



October 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

Day Porter-

Nadeem Bitar

Pool Monitor-

Isaiah Kagey



THE RESERVE

at Stone Port

2015 Reserve Circle • Rockingham, VA 22801 • (540) 434-2000

www.liveatstoneport.com



Trick or Treating in the Community!

The Team in the Office will be handing out candy for all of the ghouls & goblins in our community on Saturday, October 31st starting at 4:00pm.

Come by the Clubhouse first to get your candy & map of the community to show you where to go next!

Residents that wish to participate in Trick or Treating please call or email the office to let us know by

Wednesday, October 28th as we will need to prepare the map ahead of time. You are free to hand out from your front doors or even the sidewalks. Please let us know where you will be set up so we can mark the map accordingly.

Things to do!

Saturday, October 3rd

- A Small Town Fall Celebration in Dayton from 9:00am-4:00pm. This event is being hosted by several small businesses in Dayton.

- Shops at The Old Shed Fall Festival in Weyers Cave from 10:00am-5:00pm. They will have vendors, pumpkin painting, great food, music & much more!

Saturday, October 10th

- Graves Mountain Apple Festival in Syria from 10:00am-4:30pm. There will be vendors, food and all things apple!

Saturday, October 17th

- Lavender Skies Music Series at White Oak Lavender Farm from 5:30-8:30pm.

Saturday, October 31st

Halloween Celebration with Josh Davidson at Marceline Vineyards in Mount Crawford from 1:00-4:00pm. There will be vendors, a kids' costume contest, & a photographer will be set up offering mini sessions for kids in their costumes.

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

Happy Halloween

Halloween is on its way, so please watch out for all the little ghosts, goblins, witches and ghouls that will soon be haunting our community! We hope you have a Happy Halloween!



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

540.434.2000

www.liveatstoneport.com

Make It a Halloween Movie Night

Celebrate the spooky season with one of these family-friendly flicks:

“Hocus Pocus” In this 1993 comedy, Bette Midler, Sarah Jessica Parker and Kathy Najimy play the wicked Sanderson sisters, who are brought back to life on Halloween night. It’s up to a trio of kids and a talking cat to save the town from the witches’ villainous, yet hilarious, hijinks.

“The Nightmare Before Christmas” Two major holidays collide in this 1993 stop-motion movie. After Jack Skellington, the Pumpkin King of Halloween Town, discovers Christmas Town, he attempts to introduce Yuletide traditions to his people, with disastrous results.

“Casper” A classic cartoon character returns in this 1995 live-action film, with the friendly ghost falling for Kat, a teenager who has moved into Casper’s home with her widowed father. Despite an interfering heiress and ghostly pranks pulled by Casper’s uncles, Kat and Casper form a deep friendship and learn the importance of family.

“Hotel Transylvania” In this 2012 animated film, a human named Johnny accidentally uncovers Count Dracula’s hotel for monsters, prompting the vampire to use his magical powers to protect his guests and daughter, Mavis. But his plans backfire when Johnny hits it off with Mavis and the other creatures.



Think Pink

October is Breast Cancer Awareness Month, and the National Football League shows its commitment to the cause through the campaign “A Crucial Catch,” which focuses on the importance of regular breast cancer screenings. During October, NFL players, coaches and referees wear pink caps, shoes, socks and other apparel. Much of the game-worn apparel is auctioned off online, with proceeds benefiting American Cancer Society programs.



Plentiful Pumpkins

Carved, painted or simply sitting in decorative displays, pumpkins symbolize the fall season. From coast to coast, they’re found in many sizes and colors, but the classic round, orange squash you’ll find ripe for the picking at pumpkin patches and markets is the Connecticut field pumpkin. Of the 2 billion pounds of pumpkins grown in the U.S., most are processed into food products.



Fall Foliage in the Shenandoah Valley

October weather is just about perfect for any outdoor activity, from bike rides through the park to backyard football games. One of the more popular things to do this month is to take day trips to see a “cluster of leaves, flowers and branches,” otherwise known as fall’s foliage.

Here are some great places to visit to take in the spectacular colors:

- Skyline Drive (drive)
- Reddish Knob (drive)
- High Knob Tower (hiking)
- Saw Mill Loop (hiking)

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.

