

# The Lake View

**Lake Pinehurst Association Newsletter**

Published: Mid-January, April, July & October

**October 2016**

Fred Nuenighoff – Editor



Hurricane Matthew Flooding – 8 am October 8<sup>th</sup>

- **President's Message**
- **Lake Management**
- **Social**
- **Government**
- **Membership**
- **Healthy Recipes**

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

To all Lake Pinehurst Association members and lake residents,

It has been a wonderful summer on the lake and we can clearly see fall approaching. The lake has never looked better. Thank you all for your support of the lake and our beautiful neighborhood.

We have had several new members join our association this year and we would like to say welcome to all of you. We look forward to seeing you at our social events and we welcome your ideas on how we can continue to enhance life on the lake.

I am pleased to announce we have a new method of communicating with our members. Thanks to Christy Eibel we now have a Facebook page for the Lake Pinehurst Association. Please see Christy's column in this newsletter for more information. Facebook has already proved its value when we had the great flood of 2016. Quite a bit of useful information was posted to Facebook concerning the lake high water and the potential flooding of the sanitary sewers. This is not a replacement for email, which will continue to be our primary communication. However, Facebook will provide better interactive communication across all of our members and we hope everyone will take advantage of it.

I hope you will mark December 14 on your calendar. It is our Christmas Dinner Dance. It will be in the Pinehurst Country Club and it will feature the Sand Band again this year. Last year was the best Christmas Dinner Dance we have had in the last few years. People were still dancing until 11 pm. We hope that all members will attend this year's dinner dance. It is always a fun evening.

As always, I welcome your thoughts and suggestions.

Tom Reedy

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

We have treated the lake for algae growth throughout the summer. This treatment has not required any irrigation restriction. The results were very good this spring and summer. There have been isolated cases of an abundance of weeds and hydrilla in the shallow coves, but this is to be expected and once alerted our contractor has paid special attention to these problem areas.

We had a submerged weed treatment September 27th which required an irrigation restriction for 10 days. The contractor treated several problem areas as well as the entire circumference of the lake. Even though there was quite a bit of rain the following day, the treatment was successful keeping the hydrilla and weeds under control. We will always have weeds and algae as we have a living lake, the treatments help to keep them under control.

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.

Another successful program implemented 5 winters ago involves using discarded Christmas trees as fish habitat. Once you have undecorated your tree, tie a cinder block to each end of the tree using wire, and place under your dock. The tree will give the smaller fish protection from the larger fish giving the smaller fish a chance to grow and reproduce. We have seen a substantial increase of all size fish around our dock in the last 5 years.

There has been 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. If you haven't paid for the weed management program yet,

\$50 to Pinehurst, LLC, please do so as this will provide the funds for keeping the lake beautiful. If you need another copy of the invoice, please let me know and I will make sure one is mailed to you asap.

Hope you are enjoying the beautiful fall weather on Lake Pinehurst!!

**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)**

We welcome Fall with more fun social activities!

- We've finished the season of the monthly "Raft Up" **Second Sunday** boat tie up on Sunday, September 11th, at 5:00 pm near the marina. If you didn't participate this year, mark your calendar to join us in the spring.



Dick & Nancy  
Norland



Guest &  
Sandie Hackman



Ken & Sandie  
Hackman



Mary Rhodes  
JoAnne & Jim Hanz

- Oktoberfest was Thursday, October 6, at the Timmel Pavilion in Rassie Wicker Park. Rain or shine with the covered pavilion. This year with special guest bartender, Tony Cross serving up German Beer, Wine and specialty drink, Moscow Mule and of course a delicious menu of Bratwurst, Grilled Chicken, Pretzel Rolls, German Potato Salad, Red Cabbage, Broccoli Salad, Apple Strudel... break out the lederhosen.



