

Parnell Creek RV Park

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Woodville, AL 35776

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Where Friends Become Family

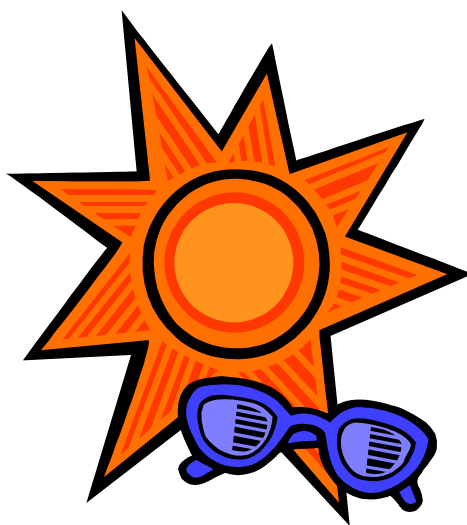
Weekly Scheduled Activities

Breakfast—Sunday 8am-
10am at the Clubhouse
Cards—Tuesday at 8pm at
the Pavillion
Ole Depot—99¢ Night—
Thursday—Come eat
Dinner with us at 5pm
Bingo—Friday at 8pm at
the Pavillion

Memorial Day Weekend

We had a blast this past weekend. The campground was full of people. We had over 130 people camping with us this past weekend. The park was full of life. We had a cookout with entertainment on Sunday night and all had a good time.

Start making plans to camp July 4th weekend. We are hoping to have another great weekend. We will have games, activities, Sunday breakfast, Campground Cookout, Entertainment and FIREWORKS!



Special Event Around Town in June:

- ☺ First Mondays in Scottsboro
June 5th to June 7th
- ☺ Truck & Tractor Pull-
Huntsville - 7pm Billy Hunt
Park June 4th
- ☺ Huntsville Concerts in the
Park every Monday at
6:30pm in June
- ☺ Free Walking Tour in His-
toric Huntsville June 5th
- ☺ Downtown Trolley Tours—
Huntsville—Every Saturday
- ☺ Youth Fishing Rodeo—
Huntsville—Braham Spring
park June 5th
- ☺ Stevenson Depot Days -
June 10th to 13th
- ☺ Father's Day Special Train
Excursion—Huntsville—June
19th
- ☺ Space Center STAR WARS
begins June 25th—
Huntsville
- ☺ Taste of Freedom BBQ
Cookoff—Albertville June
25th

Monthly Recipe—Tomatillo Shrimp Enchiladas

Makes 8 servings. Prep 30 min. Cook 6 min at 375°

Ingredients:

2 Tbsp Olive Oil

$\frac{1}{2}$ Medium Size Red Onion, peeled and sliced thin

$\frac{1}{2}$ Medium Size Green Bell Pepper, sliced thin

1 $\frac{1}{4}$ lbs. Medium Shrimp, cu in half crossways

1 Cup Frozen Corn

1 Tsp Chilli Powder

$\frac{1}{2}$ Tsp Ground Cumin

8 Tortillas

1 Bottle Tomatillo Salsa

3 Tbsp Half-n-half

1 cup Shredded Reduced fat Monterey Jack Cheese

1. Heat oil in a large nonstick skillet over medium-high heat. Add onion and pepper, cook 3 minutes, stirring occasionally. Add shrimp; cook an additional 3 minutes, until shrimp is opaque. Stir in corn, $\frac{1}{4}$ cup water, chili powder and cumin. Heat thoroughly.
2. Heat oven to 375°. Coat a 13 x 9x 2 inch baking dish with nonstick cooking spray.
3. Wrap 4 tortillas in damp paper towels. Microwave 30 seconds. Rush one side of each tortilla with salsa. Spoon $\frac{1}{2}$ cup shrimp mixture on each. Roll up and place seam-side down in prepared dish. Repeat with remaining tortillas and filling. Top with any extra filling.
4. Mix remaining salsa with half-n-half. Spoon over enchiladas. Sprinkle with cheese. Bake at 375°, uncovered, for 15 minutes or until bubbly.