Pumpkin Nut Muffins

INGREDIENTS

- 1/2 cup white whole wheat flour
- 3/4 cups unbleached all-purpose flour
- 3/4 cup raw sugar
- 1 tsp baking soda
- 2 tsp pumpkin pie spice
- 1/4 tsp nutmeg
- 1/4 tsp cinnamon
- 1/4 tsp salt
- 1 1/2 cups canned pumpkin, not pumpkin pie filling
- 2 tbsp vegetable oil
- 2 large egg whites
- 1 1/2 tsp vanilla extract
- baking spray
- 1/2 cup chopped pecans

INSTRUCTIONS

- Preheat oven to 350°.
- Line a muffin tin with paper liners and lightly spray liners with oil for easy removal.
- In a medium bowl, combine flours, sugar, baking soda, pumpkin spice, nutmeg, cinnamon, and salt with a wire whisk.
- Set aside.
- In a large bowl mix pumpkin puree, oil, egg whites and vanilla; beat at medium speed until thick.
- Scrape down sides of the bowl.
- Add flour mixture to the wet mixture, then blend at low speed until combined; do not overmix.
- Fold in chopped nuts.
- Pour batter into prepared muffin tin and bake on the center rack for 24-26 minutes, or until a toothpick inserted in the center comes out clean.
- Let them cool at least 15 minutes before serving.



Touchdown Chili

INGREDIENTS:

- 1 pound lean ground beef
- 1 cup chopped onion
- 1 package McCormick® Chili Seasoning Mix
- 1 can (15 ounces) kidney beans, drained
- 1 can (14 1/2 ounces) diced tomatoes, undrained
- 1 can (8 ounces) tomato sauce

INSTRUCTIONS:

Cook ground beef and onion in large skillet on medium-high heat 5 minutes, stirring occasionally. Drain fat. Stir in Seasoning Mix and remaining ingredients. Bring to boil. Reduce heat to low; cover and simmer 10 minutes, stirring occasionally. Serve with shredded cheese, sour cream and chopped onion, if desired.

 **What's Cooking**

In the Kitchen: Storing Scallions

Scallions, or green onions, can be sliced or chopped and stored in a jar in the refrigerator. They will be easier to use, more convenient to store, and will last longer.

Double the Recipe

The next time you prepare a meal, whether it is a casserole, soup or a pasta dish, make extra for the next day's lunch or dinner.



Warm & Cheesy Crack Dip

INGREDIENTS:

- 8 ounces cream cheese, softened
- 1 ounce package Ranch dressing mix
- 3 ounce container prepared bacon bits
- 2 cups cheddar cheese shredded (plus extra for garnish)
- 16 ounces sour cream
- Thinly sliced green onion for garnish

DIRECTIONS:

- 1) Preheat oven to 400 degrees.
- 2) In mixing bowl, combine all ingredients; mix well.
- 3) Transfer to a 2-quart baking dish and cover with aluminum foil.
- 4) Bake for 25 to 30 minutes or until hot and bubbly.
- 5) Remove from the oven, uncover, and top with more shredded cheddar cheese and green onion for garnish. Serve warm.

Note:

Instead of prepared bacon bits, you can also use 6 to 7 strips of bacon cooked crispy and crumbled.



October 2020

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday	
<h1>OCTOBER</h1>					1	2	3 Harvest Celebration at Showalters Orchard from 10am-5pm in Timberville!
4 National Taco Day!	5 National Do Something Nice Day!	6	7	8	9 Shenandoah Automotive's 4th Annual Free Oil Change Day for Breast Cancer Survivors!	10 Friendly City Fortune Raffle is today! Get your tickets before it's too late!	
11	12 Columbus Day	13	14	15	16	17 Fall Festival at Back Home on The Farm from 12-6pm.	
18	19 	20	21 Rockingham Park at the Crossroads Jr. Home Run Derby from 6-10pm.	22	23 Urgies in Bridgewater will be hosting their inaugural toy drive from 5-11pm.	24	
25	26	27	28 Rockingham Park at the Crossroads Pitch, Hit & Run Competition from 6-10pm.	29 	30 "The Mix" will be playing at Cave Hill Farms Brewing from 6:30-9:30pm	31 Happy Halloween from all of us to you!	

