



THE RESERVE at Stone Port

2015 Reserve Circle • Rockingham, VA 22801 • (540) 434-2000
www.liveatstoneport.com

May 2022



THE RESERVE STAFF

Property Manager-

Kehris Snead

Assistant Property Manager-

Amy McCracken

Leasing Consultants-

Erica Short

Kristin Chapman

Maintenance Supervisor-

Jason Kagey

Assistant Maintenance Supervisor-

Joel Short

Maintenance Technicians-

Nathan Conley

Isaiah Kagey

Brodi Hummel



1Tribe Farm - Visit for a Day or Consider a Stay!

1Tribe Farm's Summer Fun Series kicks off on May 13th from 7-11pm.

They will be hosting one event per month running through October! The 5/13 show will include live music by a local Alternative R&B artist, Ophie, and will showcase four comedians from all over the states. Chef Jordan will be providing a lip smackin' meal and it's always a BYOB event. Tickets are now on sale via the website: <https://1tribefarm.com/>



Rental Accommodations at 1Tribe Farm

Rentals with 1Tribe Farm open in May!

- The cabins can be rented as a whole or individually and make great accommodations for after the music and comedy show. These provide a great glamping experience.
- The Farmhouse works really well in addition to the cabins for anyone looking to host a large gathering of their own, like birthdays, classes, retreats and everything in between.
- The Summit is our largest property and is also renting for large groups, corporate events and day rentals.

Book online via the website: <https://1tribefarm.com/>



Newsletter Ideas?

Have an idea or pictures to add to our community newsletter?

Email us at:

eshort@liveatstoneport.com,

kchapman@liveatstoneport.com or

amccracken@liveatstoneport.com

Office Hours

Monday	10:00 am–6:00 pm
Tuesday	10:00 am–6:00 pm
Wednesday	10:00 am–6:00 pm
Thursday	10:00 am–6:00 pm
Friday	10:00 am–6:00 pm
Saturday	11:00 am–4:00 pm
Sunday	Closed

540.434.2000

www.liveatstoneport.com

Coffee & Conversation returns May 10th!

We are happy to announce the return of Coffee & Conversation!

Please join us in the Clubhouse at 10am on the second Tuesday of each month for coffee, breakfast items & conversation with your neighbors!

The first one will be held on:

Tuesday, May 10th @ 10am

Happy Mother's Day to All of Our Wonderful Moms!

Join us at The Elktion Area Community Center for our 4th Annual Kids Fishing Day sponsored by The Town of Elktion, Tropical Smoothie Cafe, Church of The Nazarene East Rock Campus, and Big L Tires.

This event is for children 15 years and younger (adults may HELP children cast and reel in.) Please bring your own fishing supplies. There is a 6 trout limit.

Registration begins at 8:30 AM at the tent located in the back parking lot of The Elktion Area Community Center. Fishing starts at 9 AM.

- Free Tropical Smoothie Cafe lunch provided to the first 100 registered children.
- Elk Run Creek will be stocked with trout.
- Church of The Nazarene East Rock Campus will set up to provide fun activities.
- Big L Tire will be providing goodie bags for the children.

We can't wait to see you!



Sweet and Simple Mother's Day Greetings

A handmade card will warm the hearts of moms, grandmas and other important ladies in your life. Say something special with one of these fun ideas:

For the tea-riffic mom. Cut one of the corner cups out of a cardboard egg carton, then cut the cup in half so it can be glued flat against a blank card. Color the cardboard cup with watercolor paints or markers. Attach a pipe cleaner handle and glue the teacup to the card. Then stick a

teabag of Mom's favorite blend inside the cup.

Let your love grow. Out of brown paper, cut out a simple flowerpot shape, then cut another to match. Glue one flowerpot on a blank card and write your message on it. Then place the other pot on top, only gluing at the top so you can lift the first layer to read the message. Add paper or fabric flowers coming out of the pot.

Pocket-sized greeting. Holding a blank card vertically, cut off the top two corners at a curve, so the resulting card shape resembles an apron. Cut a paper doily in half and glue it to the apron, round side down. Then attach a square of decorative paper on top of the doily, gluing around the sides and bottom edge only. Slide a gift card or small treat inside the apron pocket. Complete the look with a loop of ribbon at the top of the apron.



Ice Cream Social!

Tuesday, May 24th from 4-6pm* stop by the Clubhouse for our Ice Cream Social!

You will be able to create your own ice cream sundae to enjoy by the pool! We look forward to seeing you there! *while supplies last

Take Time to Remember

For many, Memorial Day is just an extra long weekend. This year, however, our community encourages you to really examine the contributions that were made by our country's fallen heroes.

To honor the ultimate sacrifice made by so many men and women in our armed forces, our office will be open limited hours of 9am-12pm on Memorial Day.



