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Established 2006

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Edition 183

March 2025

THE MEDVIL MESSENGER

COMING ATTRACTIONS

29 March

Soup & Chowder



15 March

Corned Beef & Cabbage



SEE CALENDAR FOR MORE INFO!

BOARD NOTICES



It has been a quiet month for Operations.

We have an 85" Community TV in the lower level of PLC that is connected to the

internet. We have had continual problems with the

internet, and some have thought that the issue is with connections. Please, please, please do not touch the wiring connections. Any issue we have has nothing to do with the TV or its connections. There are instructions on the TV and with the remotes on how to operate the TV, so please read the instructions before you use the TV.

We have hired engineers to do a study and cost analysis to upgrade water lines, especially in the east side of the community which has inferior lines going from the shutoffs to the main line. That study

will enable us to apply for possible grants to help reduce the cost of these needed repairs.

Tree removal is done for the year. If you have dangerous or diseased trees that need removal, please fill out a tree request located at the reception office, and they will be given consideration for next year's budget for removal. Stumps left behind will be taken care of in the spring once the ground has thawed.

We have two maintenance people on staff here at Medvil to cover all issues of infrastructure along our 3 ½ miles of road and 301 house lots on our 154-acre lot, along with two clubhouses and their maintenance, and all lighting along our streets and at the clubhouses. They take care of all common areas, ponds, retention ponds, underground utility issues, drainage issues, etc, etc, etc. Many residents in our community have somehow gotten the phone number for Don and he is now having to field many telephone calls a day from residents, interrupting his schedule plan for the day and calling for issues that are the responsibility of homeowners. This interrupts his plans for the day and impacts the team's productivity. Your home and your lot are your responsibility. The sewer, electricity and water going to your home is Medvil's responsibility **prior to it going under your home**; after that it becomes the homeowner's responsibility.

Work orders are a mechanism to submit non-emergency requests for those issues that Medvil is responsible for. If you fill out a work order online at the Medvil web site, it is sent immediately to Don. There is also an emergency phone extension that goes to maintenance if you call the office during non-business hours. The maintenance number has been changed now, please use the proper channels to communicate with maintenance so our staff can be productive and maintain our community as economically as possible.

GENERALNOTICES



SOMETHING NEW TO DO IN MEDVIL!

Have you tired of winter yet? Would you like to get out of the house and go play Scrabble? Well, starting Tuesday, February 25, you're welcome to join us on a weekly basis at 1:30PM at PLC Upper for a game of Scrabble. We only have two boards right now, so if you have one, feel free to bring it. Hope to see you there! BTW, did you know that in 1984, two college students played the longest Scrabble game so far. They played for 153 hours! Way too long for me!!

Karen Kirkpatrick

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



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 2/1 was Jan Soucy for \$250. All numbers are being played with a guaranteed winner. **There is nobody on the wait list. Call Irene to place your name on the list.** It's only \$5/month and you can play more than 1 number.

Yard Sale - The next yard sale is 4/5/25 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. 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 are proceeds for 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



The Meuvu messenger

3
March 2025



From all accounts, the Super Bowl Party at PLC Lower was great!!

Upcoming Events:

- Corned Beef and Cabbage on Saturday, March 15, 5:30PM, DDC Lower Level. Cost is \$14.00 per person. Again, you must sign up and pay ahead of time at the Reception Office. The deadline for signing up is Tuesday, March 11.
- Soup and Chowdha 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.
- 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 the first Wednesday of every month downstairs at DDC at 6:00PM.

Edition 183

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 \$500 so with a \$500 match, we have \$1,000. We have matching funds for up to \$2000, so \$1,500 more is needed to get to the \$4,000 goal.

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

Karen Kirkpatrick

RESOURCE COMMITTEE

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

Dorrie Kossuth



REAL ESTATE COMMITTEE

The Medvil Real Estate statistics since December unavailable at this time.

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 the Medvil community.

Medvil RE Committee - 603-384-2819

Website: www.medvilcooperative.com Homes for Sale

Respectfully submitted,
Dorrie Kossuth, Chairperson

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



Editor's note: We regret the above item did not appear in last month's edition of The Medvil Messenger. The good news is there is still plenty of time to find candidates for election at our annual meeting in November. So join the committee and help these good folks out!