Sueson  
Vess



Charlie  
Eichhorn



Cynthia  
Davis

Cyndie  
Burnett

Anne  
Callison



Drew & Anne  
Steidinger

Lulu & Charlie  
Eichhorn



- Save the Date for our Holiday Dinner Dance at the Pinehurst Country Club on Wednesday, December 14! Complimentary Cocktail Hour, Gourmet Dinner, Dancing with the fabulous Sand Band and Amazing Door Prizes make for a memorable holiday event.
- We've gone social...as in Facebook! Lake Pinehurst Association has a Facebook page. This closed to members only page is an opportunity to learn about upcoming events and more member news. Check us out!

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

### **Excess Yard Debris Drop-Off at Public Services Yard**



From October 17 to November 18, 2016, the Village of Pinehurst will open the Public Services yard for Pinehurst residents only (not landscapers/contractors) to bring in their extra yard debris. This provides residents the opportunity to do their major fall clean-up and have the ability to dispose of the extra debris at no charge.

This yard debris drop off area is located at 700 McCaskill Road East across from Clark Chevrolet Cadillac and will be open from 9:00 a.m. to 4:00 p.m. Monday through Friday, except holidays.

Residents are required to leave all yard debris loose in the drop off area. Nothing bagged may be left behind. The area may be monitored by staff and identification required as proof of residency. Not accepted: Stumps or logs of any size, or limbs exceeding either four feet in length or six inches in diameter.

For questions, contact the Pinehurst Public Services Department at [910-295-5021](tel:910-295-5021).

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There were no NAC meetings in July and August.

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## **LPA Facebook Page**

The LPA has its very own Facebook page. Please consider joining the closed group. As of October 1st, we had 52 members! The Facebook page was very helpful during the heavy rains and flooding. Thank you to all the members for posting pictures and information. Remember — Facebook is a great way to stay connected to what is happening around Lake Pinehurst! Questions, concerns or how to use Facebook—contact Christy Eibel - ceibel1@me.com.

## **September NAC Meeting Notes**

Natalie Dean (Assistant Village Manager) spoke and provided the results of the 2016 Community Survey Results.

2016 Community Survey Highlights:  
Survey Description—

Seven-page survey – Fifth Community Survey conducted for the Village

Method of Administration

– By mail, phone, and online – Each survey took approximately 15-20 minutes to complete  
Sample size: 793 completed surveys Confidence level: 95% Margin of error: +/- 3.5% overall

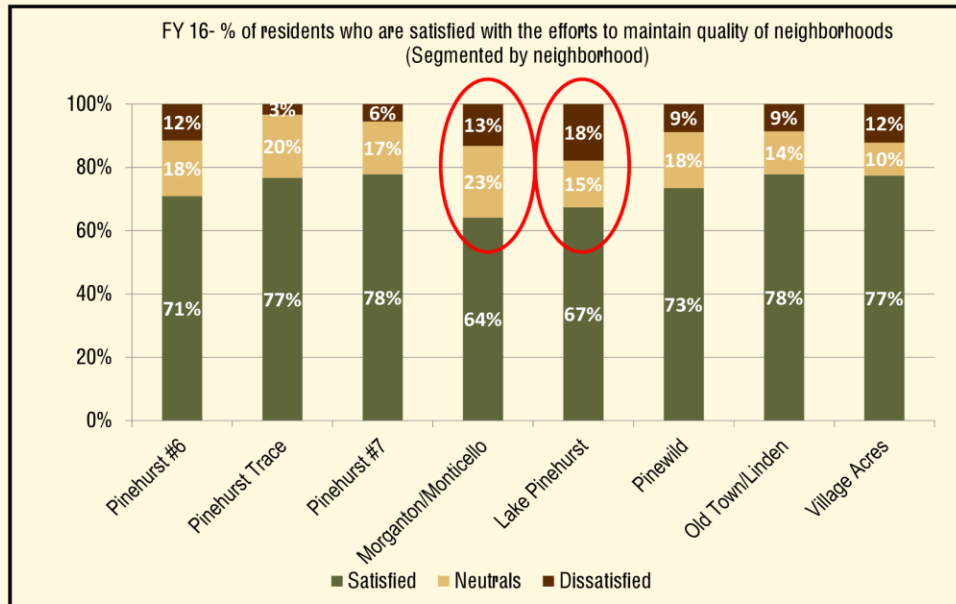
-The survey was sent out and collected between July and August 2016.

