

WHOO NEWS

DECEMBER 2023



The Last Hurrah

Hold on as we head into the last month of the 2023 year, and as a friend just said to me, he blinked, and we are in December. This year surely flew by with a long winter, short summer, and what has started out to be a possible long winter. In any case, if we are lucky, we are here experiencing it all.

It has been a wonderful fall, with blue skies and cool days, perfect for getting out on the water, or for us, decorating for Christmas. We are all set up for Christmas here at Owl Harbor and hope you can join us for our annual Holiday Potluck December 9th (flyer is attached). It is a fun time to celebrate the season together, check on your boat (or stay for the night and relax to the sounds of the Delta while dreaming of sugar plums). There are no costumes, no fanfare, simply good people gathering to share cheer and good wishes for the coming New Year – and of course, delicious food.

This time of year, I reflect on you, our community of wonderful people. The things I can do to make your stay with us better; be it the events we can shower you with appreciation, or the fun little things we can bring to you (like organic eggs and produce). To make Owl Harbor a place you are proud to be a part of, bringing your family and friends to enjoy. Even with all we try, it is you, that make Owl Harbor what it is, and for that we thank you.

As we head into our 15th year of being a part of this wonderful place, we would like to wish you a truly healthy, happy, joyful, and blessed Christmas and best wishes for the New Year!

Devery and Captain Jack Sparrow

Gifts To Enjoy!

Need a special gift, we have great Owl gifts available, with free wrapping!



December 9th

Owl Harbor
Holiday Potluck



Merry Christmas
we will be closed
December 25th



Happy New Year's



Covered Slip Available

It does not happen very often, but we currently have a covered slip available. The space is 36' maximum LOA, beam and height are 13'. The height is for entering the shed, and you can put your towers back up if you prefer, once you are in. The current rate is \$412.20 a month, and a \$412.20 security deposit.

If you are interested, please contact the office and we will be happy to discuss further with you.

Stone Soup

- *1 yellow onion, diced
- *Some butter and olive oil
- *4 oz. pancetta
- *1 fat fennel bulb, cut into thick slices
- *1 basket of cremini mushrooms, sliced
- *4 carrots, cut into hearty medallions
- *32 oz of chicken broth
- *2 russet potatoes, scrubbed and cut into good chunks (no need to peel)
- *1 head of broccoli, cut into long, skinny, bit size stems
- *Sea salt, for taste
- *1 chopped handful of parsley

Going between two pieces of cast iron, a pot, and a skillet, start both over medium heat, melt in some butter with olive oil. In the pot, sauté the onion and in the skillet the fennel, both until they begin to brown. Once the onion starts to brown add in pancetta and let both brown together around this time add in the sliced cremini mushrooms, allow all three to get good and brown together.

In the skillet continue browning the fennel until it is beyond golden, remove from skillet, chop, and set aside, add in the carrot and repeat, setting aside once golden, add in broccoli stems and again let brown then set aside.

Next add potatoes to the skillet, brown then add directly to the pot, also add to the pot the chopped fennel and carrots, fold together with onion, pancetta, and mushroom until you sense they have taken on one another's flavor. Once the heat creates a bit of a sizzle, splash in some broth, let reduce while lightly stirring, repeat several times. Add the remainder of broth and let stew together until potatoes are soft but not falling apart. To keep the broccoli bright, add in last, sea salt to taste and toss in the parsley.

Set aside, let cool, refrigerate. Next morning, heat it up in a crockpot and bring to Owl Harbor to share with all your mates!

Thank you, Beth K., this was a treat at the Halloween Party!

Covered Carport Available

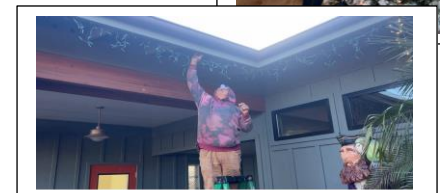
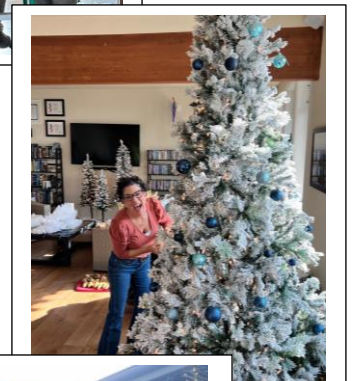
Looking for covered parking, we have you covered. A carport parking space is available for monthly rent. It is \$70.00 a month and a terrific way to protect your "thing" from the elements. The current rate is \$70.00 a month, and a \$70.00 security deposit.

If you are interested, please contact the office and we will be happy to discuss further with you.

Love and
compassion are
necessities, not
luxuries. Without
them humanity
cannot survive.

Dalai Lama

Decorating Preview





Christmas Potluck

DEC
9TH
Saturday
Noon-4pm

**EAT, DRINK &
BE MERRY**
at: **Owl Harbor
Clubhouse**

We'll provide the Turkey, Ham, & Drinks. Bring your favorite dish to share! Hope to see you all there!