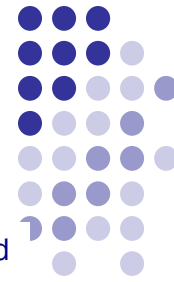


August Newsletter



Monthly Cookout will be August 7th at 6pm. Everyone bring a side dish and come join the fun!

HEAT CONTINUES

We are experiencing one of the hottest summers this year. Please try to conserve electricity during this time. With the high temperatures, it is a strain on the service coming into the park. Please do not leave lights or appliances on if you are away from the camper.

Keep in mind that your air conditioner can only keep it 20 degrees below the outside tem-

Monthly Cookout

We will have our Monthly Cookout on August 7th at 6pm at the Clubhouse. It will be a Pot Luck —bring your favorite dish to share with the campground.

After dinner we will have game night. Bring a game and teach everyone how to play!

Special Events Around Town in August:

- First Mondays in Scottsboro July 31st to August 2nd
- Butterfly House in Huntsville Open Monday—Saturday 9am to 6pm and on Sunday 1pm to 5pm
- Huntsville Concerts in the Park every Monday at 6:30pm to 8pm in August
- STAR WARS at Space & Rocket Center Huntsville Open Daily
- WEUP's Car & Bike Show August 14th at Agribition Center in Huntsville
- Hamfest August 21st and 22nd at Huntsville Von Braun Center
- Twickenham Doll Club Show & Sale August 21st in Huntsville at Historic Huntsville Depot
- Pop-Up Archery Tournament—August 28th at the Agribition Center in Huntsville

Bathroom Etiquette

Please help us keep the bathrooms clean. We work very hard to have nice clean bathrooms. Remember to Close the Doors and cut the lights off when leaving.

Also our Bathrooms are NON Smoking units. Please do not put your cigarette butts in the toilets or lay them on the side of the sink or counters (and burn the counter). There are Cigarette Butt receptacles around the park, including one at the large bathhouse. Also, please do not put baby wipes, tampons, paper towels or Kleenex tissues in the toilets. These will stop up the septic system.

Internet Usage

Recently, our internet has exceeded the allowed band width from our provider. Please remember that the Internet is for banking, checking email, and things like that. No Phone Calls (or Skype), Listening to Music, Playing Games or Watching TV is allowed on our service. Currently our provider has cut back on our service until we get below the designated bandwidth. The service will be slow until we reduce the bandwidth usage.



Parnell Creek RV Park

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Where Friends Become Family

WE'RE ON THE WEB!
WWW.PARNELLCREEKRVPARK.COM

REMINDERS

- Please remember to come in the Entrance and leave through the Exit of the Park. We do not want to have any accidents.
- Visitors need to check in at the Office before entering the park.
- Remember to conserve on the electricity. Please do not leave lights or appliances on if you are away from the camper.
- Check to make sure you do not have any water leaks.

Movies This Month

Saturday Night at 8pm in the Activity Center
Come by the office to sign up!

August 7th—No Movie—Campground Cookout

August 14th
Pearl Harbor Rated PG13 Starring Ben Affleck

August 21st
Hero Rated PG13 Starring Dustin Hoffman

August 28th
Mr Deeds Rated PG13 Starring Adam Sandler

Just a reminder that the rates will increase and electrical charges beginning October 2010. If you have any questions, please feel free to stop by the office to discuss.

Weekly Scheduled Activities

Cards—Tuesday at 8pm
Bingo—Friday at 8pm

Come join us at the Outside Covered Pavillion or Clubhouse.

Monthly Recipe—Fresh Cherry Cobbler

Ingredients:

- 1/2 cup butter
- 1 cup all-purpose flour
- 1 cup white sugar
- 1 teaspoon baking powder
- 1 cup milk
- 2 cups pitted sour cherries
- 3/4 cup white sugar
- 1 Tbsp All-Purpose Flour

Preparation:

1. Preheat the oven to 350 degrees F (175 degrees C). Place the butter in a 9x13 inch baking dish, and place in the oven to melt while the oven is preheating. Remove as soon as butter has melted, about 5 minutes.
2. In a medium bowl, stir together 1 cup of flour, 1 cup of sugar, and baking powder. Mix in the milk until well blended, then pour the batter into the pan over the butter. Do not stir.
3. Rinse out the bowl from the batter, and dry. Place cherries into the bowl, and toss with the remaining 3/4 cup of sugar and 1 tablespoon of flour. Distribute the cherry mixture evenly over the batter. Do not stir.
4. Bake or 50 to 60 minutes in the preheated oven, until golden brown. A toothpick inserted into the cobbler should come out clean.