-The Lake Pinehurst neighborhood is consistently dissatisfied with the quality of neighborhoods, street maintenance, sidewalks, and lighting. I have included the bar graphs with the results from all Pinehurst neighborhoods below.

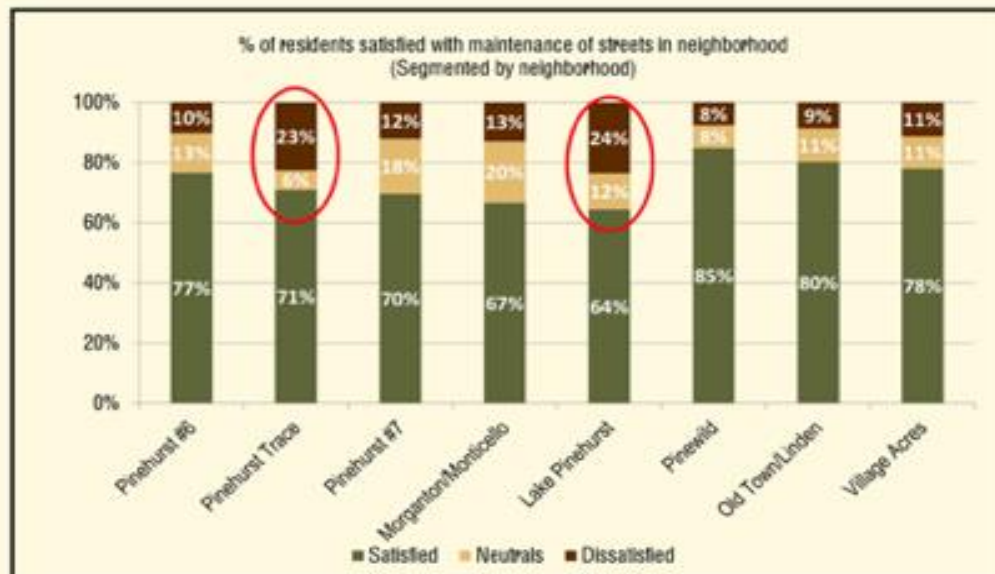
-Due to our dissatisfaction, we may be next in line for a more thorough survey regarding lighting and sidewalks. This will be used to target specific areas around the lake. The Lake Pinehurst neighborhood is a large area with many streets and different wants and needs on both sides of the lake. It is important to participate in these surveys so you have a voice as to what will be happening in the future in regards to sidewalks and lighting.

The 2016 Community and Business Survey Results Are In!

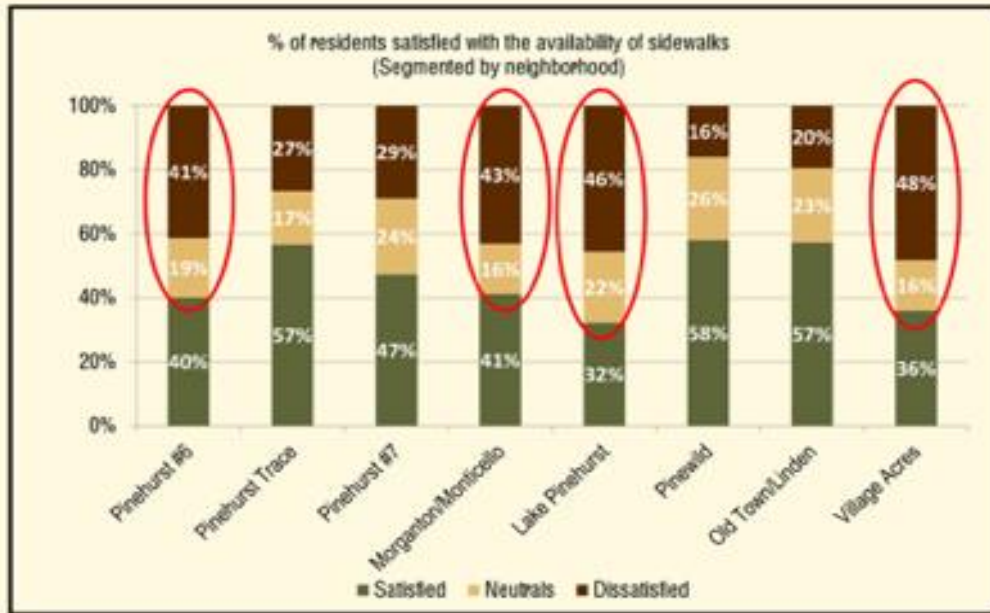
# Quality of Neighborhoods 2016 Community Survey