RULES COMMITTEE



SUBMITTING SUGGESTIONS FOR RULES CHANGES:

The Rules Committee is

accepting suggestions for rule changes or new rules from Medvil members throughout the year. If you feel an existing Community Rule needs to be amended or discarded, or if you'd like to propose a new rule, please complete a Rule Change Request Form either online (see link below) or in paper form (copies are in the old mail room). The form can be mailed to Board Secretary, Medvil Cooperative, 157 Donald Dr., Goffstown, NH. The form can also be deposited in the suggestion box outside the Board Office at the Donald Drive Clubhouse. To see a copy of the current Medvil Rules OR to submit your suggestion for a rule change using the on-line form, please go to

www.medvilcooperative.com/documents.

Frank Boudreau
Committee Chair

TASTY TIDBITS

by Cat Pragoff

It's been a long winter—waaaayyy too much snow and ice; much too cold; not enough eggs in the market. So here are some belly-warming recipes to help keep us all warm and toasty (plus they don't use any eggs!)

Creamy Cabbage & Sun-Dried Tomato Casserole

(Makes 10 servings)

Ingredients:

- 2 Tbs. unsalted butter
- 1 small head cabbage (about 2 pounds), sliced (about 10 cups)
- 1 small, sweet onion, thinly sliced (about 1 cup)
- 1 tsp. salt, divided
- 3 Tbs. all-purpose flour
- 3/4 cup oil-packed sun-dried tomatoes, drained and chopped, divided
- 2 cups whole milk
- 1 tsp. dry mustard
- 1/2 tsp. ground fennel seeds
- 1 cup shredded Gruyere cheese, divided
- 2 Tbs. crispy fried onions *or* shallots (optional)
- 1 tsp. fresh thyme leaves



Directions:

- Preheat oven to 350°F with a rack 7" from the heat source. Coat an 8" square broiler-safe baking dish with cooking spray.
- Melt 2 Tbs. butter in a large pot over medium-high heat. Add the sliced cabbage, sliced onion, and 1/2 tsp. salt; cook, stirring often, until tender, 15 to 18 minutes. Sprinkle 3 Tbs. flour over the mixture and add 1/2 cup sun-dried tomatoes. Cook, stirring constantly, until no visible flour remains, about 1 minute. Gradually stir in 2 cups milk. Add 1 tsp. mustard, 1/2 tsp. ground fennel, and the remaining 1/2 tsp. salt; stir to combine. Remove from the heat and add 1/2 cup Gruyere; stir to combine.
- Pour the cabbage mixture into the prepared baking dish; top with the remaining sun-dried tomatoes and 1/2 cup Gruyere. Bake, uncovered, until melted and starting to brown, about 18 to 20 minutes. Increase oven temperature to Broil. Broil until the cheese is browned, about 1 to 2 minutes.
- Let stand for 10 minutes. Top with 2 Tbs. fried onions (or shallots), if using, and sprinkle with 1 tsp. thyme. Serve warm.



Pork Chops with Kale & Dates (makes 2 servings)

Ingredients:

2 (1 to 1-1/2" thick bone-in pork rib chops (10 to 12 ounces each), patted very dry
Salt and pepper
1 Tbs. neutral oil, such as grapeseed or canola
1 Tbs. unsalted butter
3 fresh rosemary sprigs or sage leaves (optional)
6 Medjool dates, pitted and sliced
4 garlic cloves, smashed very well and peeled
1 bunch kale, ribs removed, leaves torn
2 tsp. red wine vinegar or Sherry vinegar

Directions:

- Heat a large cast-iron skillet over medium heat. Season the pork chops all over with salt and pepper. Add the oil and the chops to the skillet. Cook, flipping every 2 minutes, until browned on the outside and the internal temperature in the thickest part is around 130° (10 to 15 minutes depending on the thickness of the chops). If your chops have a fat cap, stack both chops on top of one another using tongs, then grab both chops together and hold upright to sear the fat caps until crisp, about 1 minute.
- Turn off the heat, add the butter and rosemary or sage, if using. Tilt the skillet and baste the pork by spooning the butter and drippings over the chops for about 1 minute. Transfer the chops and rosemary or sage to a plate, leaving the drippings in the skillet.
- Add the dates and garlic to the skillet, then pile in the kale but don't stir. Return the skillet to medium heat and cook, untouched, until the dates and bottom layer of kale is charred, 2 to 3 minutes. Season with salt and pepper, add a tablespoon of water, then cook, stirring often, until the kale is dark green and slightly wilted, another minute or two. Remove from the heat, stir in the vinegar, then season to taste with salt and pepper.



- To serve, discard the rosemary or sage. Slice the pork away from the bones and thinly slice against the grain. Eat with the kale and any resting juices.

Roasted Cauliflower & Garlic Soup (Makes 4-6 servings)

Ingredients:

2-1/2 pounds cauliflower (1 very large head) cut into 1" florets
1/4 extra-virgin olive oil, plus more for drizzling
Salt and pepper

1 head garlic

6 cups water or vegetable broth

Directions:

- Heat oven to 425°F. On a sheet pan, toss the cauliflower florets with the olive oil and season generously with salt and pepper. Cut off the top 1/4" of the head of garlic to expose the top of the cloves, then place on a piece of foil, cut side up. Wrap the garlic in the foil and place on the sheet pan with the cauliflower. Roast until the cauliflower is browned and tender and the garlic is soft and fragrant, 30 to 35 minutes.
- Meanwhile, in a large pot or Dutch oven, bring 6 cups of water or vegetable broth and 1 tsp. salt to a simmer over medium heat. Reserve about 1 cup cauliflower for the topping, then add the rest to the pot, including any browned bits from the sheet pan. Squeeze the roasted garlic cloves from the skins into the pot. Cover and simmer until the cauliflower is very soft, 7 to 10 minutes.
- Off the heat, using an immersion blender (or working in batches in a traditional blender), purée the soup until smooth. If thick, add water to taste. If thin, simmer, uncovered, for 5 to 10 minutes to reduce slightly. (The soup will also thicken as it cools.) Season to taste with salt.
- Serve the soup topped with the reserved roasted cauliflower, a drizzle of olive oil, and more black pepper.



In honor of St. Patrick's Day:

Cottage Pie (*like Shepherd's Pie, but using beef instead of lamb*)
(Makes 6-8 servings)

Ingredients:

2 pounds ground beef
Salt and pepper
2 Tbs. salted butter
1 medium white or yellow onion, diced, about 1 cup
2 celery stalks, finely chopped, about 1/2 cup
1 medium carrot, peeled and finely chopped, about 1/2 cup
3 garlic cloves, minced
2 Tbs. tomato paste
1/4 cup all-purpose flour
2 cups beef broth
1/2 cup dry red wine (or water)
1/2 cup frozen peas
2 Tbs. Worcester sauce
4 thyme sprigs
2 dried bay leaves

For the Topping:

2-1/2 pounds russet potatoes, peeled and cut into 1" cubes
Salt
1/2 cup whole milk
5 Tbs salted butter, melted
3/4 cup grated Parmesan (about 1-1/2 ounces)

Directions:

- Heat oven to 350°F.
- Prepare the filling: Heat a 12" skillet over medium heat. Add ground beef and a large pinch of salt; cook, breaking up the meat as you go, until slightly pink and just cooked through, 5 to 7 minutes. Using a slotted spoon, transfer the ground beef to a bowl and set aside. Leave about a teaspoon of fat in the pan and discard the rest.
- To the same skillet, add the butter, onion, celery, and carrot, plus a pinch of salt. Cook, stirring occasionally, until the onion is translucent and the carrot is just tender, about 5 minutes. Add the

garlic and tomato paste, stirring to coat, about 1 minute. Add the flour and stir to incorporate.

- Add the broth, red wine, peas, Worcestershire sauce, thyme sprigs, bay leaves, and 1 teaspoon each salt and pepper. Stir to combine, then bring to a simmer and cook, stirring occasionally until the consistency of thick gravy, 7 to 10 minutes. Taste and add extra seasoning if needed. Remove the bay leaves and thyme sprigs and stir in the ground beef. Remove from the heat and set aside to cool slightly.

