

# The Lake View

Lake Pinehurst Association Newsletter

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July 2017

Fred Nuenighoff – Editor



“The Dawn Patrol”

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

To all Lake Pinehurst Association members,

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.

If you have not noticed, we only have a few undeveloped properties around the lake. Many lovely new homes have been built over the last few years. Also, new owners

have made many improvements to existing homes and properties. The Lake Pinehurst neighborhood looks great from the lake and from the street. This bodes well for our property values as time passes.

Everyone please enjoy your summer, have fun, and 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: Steve Davis 215-801-1468 [ciaostevedavis@gmail.com](mailto:ciaostevedavis@gmail.com)**

In June we treated the lake 3 times for surface plants such as bladderwort, algae, and other floating weeds. This was a "back pack" treatment where Tom Riel from NC Lake Management applied treatment to the shallow areas and other hot spots. We have achieved a good kill in these areas. The carp are also doing their job and eating these plants.

We are planning a submerged weed treatment in July where a 7 day irrigation restriction will be advised. We will give residents at least a one week warning prior to this treatment.

We have not performed any water testing since there have been no incidents. Thanks to the rains recently, the lake is full and the water looks beautiful. Best regards!

## **July 4<sup>th</sup> Boat Parade**



**What a lovely day for a boat parade! Sunny skies, mild breeze and 15 beautiful boats.**

***Let's let the boats tell the story.***





***Spectators lined the shore and the lake to watch the parade.***





***If you like to have fun, the boat parade is the most fun you can have outdoors. Mark your calendars***



***for***



***next year and join the 2018 July 4th***

***boat parade.***



**Social: Sueson Vess 420-2014 [sueson@specialeats.com](mailto:sueson@specialeats.com)**

**Summer is off to a great, start! Check out Facebook for pictures of the activities like kayaking, paddle boarding, boating, swimming and more. We can use Facebook to discover up to the minute activities, share weather related concerns; enjoy our amazing sunrises and sunsets.**

**We look forward to seeing you on our beautiful lake and enjoying the activities we've planned for all to enjoy. As always, your suggestions for fun lake activities are welcome. Contact Sueson with your ideas.**

- **“Raft Up” our monthly Second Sunday boat tie up will be on Sunday, July 09, August 13 and September 10, at 6:00 pm (new time to hopefully provide somewhat cooler temperatures). We will meet near the marina. Bring an appetizer or dessert to share, invite your friends and neighbors and have fun.**

- We hope that you enjoyed and/or participated in our annual 4<sup>th</sup> of July Parade. Thanks to all who participated.
- Save the date for the next picnic: Oktoberfest, Wednesday, October 4, at the Timmel Pavilion in Rassie Wicker Park. More info to follow.

**New Member Hospitality: Melinda Handke 596-6333**

[melhand863@gmail.com](mailto:melhand863@gmail.com)

We welcomed three new families to our Lake Pinehurst Community since the last newsletter. Anthony and Julie Rand on Chestnut Lane Circle, Charlie and Jean Coble on Lake Point Drive and Matthew and Rebecca Hunt on Lake Forest Drive SE are all new members of the lake Pinehurst Association. It is so much fun to meet new neighbors and share with them all of our great activities the Lake Pinehurst Community and the LPA have to offer.

The next new member cocktail party will be in the Fall for the additional new residents.

Please let me know if you are aware of someone that has recently moved into the Lake Pinehurst Community, or someone that has lived here a while but is not a member so I may contact them. Thanks.

**Membership: Tom Reedy (Acting) 295-2674 [wreedy1@nc.rr.com](mailto:wreedy1@nc.rr.com)**

<b>Household Memberships in April 2017 Directory</b>	<b>161</b>
<b>Additional Renewals and New Memberships since April</b>	<b><u>5</u></b>
<b>Total</b>	<b>166</b>

**Renewals:** Hughes, Kathleen & Tony Faranetta  
5 Lake Pinehurst Villas

**New Membership:** Coble, Charlie & Jean  
35 Lake Point Drive

Hunt, Matthew & Rebecca  
565 Lake Forest Drive SE

Raines, Anthony & Julie  
16 Chestnut Lane

Wilson, Todd & Mary  
650 Lake Forest Drive SE

Contact information is listed in the password protected Directory on the LPA Web Site.

