



GALVESTON BAY NEWSLETTER
By: Nancie Stroot

ATTENTION

GBRV Residents.....We will be rewarding a \$50.00 Discount for "Best Site of the Month" Sept 1st, 2013, for the month of August. The discount will apply towards your October rent. GOOD LUCK!

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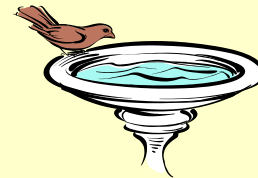
Rule & Regulations: Effective immediately we are asking ALL GBRV Residents to pick up a copy of our Rules & Regulations if you haven't done so already. Please review, sign & return to the office at your **earliest convenience**. We will provide you a copy upon request. **All Residents & guest must be registered regardless of their rental term.** All vehicles, trailers, or any item that is being stored on the premises **MUST BE REGISTERED**. We appreciate your cooperation.

LAUNDRY ROOM/RESTROOMS/MEETING ROOM: HELP US KEEP THESE AREAS CLEAN! ♦♦ to access the restrooms you must get the code from the office.

PETS: "The scoop on poop is FETCH"! Removing dog poop and disposing of it properly is therefore a public health and safety activity, and one in which every dog owner should proudly participate. Please pick up after your dog.

IMPORTANT INFORMATION

Office phone number:	281.339.5550
Emergency office after Hours:	832.526.1068
On-site Manager:	Laura Lee & Wes Stewart SITE #25
On-site IT & Maintenance:	Richard Barton
Texas City Police	409.948.2525
Galv. County Sheriff's Department	409.766.2322
	Or
	281.537.3515
Dickinson Police	281.337.4700
FIRE -POLICE-AMBULANCE	9-1-1



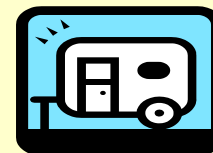
FRIENDLY REMINDERS

SPEED LIMIT: 5mph @ all times-PLEASE SLOW DOWN!

TRASH: Please place trash in the dumpsters located within the park. (Please breakdown all boxes)

MOWING DAYS: Thurs. & Friday's - Please have any & all items free & clear of grass to mow/and or edge.

Sites: Please keep sites clean & uncluttered at all times.



WHAT SITE WILL BE SITE OF THE MONTH?????

NEED ICE?

Hours: 6am – 9pm Sat –Wed
4pm - 9pm Thu- Fri

Bags - Ice Sold in 10lb Bags. Prices are as listed:
10lb \$1.75 20lb \$3.25 30lb \$4.75 & 40lb \$6.00
Ice Plant is regulated by IPIA and meets food-grade Regs.

Ice is provided by 3rd party Independent
Supported by GBRV
CALL RICH
281.508.3823



SPICY LIME GRILLED SHRIMP

Ingredients:

- **3 tablespoons Cajun seasoning (such as Emeril's Essence®)**
- **1 lime, juiced**
- **1 tablespoon vegetable oil**
- **1 pound peeled and deveined medium Shrimp (30-40 per pound)**

1) Mix together the Cajun seasoning, Lime juice, and vegetable oil in a resealable plastic bag. Add the shrimp, Coat with the marinade, squeeze out Excess air, and seal the bag. Marinate in the refrigerator for 20 Minutes.

2) Preheat an outdoor grill for medium Heat, and lightly oil the grate. Remove the shrimp from the marinade, and shake off excess. Discard the remaining Marinade.

3) Cook the shrimp on the preheated Grill until they are bright pink on the Outside and the meat is no longer Transparent in the center, about 2 Minutes per side.



If you have checked out a movie and have **NOT** returned it please do so immediately.
We are currently updating our inventory!

Complimentary movies available will now require a credit card on file. See management for details, thank you!

Dinos Alive! Exhibit

SATURDAY AUG. 3RD, 2013
12-6 P.M.



Moody Gardens
1 Hope Blvd.
Galveston, TX

Where

Business Name

Moody Gardens
Discovery Circle

Cost

\$7.50

Contact

Information (800)582-4673