- Make the topping: In a large saucepan, bring 4 quarts of water and 2 tablespoons of salt to a boil. Add the potatoes and cook until knife-tender, about 15 minutes. Drain the potatoes and return to the saucepan. Add the milk, 4 tablespoons butter, and 1/2 cup grated Parmesan. Mash with a potato masher until just creamy. Taste and add salt if needed.

- Transfer the beef mixture to a 9x13" baking dish. Top with the mashed potatoes, carefully smoothing the potatoes until they fully cover the beef mixture and reach the edge of the pan. Drizzle the remaining 1 tablespoon of butter over the top, sprinkle with the remaining 1/4 cup of grated Parmesan and bake until golden, about 30 minutes. Let stand for 10 minutes before serving.



It's been a while since we have had much to report, which is a positive sign that our Feral Cat Population Reduction Program is working! We have a change in operation. We are now working with the Animal Rescue League (ARL) in Bedford to spay and neuter our feral cats. We are grateful to The Manchester Animal Shelter for their support and services for the first few years of the



program! They spayed/neutered about a dozen adult cats and fostered and adopted out around 25 kittens! Because of changes in their policy, we had to find another organization, and ARL was kind enough to step in!

Our population has been fairly steady for a few years, until recently. Several months ago, I was alerted to a new female and her kitten, who were adopted together by one of our residents. Recently, a resident was alerted by her dog to something happening on her back porch. There, in the frigid weather, was a tiny black kitten! The little ball of fluff was very thin and was happy for the food and water our good Samaritan gave her. When I arrived to take her to my house, she was being snugly held, wrapped warmly in a towel.

Fluffernutter, aka: Stinky, acclimated fairly quickly to being indoors and found a safe hiding place behind and beneath the love seat in my “kitten room.” As with all of my feral foster kittens, she gradually learned to trust, and has become playful and affectionate. She has a medical condition that needs to be treated, and she will eventually be living with a pair of other Medvil residents who have stepped up to help!



The next step is to trap and spay her mom. As always, please let me know of any new cats. The sooner I know about them, the sooner I can get them taken care of.

Lastly, we are in need of one or two people to take over the weekend feeding shift. Cathy Dubois, who has been feeding on the weekends, has moved from Medvil.

Thanks, Cathy! The task simply entails scooping dry cat food from the bin at the feeding station into a dish, and in the summer, filling the water bowl, once on Saturdays and once on Sundays. If you are able and interested, please reach out to me. Thanks!

Donna Duford



READERS' CONTRIBUTIONS

DID YOU KNOW ...

Fascinating facts unearthed by Karen Kirkpatrick!

A few folks have asked where I found the information for my articles. Well, I love learning, and as a result, I subscribe to a few newsletters and have included them at the end of each sentence.

- The first known vending machine has been around for more than 2,000 years. It didn't deliver snacks, but rather holy water.
History Facts
- The oldest recorded marriage in history occurred in Mesopotamia around 2350 BCE.
1440 Digest
- The last letter added to the alphabet was “J”
In 1629, the Cambridge edition of the King James Bible became the first modern English text to print “J” as its own unique letter. *Word Smarts*
- Remember, the first Monday in March is “What if Dogs and Cats had Opposable



Thumbs” day. I’m chuckling thinking of all the possibilities that could occur if this were true. *Days of the Year*

- On February 7, 1964, Pan Am Yankee Clipper flight 101 from London Heathrow lands at New York’s Kennedy Airport and **Beatlemania** arrives. I still remember watching their first performance on “The Ed Sullivan Show.” *This Day in History*
- According to *Interesting Facts*, sloths can hold their breath for upwards of 40 minutes. I did a Google search for “sloths near me,” and it brought me to this site: <https://slothoftheday.com/40-states-where-can-you-see-a-sloth-in-the-us/> Very cool. Dave and I may have to take a road trip soon.

JOKES FOR MARCH

What do the stars do when they want a snack?

Take a bite out of the Milky Way.

