

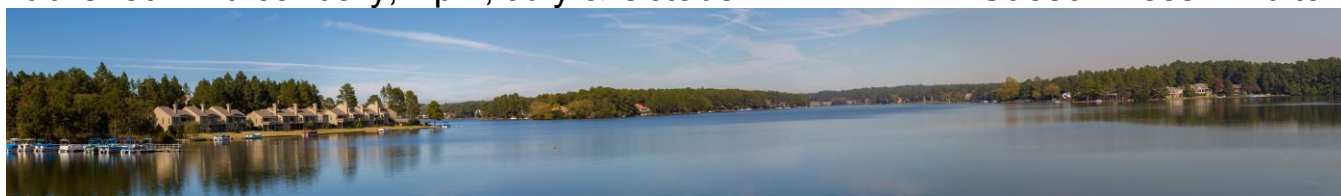
# The Lake View

Lake Pinehurst Association Newsletter

July 2018

Published: Mid-January, April, July & October

Sueson Vess – Editor



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## 2018 LPA Board Members and Committee Responsibilities

President	Frank Glauner
Vice President	Steve Davis
Secretary	Jeff Heintz
Treasurer	Greg Handke
Communications	Frank Glauner
Government	Monica Converse
Lake Management	Rick Norland
Membership	Nancy Norland
New Member Hospitality	Melinda Handke
Social	Sueson Vess

Contact any board member: [Lake.Pinehurst.Association@gmail.com](mailto:Lake.Pinehurst.Association@gmail.com)

## **President's Message from Frank Glauner**

Summertime is certainly upon us! I hope you are finding a way to beat the heat - in the water, on the water, near the water; with drink in hand watching someone else in the water!

We have had a large number of Canada geese around the lake this spring. They can be beautiful to watch but they can also make a huge mess of one's lawn. Please remember that we are prohibited from feeding the geese by Village ordinance.

One of our members, Bob Wilson, has been selected to be on the Think Tank panel for the Village of Pinehurst's Envisioning Process which will develop the Village's Strategic Plan. We look forward to working with Bob to provide input from our members and enable him to communicate with all of us. We'll have more details as the process gets going.

LPA board member, Sueson Vess is sitting on PCC Pool and Fitness Committee that is working with the Marina/Beach Club renovations. The current plan for the renovation is expected to be available this fall and the opening is planned for June 2019. Look for updates as they are available. Questions may be addressed to Sueson to take to the committee.

There have been reports of trespassing on the lake near the dam on Diamondhead. Pinehurst Country Club has not given permission to anyone to enter the lake from this vantage point and will be giving us an official statement. Until then, you may report trespassing to the Pinehurst police as has been the procedure.

Please remember that we need all waterfront property owners to pay their share of the weed treatment program. If you receive a statement from PCC, please make your \$50 payment right away. It's a small price to pay to keep our lake clear of the hydrilla.

Stay safe, stay cool, and enjoy the summer around our beautiful Lake Pinehurst!



*4<sup>th</sup> of July Parade drone photo by Henry Vess*

## Government: Monica Converse



Village of Pinehurst Long Range Planning process has begun. Please plan to attend one of the important public sessions for the Village of Pinehurst's long-range plan.



On June 26, 2018, the Pinehurst Village Council selected 12 members of the community to serve on the Envision the Village Long Range Comprehensive Plan Think Tank.

The mission of the Envision the Village Think Tank for the Long Range Comprehensive Plan is to: *Act as a sounding board for testing ideas and brainstorming about questions the Village staff and the consultant team from Town Planning and Urban Design Collaborative, LLC (TPUDC) have throughout the process of developing the 2035 Long-Range Comprehensive Plan;*

*Participate in identifying the general issue areas and topics of concern that might be addressed in the Plan based on public input obtained; ...*

*Support efforts to generate significant public involvement in the process through outreach and educational effort and assistance in marketing the outreach activities primarily the week-long "Planapalooza TM" which is designed to ensure widespread resident participation and involvement; ...*

*The following residents of the Village and extra-territorial jurisdiction (ETJ) make up the Think Tank:*

Andrea Pisani Baich  
Bert Higgins  
George Arno  
John McClain  
Kim Gilley  
Meredith Stanton

Monica Barrow  
Nitza Rothstein  
Pattie Taylor  
Patrick Barry  
Bob Boone  
Bob Wilson (LPA member)

The group was selected to ensure a diverse representation of Village neighborhoods, age ranges, employment status, family status, and length of residence.

