



THE GOOD LIFE

The Riverbend Register

IN THIS ISSUE – OCTOBER 2017

Family camping at its best

By Laura Dominiczak

It's Officially Fall

I know it is difficult to say goodbye to all our Riverbend family and friends and wind down our last couple of weeks together. I will continue with the news letters but just not monthly. I'll keep adding pictures if everyone will let me know what they would like to see. We are hoping Tripod (our three legged deer) comes back and that we can see how he is doing. I know some of you like pictures of how much your campers miss you. Let me know if there is anything in particular you would like to see.

For those of you that would like to stay in touch with each other, Lovia has a complete mailing list in the office.

SPOTLIGHT:

I thought I'd include some beautiful fall pictures from last year.



Remember that we always have Fishing, basketball, horseshoes, swimming pool, playground, game room, movie and book library, dances, kayaks, canoes, ice cream socials and new this year paddleboards.

Funny Pages

Joke of the day:

A boy asks his father, "Dad, are bugs good to eat?" "That's disgusting. Don't talk about things like that over dinner," the dad replies. After dinner the father asks, "Now, son, what did you want to ask me?" "Oh, nothing," the boy says. "There was a bug in your soup, but now it's gone."

A 3 years old boy sits near a pregnant woman.

Boy: Why do you look so fat?

Pregnant woman: I have a baby inside me.

Boy: Is it a good baby?

Pregnant woman: Yes, it is a very good baby.

Boy: Then why did you eat it?!

Please send any jokes/riddles/funny facts that you would like to see in the newsletter.

Recipe of the month: Camp Soup

Recipe By: Gina Babcock

"I make this soup nearly every time my family goes camping. It can also be made on the stove at home. Any vegetables can be added or subtracted according to your family's tastes."

Ingredients

- 1 pound lean ground beef
- 1 medium head cabbage, chopped
- 1 (15 ounce) can carrots, drained
- 1 (15.25 ounce) can whole kernel corn
- 1 (15 ounce) can green beans
- 1 (15 ounce) can peas

- 1 (15 ounce) can sliced potatoes
- 1 (15 ounce) can mixed vegetables
- 1 (10 ounce) can asparagus
- 1 (46 fluid ounce) can tomato juice
- 1/2 teaspoon garlic powder
- 1 teaspoon onion powder
- Salt and pepper to taste

Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Put all the ingredients in a large soup pot. Do not drain the liquid from the vegetables. Cook until the cabbage is tender. Makes about 2 gallons of soup.

STORE HOURS:

Monday-Thursday....9am-6pm

Friday.....9am-8pm

Saturday.....8am-8pm

Sunday.....8am-6pm

Last day is October 9th by 5pm

REMINDER: Please check with Marc about any building projects. **NO CONTRACTORS OR BUILDING CAN BE DONE ON HOLIDAY WEEKENDS.**

PLEASE SIGN UP FOR WINTERIZATION TIMES.

We have 4 seasonal sites left: G4, 84, 90 and 63 water front. Please call Lovia for any inquiries.

RULE REMINDERS:

NO children driving golf carts or your vehicles. You must be 18 with a valid driver's license to drive golf carts.

PARENTS/RELATIVE need to supervise children in the pavilion, pool and play ground.

BIKES need to be ridden on the camp roads/trails and not people's sites.

NO SMOKING in the pavilion.



On behalf of the KOSCINSKI family and RIVERBEND CAMPGROUND welcome to the seventh edition of our newsletter. Please contact me by e-mail, Face Book, phone or snail mail for any suggestions, ideas, events, topics of interest, places of interest, new members of your immediate families, favorite camping recipe, jokes you'd like announced or stories you would like to add.

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