How do you get a skeleton to laugh out loud?

Tickle his funny bone.

Why would you stand on a beach with a laundry basket?

To wait for the tide to roll in.

What happened when Sherlock Holmes dropped his phone?

He cracked the case wide open.

What does a painter do when he gets cold?

He puts another coat on.

Joyce Wilson

FLOWER SEEDS YOU CAN SOW ON SNOW

*Abridged and reprinted from an article by Logan Hailey on the **Epic Gardening** website.*

Snow may be covering the winter landscape, but there are many flower seeds you can **sow now!** Fluffy, damp snow can provide the perfect bed for certain species to establish. Also known as winter sowing, this method can enhance the amount of sprouts—and eventually blooms—that you’ll see next season.

Cold stratification is the fancy term for exposing seeds to extra cold conditions that break their dormancy and trigger germination. Many popular floral species and wildflowers require this cold exposure period in order to sprout and flourish. Planting in the snow may go against your natural instincts, but it is exactly what Mother Nature does when we aren’t looking. Most wildflowers form their seedheads at the end of the summer or fall, scattering their progeny to the ground for a **long winter of dormancy**.

Those wild seeds **rest under snow and ice** until spring warmth arrives, allowing them to germinate. Winter sowing these species in your garden can keep you busy during the coldest days and enhance your chances of abundant floral displays next year.

POPPIES



freezes and mild thawing cycles.

January and February are generally the best months to sow poppy flower seeds in the snow. These wildflowers perform best when exposed to harsh

You can press the tiny seeds into the upper layers of fluffy snow, ensuring that they contact the soil below. However, avoid burying too deep, or they won’t germinate. As they rest beneath the frigid



white layers, the cold temperatures will break their dormancy and ensure proper sprouting in the spring.

SNAPDRAGONS

Winter sowing is very popular amongst snapdragon flower growers. While some gardeners opt for placing them in the refrigerator, you can use natural chilling by simply planting outside on a snowy day. January through April are sufficient times to direct seed.

FOXGLOVES

Foxgloves produce stunning spires of tubular-shaped flowers adored by bees. Gardeners with snow on the ground can use the cold months to press these flower seeds onto the soil surface, where they can **stratify cold** and naturally awaken from dormancy in the spring.

FORGET-ME-NOTS

Though they look fragile, forget-me-nots are incredibly rugged flowers. They grow wild in partially shaded forest margins and meadows from Alaska to Colorado. The seeds are evolutionarily adapted to winter sowing and prefer to lay dormant under the snow until spring temperatures warm the soil and initiate germination.

LUPINES

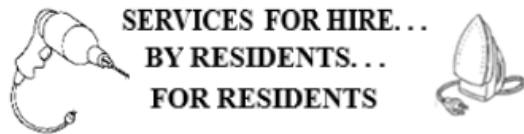
Lupines are well-adjusted to high alpine conditions. They do well with winter seeding **around January or February** in snowy climates. They thrive in the cold and germinate earlier in the season for colorful blankets of wildflowers on even the roughest ground.



For more information and additional species that can be sown in the snow, go to:

<https://www.epicgardening.com/sow-flower-seeds-snow/>

*Thanks to our Medvil neighbor **Linda Kinville** for sending us this article.*



*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.*

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.

12/20



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

Scott Corriveau 603-647-4565

Anyone needing any interior carpentry work, light electrical with 40 years experience.

