



# WaterWise Activities Guide


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**We Are All in this Together**

Fun WaterWise themed activities to do while at Encore RV Resorts

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# Waterless Recipes

## Zucchini Noodles with Chicken, Feta and Kale Meatballs

### Ingredients

#### MEATBALLS

- 4 (600 g) boneless, skinless chicken breasts, chopped
- 1 C (250 ml / 35 g) kale, chopped
- ½ (45 g) small red onion, chopped
- 1 Tbsp (15 ml) Dijon mustard
- 2 tsp (10 ml) origanum, chopped
- ½ tsp (2.5 ml) fine salt
- pinch of pepper
- 1 (70 g) round of feta, crumbled
- oil, for frying

#### ZUCCHINI NOODLES

- 2 Tbsp (30 ml / 30 g) butter
- 700 g zucchini noodles\* (use a spiralizer)
- 2 tsp (10 ml) garlic, finely chopped
- 2 tsp (10 ml) lemon zest
- 2 tsp (10 ml) lemon juice
- Parmesan, finely grated, to serve

- basil leaves/ micro herbs, to serve
- lemon wedges, to serve

### Instructions

#### MEATBALLS

1. Preheat the oven to 180 °C.
2. Place the chicken in a food processor. Add the kale, onion, mustard, origanum, salt and pepper and process until fine. It does not have to be smooth and can be left with a little bit of a texture. Stir in the feta.
3. Form 16 meatballs.
4. Heat the oil in a frying pan over medium heat. Fry the meatballs for 5 minutes and turn regularly to ensure even browning. Place in the oven for 10 minutes until cooked through.

### Tip

Use slightly wet hands when rolling the meatballs, as this will prevent the mixture from sticking to your palms.



## ZUCCHINI NOODLES

5. Heat half of the butter in a large frying pan over high heat. Add half of the zucchini noodles and half of the garlic, lemon zest and juice. Fry for about 1 minute. Season to taste and remove from the frying pan.
6. Cook the remaining zucchini noodles with the rest of the garlic, lemon zest and juice. Cook the noodles in 2 batches to prevent overcooking and sogginess – frying too many noodles at the same time will cause them to steam instead of frying.
7. Serve the meatballs on top of the noodles and scatter with grated Parmesan and basil leaves. Serve with lemon wedges.

### Tip

Use a spiralizer to make the zucchini noodles. If you don't have a spiralizer, search your local supermarket for readymade zucchini noodles which some retailers are now stocking.

## Aubergine, Tomato and Pumpkin Breakfast Hash

### Ingredients

- 2 Tbsp (30 ml) olive oil
- 250 g pumpkin, diced
- ½ onion, diced
- 400 g aubergine, diced
- 1 tsp (5 ml) crushed garlic
- 1 tsp (5 ml) chilli flakes (optional)
- 250 g cocktail tomatoes, halved
- 4 soft-poached eggs, to serve
- fresh basil leaves, to serve

### Instructions

Heat half of the oil in a heavy-based pan or wok and gently fry the pumpkin and onion over medium heat for 10 minutes. Add the rest of the



oil and then the aubergines, garlic and chilli. Fry for 5 minutes and then stir in the tomatoes and fry for another 5 minutes. Season it to taste.

Serve the hash topped with poached eggs and fresh basil.

For added flavour, fry off some diced bacon or salami and add to the hash

### Tip

Make sure all the ingredients are diced to roughly the same size, as this will ensure that they cook quickly and evenly.





## Loaded Mexican Potato Wedges

### Ingredients

#### POTATO WEDGES

- 2 bags Frozen Potato Wedges

#### BEEF MINCE

- 2 tsp (10 ml) olive oil
- 1 (roughly 140 g) red onion, finely chopped
- 450 g beef mince
- 2 tsp (10 ml) garlic, finely chopped
- 1 (4 g) green chilli, finely chopped
- 2 tsp (10 ml) ground coriander
- 1 tsp (5 ml) dried oregano
- $\frac{3}{4}$  C (180 ml / 240 g) tomato purée
- $\frac{1}{2}$  tsp (2.5 ml) salt
- $1\frac{1}{2}$  C (375 ml / 100 g) white cheddar, grated

#### SALSA

- 2 C (500 ml) cocktail tomatoes, quartered
- 1 C (250 ml) avocado, diced
- 2 (40 g) spring onions, finely chopped
- 2 tsp (10 ml) lemon juice
- salt and pepper

#### TO SERVE

- 1 C (250 ml) sour cream, to serve
- handful finely chopped coriander, to serve
- 3 lemons cut into wedges, to serve

### Instructions

1. Prepare the potato wedges according to the package directions.

#### BEEF MINCE

2. Heat the olive oil in a saucepan over medium heat. Add the onions and sauté for 2 minutes. Stir in the beef mince, garlic and chillies and sauté for a further 2 minutes. Add the coriander, oregano, tomato purée and salt and fry, 10 minutes.
3. Spoon the mince mixture over the potato wedges and sprinkle the cheese on top. Return it to the oven and allow the cheese to melt for 2-3 minutes.

