

AVALON CAMPGROUND NEWS

A MONTHLY PUBLICATION FOR OUR DEVOTED CAMPERS

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VIEW OUR NEWSLETTER ONLINE AT WWW.AVALONCAMPGROUND.COM

Volume 11 Issue 5

August 2017

DATES TO REMEMBER

August 2nd: Mr. Softee

August 5th: Steel Drums – Poolside
Mr. Softee

August 6th: Live Music & Karaoke - Poolside

August 9th: Mr. Softee

August 12th: Swim with the Mermaid
Mr. Softee

August 16th: Mr. Softee

August 19th: Free Pony Rides
Live Music Poolside

Mr. Softee

August 23rd: Mr. Softee

August 26th: Halloween Celebration
Trick or Treating

Magic Show and Hayrides

Mr. Softee

UPCOMING EVENTS FOR SEPTEMBER

FRIDAY, SATURDAY, SUNDAY & MONDAY

SEPTEMBER 1ST – SEPTEMBER 4TH

LABOR DAY WEEKEND CELEBRATION

Live Music poolside, Horseshoe Tournament, Softball,
Crafts, Dance with DJ Victor, Mister Softee,
Pancake Breakfast, Flash Lite Candy Hunt.

SATURDAY SEPTEMBER 9TH

Antique Car Show



Woodland Village is adjacent to the Garden Center. Stroll through the Wisteria draped pavilion and along the impeccably landscaped paths, and discover 16 unique shops, open throughout the year. Woodland Village's peaceful nature and relaxed atmosphere provides a wonderful alternative to the typical hectic shopping experience. Enjoy our beautiful setting while finding that one-of-a-kind purchase!

Garden Center Events

August 12th – Kids Garden Club 12-2 pm (\$)

Woodland Village Events

Every Monday @ 11:00 am – Story Hour



VISIT OUR CAMPSTORE

Tee Shirts \$9.99 mheoB tenal

Sweatshirt \$15.99 - Hoodie Sweatshirts \$19.99

We also have groceries, coffee, candy, chips,
water, milk, eggs, ice cream and much more!!!!



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

Cook's Corner



Orange Chicken Skewers with Jalapeño-Mint Yogurt Dip

1 (6- to 8-ounce) skinless, boneless chicken breast, cut into 1/2-inch cubes, 2 medium oranges, divided, 1 tablespoon toasted sesame oil, 1 pinch of flaky sea salt, 3 tablespoons soy sauce, 2 tablespoons granulated sugar, 1/2 tablespoon cornstarch, 1 tablespoon warm water 1 tablespoon, neutral flavored oil (we use avocado oil) Place the chicken breast in a zip-top plastic bag. Add the zest and juice of 1 orange, sesame oil, and flaky sea salt to bag. Seal the bag, removing any excess air, and massage the chicken with the marinade. Place bag the refrigerator for at least 1 hour before cooking. In a small saucepan, whisk together the zest and juice of the remaining orange, soy sauce, and sugar. Bring mixture to a boil, stirring frequently. In a small bowl, whisk together the cornstarch and 1 tablespoon warm water. Stir until a smooth slurry is formed. Once the orange juice mixture is boiling, whisk in the cornstarch slurry; cook, stirring constantly, 2-3 minutes or until thickened. Thread chicken onto metal or soaked wooden skewers. Brush a grill pan with neutral flavored oil. Heat oiled pan over medium heat; once pan is hot, add the skewers. Cook 3-4 minutes on each side or until grill marks are visible. Once the chicken is nearly done, brush each side with the orange and soy sauce glaze. Prepare yogurt dip. In a bowl, combine the yogurt, jalapeño, mint, salt, lime juice and garlic. Mix well. Serve dip with the chicken skewers.

For the yogurt dip

1/2 cup Greek yogurt, 1 jalapeño, finely diced, 1/4 cup fresh mint leaves, finely chopped, 1 pinch of flaky sea salt, 1/2 lime, juiced, 1 garlic clove, minced

