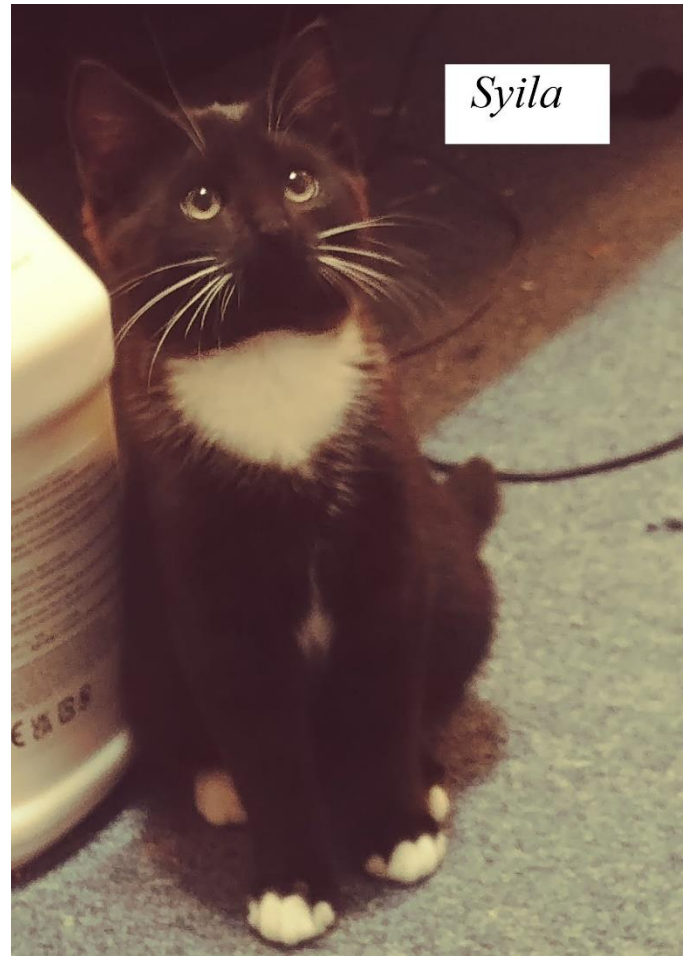
Rides, small groceries list, light housekeeping/yard work, haircut, sewing, ironing: Ask—I might be able to help!

10/20





A new cat moved into our community this year. She is not feral but doesn't seem to belong to anyone in Medvil. One of our residents was able to befriend her and noticed that she had given birth to three kittens. Two of them disappeared, but we were able to trap the remaining one, and the resident was able to get the mom into a carrier. I'm fostering both of them to get them ready for adoption. The mom, now named Bella, is settling in well and enjoys being petted. She will make a lovely companion! Her kitten, named Syila by my eight-year-old niece, is feral but getting braver every day. I don't know the sex because I can't get that close yet. It will take time for him/her to learn to trust people and get used to living inside, but the process is going more quickly than usual because mom is more relaxed and friendly!



Photos by Donna Duford



READERS' CONTRIBUTIONS

FASCINATING FACTS

Discovered by Karen Kirkpatrick

Did you know ...

- The average American spends about 2.5 days a year looking for lost items.



- On the flip side of that, being forgetful is not only normal, but it makes you smarter. The main function of memory is to improve decision making, and forgetting irrelevant details helps you to be more intelligent and make informed decisions. (Who knew??)
- Around 16 million people alive today are direct descendants of Genghis Khan.
- The world's most successful pirate in history was a lady named Ching Shih. She was a prostitute in China until the Commander of the Red Flag Fleet bought and married her. But her husband considered her his equal, and she became an active pirate commander in the fleet.
- In 1852, Boston became the first city in the world to install telegraph-based fire alarm boxes. The boxes served as a fire warning system. If the lever inside of the alarm box was pulled, the fire department was notified, and the alarm could be traced back to the box via a coordinate system so that firefighters were dispatched to the correct location. All of the fire alarm boxes were kept locked from when the system was installed in 1852 until after the Great Fire of 1872, to prevent false alarms. A few citizens in each area of Boston were given a key to the boxes, and all other citizens had to report fires to the key-holders, who could then alert the fire department. In 1872, witnesses watched the fire spread before the area's key-holder was found and could unlock the alarm box to alert the Boston Fire Department. Twenty minutes after the fire was first noticed, firefighters arrived on the scene.

Have you been to Cedar Swamp Preserve yet? It's located in Manchester, not too far from here. It is 640 acres of beauty, and a 1.8 mile trail. There are

many rhododendron patches and white cedar swamps. There are also black gum tree species, some of which are over 450 years old. FYI – dogs are not allowed. I've been there a couple of times – I really love exploring new places!