#### SALSA

4. For the salsa, stir everything together and season to taste.

#### TO SERVE

5. Drizzle the sour cream over the wedges and top with some of the salsa. Garnish with chopped coriander. Serve the wedges with the remaining sour cream, salsa and lemon wedges on the side.

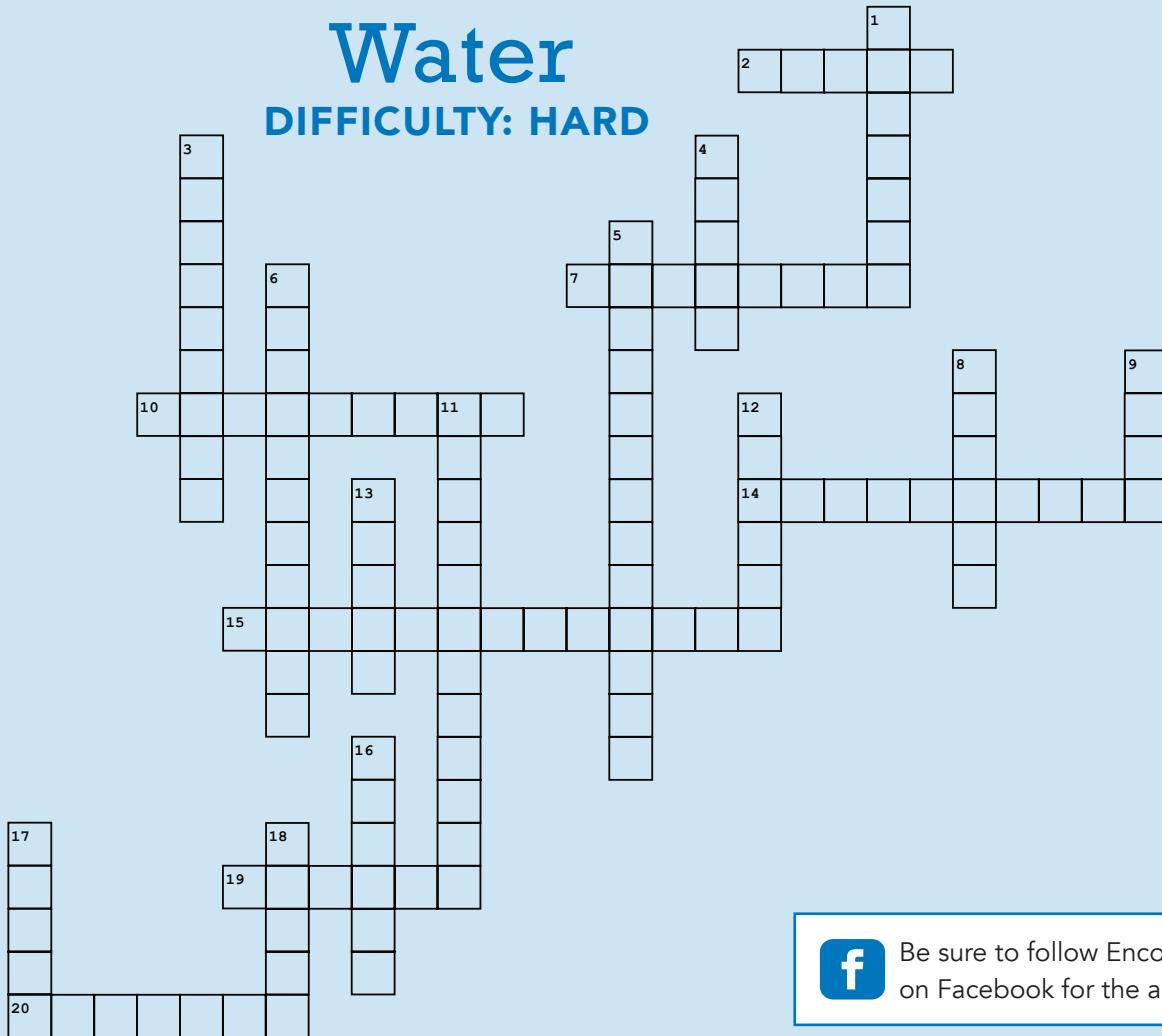
### Tip

Pour the sour cream into a squeeze bottle to easily drizzle it over the wedges. The sour cream can also just be spooned over the wedges.