# Neighborhood Street Maintenance 2016 Community Survey



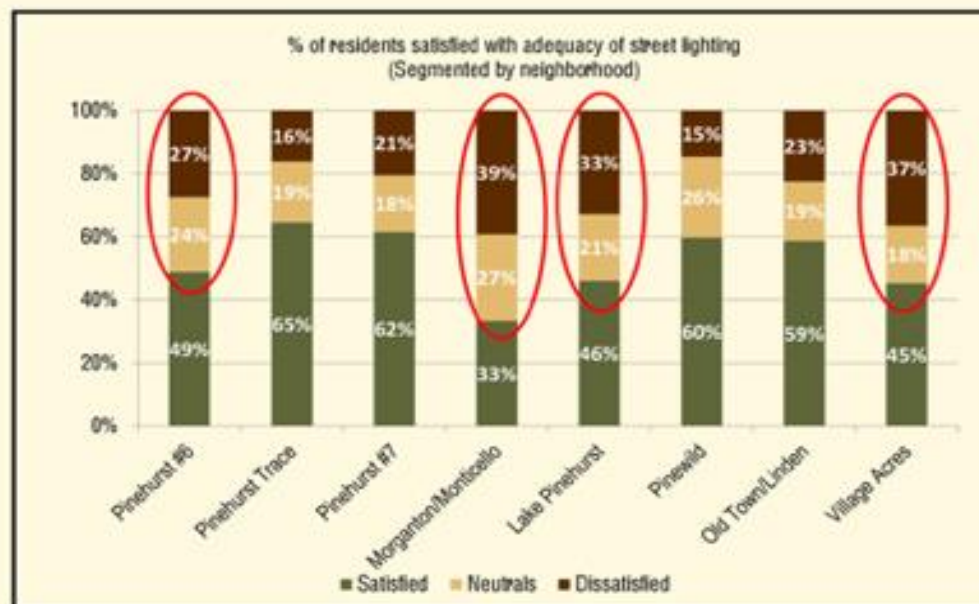
# Availability of Sidewalks 2016 Community Survey



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# Street Lighting 2016 Community Survey



23

## Key Findings/Themes 2016 Community Survey



**Village's continuous improvement efforts are contributing to increasing resident satisfaction ratings**

### **Quality of Neighborhoods:**

- Feeling of safety - high levels of satisfaction
- Code enforcement - efforts are bearing fruit, especially in Village Acres
- Neighborhood sidewalks - consistent large amounts of dissatisfaction
- Street lighting - consistent large amounts of dissatisfaction
- Police patrols in neighborhoods - high levels of satisfaction
- Greenways/Walking trails - high levels of satisfaction
- Stormwater Runoff - increased dissatisfaction this year
- Quality of New Development - increasing dissatisfaction since 2014

**Open Village Hall & public input meetings are positively impacting satisfaction with public involvement in local decisions**

All of our continuous improvement efforts are translating into higher resident satisfaction ratings. This year, the Village set the highest levels recorded in five areas among ETC surveyed communities under 50,000 in population.