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 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, 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
Gridster: Alyn Miller**



NOVEMBER 2024

Sun	Mon	Tue	Wed	Thu	Fri	Sat
					1 6 Cribbage PLC non-league	2  9:00 ANNUAL MTG— The Derryfield
3	4 6:30 Cribbage PLC	5  ELECTION DAY 10 & 7 Play Pool PLC	6 10 Pool PLC 12:30 Knitting PLC	7 1 Mahjong PLC 6:30 Bingo DDC	8 6 Cribbage PLC non-league	9
10	11 VETERANS' DAY  6:30 Cribbage PLC	12 10 & 7 Play Pool PLC	13 10 Pool PLC 12:30 Knitting PLC	14 1 Mahjong PLC 6:30 Bingo DDC	15 6 Cribbage PLC, non-league	16  8:30 Coffeehouse PLC 1-3 Meat Bingo DDC
17	18 6:30 Cribbage PLC	19 10 & 7 Play Pool PLC 6 BOD Mtg DDC 	20 10 Pool PLC 12:30 Knitting PLC	21 1 Mahjong PLC 6:30 Bingo DDC	22 6 Cribbage PLC, non-league	23
24	25 6:30 Cribbage PLC	26 10 & 7 Play Pool PLC	27 10 Pool PLC 12:30 Knitting PLC	28  THANKSGIVING	29 6 Cribbage PLC, non-league	30

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.**



MEDVIL FINANCIAL SNAPSHOT

	Period Ending:	9/30/24								
Year to date (YTD) Results	YTD Budgeted	YTD Actual	%	Satisfactory Results	Concerning Results	Unsatisfactory Results	Remarks			
Cash & Reserves				Green	Yellow	Red				
Total Income Received	\$1,360,575	\$1,452,532	106.8%	over 98%	95-97% of budget	under 95%				
Unbudgeted Income		\$100,732					R.E. Commissions, Comcast contract & Salon , etc.			
Total Lot Fees	\$1,351,800	\$1,354,900	100.2%	over 98%	95-97% of budget	under 95%				
Operating Acct. Balance		\$106,457								
All Reserve Acct. Balances		\$876,103					Includes Money Market & investment CD's & \$20,833 monthly transfer			
Expenses										
Total Expenses	\$1,198,091	\$1,157,382	96.6%	less than 3% over budget	3%-4% over budget	4.1% over budget				
Utilities										
Water	\$113,000	\$140,516	124.4%	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	\$42,750	\$26,238	61.4%	less than 3% over budget	3%-4% over budget	4.1% over budget				
Other Expenses										
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	\$707,469	\$703,932		no late payments		late payments	Principal & Interest			
All other expenses	\$666,204	\$659,427	99.0%	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			
Total Net Income ***	\$162,484	\$295,151	181.6%	equal to or over 100% budget	98%-99% of budget	under 98%				
Debt Coverage Ratio	1.100%	1.331%		greater than 1.1%		less than 1.1%				
<p>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.</p>										

Leaves, leaves & more leaves!

Many are from our oaks which are known for dropping their leaves late into the season (and sometimes well into winter) while some were just left on the ground from last year; whatever the reason, please be sure to get them soon. Not only will they be blowing into your neighbor's yards (which is not very neighborly and very aggravating) but rule D. Sites, item #3 reads in part as follows:



“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....Grass clippings and leaves must be placed in biodegradable bags for pick up by park personnel. Large branches must be placed in a pile at the edge of the road. Shrub trimmings and small branches must be placed in a separate bag with the top left open. It is not permissible to dump your yard waste on Medvil grounds. The Goffstown Transfer Station requires that yard waste be separated as noted above.”

Yard waste pick-up is already in full swing, and you can be sure our Maintenance Team is out there picking them up every Thursday morning. Thank you for your attention to this issue; it’s all part of what makes Medvil a beautiful community and great place to live.

Thank You,

Kim Capen
Operations Director

Winter is just around the corner and it's time to think about filling your freezer!

MEAT BINGO!

Saturday ~ November 16th ~ 1:00 to 3:00 pm

Donald Drive Club House

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



goes home with the door prize!

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.



You're invited to a party!

Saturday ~ December 7th

12:00 Noon ~ 4:00 PM

Derryfield Country Club

625 Mammoth Road, Manchester

*A Buffet Luncheon will be served at 12:30 pm,
followed by music, dancing, raffles, and lots of fun.*

\$20.00 per resident

\$35.00 per non-resident

Sign up at the Reception Office

Monday through Friday

10:00 am ~ 2:00 pm.

Payment in full is required at the time the reservation is made.
Anyone wishing to reserve multiple spaces should come with a complete list of
the individuals in your party along with the payment.

The last day to sign up for this event is Friday, November 29th.