## Water

DIFFICULTY: HARD



Be sure to follow Encore RV Resorts on Facebook for the answer key!

### HORIZONTAL

- 2. The rise and fall of the waters of the ocean
- 7. Fit or suitable for drinking
- 10. A system of drains
- 14. Soaked
- 15. The act of conserving
- 19. A visible exhalation diffused through or suspended in the air
- 20. Something that drains or flows off such as rain

### VERTICAL

- 1. A hot spring that sends up jets of water and steam into the air
- 3. Condensed or diffused liquid

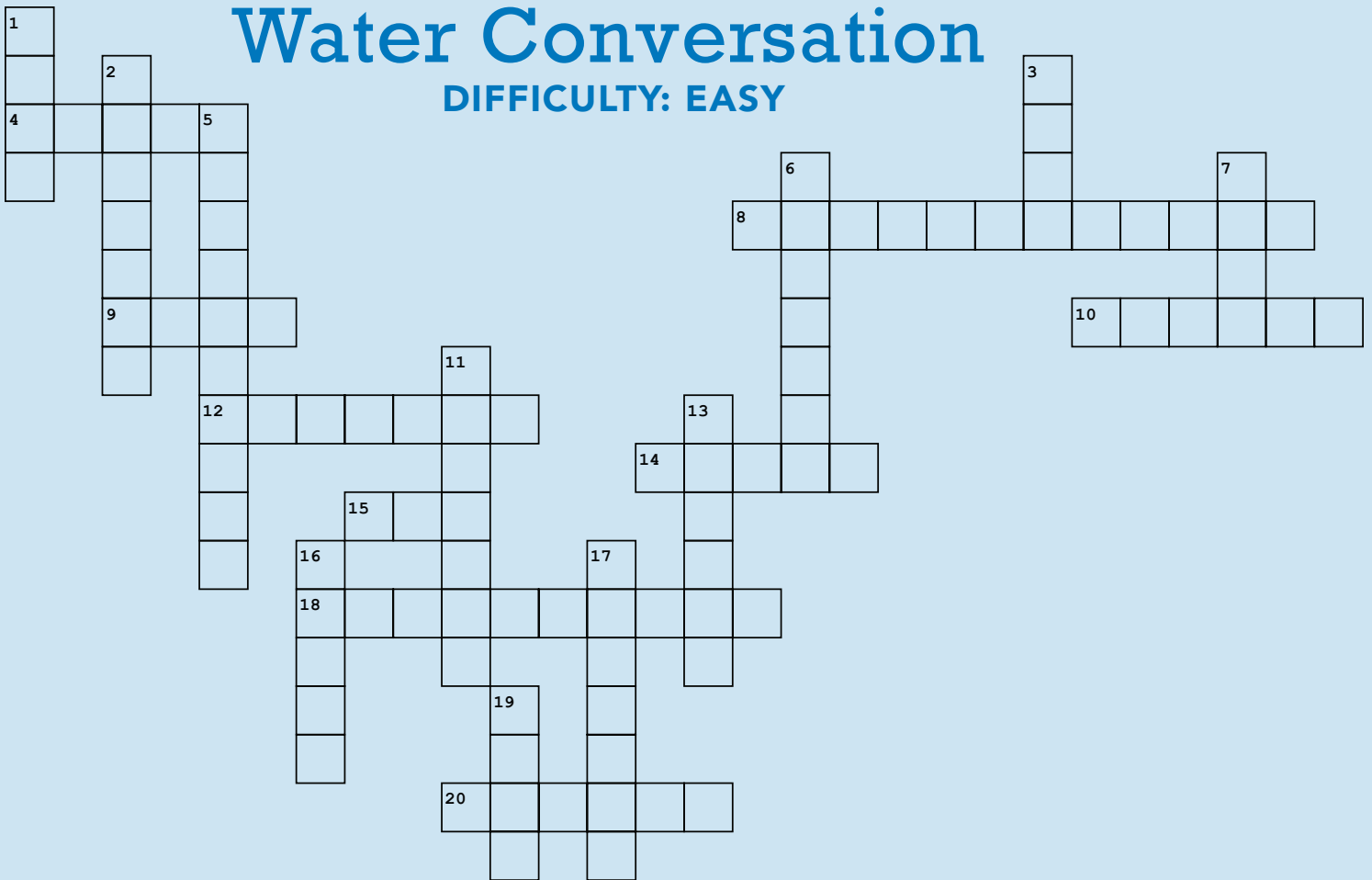
- 4. A solution; also a light greenish-blue color
- 5. The act of condensing
- 6. The artificial application of water to land to assist in watering crops
- 8. A vast body of salt water
- 9. Chemical compound of water
- 11. The state of being evaporated
- 12. A natural or artificial hollow place containing water
- 13. water: Is not salt water
- 16. A great overflowing of water
- 17. shed: The region drained by a river or stream
- 18. A body of fresh or salt water of considerable size surrounded by land



