



### November 2020

#### THE RESERVE STAFF

**Property Manager-**

Kehris Snead

**Assistant Property Manager-**

Amy McCracken

**Leasing Consultants-**

Erica Short

Kristin Chapman

Kevin Moore

**Assistant Maintenance Supervisor-**

Jason Kagey

**Maintenance Technicians-**

Joel Short

Shawn Wisman

Nathan Conley

Isaiah Kagey



#### Newsletter Ideas?

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

Email us at:

eshort@liveatstoneport.com,

kchapman@liveatstoneport.com or

kmoore@liveatstoneport.com



# THE RESERVE at Stone Port

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



### Annual Food Drive Benefiting The Blue Ridge Area Food Bank

When we stand together hunger doesn't stand a chance. There will be a donation bin outside of the Clubhouse Front Doors that you can drop off your items in. **We will collect items from 11/2-11/30.**

Last year, we donated 145 pounds!

#### Most Needed Items:

- Canned soups, stews and chili,
- Canned veggies, Cereal, Peanut or almond butter, Spaghetti sauce,
- Boxed mac & cheese, Pasta & rice
- Paper products, Baby food, formula & diapers
- Soap & feminine products,
- Toothbrushes

#### Salvation Army Angel Tree

We are happy to announce that we are participating in the 2020 Angel Tree again this year! It is such a great feeling to know that we are able to help others in a time of need. We have decided to adopt 2 families and we will have the Angel Tree set up right inside the Clubhouse front doors. To pick up an angel, please ring the doorbell during office hours & we will come get you so that you can pick one off the tree.

We ask anyone that wishes to come by to wear a mask and social distance during this interaction.

**Gifts will be due back to the office by Thursday, December 3rd, so that we can drop them off in time to The Salvation Army for distribution.**



#### 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

#### Election Day is November 3rd!

The Reserve at Stone Port Residents will place their in-person ballots at:  
Massanutten Technical Center  
325 Pleasant Valley Road  
Harrisonburg, Va 22801  
Hours of Operation will be:  
6:00am-7:00pm

\*\*Be sure to bring your ID with you!\*\*

### Thanksgiving by the Numbers

The first Thanksgiving festivities took place over three days in the autumn of 1621 and included 50 Pilgrims and 90 members of the Wampanoag tribe. Here are some more holiday facts to share over your feast.

- About 95% of American households say they celebrate Thanksgiving.
- A majority of those people spend the day with family. "Friendsgiving," which is sharing a Thanksgiving meal with friends, is also popular.
- The American Automobile Association predicts an estimated 50 million people will travel at least 50 miles to reach their holiday destination.
- Nearly 90% of those celebrating Thanksgiving eat turkey, whether roasted or deep-fried, according to the National Turkey Federation. The average weight of a bird bought for the meal is 16 pounds.
- The Butterball Turkey Talk-Line answers more than 100,000 calls each November and December from people needing cooking advice.
- Three-quarters of those surveyed said they enjoyed Thanksgiving leftovers more than the actual meal.
- The first Macy's Thanksgiving Day Parade took place in New York City in 1924. Today, the parade attracts 3.5 million spectators along its 2.5-mile route, and another 50 million people watch it on television.
- The Detroit Lions and Dallas Cowboys host games every Thanksgiving—the Lions since 1934, and the Cowboys since 1966.

### Apple Cinnamon Play Dough

Working with play dough can be therapeutic, helping to strengthen fine motor skills. This recipe also uses favorite fall fragrances that add to the sensory experience.

#### Materials:

- 2 cups all-purpose flour
- 1 cup salt
- 2 tablespoons cream of tartar
- 1 tablespoon ground cinnamon
- 1 tablespoon apple pie spice
- 2 tablespoons coconut oil
- Medium bowl
- Spoon
- 1 1/3 cup boiling water

#### Directions:

Add first six ingredients to bowl, then slowly stir in boiling water. Knead the mixture until it forms a ball. Let sit for 10 minutes. Store in an airtight container or bag, and you'll be able to use the dough all season long.



### Virtual BINGO will start 11/2!

Each morning Monday-Friday, we will be posting a number to the front Clubhouse window & to our private Facebook group for you to see! Come pick up your BINGO card with attached instructions on how to play starting at 10:00am on Monday 11/2 at the Clubhouse front doors!

The first three residents that have BINGO for the game they are playing will win! Prizes will be: Grocery Basket, Cleaning Basket & a Self-Care Basket

### Veterans can enjoy these offers on Veterans Day!

7-11 - Free coffee through the app!

