

# The Lake View

## Lake Pinehurst Association Newsletter

Published: Mid-January, April, July & October

July 2016

Fred Nuenighoff – Editor



11 Year Old Jackson Watford Rounds "E" Buoy

- **President's Message**
- **Lake Management**
- **Social**
- **Government**
- **Membership**
- **Independence Day Boat Parade Photos**
- **Healthy Recipes**

**President's Message: Tom Reedy 295-2674 [wreedy1@nc.rr.com](mailto:wreedy1@nc.rr.com)**

This is a wonderful time to be living in the Lake Pinehurst community. Summer is here and we see more boats on the lake every day. The recreational opportunities afforded by Lake Pinehurst are superb. We can swim, sail, fish, paddle our kayaks, canoes and paddleboards, and leisurely cruise around the lake on our pontoon boats. We can also sit on our decks and docks and watch our neighbors enjoy themselves on the lake. The lake is a great place to slow the world down a bit and just plain relax.

Everyone please enjoy your summer, have fun, stay cool. As always, we welcome your thoughts on the lake and what we can do to make it an even better place to live.



**Lake Management: Debbie Smith 295-5313 [classicgift@earthlink.net](mailto:classicgift@earthlink.net)**

We have been treating the lake for algae growth since the beginning of April. This treatment does not require irrigation restriction. The deeper sections of the lake look weed free as of this printing. Our contractor would like to know any problem areas so he can spray them directly so please send your address and name to me and I will pass the addresses along.

We will have the submerged weed treatment for the entire lake, if needed, which requires water restriction for 10 days. **We will alert all lake residents either by email or phone call at least 10 days before this treatment so you can turn off your sprinkler systems.** This treatment is essential to prevent the hydrilla from growing and spreading.

Please continue to remind your lawn care companies to blow the cut lawn grass back towards the house instead of into the lake. This will help keep the shoreline grasses down, too.

We have seen vast improvement in the quality of the lake over the last 7 years thanks to your individual participation. It is so important to maintain a healthy lake with controlled weeds through our spraying program and the carp, not only for our enjoyment of various lake activities but also for our property values. **Please support the weed management program which only costs \$50 per lot on the lake.** You have received the invoice from Pinehust, LLC by now. We need 100% participation in order to control the hydrilla and other noxious weeds and algae. Please pay the bill as soon as possible so we can maintain the lake at it's present pristine condition.

**Social: Sueson Vess (910) 420-2014 [sueson@specialeats.com](mailto:sueson@specialeats.com)  
Melinda Handke (630) 596-6333 [melhand863@gmail.com](mailto:melhand863@gmail.com)**

Summer is off to a great, albeit HOT start! We look forward to seeing you on our beautiful lake and enjoying the activities we've planned for all to enjoy.

- "Raft Up" our monthly **Second Sunday** boat tie up will be on Sunday, August 14 and September 11, at 5:00 pm near the marina. Bring an appetizer or dessert to share, invite neighbors and have fun.
- The annual 4<sup>th</sup> of July Parade was well attended in spite of questionable weather threats. Thanks to all who participated.
- Sailboat races continue to run from through October on Sundays with a start time of 3 pm. The starting line is opposite 810 Lake Forest Drive SE. All sailboats are welcome.
- Save the date for the next picnic: Oktoberfest, Thursday, October 6, at the Timmel Pavilion in Rassie Wicker Park. More info to follow.

**Government: Christy Eibel 910- 420-2503 [ceibel1@me.com](mailto:ceibel1@me.com)**

## **Parks and Recreation Program Information (May meeting)**

Mark Wagner explained the total number of people who participate in their programs (excluding special events) is approximately 4,100 participants throughout the year, with about 70% residents and 30% nonresidents. Mark shared the Facebook post from May 3<sup>rd</sup> when the splash pad project started which reached 4,700 people. He also shared [www.pinehurstrec.org](http://www.pinehurstrec.org) where anyone can register for programs online. Mark Wagner shared a general concept plan of the 2500 sf splash pad which is concrete with ground sprays and above ground features. Mark explained this is a recycled water, continuous flow system.



## **The Splash Pad is now open at Rassie Wicker Park.**

Operating hours are 10AM-7PM daily throughout the summer and there is no admission charge.



## **Bicycle and Pedestrian Advisory Committee Safety Tips**

We all share the responsibility to ensure our roads are safe for everyone, including pedestrians and bicyclists. Safe places to walk and bike are important for supporting our active and vibrant community.

In June, the Village of Pinehurst adopted a bicycle and pedestrian plan that includes the future improvement and construction of pedestrian and bicycle-friendly transportation corridors throughout the Village. Safety is a major component in all phases of the plans, and it was a significant concern expressed by residents during community input events. As plans move forward, it is important that we all keep safety in mind—pedestrians, bicyclists, and motorists. Below are pedestrian safety tips to help keep residents and visitors safe while walking in and around Pinehurst.

