

Resort Report

April 2021



Good News!

Re-opening of the St. Moritz Fitness Center

The Fitness Center is now open! The hours are from 8:00 a.m. - 8:00 p.m. The much-awaited approval from Orange County to re-open indoor health clubs has arrived, and we are very excited to re-open our facilities with the new guidelines. Please observe the following protocols when using the amenities. If you are feeling ill, please do not use any of the amenities.

Fitness Center

All equipment has been strategically placed to provide ample physical distancing and we have added hand sanitizers as well. Unfortunately, we are unable to provide free weights or mats currently. The restrooms are open; however, the sauna and shower remain closed currently.

- The Fitness Center is for resident use only.
- Limit of 10 residents in facility at this time.
- Keep work outs brief and limit your use of a cardio machine to 30 minutes or less.
- Do not bring any outside equipment or weights into the fitness center.
- Please feel free to bring your own yoga mat or water bottle.
- Wipe down equipment after use.
- Please remember to practice physical distancing throughout the facility.

We are routinely cleaning to reduce the risk of transmission of the virus that causes COVID-19 but make no representation that the property is virus free.

Stay healthy and safe!

Easter Oreo Bark Recipe

Ingredients:

- 1 package vanilla candy coating
- 3/4 cup M&Ms Easter
- 3/4 cup Easter/Spring Oreos crushed
- Spring or Easter sprinkles

Instructions:

1. Melt package of candy coating in a small pot on low heat – stirring constantly until all melted. Pour over a baking sheet lined with parchment paper.
2. Sprinkle on crushed Oreos, M&Ms and sprinkles.
3. Place in fridge for half hour-hour.
4. Break into pieces



Bunny Marshmallow Pops Recipe



- Line a baking sheet with parchment, put 4 1/2 ounces semisweet chocolate chips or wafers and 2 teaspoons shortening or coconut oil in a glass bowl and melt at 50 percent power in a microwave at 30 seconds intervals, stirring after each, until melted, about 1 to 2 minutes.
- Stick 12 yellow marshmallow bunnies (such as Peeps) onto 12 lollipop sticks. Dip the bunnies, one at a time, in the chocolate coating, spreading with a small spatula and tapping off the excess on the side of the bowl. Set the bunnies on the parchment-lined baking sheet and add halved mini marshmallows for tails. Refrigerate until set, about 20 minutes.
- Bunny face variation: Instead of the tail, add 2 small edible candy eyes. Attach a small orange jellybean to each for a carrot. Halve small green jellybeans and snip the ends to resemble carrot tops and attach to the base of the carrot.

Easter Blondies Recipe

INGREDIENTS

- 1/2 cup unsalted butter (1 stick), melted
- 1 large egg
- 1 cup light brown sugar, packed
- 1 tablespoon vanilla extract
- 1 cup all-purpose flour
- 1/2 teaspoon salt, or to taste
- 1 cup M&M's Milk Chocolate Eggs

Preheat oven to 350F. Line an 8-by-8-inch baking pan with aluminum foil, spray with cooking spray; set aside. To a large, microwave-safe bowl add the butter and heat to melt, about 1 minute on high power. Wait momentarily before adding the egg so you don't scramble it. Add the egg, brown sugar, vanilla, and whisk until smooth.

Add the flour, salt, and stir until just combined, don't overmix. Add 3/4 cup M&M's Eggs and stir to combine as best you can. They are a bit resistant to stir in, but do your best to incorporate.

Turn batter out into prepared pan, smoothing the top lightly with a spatula. Evenly add the remaining 1/4 cup M&M's Eggs over the top, pressing them down lightly so they adhere to the batter.

Bake for about 20 minutes, or until top is set in center and done. A toothpick inserted in the center should come out clean, or with a few moist crumbs, but no batter. Blondies firm up as they cool.