**Applebees** - Free meal from the select menu

**Chili's** - Free meal from the select menu

**Buffalo Wild Wings** - Free order of wings & side of fries

**Cici's Pizza** - Free buffet

**Dunkin' Donuts** - Free donut

**Insomnia Cookies** - Free cookie all week long

**Krispy Kreme** - Free doughnut & small coffee

**O'Charley's** - Free meal from the "Thank You Menu"

**Outback** - 20% discount from 11/8-11/11



## Out & About

### Places to go!

#### **White Oak Lavender Farm & Purple Wolf Vineyard**

5060 Newcomer Lane Harrisonburg, Va 22801

Open 10:00am-6:00pm

#### **Shenandoah Heritage Market**

121 Carpenter Lane Harrisonburg, Va 22801

Open Monday-Saturday  
10:00am-6:00pm & Closed on Sundays

#### **The Dayton Market**

3105 John Wayland Highway Dayton, Va 22821

Open Thursday-Saturday  
9:00am-6:00pm

## Juicy Slow Cooker Turkey Breast

### INGREDIENTS

- 4 lb turkey breast, skin on, bone in or boneless (if using frozen, thaw it)
- 1 head of garlic, cut in half horizontally
- 1 onion (brown, yellow or white), unpeeled, cut in half
- 5 sprigs of thyme (or 2 tsp dried thyme leaves)

### RUB

- 1 1/2 tsp garlic powder
- 1 1/2 tsp onion powder
- 1 tsp paprika
- 2 tsp salt
- 5 grinds of black pepper
- 1 1/2 - 2 tbsp olive oil

### GRAVY

- Chicken stock/broth (or water), for topping up liquid (see Gravy step 1)
- 4 tbsp butter
- 1/4 cup flour
- Salt and pepper

### INSTRUCTIONS

- Place Rub ingredients in a bowl and mix to combine, it should be a wet paste.
- Pat the turkey dry all over with paper towels. Slather with the Rub, using most for the side and top.
- Place the garlic, onion and thyme face down in the slow cooker. Place the turkey breast on top so it is elevated.
- Slow Cook on LOW for 6 hours (do not use high) or until internal temperature reads 165F when thermometer is inserted into the middle. **Check internal temperature at 5 hours** if you can.
- Remove turkey from the slow cooker (do not leave in slow cooker on warm setting) and let it rest for 20 minutes before crisping the skin.

## Turkey Breast Recipe Continued..

### CRISP THE SKIN

- Preheat grill/broiler to high.
- Place an oven shelf 1 foot from the heat source.
- Remove turkey breast from the slow cooker into a heatproof serving dish.
- Place on the oven shelf and broil for 3 to 5 minutes until the skin is crispy. Keep an eye on it - it browns very quickly!
- Serve immediately with gravy on the side.

### GRAVY

- Strain the liquid into a measuring jug, squishing the garlic etc to extract all the flavor. If you are short of 2 cups, top up with chicken broth (I usually get 2 cups of liquid from a 4 lb turkey breast).
- Melt butter in a saucepan over medium heat. Add flour and mix to combine. Pour about 1/2 cup of liquid into the flour mixture and mix until it forms a paste. Slowly add remaining liquid, stirring as you go. Use a whisk if required to make the gravy smooth. Simmer until thickened - take it off before it is as thick as you want because it will continue to thicken.
- Season to taste with salt and pepper. Serve with turkey.



## Perfect Mashed Potatoes Recipe

### INGREDIENTS

- 1 1/2 lbs Yukon Gold potatoes, peeled and cut lengthwise into quarters
- 1/2 teaspoon salt
- 4 tablespoons (60 ml) heavy cream
- 2 tablespoons butter
- 1 tablespoon milk (or more)
- Salt and pepper

Special equipment: Potato masher

### INSTRUCTIONS

1. Place the peeled and cut potatoes into a medium saucepan. Add cold water to the pan until the potatoes are covered by at least an inch. Add a half teaspoon of salt to the water. Turn the heat to high, and bring the water to a boil. Reduce the heat to low to maintain a simmer, and cover. Cook for 15 to 20 minutes, or until you can easily poke through the potatoes with a fork.
2. While the potatoes are cooking, melt the butter and warm the cream. You can heat them together in a pan on the stove or in the microwave.
3. When the potatoes are done, drain the water and place the steaming hot potatoes into a large bowl. Pour the heated cream and melted butter over the potatoes. Mash the potatoes with a potato masher. Add milk and beat until the mashed potatoes are smooth. Don't over-beat the potatoes or the mashed potatoes will end up gluey. Add salt and pepper to taste.

**November 2020**

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
<b>FALL</b>  <b>Back</b> 1	Virtual BINGO event will start today at 10:00am! Canned Food Drive also begins! 2	 <b>ELECTION DAY</b> 3	4	National Love Your Red Hair Day! 5	National Nachos Day! 6	7
8	9	10	Veterans Day 11	National Happy Hour Day! 12	National Kindness Day! 13	14
National Clean Out Your Refrigerator Day! 15	16	17	18	19	 20	21
National Go For A Ride Day! 22	23	24	25	Thanksgiving - The Leasing Office will be Closed Today 26	The Leasing Office will be open from 9:00am-12:00pm today. 27	National French Toast Day! 28
29	Last day to drop off Food Drive Donations! 30					

