

Silver View RV Resort

Quarterly Newsletter

Volume 1, Issue 1

www.silverviewrvresort.com

November 2009

Thank you!



The Owners and Staff at the Silver View RV Resort are constantly striving to improve the park and park facilities. We hope our helpful and friendly staff and great accommodations will keep our guests coming back. We would like to take this time to thank all of our customers. We appreciate your business!

Fun Fun Fun

We have started again with our Tuesday Night Movie Night! Come join us Tuesdays at 6:00 PM at the Clubhouse for Movie Night. We are open for Movie Suggestions! Bingo Night is Thursdays at 6:00 PM at the Clubhouse. During Football and Baseball Season we are holding Superbowl and World Series Picks. Watch game 7 of the World Series on November 5, 2009 at 6:00 PM in the Clubhouse. If we have enough interested in having a Superbowl Party please let us know!

We welcome all of our residents to use our Clubhouse facilities to hold Potlucks, Arts and Craft Groups and other Get-togethers. We had lots of fun the past years and hope we will find again many volunteers who are willing to contribute. We have several residents interested in taking on a Potluck to bring you all together to get to know one another. If you are interested in organizing an event talk to Laila or our office staff so we can help you spread the word. We welcome any and all activities.

Silver View Events

- Thanksgiving Dinner: This event will be held Saturday 11/27/09 by Silver View RV Resort to thank all of our residents. The exact time will be announced. (free of charge)
- Norwegian Brunch-Deli Event: Since our Oktoberfest was a hit we will be holding a Norwegian Brunch as our next Deli Event. Exact date will be announced.
- Easter Dinner: one of our yearly events is the Easter Dinner (former Luau) held by Silver View RV Resort. We will announce the exact date in April to our last HURA before we have to say "See you later" to our Snowbirds.

Suggestion Box

We welcome everybody who has any suggestions and ideas. For this reason, our owner, Laila has decided to have a "Liaison with Laila" on Tuesdays from 9:00 AM to 11:45 AM at the Office. Come and share your amazing ideas.

Improvements

We have made improvements to our Self Storage Yard. We installed a berm and chain to secure the area. Key available at Office.

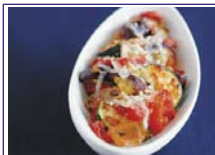
Our Pool/Recreation room has a new look. Brand new carpet and fresh code of paint. Just in time for the Holiday Season.

Sports

Football Picks available at Deli or Office. Picks have to be turned in by Thursday morning - \$2.00 per page. Winner will be notified following Tuesday.

SUGGESTIONS? to our Newsletter...

please leave any suggestions with our staff at the office or Deli. Thank you Silver View RV Resort



Easy Ratatouille

Prep Time: 45 min. Cook Time: 15 min. Serves 8

Calories: 69 kcal Carbohydrates: 9g Dietary Fiber: 3g Fat: 1g Protein: 4g

Ingredients:

- medium eggplant, cut into bite-size pieces
- 1 medium onion, cut into 1/2-inch-thick-slices
- 1 medium red pepper, cut into 1/2-inch-thick-slices
- 1 medium zucchini, cut into 1/2-inch-thick-slices
- 1/4 cup Sun-Dried Tomato Vinaigrette Dressing
- 1 (16 ounce) can low-sodium diced or stewed tomatoes, undrained
- 2 tablespoons Reduced Fat Parmesan Style Grated Topping
- 1/2 cup 2% Milk Shredded Reduced Fat Mozzarella Cheese

Cooking Directions:

1. Preheat oven to 350 degree F. Mix eggplant, onion, red pepper, zucchini and dressing in large skillet; cook and stir on medium-high heat for 6-8 min. or until vegetables are tender and lightly browned.
2. Add tomatoes; cook 15 min., stirring occasionally. Spoon into baking dish. Top with grated topping and mozzarella cheese.
3. Bake 15 min. or until cheese is melted and vegetable mixture is heated through.