1/20

Moe Bedard 603-533-0850

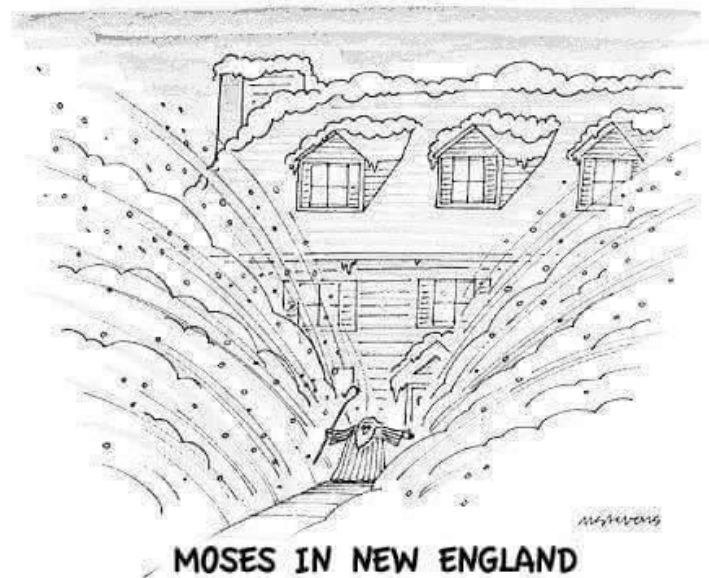
Affordable chair service. New England porch weave and fiber rush seat replacement. Pictures available upon request.

2/20

Sharon Rolka 603 867-0367

Light Housework, Laundry, Grocery Shopping, Errands References available upon request.

2/20



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






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 Shaper: Alyn Miller



MARCH 2025

| Sun | Mon | Tue | Wed | Thu | Fri | Sat |
|--|--|---|--|---|--|--|
|  | | | | | | 1 |
| 2 | 3 6:30 Cribbage PLC | 4 10 & 7 Play Pool PLC 1:30 Scrabble PLC | 5 10 Pool PLC 12:30 Knitting PLC | 6 1 Mahjong PLC 6:30 Bingo DDC | 7 6 Cribbage PLC non-league | 8 |
| 9 | 10 6:30 Cribbage PLC | 11 10 & 7 Play Pool PLC 1:30 Scrabble PLC | 12 10 Pool PLC 12:30 Knitting PLC | 13 1 Mahjong PLC 6:30 Bingo DDC | 14 6 Cribbage PLC, non-league | 15  8:30 Coffee House PLC 5:30 Corned Beef DDC |
| 16 | 17  6:30 Cribbage PLC ST. PATRICK'S DAY | 18 10 & 7 Play Pool PLC 1:30 Scrabble PLC  6 BOD Mtg DDC | 19 10 Pool PLC 12:30 Knitting PLC | 20 SPRING EQUINOX 1 Mahjong PLC 6:30 Bingo DDC  | 21 6 Cribbage PLC, non-league | 22 |
| 23 | 24 6:30 Cribbage PLC | 25 10 & 7 Play Pool PLC 1:30 Scrabble PLC | 26 10 Pool PLC 12:30 Knitting PLC | 27 1 Mahjong PLC 6:30 Bingo DDC | 28 6 Cribbage PLC, non-league | 29 5:30 Soup/Chowder DDC |
| 30 | 31 6:30 Cribbage 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. | | | | |



Celebration

Saturday ☞ March 15th ☞ 5:00 pm

Donald Drive Club House

corned beef ~ cabbage ~ potatoes ~ carrots ~ rolls

coffee, tea & dessert

Just \$14.00 per person.

Sign-up and prepay at the
Medvil Reception Office
Monday - Friday
10:00 am to 2:00 pm.

Final sign-up Tuesday, March 11th.

Don't forget the 50/50 raffle!



We hope you can make it!
~ The Events Committee



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, March 29th

Donald Drive Club House

There is one seating at 5:30 pm

This is a Free Event for Medvil Residents Only

The menu...

- Several samplings of various soups and chowdahs provided by the events committee. Residents joining us may bring their own samplings, but is not necessary.
- Seating is limited. Please sign-up at the Medvil Reception Office Monday-Friday from 10:00 am to 2:00 pm. Final sign-up is Thursday the 27th.



Our Bar is back!! You will be able to purchase raffle tickets which may be exchanged for a glass of wine, a beer or the carbonated beverage of your choice.

Stick around and join us in “Medvil’s not so Newlywed Game”. We need

volunteers!

Don’t forget your raffle money!!

The Events Committee would like to thank the residents of Medvil for their continued support of all the events 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.