Look for cars in all directions—including those turning left or right—before crossing the street; never assume a driver will stop.

Be careful crossing multiple lanes of traffic. Make sure each lane of traffic is clear before you cross.

Enhance your visibility at night. Walk in well-lit areas, carry a flashlight, and wear reflective gear (such as stickers or armbands) to be more visible.

Avoid distraction. Talking on mobile phones and texting are distracting and can be particularly dangerous when crossing streets. Each diminishes a key sense—hearing or seeing—needed to detect and avoid cars. Wait until you are in a safe area before using a mobile phone.

Be predictable to drivers and follow the rules of the road. Obey signs and signals.

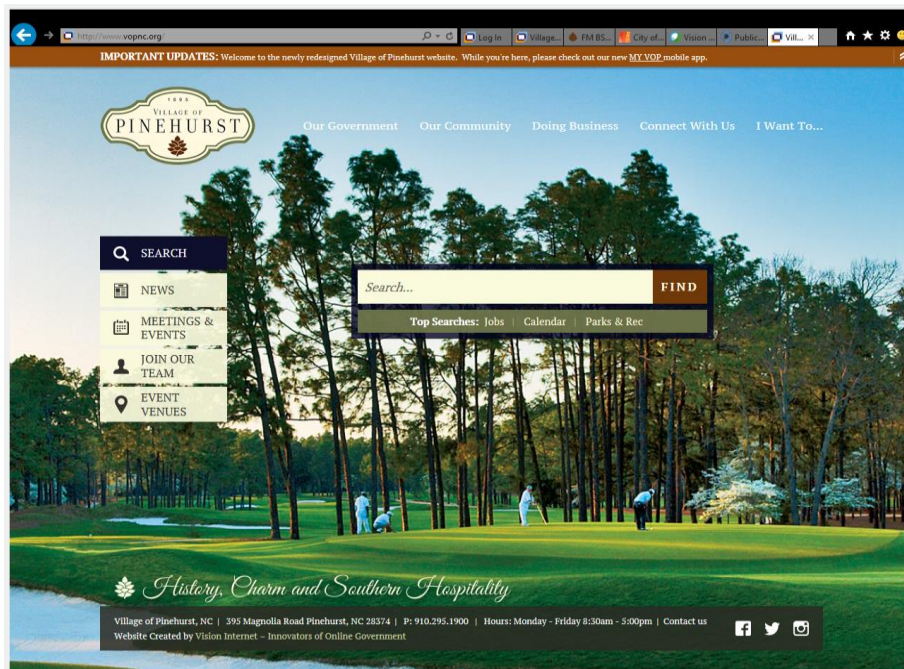
Watch for cars reversing in parking lots; brake lights can mean that a car is about to reverse.

Cross the street where you have the best view of traffic and where traffic can best see you.

Always walk on the sidewalk. If there is no sidewalk, walk facing traffic and as far from the roadway as possible.

## New Village of Pinehurst Website and Mobile App!

The Village of Pinehurst is proud to announce the launch of our new Village website and a new mobile app called MY VOP. Both the new website and MY VOP were developed in an effort to better communicate with YOU!



The Village of Pinehurst website has been redesigned and reorganized to make it easier for residents, businesses, and visitors to access online government services. You will find an extensive amount of information at your fingertips, providing increased transparency and information-sharing. In addition, the new site is designed to be more mobile-friendly so that you can access information from anywhere at anytime.



Visit [www.vopnc.org](http://www.vopnc.org) today and take a look around.

The NAC meeting included step by step instructions on how to use the new websites and apps. If you have any questions or concerns, please contact me at [ceibel1@me.com](mailto:ceibel1@me.com).

Here are some of the highlights of the new MY VOP app or website that I took away from the meeting.

- You must set up a user name and email so you are a registered user
  - Click on the Service request button to report an issue.
    - If on a mobile device- it pinpoints where you are located by GPS
  - You can add picture to your request
  - A request goes to appropriate village staff - goal for response time to close issue is 2 days
  - You can either submit a request as PRIVATE (between you and the village staff) or PUBLIC which means anyone can see it while on MY VOP
  - Once request is submitted- there will be a Notification on your screen and an email will be sent
  - Response time standards will begin July 1st- closed in 2 days is goal but at least respond in 14 days
  - Phone calls to Village Hall will be added to the system as well
  - Can email and call mayor and council members from app/website
- There are so many new features! **Check out the website and app.**

## Farmers Market

The Farmers Market is held at Tufts Park:

Wednesday's 3:00 pm - 6:00 pm

Saturday's 10:00 am - 1:00 pm

Now until the end of September



[www.moorefarmfresh.com](http://www.moorefarmfresh.com)



The Village of Pinehurst is on Facebook, Instagram, and Twitter. Follow them and you can stay up to date on all the events and exciting news happening in town!



