

May Newsletter



May Facts

- * Mays' Birthstone is Emerald 
- * May 1st is May day, Mark the return of spring by bringing in Lilac branches.
- * May 4th, let's celebrate Star Wars Day. May the Fourth be with you!
** 40% off your very own light saber in the clubhouse.** 
- * "May" is likely named after the Roman goddess Maia, who oversaw the growth of plants. 

Things to know for the Season!

- ◆ The Camp Store is now open daily. (Hours on back) Stop in if you need a quick snack or just to say "Hi!" We also have a well stocked camping accessory section for your convenience.



The fish are biting, and the fishing is prime. Stop by the Camp Store to buy a \$10 fishing license for the season.



- ◆ Wood Bundles are available from the Camp Store for \$6.99 +tax. *Bonus: We deliver to your site!*
- ◆ Don't forget POPCORN FRIDAYS! Stop by the Camp Store on Fridays for a FREE bag of popcorn! 

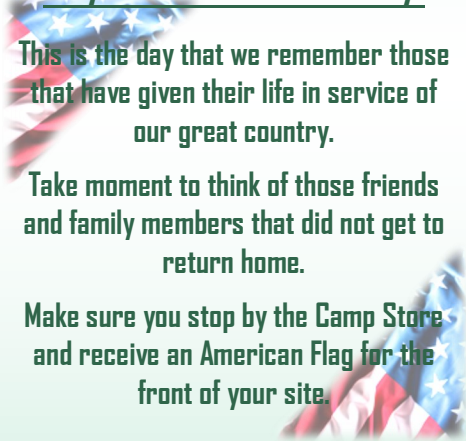


We are collecting nature pictures that are taken on property. Bring your picture to the Camp Store. We will feature one of the photos in each monthly Newsletter.

May 29th is Memorial Day.

This is the day that we remember those that have given their life in service of our great country.

Take moment to think of those friends and family members that did not get to return home.

Make sure you stop by the Camp Store and receive an American Flag for the front of your site. 



First Crop of the Season Recipe: Rhubarb Pie

Ingredients:

- * Pastry for a double crust pie
- * 1-1/4 Cup Sugar
- * 1/4 Cup Cornstarch
- * Juice of 1 Orange

- * 1/4 TSP salt
- * 1 LB Rhubarb Cut in 1-1/2" pieces
- * 2 TSP Orange Zest
- * 2 TBS Butter



Divide the pastry into unequal halves. Roll out the larger portion and fit into a 9" pie pan. Trim the pastry 1/2" beyond the rim of the pan. Roll out the remaining pastry to 1/8" thickness and cut into strips about 3/4" wide. Mix the sugar, cornstarch, and salt. Add the rhubarb, rind, and juice and toss until well mixed. Tint pink if desired and turn into the pastry shell. Dot with butter. Arrange the pastry strips over the pie in a lattice pattern securing it to the pie shell firmly and fluting the pie shell and strips together to form a high rim. Brush the pastry with a little milk and sprinkle sugar over it. Bake in a 400°F oven for 50-60 minutes, or until the filling has bubbles that do not break.

Seasonal Meet and Greet

will be on Saturday May 13th. If the weather cooperates then it will be held in the pavilion.

More info to follow

(Rain plan is in the Club House)

May 2023



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We're on the Web!

www.soaringeaglehideaway.com

[www.facebook.com/
SoaringEagleHideawayRVPark](http://www.facebook.com/SoaringEagleHideawayRVPark)

RV Staff: Natalie, Joseph, Emily, Sam, Jessi

Rangers: Chris & Josh

RV Park Manager: Pamela Murphy

989-817-4837

Camping Poem

CAMPING is more than just getting away. It's a clear blue SKY the SONG of a bird the beckoning WOODS the wide open SPACES.

CAMPING is greeting the breath of dawn unhindered by the walls of city life and watching the sun set in ribbons of color as it says "goodnight" to a perfect day.

CAMPING makes hearts grow lighter and food taste better.

It's sharing stories around a CAMPFIRE and gazing up in silence at a star-filled SKY.

CAMPING is more than just getting away. It's the thing we need to rekindle the spirit of a simpler time. Refresh our hearts with NATURE'S BEAUTY and remind us that life doesn't need to be quite so complicated after all.

Spring Camp Store & Clubhouse Hours:

Monday – Thursday: 10am – 6pm

Friday – Sunday: 9am – 7pm

Our Clubhouse offers an area to relax and watch TV, play pool & more in our game room, curl up with a good book from our library collection, or play cards with friends.

The Camp Store offers a variety of snacks and drinks, as well as RV parts, fishing/camping necessities, and fun souvenirs! Let us know if there is anything you would like to see in the store.