SPRING FESTIVAL

MEDVIL COOPERATIVE
INDOOR YARD SALE
AND CRAFT FAIR

DOWNSTAIRS AT THE
PARTRIDGE LANE CLUBHOUSE

APRIL 5 from 9 AM TO 2 PM

A MULTI-FAMILY ASSORTMENT OF
DONATED ITEMS, LUNCHEON, BAKE SALE,
50/50 RAFFLE & CRAFT TABLES (upstairs)

BRING FAMILY & FRIENDS

CALL IRENE GAGNE AT 603-622-1869 TO DONATE ITEMS OR TO VOLUNTEER

Goffstown Shuttle

The MTA is pleased to partner with the Town of Goffstown to provide curb to curb transportation to residents of Goffstown.



The service will be available every Monday, Wednesday, and Friday between the hours of 9:00 AM and 2:00 PM. There is no charge for rides. For more information [Click Here](#)
First time riders will be asked to provide the following information when booking a trip:

- Full Name
- Address
- Phone Number
- Age
- Mobility Device Type (if any)
- Purpose of Travel

Booking Rules:

Priority Bookings will be provided to those passengers that are 62+ years old and for those going to medical appointments. Passenger destinations are permitted within Goffstown and for medical appointments in Goffstown, Manchester and Bedford only. This may require the MTA to callback passengers the day prior when a schedule conflict occurs with priority bookings. (Example: A passenger booking 7 days prior for grocery shopping may need to be cancelled or rescheduled when a passenger, even one day prior, books for a medical appointment or the passenger is 62+ years old.)

The MTA will take reservations for those passengers looking to travel within Manchester for non-medical appointments (where space is available). The Goffstown Shuttle will transport passengers to the Shaw's Plaza in Goffstown where passengers can board the MTA's #6 Bremer St. bus. This allows passengers to travel throughout Manchester! If there is anything the MTA can do to provide Goffstown riders with a better experience, please do not hesitate to call us!



TRANSPORTATION FOR GOFFSTOWN RESIDENTS

General Information:

- Make a reservation as early as 1 week prior, and no later than 24 hours prior
- Priority rides for age 62+ or disabled passengers
- Priority rides for medical appointments
- Rides available to all Goffstown Residents
- Connect with MTA Route #6 at Shaws Plaza for Manchester, Concord, and Nashua service
- All buses accessible for disabled passengers

For Appointments:

- Provide the address information for pickup & drop-off location
- Date & Time requested, will be provided with a 30-minute pick-up window
- May ride with a companion, or children please specify
- Passengers will need to provide the purpose of the ride

Reservations call: 603.623.8801 opt. #2

FREE TRANSPORTATION



For additional information contact

Laurie Makarawcz
Regional Service Coordinator
603 792 5154



Manchester Transit Authority | 110 Elm St. | Manchester, NH 03101 | 603.623.8801 | www.mtabus.org

Here's a reminder about what you can and cannot recycle!

This information comes directly from the Goffstown Transfer Station

ZERO-SORT[®] RECYCLING

CARDBOARD/PAPER

- Corrugated Cardboard (wavy center layer)
 - Boxboard and Paper Cartons
(dry-food boxes, cores, paper bags, egg, milk and juice cartons)
- File Folders and Office Paper (all colors)
- Newspaper (all sections and inserts)
- Mail and Greeting Cards (junk mail, envelopes)
- Magazines and Phone Books (catalogs, soft cover books)

PLASTIC

- Plastic Containers marked #1-#7

METAL

- Large Rigid Plastics (5-gallon pails, laundry baskets)
- Empty Metal and Aerosol Cans (aluminum, tin, foil)

GLASS

- Glass Bottles (food jars, beverage)

ITEMS THAT ARE NOT ACCEPTED

Plastic bags, bagged recyclables, clothing/textiles, food waste/liquids, tanglers such as rope or hoses, scrap metal, batteries of any kind, electronics, wood, medical waste, hazardous materials, explosives, toys, hangers, shoes, waxy cups or plates, food bags or wrappers, plastic wrap or film, shrink wrap, tarps, diapers, human/pet or yard waste, tires or rubber, Styrofoam, napkins, paper towels, tissues, plastic utensils, register tape, condiment packets, straws, stirrers, coffee pods, ceramics or baking glass.

**Please make sure your recyclables and trash are curbside no later than
7:00 am on Wednesdays!**