# Crossword

## Water Conversation

DIFFICULTY: EASY



### HORIZONTAL

4. Check for these around the house to save water
8. Use the \_\_\_\_ instead of water to defrost food
9. Plug up the \_\_\_\_ when washing dishes by hand
10. Do not use this as a trash can
12. Install \_\_\_\_ toilets in your bathroom
14. A liquid that all living things need to survive
15. Minimize showers to \_\_\_\_ minutes or less
18. Container that collects rainwater
20. The average person uses \_\_ gallons of water per day

### VERTICAL

1. Only run washing machines and dishwashers when they are
2. Take car to the \_\_\_\_ or use self-closing hose nozzle
3. You can \_\_\_\_ water by using it wisely
5. Adjust your \_\_\_\_ to avoid unnecessary leaks or spray
6. \_\_\_\_ indoor water to use on plants
7. Use \_\_\_\_ and spa covers
11. Water your garden only in the early \_\_\_\_
13. Turn off the \_\_\_\_ when you brush your teeth
16. Use a \_\_\_\_ instead of a hose to clean driveways and
17. Landscape your yard with \_\_\_\_ tolerant plants
19. Use irrigation to water your flower beds



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# Word Search



unsaturated zone

rain barrel

runoff

groundwater

saturated zone

water table

wetlands

river

precipitation

watershed

marshes

ocean

artesian zone

aquifer

ocean

lake



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# Have You Taken the WaterWise Pledge Yet?



1. Open the camera on your phone or tablet
2. Hold your device so that your camera can read/scan the QR code
3. A notification will pop up... click, and it will take you to our digital pledge form

OR



Visit [RVontheGo.com/WaterWise](https://RVontheGo.com/WaterWise) to take the pledge and learn more about Encore's water conservation efforts and how you can help save one of our planet's most precious resource!

## [RVontheGo.com/WaterWise](https://RVontheGo.com/WaterWise)

NO PURCHASE NECESSARY TO ENTER OR WIN A PRIZE. A PURCHASE WILL NOT INCREASE YOUR CHANCES OF WINNING.

The promotion begins at 12:00am CT on 01/01/21 and ends at 11:59 pm CT on 03/21/21 (the "Promotional Period"). When you properly complete and submit an entry form online on any day during the Promotional Period, you will receive one entry into the drawing for a LIFESTRAW® GO INSULATED STAINLESS STEEL WATER BOTTLE WITH FILTER (a \$60 value). The drawing will be held at our resort during a resort sponsored event and the prize winners will be announced on the day of the drawing on or about March 22, 2021. You do not need to be present to win. The winners will be notified by email after the drawing. The Sponsor reserves the right to substitute a prize of equal or greater value if an advertised prize becomes unavailable. The odds of winning will depend on the number of entries, but are not expected to exceed 1:2000 for each drawing. Each winner is responsible for federal and state taxes on the prize. The promotion is limited to legal residents of the United States and Canada (excluding Quebec) who are 18 years or older. In addition, employees of MHC Property Management L.P. and its affiliates are not eligible to participate in this promotion. Limit one entry per person/email address per day. The Sponsor reserves the right to modify, suspend, or terminate this promotion at any time for any reason.

Except where prohibited by law, a potential winner must complete, sign and return to the Sponsor, within two business days, a Winner's Affidavit and Release in the form presented by the Sponsor. If the potential winner fails to sign and return the Winner's Affidavit and Release within the required time period or otherwise fails to comply with these Rules, the potential winner will not receive any prize and an alternate winner will be chosen. Except where prohibited by law, the name and likenesses of each winner may be used by the Sponsor for promotional purposes without further compensation to the winner.

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