The NAC will not meet again until September. If you have any issues or concerns, please contact Christy Eibel at [ceibel1@me.com](mailto:ceibel1@me.com). Remember you can submit requests directly to the Village on the new app or website MY VOP! I am more than willing to contact Village personnel if you need assistance with something and do not want to use the new system! **HAPPY SUMMER ON THE LAKE!**

**Membership: Cyndie Burnett (910) 420-2337 [Cyndiebe@gmail.com](mailto:Cyndiebe@gmail.com)**

Household Memberships in 2016 Directory	176
Additions after directory was printed	1
New Members as of July 1st	1
New members as of July 15 <sup>th</sup>	<u>2</u>
<b>Total Memberships July 2016</b>	<b>180</b>

The summer heat is upon us and the lake is the perfect place to cool off and be with friends! There has been a lot of interest in joining the LPA this summer. This is exciting for our organization! With this progress comes the realization of what can be improved upon for Membership. I have two requests to help our new neighbors become active members more quickly.

**First**, if you have a new neighbor or friend who now lives on the lake, across the street from the lake, or has a boat at the marina, please direct them to the LPA website ([www.lakepinehurstassn.com](http://www.lakepinehurstassn.com)) to complete the application and mail it to the LPA post office box along with their check. After July 1<sup>st</sup>, the cost is \$12.50 for NEW members so it is a great time for them to give us a try.

**Second**, I realize that with my travels out of the country and family obligations that I need a co-chair (one who isn't traveling with me). If you have an interest in the lake and enjoy meeting new people or if you are new to the area and would like to make new friends – this is a great opportunity! Please contact me at [cyndiebe@gmail.com](mailto:cyndiebe@gmail.com) or 919-720-6806 if you are interested or have questions.

Thank you to everyone for promoting our great organization and recruiting new members! Stay cool and have a great summer on the lake!

### **New Members:**

**Norland, Richard & Nancy**

100 Lake Shore Drive  
Pinehurst, NC 28374  
(609) 273-6745  
[npirichard@ol.com](mailto:npirichard@ol.com)  
[nan708@aol.com](mailto:nan708@aol.com)

**Lineback, Chuck & Christine**

Marina Slip  
1 Dunedin Circle  
Pinehurst, NC 28374  
(910) 603-3665  
[Clineback@nc.rr.com](mailto:Clineback@nc.rr.com)

**Temple, Tony & Victoria**

50 Lake Shore Drive  
Pinehurst, NC 28374  
(910) 603-9591  
[Tony.templenc@gmail.com](mailto:Tony.templenc@gmail.com)

### **Independence Day Boat Parade Photos**

A great time was had by all that participated or watched from the shore.



Boats Assembling for Parade



Tom & Ginny Reedy



Barb & Fred Nuenighoff



Ed Scully & Guests



Sandie & Ken Hickman



Bonny & Greg Henderson & Guests



Maura & Barry Lerman & Guests



Anne & Bill Callison & Guests



Debbie & Spike Smith & Guests



Nancy & Rick Norland



Patti & Jake Moore & Guests



Rocket Away



Rocket in Flight





Vicki & David Bowles & Guests



Doug Turner & Guests



Cynthia & Steve Davis & Guests



Cyndie & Randy Burnett & Guests



Ellie & Bob Morgan & Guests



Nancy & Dick Blum & Guests



Jean & George Neil & Guests



Nancy & Jack Moyer & Guests



Judy Silver & Guests



Frances & Dick May & Guests

For more boat parade photos go to [www.lakepinehurstassn.com](http://www.lakepinehurstassn.com).

## Healthy Recipes: Sueson Vess (910) 420-2014 [sueson@specialeats.com](mailto:sueson@specialeats.com)

A northerner for most of my life, I'm discovering my new Southern inner-self! Since relocating to North Carolina I've learned that there are more differences between the North and South than the fabulous weather. One significant disparity is barbeque. And if you live in North Carolina, there are sauces and seasonings unique to each region of the state from eastern to western and more. There are wet rubs, dry rubs, sweet or vinegar based sauces and the preferences launch interesting debates. My preference is to reduce the amount of sugar and salt while maintaining full flavor and the right amount of moisture - nutrition meets flavor.

Nothing says southern summer better than pulled pork and collard greens add black-eyed peas and peaches and you'd think I was a native southerner!



