The Lake View

Lake Pinehurst Association Newsletter

April 2018

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Sueson Vess - Editor



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2018 New LPA Board Members and Committee Responsibilities

President	Frank Glauner	fglauner@gmail.com
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Treasurer	Greg Handke	greghandke@yahoo.com
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Lake Management	Rick Norland	npirichard@aol.com
Membership	Nancy Norland	nan708@aol.com
New Member Hospitality	Melinda Handke	melhand863@gmail.com
Social	Sueson Vess	sueson@specialeats.com

President's Message from Frank Glauner



Those who were able to attend our Annual Business Meeting on Sunday, March 4, learned about the significant changes to our Board. Tom Reedy and Fred Nuenighoff have retired from the Board. We owe them both a great deal of gratitude for the many years of support and leadership that they provided. Fortunately they have not left the area so there will be plenty of opportunities to see them at our various activities. And the good news is that we have added several new members to the Board that bring their energy and experience to our organization. Greg Handke is our new treasurer, Jeff Heintz is secretary, Rick Norland is responsible for Lake Management and Nancy Norland is our Membership chair. Steve Davis is now Vice President. We really appreciate their willingness to serve and get involved.

Our speakers for the annual meeting included Ben Bridgers, Director of Golf & PCC Club Manager at Pinehurst Resort & Country Club, and our two newly elected Pinehurst Village Councilmembers, Judy Davis and Kevin Drum. Judy and Kevin confirmed their understaning of the concerns of Lake Pinehurst residents. Ben Bridgers shared

information about the changes coming to The Beach Club. The Beach Club will be closed for the 2018 season while it undergoes total renovation to include a restaurant, improved beach facilities, landscaping and possibly an Amphitheatre and zip line. There may be additional changes to the plan which is not finalized.

Board member, Sueson Vess has been appointed to the Pinehurst Country Club Pool and Fitness Committee which includes overseeing The Beach Club renovations among other responsibilities. Suseon can share input from LPA members and represent our interests.

We have an exciting year of social activities planned. Sueson can always use extra help to put on these events – please consider contacting her to provide a help on one of the events.

Those of you who are waterfront properties should be receiving a statement directly from the Pinehurst Resort for the cost of the Weed Management Program. It is essential that we have everyone's participation. Please respond promptly.

Before I retired, I had a supervisor who always told us "feedback is a gift" (although sometimes it didn't feel that way!). In any case, the Board always appreciates your feedback. Please share your thoughts with us. You can find our contact information in the online directory.



See you around the Lake!

Government: Monica Converse

The Village of Pinehurst Beautification Committee has initiated a campaign to eliminate litter in Pinehurst with a three-step process:

 Involving numerous organizations, clubs, Village staff, schools, Builder's Association, law enforcement and service groups. Keep Moore County Beautiful and NCDOT have already pledged cooperation.



- 2. Initiate a publicity and information campaign.
- 3. Schedule work days for litter pick-up.

How can we help Lake Pinehurst?

- Inform your neighbors about this new campaign!
- 2. While many of our neighbors are not year-long residents, we can help to keep their property clean! Help our elderly neighbors yards clear of debris!
- 3. Encourage all walkers and dog walkers to carry a bag on their outings and pick-up litter. REMEMBER: Picking up after your pet is essential to keeping our neighborhoods clean! Did you know that you are LITTERING if you don't pick up after your pet and you can be fined? It's a law!
- 4. Notify Pinehurst Police Department (910) 295-3141 if you see someone littering! (Note car type, color, license plate and other identifying information)
- 5. Volunteer for community litter pick up work days if possible!

The first Community Litter Work Day is April 28th!

Watch for more details in the Village Newsletter and in The Pilot and THANK YOU FOR KEEPING PINEHURST BEAUTIFUL!

Lake Management: Rick Norland

Sugar Gum Lane Force Main: The pipe on Sugar Gum Lane used to transport the wastewater from the pumping station, required repair three times in 2017. Unfortunately, these breaks allowed untreated wastewater to enter the lake. Water

tests do confirm that the lake returns to normal.

Randy Gould at the Moore County Public Works department indicated to me on March 14 that a new force main is proposed in the 2018-2019 fiscal year that starts July 1st for Moore County.

The design of the pipe is currently in the planning



stages and is proposed to replace the problem areas on Sugar Gum Lane. Once the new section is installed, the old section will be abandoned.

Beaver Damage: There have been a number of reports of beaver damage to trees on Lake Forest Drive. Please let me know npirichard@aol.com if you have experienced a problem so that we can determine the locations and severity of the issue along with the best method to resolve it. A recommended prevention to protect your trees is to wrap plastic or uncoated wire/chicken wire at least 3-feet high to surround the base of the tree trunk. Don't wrap it too tightly as the tree trunk needs room to grow and will need to be adjusted and loosened as the tree grows. There are also sprays to deter animals such as beavers with questionable success.



Weed management Program: We request that all lakefront properties owners please participate in the annual Weed Management Program that will be mailed in May/June by the Pinehurst Resort. The lake is not owned by the resort. This is our private lake with access for the lakefront properties, boat slip renters and the resort. Your financial participation will help fund the Weed Management Program to keep weeds under control so that we can all enjoy the many recreational activities that the lake provides.