*From Bob Wilson:*

*At this point in the process, key information you can help share is as follows:*

- 1. Description/Overview of the long-range planning process*
- 2. Direct them to [www.envisionthevillage.com](http://www.envisionthevillage.com) – This is the central source of information and where they can pose questions or join community conversations about specific topics*
- 3. Inform them of the Visioning Sessions – scheduled for 10:00 am and 6:30 pm on August 29th in Assembly Hall at 395 Magnolia Road (The same information will be presented at both meetings)*
- 4. Inform them of the Planapalooza open design studio – scheduled for September 19th – 24th – More info. to come*
- 5. Share links to [www.envisionthevillage.com](http://www.envisionthevillage.com) on your social media accounts and use social media to help your friends connect with the Village (@vopnc) on Facebook and Twitter*

## **Lake Management: Rick Norland**

In April, May and June, Tom Riel from NC Lake Management sprayed for algae and grasses growing in the shallow coves to keep these areas under control. He also provided the submerged weed treatment and hydrilla spraying at the end of June. The cost for controlling these weeds is shared by all the lake front property owners and the resort. We also share the cost of stocking sterile carp into the lake each year that feed on hydrilla. Spraying will continue during the warm weather. It's interesting to note that Tom inspects the lake monthly and even treats in the winter if the weather becomes warm enough to encourage weed growth.



*Sunrise photo taken by Lyndee Radigan*

Lake front lot owners recently received an invoice from the resort and while payment is voluntary, you'll be a good neighbor in supporting this program. It only costs \$50 per lake front lot and is a very worthwhile investment to preserve the lake quality. None of the spraying is harmful to the fish or prevents us from enjoying swimming or boating in the lake.

I frequently see geese on lake front properties. If you're experiencing nuisance geese on your property, NC Wildlife has published the following suggestions for dealing with them:

[http://www.ncwildlife.org/Portals/0/Learning/documents/Species/CanadaGoose/Coexisting\\_with\\_Canada\\_Geese.pdf](http://www.ncwildlife.org/Portals/0/Learning/documents/Species/CanadaGoose/Coexisting_with_Canada_Geese.pdf)

Hope you enjoy the rest of the summer!

## **New Member Hospitality: Melinda Handke**

The wine and cheese party for new LPA members this past spring was a great success! Sixteen new members attended, as well as Board members and their spouses. It was a great evening and so much fun getting to know everyone. Guests really seemed to enjoy meeting other new members and sharing information about Lake Pinehurst.

The invitation list for the next party to be held in the fall already has 14 names on it, and I'm sure that number will be increasing!

**Membership: Nancy Norland**

**SPREAD THE WORD:** For NEW members joining after July 1, dues are only \$12.50 for the remainder of the year.

Many residents who do not have lakefront property don't realize they are eligible to join LPA. Please share the following eligibility criteria with your friends and neighbors in case they are interested in getting our newsletter, being involved in activities and/or joining our Facebook group: (applications can be printed from the LPA website

“Membership is available to all adult persons or couples who meet one of the following criteria:

- Individually or jointly own, formerly owned, or lease property (including lots, private homes and condominiums) adjoining or across the road from property adjoining Lake Pinehurst;
- Individually or jointly own, formerly owned or lease property adjoining Ponds 1 and 2; or
- Individuals who lease or rent boat slips at the Lake Pinehurst Marina/Beach Club.”

Questions? Contact: lake.pinehurst.association@gmail.com

Revisions or corrections for any existing member’s contact information including email and phone number, should be submitted directly to me.