### **Black Eyed Pea Hummus**

MAKES 2 1/2 cups

*Hummus, a creamy bean-based Mediterranean dip is a perfect gluten-free appetizer that is rich in protein and fiber, especially beneficial when served with antioxidant-rich veggies like cucumbers, peppers and celery. Replacing garbanzo beans with black-eyed peas adds to the southern flair as well as potassium, folate and zinc.*

2 cups cooked black-eyed peas (frozen, dried and cooked or canned)

1/4 cup tahini

Zest of 1 lemon

2 tablespoons fresh squeezed lemon juice

2-3 garlic cloves

1/2 teaspoon turmeric

1/4 teaspoon smoked paprika

1/4 teaspoon sea salt or to taste

2 tablespoons water

1 tablespoon olive oil and more to drizzle on top

1. Puree black-eyed peas, lemon zest and juice, garlic, turmeric, smoked paprika and salt in a food processor fitted with the knife blade or in a blender and mix until pureed.
2. Add water and olive oil and puree until creamy. May add additional water if needed. Taste and adjust seasoning.
3. Keeps refrigerated for 7-10 days. Drizzle with olive oil to serve.

## **Pulled Pork**

SERVES: 8-10

*Start this meal a day or two before you plan to serve it. The spice rub that is applied the day before cooking adds beneficial spices as well as flavor.*

4-5 lb pork shoulder or Boston butt roast

Spice Rub:

1/2 teaspoon allspice

1/2 teaspoon smoked paprika

1 teaspoon turmeric

2 teaspoons sea salt

1 teaspoon ground pepper

1 tablespoon paprika

2 tablespoons pure maple syrup

1 cup prepared barbeque sauce, my favorite is Bone Suckin' Sauce, made in Raleigh and lower in sugar

2 tablespoons balsamic vinegar

2 tablespoons prepared yellow mustard

1. The day before cooking, blend spice rub dry ingredients: allspice, smoked paprika, turmeric, salt, pepper, and paprika together.
2. Sprinkle and press dry seasoning mix on all sides of pork roast. Drizzle maple syrup on seasoned roast, cover and refrigerate overnight or at least 8 hours.
3. Combine barbeque sauce, balsamic vinegar and mustard in a bowl, set aside.
4. Preheat oven to 300 degrees. Remove roast from refrigerator and place in a 13 x 9 x 2-inch (or larger) roasting pan. Cook uncovered for 2 hours then cover and continue cooking. Turn roast over every hour and baste. Bake for 3-4 hours; internal temperature should reach 180 degrees and meat will easily pull apart with a fork.
5. Remove from oven and allow to cool until able to handle. Using two forks, shred into small pieces.
6. Serve warm with additional barbeque sauce.

## **Collard Slaw**

SERVES: 4-6

*Dark leafy greens are high in nutrients including nondairy calcium especially when combined with lemon juice. The addition of carrots and apple give a hint of sweetness to this fabulous twist on traditional coleslaw.*

1 bunch collard greens, rib removed, leaves rolled and sliced into thin ribbons

1 1/2 cups shredded carrots (about 1/2 pound carrots)

1/2 large apple, shredded with peel on

3 tablespoons fresh squeezed lemon juice

2 teaspoons Dijon mustard

2 tablespoons olive oil

1/4 teaspoon sea salt

1. Cut collard greens into ribbons and combine with shredded carrots and apple. Set aside.
2. In a large bowl whisk together lemon juice, Dijon mustard, olive oil and salt. Add collard greens, carrot and apple mixture and toss to coat.

Serve immediately or refrigerate overnight. Serve chilled

## **Peach Crisp**

SERVES 8-10

*Sweet, juicy peaches available from June through the end of August are best when in season and local.*

2 tablespoons tapioca flour or granules

4 cups peeled and sliced peaches

1 teaspoon vanilla extract

1/3 cup pure maple syrup

1/4 teaspoon allspice

1/4 teaspoon nutmeg

Pinch of salt

1/2 cup flour (gluten-free if needed)

1/2 cup packed dark brown sugar, coconut sugar or Sucanet®

1/2 teaspoon cinnamon

Pinch of salt

3/4 cup unsalted pecans, toasted on 350 oven for 10 minutes

1/2 cup oatmeal (gluten-free if needed)

6 tablespoons cold butter

1. Preheat oven to 375 degrees. Lightly oil a shallow 2-1/2 to 3-quart baking dish.
2. In a large bowl stir together tapioca, peaches, vanilla extract, maple syrup, allspice, nutmeg and salt until well combined. Let filling rest while making the topping.
3. Combine flour, sugar, cinnamon, salt, pecans and oatmeal in a food processor fitted with knife blade and pulse until combined and nuts are chopped. Add butter and pulse until evenly mixed, there will still be clumps of butter.
4. Spoon peach filling into the prepared baking dish and crumble topping evenly over the filling. Bake until fruit is bubbling and topping is beginning to brown approximately 45 minutes.
5. Serve warm or room temperature topped with vanilla ice cream.