

Monthly Cookout

We will have the Monthly Cookout on Sunday, September 5th at 6pm in the Clubhouse. We will have Barbeque and all the fixins'. Just bring a side dish or desert and come join us. We will have music at 7pm followed by Fireworks at dusk.

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Conserving Electricity/Propane

With the hot temperatures, the electric bill has been extremely high. July was the highest Electric bill we have had since we purchased the park until we received the bill for August. The August electric bill topped July's. With fewer campers in August, we expected the bill to decrease, so we were very surprised when it increased.

There are a lot of ways to conserve electricity.

1. Camping Units have Refrigerators that use both Electric and Gas. The Refrigerator will use a lot less gas than electric. And the temperature will stay cooler so the food is colder.
2. In the summer, when leaving your unit, cut the Thermostat up to 80 or 85 and then turn back down when you arrive. Campers will cool down pretty quick.
3. In the winter, when leaving your unit, cut the Thermostat down to 55 or 60 and turn back up when get back. This will conserve on Propane.
4. Keep your Hot Water Heater on Propane. Turn on about 15 minutes before you shower in the morning, then cut it off. You will have enough hot water to last the day. You will save on propane and extend the life of your hot water heater.

Around Town this Month

- Scottsboro Trade Days—September 4th-6th—Downtown Scottsboro
- Butterfly House at Huntsville Botanical Gardens—everyday
- Star Wars at NASA—September 1st to 6th—LAST DAYS
- Guntersville 40th Annual Seafood Festival September 4th
- Scottsboro Arts in the Park September 5th
- Old Timer's Festival—September 11th in Scottsboro
- Train Excursion September 11th at the North Alabama Railroad Museum in Huntsville (10am and 1pm)
- NEACA Fall Craft Show— September 17th to 19th at Von Braun Center in Huntsville
- Trail of Tears—September 18th—Comes right by the Park!
- Bridgeport Jubilee—September 18th
- Mountain Dulcimer Festival—September 19th at Burritt on the Mountain in Huntsville
- Tate Farms Cotton Pickin Pumpkins— September 27th to 30th—Meridianville

Parnell Creek RV park

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Woodville, AL 35776

Phone: 256-776-2348 or 256-508-7308
E-mail: parnellcreekrvpark@yahoo.com

*Where Friends Become
Family*

Weekly Scheduled Activities

Cards—Tuesday at 7pm

Bingo—Friday at 7pm

**Come join us at the
Outside Covered Pavillion**

Labor Day Weekend Activities

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- * Friday—7pm Bingo at the Outside Pavilion *
 - * Saturday—10am Scavenger Hunt—Meet at the Office *
 - * Saturday—3pm—Crafts—Meet at the Picnic Table outside the Office *
 - * Sunday—8am to 10am—Breakfast in the Clubhouse *
 - * Sunday—6pm Campground Cookout—Barbeque *
 - * Sunday—7pm Dean And Mary sing songs from the 50's, 60's, 70's, 80's *
 - * Sunday—Dusk (A little after 8pm) Fireworks *
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Electric Meter Information

Remember, Beginning October 1st 30 amp sites be \$350/month and have 550 KW/month. 50 amp site will be \$380/month and have 700 KW/month. Anything over this will be \$0.13/KW.

Pool Hours Changing

With the days getting shorter we will begin closing the pool at 7pm after Labor Day Weekend.

Weather permitting, the pool will be open until September 30th.

The Office will close at 7pm daily beginning September 6th.

If you need anything before/after hours, please call one of our numbers and we will be happy to help you.

Monthly Recipe—Hamburger Sliders

Ingredients

- 8 Sister Schubert's Dinner Yeast Rolls, split
- 1 pound ground beef
- 1 red onion, sliced
- 8 slices American or Swiss cheese

Salt and pepper, to taste

Directions

1. Preheat oven to 350 degrees. Bake rolls according to directions on package.
2. Prepare grill to high heat. Make 8 three inch beef patties, salt and pepper to taste.
3. Grill beef patties 5 minutes per side, or until well done. Place a slice of cheese on each patty during the last minute of grilling.
4. Arrange bottoms of rolls on plate. Place a patty on each roll and add onion slices. Cover with tops of rolls. Serve.