Membership: Nancy Norland

LPA is a civic association dedicated to preserving the health and beauty of the lake and protecting the quality of life in the Lake Pinehurst neighborhood. Advantages to membership in LPA include:

- Inclusion in/access to the LPA Member Directory
- Access to the private LPA Facebook Group
- Social activities throughout the year
- Updates on news, plans, and issues for our Community

We appreciate your help in identifying new eligible members for LPA and in keeping our directory up-to-date. Please let me know if you are aware of someone who has recently moved into an eligible property. Membership application forms with eligibility criteria are available on the LPA website.

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

Household Memberships year-end 2017		184
Additions January-March		6
•	TOTAL	190

New Memberships:

Britt, Jason and Elaine 90 Lake Point Dr.	Karamalegos, Antonios and Claire 1400 Burning Tree Rd.
Ormsby, Ed and Kaye 27 Lake Pinehurst Villas	Smith, Craig and Janice 25 Lake Pinehurst Villas
Socha, Mike and Mary 735 Diamondhead Dr. So.	Vess, David and Leta 140 Lake Forest Dr. SW

LPA – More Than A Membership It's a Community!



New Member Hospitality: Melinda Handke



Plans for the next wine and cheese party for new LPA members is underway. The event will take place in the spring. It is very exciting that we have so many new members that we may actually divide the group into two parties! This is a great opportunity for new members to meet each other as well as to meet the Board Members of the LPA. New friends are always made and everyone seems to have a wonderful time. We are looking forward to it!

Enjoy this favorite recipe from our last gathering.



Cashew Tiki Snack Mix

MAKES: 3 cups

Recipe from Special Eats ©

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8 thick slices of lean bacon (or Vegan

"Coconut Bacon")

3 cups salted, roasted cashews

6 ounces dried pineapple, cut into 1/3-inch pieces

2 tablespoons hemp seeds

1 tablespoon soy sauce, regular or glutenfree 1 tablespoon honey

1/4 teaspoon Aleppo pepper, may substitute with chili flakes (more or less to taste)

Find Aleppo pepper at Penzey's Spices or gourmet spice section, or McCormick Spices

- 1. Cut bacon into 1/4-inch pieces and sauté in a large skillet until just cooked but not over cooked (will cook again in oven). Drain on paper towels and set aside. (For vegan version, skip this step.)
- 2. In a bowl, mix honey and soy sauce; toss the bacon pieces, cashews, dried pineapple, hemp seeds and Aleppo pepper until all are thoroughly coated.
- 3. Spread on a rimmed baking sheet and bake for 20 minutes in 350° oven, stirring once half-way through cooking and until the bacon is browned.
- 4. Taste and adjust seasoning adding sea salt if needed and/or more Aleppo pepper.
- 5. Stir occasionally until cool, then serve and watch it disappear. Recipe may be doubled.

Social: Sueson Vess

Our Annual Meeting on Sunday, March 4th had our best attendance ever ~140 members! We're not sure if the speakers, new board members or fabulous food and drink contributed to this outcome, but we're delighted.

Our Social Calendar is set for 2018 with a Tropical Beach Party (sans sand) on Thursday, May 17, 5-7:30 pm at Rassie



Wicker Park. Enjoy a tropical menu, Beach Music and SHAG dancing. Look for an invitation coming soon!





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 5:00 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.



In July we will have our annual 4th of July boat parade with many nicely decorated boats and as well as spectators on the shore. And at the end, we'll tie up for a floating pot luck BBQ.





Our fall picnic is being replaced by a **Chili Cook-Off!** Cash prizes! Sign up to try your hand at cooking to win or join us to eat and judge. Either way, everybody wins. Tuesday, October 2nd.

Save the Date!

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.

LPA Facebook Page Update from Christy Eibel

We now have 89 members on the LPA Facebook page (Lake Pinehurst Association). If you are new to the lake 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. I have been receiving requests from friends and family members of LPA members but have declined these requests. Please let your friends and family know our policy so they are not upset when they are declined membership. Thanks everyone!



Healthy Recipes: Sueson Vess

It has been brought to my attention that not everyone likes to spend as much time in the kitchen as I do. Here are REALLY fast, delicious options for your next easy meal or our next Floating Boat Party...

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

Black Bean Taco Salad

This fast and nutritious vegetarian meal will please the entire family. Really less than 15 minutes!

SERVES: 4

1 can organic black beans, drained and	1/4 teaspoon cumin powder
rinsed	1/4 teaspoon sea salt
1/2 cup organic corn (fresh or frozen)	1 avocado, diced
1/2 cup salsa (bottled or fresh)	4 cups chopped romaine lettuce
1 large tomato, diced	Optional: Queso fresco Mexican cheese,
Juice of 1 lime	crumbled
2 tablespoons cilantro, minced	

- 1. In a large bowl mix black beans, corn, salsa, tomato, lime juice, cilantro, cumin and sea salt.
- 2. Fold in avocado and serve over greens or in tortilla/taco shell. Serve with cheese if desired.

Edamame-Guacamole

This easy twist on traditional guacamole increases protein and phytonutrients. Use as a topping with tacos, with chips or vegetables.

MAKES: 2 cups

1 1/2 cups frozen and thawed, shelled	Grated zest of 1 lime
edamame	Juice of 1 lime
1/3 cup plain yogurt, full fat	1/2 teaspoon ground cumin
1/2 cup packed cilantro	1/2teaspoon sea salt
1/4 cup packed mint	Pinch cayenne pepper
2 tablespoons minced garlic	1 large ripe avocado

- 1. Place edamame and yogurt in a food processor with a knife blade and blend until pureed.
- 2. Add cilantro, mint, garlic, zest and juice of lime, cumin, sea salt, cayenne pepper and avocado and pulse until combined but still chunky.