Household Memberships to Date

185

New Memberships Since March:

<b>Adkins, Kirk and Victoria</b> 220 Lake Forest Dr. SW	<b>Hughes, Ray and Sue</b> 650 Lake Forest Dr. SE
<b>Whisenant, Larry and Rae</b> 14 Lake Pinehurst Villas	

**LPA – More Than A Membership  
It’s a Community!**





## Social: Sueson Vess

The Tropical Beach Party in May was a big hit. We enjoyed watching and learning shag dancing from our dancers, Jon Rachels and Susan Creech. For more information on shag dancing The Moore Area Shaggers Society (MASS) meets at Down Memory Lane, August 4, 2018, 7pm. There will be lessons before a social. For more information see <http://mooreareashagsociety.com>



*New members, long time members and board members alike all had fun! Join us at the next social event.*



# 4th OF JULY

4<sup>th</sup> of July Boat Parade was a smashing success with 20 impressive decorated boats plus many admiring fans on the shore. The weather cooperated in spite of menacing clouds (that served to cool us off). And four boats tied up at the end and enjoyed a potluck dinner. Hope this number grows next year. The judges called it a draw and all participants have or are receiving the promised “cheap bottle of wine”.

Tom Reedy was our fabulous photographer as was Henry Vess with his drone. Please email Tom Reedy for more pictures or an individual copy of your boat. Here is a sample of the day’s festivities:





The third year of “Second Sunday” floating boat parties (May-October) is now renamed, “**Any Given Sunday Floating Boat Party**” Here’s how it works: If the weather is good and its Sunday at 6:00 pm, head out to The Lake and enjoy a casual pot luck fun gathering with friends. Check our private Facebook group page (Lake Pinehurst Association) to invite neighbors or see who is interested. We’ve had quite a few Floating Boat Parties already this year, a delicious and fun time had by all.



**SAVE THE DATE!** Tuesday, October 2<sup>nd</sup> we are having our first **Chili Cook-Off!** Sign up to try your hand at cooking to win or join us to eat and judge. Either way, everybody wins. Rassie Wicker Park location.

If you are interested in being a Chef for the Day, let me know [sueson@specialeats.com](mailto:sueson@specialeats.com). Here are the rules for contestants:

- 🌶️ **Must make 20-8 ounce servings**
- 🌶️ **Bring in 6-quart crock pot**
- 🌶️ **No store-bought chili**
- 🌶️ **Entries due (heated) at 4:30 PM day of event**
- 🌶️ **Chili should not melt taste buds**
- 🌶️ **Label Chili: mild, med, hot, allergens/vegetarian**



Enjoy our beautiful Lake, share pictures on Facebook, share your ideas and suggestions of more ways to build our community and have fun with our Social Chair Sueson Vess [sueson@specialeats.com](mailto:sueson@specialeats.com) .

## LPA Facebook Page Update

We now have 91 members on the LPA Facebook page (Lake Pinehurst Association). If you are new to our Lake Pinehurst Association or are new to Facebook, please join our group. It’s a great way to communicate and share information with members around our beautiful lake.

Facebook membership is free and joining, if only to communicate with your LPA neighbors, is a good way to receive fast updates that impact our life on The Lake, especially with inclement weather, and get to know neighbors, see and post pictures, learn about impromptu fun and more.

Just a friendly reminder that this is a **private** Facebook page. LPA members are the only people that will be approved for access. Requests from friends and family members of LPA members are declined. Please let your friends and family know our policy so they are not upset when they are declined membership. Thanks everyone!

**facebook**



## Healthy Recipes: Sueson Vess

Are you looking for a recipe or **have** a recipe that you'd like to make healthier? Email [sueson@specialeats.com](mailto:sueson@specialeats.com) and see your favorite recipe in the next newsletter.



Fresh! The fruits and vegetables you buy at the farmers market are the freshest and tastiest available. Fruits are allowed to ripen fully in the field and are brought directly to you—no long-distance shipping, no gassing to simulate the ripening process, no sitting for weeks in storage. This food is as real as it gets—fresh from the farm.

