



Happy New Year!



Lakeland Times

**Resort Newsletter
Jan/Feb 2010**

Winter Show Dates...

Lakeland will be participating in a few RV Shows over the winter months. If you're out and about stop by and say hello!

- Chicago RV & Camping Show
Stephens Convention Center Feb 10-14
- Milwaukee RV Show, Wisconsin Expo Center
Feb 25-28
- Rockford RV, Camping & Travel Show
ISC Indoor Sports Center Mar 19-21

Website Updates

2010 Activity Schedule is on the seasonal corner of the Lakeland website!

www.lakelandcampingresort.com



Lakeland Cookbook

We thought it would be a fun idea to try and develop a Lakeland Cookbook. I'm sure there are many wonderful recipes within the campground that we could all share with each other. We're looking for all kinds including main dishes, salads, soups, desserts and drinks. Please send them to: llmgr@diparks.com...Thanks!



News News News News News

Please e-mail any news that you would like to have published in our newsletter. We're always looking for interesting stories, photos, etc.

Lots of Snow at lakeland!



Entrance



Beach



Trout Pond

We got hammered with over 14 inches of snow! There were a few trees down but very little damage was done. Not all roads are plowed so if you decide to come visit you may have

some hiking to do so come prepared. The snow makes for a winter wonderland. The resort looks beautiful this time of year. We will upload pictures of the resort and some of your trailers over the next few months on the seasonal corner so check it out!

2010 CONTRACT REMINDER!

It's very important that you get your signed contracts sent to us as soon as possible. We have several new seasonal campers that are interested in camping at Lakeland. We need to know early in the season if sites will be opening up or not. If you haven't sent in your signed contract along with your deposit please do so immediately to avoid any further late charges and to guarantee your spot for this year...

Recipes

Best Ever Meatloaf with Brown Gravy

Ingredients:

1 1/2 pounds ground beef, 3/4 cup fresh bread crumbs, 1/2 cup chili sauce, 1 egg, 1/4 teaspoon salt, 1/4 teaspoon freshly ground black pepper, 1 cup fresh sliced mushrooms, 2 tablespoons minced onion, 1 tablespoon butter, 1 cup beef broth, 2 tablespoons water, 1 tablespoon cornstarch

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 In a large bowl, combine ground beef, bread crumbs, chili sauce, egg, salt, and freshly ground black pepper; mix well. Shape into an 8x4 inch loaf pan.
- 3 Place loaf pan on a rack in an oven-roasting pan. Bake for 1 hour, or until done. Cook until internal temperature measures 160 degrees F (70 degrees C); the meat should be well done, with no trace of pink. Remove from oven, and allow to rest for 10 minutes before serving.
- 4 While the meatloaf is resting, prepare the gravy. In a medium saucepan, melt butter or margarine over medium heat. Add mushrooms and onions; cook and stir until tender. Add beef broth; simmer for 5 minutes, stirring occasionally. Combine water and cornstarch in a small cup; stir into broth. Cook and stir for 1 minute, or until thickened.



Peanut Butter Fudge

Ingredients

2 cups peanut butter chips, 1 cup semisweet chocolate chips, 1/2 cup butter, 1 (14 ounce) can sweetened condensed milk

Directions

- 1 Line a 9x9 inch square pan with wax paper.
- 2 In a medium sized saucepan, melt butter over medium heat. Stir in the condensed milk. Add the peanut butter and chocolate chips, stirring constantly until everything is melted and blended together.
- 3 Pour the mixture into the prepared pan and refrigerate for 3 hours. Cut into squares when cool. Comes out perfect every time!

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A LITTLE HUMOR!

Two fellas are fishing in a boat under the bridge on Lake Koshkonong.

One looks up and sees a funeral procession starting across the bridge.

He stands up, takes off his cap, and bows his head.

The procession crosses the bridge and the man puts on his cap, picks up his rod and reel, and continues fishing.

The other guy says, "That was touching. I didn't know you had it in you."

The first guy responds, "Well, I guess it was the right thing to do - after all, I was married to her for 40 years."