Tropical Delights By Sueson Vess

Summer “On The Lake” certainly feels tropical so let’s embrace it! We can let our palates be transported to a tropical island without leaving the kitchen using mango, ginger, pineapple and coconut. Good-for-your-health food should always be delicious even when free from gluten, dairy and sugar!

Tomato Mango Gazpacho

*In Spain all cold soups are called “gazpacho”. Here in the US, we typically think of gazpacho as a cold, liquid salad. Many restaurant-made gazpachos include bread pureed for a thickener. This recipe, without bread is full of delicious surprising flavors. Peaches may be substituted for mangos.*

**SERVES: 8-10**

3 pounds ripe tomatoes, cored, seeded and rough-cut	1 bunch green onions, sliced include some green
1 cucumber, peeled, seeded, and rough-cut	1/2 cup fresh cilantro, chopped
1 red bell pepper, cored, seeded, and rough-cut	1/2 cup fresh basil, chopped
1 jalapeno pepper, seeded and chopped	1 cup unsweetened pineapple juice
2 medium celery stalks, rough-cut	2 ripe mangos, diced (or 3 peaches)
	1 ripe avocado diced

1. Cut up vegetables and herbs and place in a large bowl. Cut up mangos and avocado and set aside. Have a 2-quart pitcher or container to add the gazpacho while working in small batches.
2. In a blender, place about 2 cups of the vegetable and approximately 1/4 cup of the pineapple juice and quickly “pulse” versus blend. The gazpacho should remain slightly chunky, not pureed. Continue to work in batches until you have used all the vegetables and pineapple juice. Taste and adjust seasoning.
3. Stir diced mango and avocado into gazpacho. Cover and refrigerate for approximately 2 hours or overnight. The acid in the tomatoes and pineapple juice protect the avocado from turning brown. This gazpacho will keep in the refrigerator for 5 days.

## Island Chicken with Coconut Rice

**SERVES: 4-6**

<b>2 tablespoons olive oil</b> <b>6 single boneless chicken breasts</b> <b>1/2 teaspoon sea salt</b> <b>1/4 teaspoon fresh ground black pepper</b> <b>1/4 cup finely chopped shallots</b> <b>1 clove garlic, minced</b> <b>2 tablespoons fresh ginger, finely chopped</b> <b>1 cup diced sweet bell peppers</b>	<b>1/4 teaspoon turmeric</b> <b>1/2 teaspoon smoked paprika</b> <b>1-14 ounce can unsweetened coconut milk</b> <b>1/4 cup orange marmalade</b> <b>1 cup diced fresh pineapple</b> <b>1/4 cup toasted coconut to serve</b>
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- 1. In a 4-quart saucepan, heat oil over medium heat. Season the chicken with the salt and pepper and sauté the pieces until lightly browned on both sides. Remove the chicken from pan and keep warm.**
- 2. Using the same pan, sauté the shallots, garlic, ginger and peppers until soft but not brown. Return the chicken to the pan and stir in the coconut milk, turmeric, smoked paprika and orange marmalade.**
- 3. Simmer the chicken, uncovered for 10 minutes. Add the fresh pineapple and cook for an additional 5 minutes. Taste and adjust seasoning.**
- 4. Transfer the chicken to a serving bowl or platter and spoon the sauce and pineapple over it. Sprinkle the toasted coconut on top and serve.**

## Coconut Rice

<b>1 cup Jasmine rice</b> <b>1 1/2 cups water</b> <b>1 teaspoon sea salt (divided)</b> <b>1 cup unsweetened coconut milk</b>	<b>1/2 cup unsweetened flaked coconut</b> <b>1/4 teaspoon fresh ground black pepper</b> <b>1 tablespoon honey</b>
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- 1. Place rice, 1/2 teaspoon salt and water in a medium saucepan and bring to a boil. When rice comes to a boil cover and reduce heat to simmer. Simmer covered for 15 minutes.**
- 2. While rice is still hot, mix in coconut milk, coconut, 1/2 teaspoon salt, pepper and honey; stir until combined.**