Celebrate Mom With Brunch!!



Blueberry Pancakes

Ingredients:

- 1 3/4 cups all-purpose flour
- 2 tablespoons sugar
- 1 teaspoon baking powder
- 1/2 teaspoon vanilla extract
- 1 1/2 cups blueberries
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 2 large eggs
- 1 cup milk, plus more if needed
- 1 cup sour cream
- 1 stick butter, melted
- 1/2 teaspoon lemon zest

Steps:

1. Sift the flour, sugar, baking powder, baking soda and salt into a large mixing bowl. In a separate large bowl, lightly whisk the eggs. Add the milk, sour cream, half the melted butter and the vanilla, whisking to blend. Make a well in the dry ingredients and pour the egg mixture into it. Whisk the ingredients together just until blended. Fold the blueberries and lemon zest into the batter.
2. Heat a large skillet or griddle over medium heat and coat with some of the remaining melted butter. For each pancake, pour about 1/4 cup of the batter into the hot skillet. Cook 3 or 4 pancakes at a time, depending on the size of the skillet. If the batter seems too thick, thin it with 1 to 2 tablespoons milk. When bubbles begin to form and “pop” on the pancake’s surface, after about 1 minute, and the outer edge looks done, flip it over and cook briefly for about 30 seconds on the other side.

1Tribe Farm Pork Carnitas

Ingredients:

- 4lb pork shoulder (we recommend 1Tribe pork!)
 - 2 1/2 tsp salt
 - 1 tsp black pepper
 - 1 onion, chopped
 - 1 jalapeño, deseeded and chopped
 - 4 cloves garlic, minced
 - 2 oranges, juiced (about 3/4 cup)
- RUB Ingredients:
- 1 tbsp dried oregano
 - 2 tsp ground cumin
 - 1 tbsp olive oil

Instructions:

Rinse pork shoulder and rub salt and pepper all over. Combine the rub ingredients and rub all over the shoulder. Put pork in a slow cooker and add the rest of the ingredients on top, slow cook on low for 10 hours or on high for 7 hours. Pork should be tender enough to shred. Remove from slow cooker and let cool, shred with two forks. If you have more than two cups of juice left then reduce it down to two, no need to strain it, set juice aside. To crisp: Heat 1 tsp of oil in a large non-stick pan over high heat. Spread pork in the pan (do not overcrowd pan) and drizzle with some of the juice. Wait until the juice evaporates and the bottom side is golden. Flip the pork and briefly sear the other side. Repeat this until you’ve seared the whole shoulder. Just before serving, drizzle with remaining juice and stuff into tacos with your favorite toppings!!!! Enjoy!



Wit & Wisdom

“My future starts when I wake up in the morning and see the light.”
—Miles Davis

“Happy is the person who knows what to remember of the past, what to enjoy in the present, and what to plan for in the future.”
—Arnold H. Glasow

“Sometimes we have to soak ourselves in the tears and fears of the past to water our future gardens.”
—Suzy Kassem

“The purpose of thinking about the future is not to predict it, but to raise people’s hopes.”
—Freeman Dyson

“Every day we write the future. Together we sign it, together we declare it, we share it, for this truth marches on inside each of us.”
—Amanda Gorman

“It would be wonderful to think that the future is unknown and sort of surprising.”
—Alan Rickman

“Happy accidents are real gifts, and they can open the door to a future that didn’t even exist.”
—David Lynch

“Champions don’t think twice about their future. They know it’s going to come anyhow, and so they prepare for it.”
—Alpha A. Timbo

“The future doesn’t just happen. We are building it, and we are building it all the time.”
—Hannah Fry

May 2022

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3 National Teacher Day	4 May the 4th Be With You...	5 CINCO DE MAYO	6 National Nurses Day	7 Crozet Arts & Crafts Festival 10am-5:30pm - Park Lane in Crozet
8 Mother's Day	9	10 Coffee & Conversation at the Clubhouse at 10am!	11	12	13 Friday the 13th!!	14 Spring Craft and Vendor Show 9am-3pm @ Rockingham County Fairgrounds
15 57th Day of Spring; 37 Days Left Until Summer!	16	17	18	19	20	21 EPIC Fest Beer & Wine Festival 1:30-7:30pm @ Elkton Landing
22	23 World Turtle Day! Did you know RSP has a pet turtle named Popcorn?	24 Ice Cream Social at the Clubhouse from 4-6pm!	25	26	27	28 ValleyFest Beer & Wine Festival 2022 - 12:00-6:30pm @ Massanutten Resort
29 INDIANAPOLIS 500	30 Happy Memorial Day! The Leasing Office will be open for limited hours from 9am-12pm	31	<i>May</i>			

