

AVALON CAMPGROUND NEWS

A MONTHLY PUBLICATION FOR OUR DEVOTED CAMPERS

1917 ROUTE 9 NORTH, CLERMONT, NJ 08210 * 609-624-0075

VIEW OUR NEWSLETTER ON LINE AT WWW.AVALONCAMPGROUND.COM

Volume 11 Issue 4

July 2017



The 4th of July is here, and it's time to celebrate! Bring out that grill and get ready for a fun Independence Day cookout! With all the fun and festivities, be sure to take some time to remember why we celebrate this momentous day.

July Dates to Remember:

July 1st - July 4th

July 4th Celebration

Saturday, July 8th

Pony Rides – Mr. Softee

Saturday, July 15th

Magic Show with Ken Northridge

Friday, July 21st

Steel Drum Music, 7-9pm poolside

Saturday, July 22nd

Christmas in July/2 Puppet Shows

Saturday, July 29th

Swim with The Mermaid – Mr. Softee

New Year's Eve! Adult Dance

PICK UP DETAILED ACTIVITY SCHEDULE IN CAMP OFFICE

Garden Center Events

July 1st – Kids Garden Club 12-2 pm (\$)

July 22nd – Fairy Garden Workshop 2-5 pm (\$)

Woodland Village Events

Every Monday @ 11:00 am – Story Hour

UPCOMING EVENTS FOR AUGUST

SATURDAY AUGUST 5TH

Live Music and

Karaoke at the Pool under pavilion

SATURDAY AUGUST 12TH

Swim with The Mermaid

Quiznos Poolside

Pick your teams -- Prizes for Best Team

SATURDAY AUGUST 19TH

Pony Rides (FREE) Poolside Music

SATURDAY AUGUST 26TH

"Halloween Celebration"

Trick or Treating Magic show

Hayrides



FUN FACTS

1. July is National Blueberry, National Ice Cream and National Hot Dog Month
2. Bubble Wrap was originally designed to be used as Wallpaper.
3. There are more stars in space than there are grains of sand on every beach in the world.

AVALON CAMPGROUND 50TH ANNIVERSARY MUGS

COFFEE MUGS ARE CURRENTLY ON SALE AT THE CAMP OFFICE.

STOP BY AND GET YOURS FOR \$3.99 PLUS TAX BEFORE THEY ARE SOLD OUT. REMEMBER FREE REFILLS FOR THE ENTIRE 2017 SEASON.

Read very carefully, if you can spot your name spelled backwards in our monthly Newsletter, you could win an Avalon Campground Shirt!



COOKS CORNER

Grilled Pound Cake with Berries

1 cup sliced fresh strawberries, 1 cup fresh raspberries, 1 cup fresh blueberries, 5 tablespoons sugar/divided, 1 tablespoon minced fresh mint, 1 cup heavy whipping cream, 1 tablespoon lemon juice, 1 teaspoon grated lemon peel, 3 tablespoons butter/ softened, 6 slices pound cake (about 1 inch thick) otaicnnuN ynohtnA

In a large bowl, combine strawberries, raspberries, blueberries, 2 tablespoons sugar and mint; set aside. In a small bowl, beat cream until it begins to thicken. Beat in remaining sugar. Add lemon juice and peel; beat until soft peaks form. Cover and refrigerate until serving. Spread butter over both sides of cake slices. Grill, uncovered, over indirect medium heat for 1-2 minutes on each side or until light golden brown. Serve with berry mixture and whipped cream.