Enjoy the Season: Farmers market selections are seasonal. Shopping and cooking from the farmers market helps you to reconnect with the cycles of nature in our region. As you look forward to asparagus in spring, savor sweet corn in summer, or bake pumpkins in autumn, you reconnect with the earth, the weather, and the turning of the year.

Support Family Farmers: Family farmers need your support, and may have a hard time competing in the food marketplace. Buying directly from farmers gives them a better return for their produce and gives them a fighting chance in today's globalized economy.

Promote Humane Treatment of Animals: At the farmers market, you can find meats, cheeses, and eggs from animals that have been raised without hormones or antibiotics, who have grazed on green grass and eaten natural diets, and who have been spared the cramped and unnatural living conditions of feedlots and cages that are typical of animal agriculture.

Know Where Your Food Comes From! A regular trip to a farmers market is one of the best ways to connect with where your food comes from. Meeting and talking to farmers and food artisans is a great opportunity to learn more about how and where food is produced.

### Turkey Burgers

*Turkey burgers are a family staple for summer evenings, especially topped with BBQ sauce and creamy coleslaw. To bun or not to bun... wrap in lettuce or a gluten-free bun if desired.*

SERVES: 8

3 pounds ground dark turkey (may substitute other ground meat)	1/2 teaspoon thyme
1 cup shredded zucchini or yellow squash	1/2 teaspoon sage
1 teaspoon Dijon mustard	1 teaspoon sea salt
	1/2 teaspoon fresh ground pepper

1. Prepare grill or grill pan by lightly oiling grill/pan surface.
2. Place turkey in a large bowl and add shredded zucchini, Dijon, thyme, sage, salt and pepper. Form mixture into four patties handling meat as little as possible. The less handling = more juicy burgers. Wet hands to keep meat from sticking to hands.
3. Grill burgers about 4 minutes per side (slightly longer on grill pan.)

### **Creamy Lemon Dill Coleslaw**

*For quicker prep time, purchase pre-shredded coleslaw from the produce section of the grocery store.*

SERVES: 8

1/2 medium green cabbage, finely shredded (about 4 cups)	1/2-3/4 cup mayonnaise
1/2 small red cabbage, finely shredded (about 2 cups)	1 teaspoon dill weed, dried
4 large carrots, finely shredded	1/2 teaspoon celery seeds
2 tablespoons fresh lemon or lime juice plus 1 teaspoon zest (lemon or lime)	2 tablespoons chives, chopped
	1/2 teaspoon sea salt
	1/4 teaspoon black pepper

1. Mix both cabbages and carrots in a large bowl; add lemon juice and zest and toss.
2. Whisk mayonnaise, dill, celery seed, chives, salt and pepper in a separate bowl. Fold dressing into the cabbage, tossing to coat cabbage. Taste and adjust seasoning.
3. Chill before serving.

### **Savory Cucumber and Peach Salad with Fresh Herbs**

*Farmers Markets are bursting with fresh NC peaches and cucumbers. Utilize local seasonal vegetables to make the best salads and entrees for summertime supper. The addition of spices heightens the flavor of this salad and adds necessary polyphenols – beneficial nutrients. This salad is equally as good when made with cantaloupe (1/2 small) in place of the peaches*

SERVES: 4 to 6

1/2 teaspoon cardamom, ground	3 tablespoons (or more) fresh lemon juice
1/2 teaspoon coriander, ground	2 medium cucumbers, cut into 1/4" slices
1/4 teaspoon sea salt	4 peaches, cut into 1" pieces
1/2 teaspoon black pepper	1 avocado, cut into 1" cubes
1/4 cup extra virgin olive oil	
1 garlic clove, finely minced	Optional: add 2-ounces chopped salami or summer sausage
3 tablespoons chopped parsley	
3 tablespoons chopped cilantro	

1. In a large bowl combine cardamom, coriander salt, pepper, olive oil, garlic, parsley, cilantro and lemon juice. Fold in cucumber and peaches. Let sit 5 minutes.
2. Top with avocado and salami if using; taste and adjust seasoning.