



Merry Christmas!

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December 2009

ANGELS CAMP RV & CAMPING RESORT

Resort News



Park expansion has run into some slow-downs; we were hoping to have it completed by Thanksgiving, but are behind with the sewer installation (the State had some extra involvement....) Here are a couple of photos of the progress:



Original



Expansion



Future

With our additional sites, we are excited to be able to offer new **extended stay** options to guests who need to “stay put” for longer periods of time – whether work related, relocation or merely extended travel. We now have \$500/month sites that include all utilities.



Our RV Resort submitted an entry to be included in a National Geographic Map of the local area. Check out the [video!](#)



Recent visitors have commented on how “tame” Big Bird is now as compared to when we adopted him two years ago. **NOTE:** He is particularly fond of a woman’s voice: it makes him “drum” and sound like he is purring!

Each November Mark Bucklew brings his basketball team (from Walnut Creek, CA) to the Resort. They use the pool for their **POLAR BEAR SWIM**.....Brrrr.....they are some hearty young people!!



Members of the EWAB basketball team
(Nate and Sterly in background...no red noses!)



*Merry Christmas
and we'll see you
next year!*

WINTER RATES

Effective November 1, 2009 – February 28, 2010

Daily Rates*

Full Service RV	\$29- 34
RV- No sewer (free dump)	26- 30
Lodge (sleeps 6)	77- 84
Cabin – 1 Rm	50- 54
Cabin – 2 Rm	60- 65
Premium Tent	18- 21
Regular Tent	15- 17

Weekly Rates*

1 free weekday with 6 paid days

Full Service RV	\$185
RV- No sewer (free dump)	165
Lodge (sleeps 6)	473
Cabin – 1 Rm	306
Cabin – 2 Rm	367
Premium Tent	113
Regular Tent	95

*(with Good Sam/AAA Discount)

Extended Stay Monthly Rate \$500

GROUP RATES

On groups of 10 or more

R&R Winter Special is repeated again this year: Dec-Jan-Feb stay 2 nights and get 1 night free!



RASPBERRY DELIGHT

This is a wonderful dessert. I enjoy serving it around the holidays because of the delightful colors. It has a light, unique texture and extraordinary raspberry flavor.

Crust: Press into 9 x 13 pan:
1 3/4 cup graham cracker crumbs
1/2 cup melted margarine
1 1/2 tablespoons brown sugar

Raspberry topping: Heat together:
3-10 oz) frozen raspberries with syrup
1 cup water
1/2 cup sugar
2 teaspoons lemon juice
Stir in 6 tablespoons cornstarch dissolved in 1/4 Cup water. Cook till thick and clear. Cool well.

Middle: 50 large marshmallows and 1 cup milk, heated in double boiler. Blend well. Cool.

Whip 2 cups of whipping cream. Fold into the cooled marshmallow mix.

Assembly: Once you have both the topping and middle cooled well, layer the marsh-mallow mix over the crust. Top with the berries.

Cool for at least 2 hours. Cut into squares and serve.

Questions/comments/reservations: E-mail us at angelscampresort@sbcglobal.net or call 888) 398-0404 or 209) 736-0404

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