



Summer is in full swing at Holden Beach RV Campground, your home base for unforgettable RV camping just minutes from beautiful Holden Beach, North Carolina. August is one of the best times to enjoy sunny beach days, relaxing evenings around the campfire, and quality time with family and friends. Whether you're planning a weekend getaway, a week-long beach vacation, or an extended stay, our pet-friendly campground offers the perfect place to relax, explore the Brunswick County coast, and create lasting memories. We can't wait to welcome you!

Happy Camping Starts Here!



August Local Watch: Sea Turtle Hatchlings Season at Holden Beach

August is the peak of **sea turtle hatchling season at Holden Beach, North Carolina**, making it one of the most exciting times to visit the coast. If you're lucky, you may witness a spectacular "**turtle boil**"—the magical moment when an entire nest of up to 100 loggerhead sea turtle hatchlings emerges from the sand and races together toward the Atlantic Ocean. It's an unforgettable experience for visitors of all ages!

If you're staying at **Holden Beach RV Campground**, keep an eye out during evening walks on the beach, as hatchlings often emerge after sunset when temperatures are cooler.

To help protect these incredible creatures, please remember to follow **turtle-friendly beach practices**:

- 🌙 Turn off or shield oceanfront lights after dark.
- 🌂 Fill in holes and smooth out sandcastles before leaving the beach.
- 👤 Admire hatchlings from a distance and never touch or disturb them.
- 🔦 Avoid using flashlights or camera flashes near nesting areas.

By following these simple guidelines, you'll help give the next generation of loggerhead sea turtles the best possible start on their journey to the ocean.

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Recipe of the Month: Primitive Southern Bourbon-Peach Kabobs



- **Prep Time:** 20 minutes (at home)
- **Marinate Time:** 4 to 12 hours (in your cooler)
- **Cook Time:** 12 to 15 minutes
- **Servings:** 4

Ingredients

- **The Meat:** 2 lbs pork loin or beef sirloin, cut into uniform 1.5-inch cubes (Delicious with shrimp as well)
- **The Produce:** 2 large bell peppers (green or yellow), 1 large red onion, and 2 slightly firm fresh peaches, all cut into 1.5-inch chunks
- **The Marinade & Glaze:**
 - 1 cup ripe peaches, peeled and mashed (or peach preserves)
 - ½ cup bourbon whiskey
 - ½ cup packed dark brown sugar
 - ⅓ cup apple cider vinegar
 - 2 tbsp Worcestershire sauce
 - 4 cloves garlic, minced
 - 1 tsp smoked paprika
 - ½ tsp ground mustard
 - 1 tsp salt and ½ tsp coarse black pepper
- **Equipment:** Heavy-duty Ziploc freezer bags, bamboo or metal skewers, and a basting brush

Step-by-Step Instructions

1. Prepping at Home

1. **Simmer the sauce:** Combine all marinade ingredients in a saucepan. Simmer over low heat for 10 minutes until slightly thickened. Let it cool completely.
2. **Marinate the meat:** Place your cubed meat into a heavy-duty Ziploc bag. Pour **three-quarters** of the cooled bourbon-peach sauce over the meat. Seal and shake well.
3. **Pack the glaze:** Pour the remaining **one-quarter** of the sauce into a small, leak-proof container. This is your clean basting glaze for the campsite.
4. **Chop the veggies & peaches:** Cut your peppers, onions, and fresh peach chunks. Pack them together in a separate dry Ziploc bag.
5. **Cooler storage:** Pack the marinating meat, the clean glaze, and the fresh produce bag securely into your camp cooler surrounded by ice.

2. Grill:

1. **Prep your skewers:** If using wooden bamboo skewers, soak them in water for at least 40 minutes so they don't instantly burn over the fire.
2. **Grill Setup:** Pre-heat a Blackstone griddle or an open flame grill to medium heat. **Tip:** Avoid large, open flames, which will instantly char and burn the sugary marinade.
3. **Assemble the kabobs:** Thread the ingredients onto the skewers, alternating the marinated meat, peppers, onions, and fresh peach chunks. Leave a tiny bit of space between items so everything cooks evenly.
4. **Grill:** Place your kabobs on a Blackstone or a grill grate over the hot coals. Cook for 12 to 15 minutes, rotating the skewers a quarter-turn every 3 to 4 minutes.
5. **The final glaze:** During the final 2 to 3 minutes of cooking, use a brush to generously apply your reserved clean bourbon-peach glaze over the kabobs. Let it sizzle, caramelize, and get beautifully sticky before pulling them off the fire. Remove from the grill and enjoy!



Escape to Comfort: Glamping Near Holden Beach, North Carolina

Looking for a unique way to experience the North Carolina coast? Discover **glamping at Holden Beach RV Campground**, where outdoor adventure meets modern comfort just **two miles from beautiful Holden Beach**.

Wake up to the sounds of coastal birds, sip your morning coffee on your private deck, and enjoy the peaceful beauty of Brunswick County before heading to the beach. Our fully furnished glamping tents let you experience nature without giving up the comforts you love.

Each spacious canvas tent is thoughtfully designed with a comfortable queen-size bed, stylish décor, and cozy touches that create the perfect retreat. Whether you're new to glamping or looking for a relaxing coastal getaway, you'll enjoy the perfect balance of comfort and the outdoors.

After a day exploring **Holden Beach**, nearby **Ocean Isle Beach**, local seafood restaurants, and charming coastal shops, return to your private campsite to unwind around your own fire pit. Roast marshmallows, watch the stars come out, and enjoy a peaceful evening surrounded by nature.

Our glamping accommodations are perfect for:

- ❤️ Romantic getaways

-  Girls' weekends
-  Beach vacations
-  Solo retreats
-  Special celebrations
-  First-time campers looking for a luxury camping experience

Whether you're planning a weekend escape or an extended vacation, **Holden Beach RV Campground** offers one of the most relaxing **glamping experiences near Holden Beach, North Carolina**.

Reserve your glamping getaway today! Availability is limited, and our unique glamping tents are among the most popular accommodations at the campground. Come discover why visitors are falling in love with one of coastal North Carolina's best-kept secrets.

Happy Camping Starts Here!

Stay Connected with Holden Beach RV Campground!

Don't miss out on everything happening at **Holden Beach RV Campground**! Follow us on **Facebook** and **Instagram** for the latest campground news, local events, camping tips, beach updates, special offers, and beautiful photos from **Holden Beach, North Carolina**.

Whether you're planning your next RV camping trip, glamping getaway, or beach vacation, our social media pages are the best place to stay inspired and informed.

We also love seeing your adventures! Share your favorite moments and tag **Holden Beach RV Campground** in your photos using **#HoldenBeachCamping** for a chance to be featured on our social media pages and in next month's newsletter.

Follow us today and become part of our growing camping community!

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