**The three links below will take you to the full report of the 2016 Community Survey results.**

<http://www.vopnc.org/Home/ShowDocument?id=4934>

Community Survey Results Presentation

<http://www.vopnc.org/Home/ShowDocument?id=4938>

Business Survey Results

<http://www.vopnc.org/Home/ShowDocument?id=4940>



## Early Voting



The Pinehurst Fire Department at 405 Magnolia Road will host early voting for Moore County October 28 - November 4 from 10:00 a.m. to 6:00 p.m. on weekdays and from 9:00 a.m. - 1:00 p.m. on Saturday, October 29. For more information regarding early voting in Moore County or to find additional voting sites, please visit the Moore County Board of Elections [website](#) or call 910-947-3868.

## Volunteer Opportunities

Interested in giving back to your community? Join the team of over 200 Village of Pinehurst volunteers! Volunteer opportunities range from assisting at Parks and Recreation events, staffing the Welcome Center, or serving on boards and commissions. More information about the Village Volunteer Program can be found at [www.vopnc.org/volunteer](http://www.vopnc.org/volunteer). If you have questions, contact Lauren Craig, Village Clerk, at 910-295-8644 or [lcraig@vopnc.org](mailto:lcraig@vopnc.org).

**Membership: Tom Reedy (Acting) 295-2674 [wreedy1@nc.rr.com](mailto:wreedy1@nc.rr.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>	2
<u>New Members as of October 1st</u>	<u>5</u>

**Total Memberships October 2016 185**

### **New Memberships**

**Breuning , Lou & Nancy**  
735 Diamondhead Drive S  
6 Normandy Court  
Ho Ho Kus, NJ 07423  
(917) 741-6000  
[LVMB1@aol.com](mailto:LVMB1@aol.com)  
[NancyBreuning@aol.com](mailto:NancyBreuning@aol.com)

**Lee, Brett & Lori**  
675 Diamondhead Drive S  
103 Kenilworth Ave  
Greenville, NC 27858  
(252) 714-7457 / (252) 439-0885  
[chessonleeine1@embarqmail.com](mailto:chessonleeine1@embarqmail.com)

**McGinnis, Michael & Barbara**  
325 Lake Forest Drive SW  
Pinehurst, NC 28374  
(802) 342-8060 / (802) 425-3413  
[vtmcginnis@gmail.com](mailto:vtmcginnis@gmail.com)

**Mihal, Marius & Alina**  
250 Sugar Gum Lane Unit 164  
PO Box 3664  
Pinehurst, NC 28374  
(843) 276-5476  
[mariusmihazz@yahoo.com](mailto:mariusmihazz@yahoo.com)

**Turner, Douglas**  
5 Chestnut Lane  
Pinehurst, NC 28374  
(910) 215-8147 / (703) 625-6537  
[turnerdkt@gmail.com](mailto:turnerdkt@gmail.com)

Please advise Tom of your new neighbors so that they may be formally invited to join the Lake Pinehurst Association.

**Please print this page and insert in your directory.**

**Healthy Recipes : Sueson Vess (910) 420-2014**  
sueson@specialeats.com

It's pumpkin season! Think outside the pie and use pumpkin in savory dishes too. Pumpkins are low-calorie, fiber-rich, vegetable, high in carotenoids, the compound that gives it the bright orange color, including beta-carotene, which the body converts into a form of vitamin A. Plus, the same free-radical-neutralizing powers of the carotenoids in pumpkin may protect against cancer cells. Don't forget the seeds! Pumpkin seeds, also called pepita seeds are sold shelled. Pumpkin seeds are a great source of zinc as well as the minerals magnesium, manganese, and copper. Sprinkle some on your salad or add to your trail mix. Fun fact: if you have trouble digesting tomatoes, canned pumpkin puree is a great substitution for tomatoes in marinara sauce.

**Pumpkin Bread**

MAKES: 3 regular loaves or 6-8 small, gift-sized loaves

4 cups flour (gluten-free blend or all purpose)	1 3/4 cups sugar
2 teaspoons baking soda	1 lb can pumpkin
1 teaspoon baking powder	2/3 cup cold water
1/2 teaspoon salt	4 eggs
3-1/2 teaspoons pumpkin pie spice blend	1 cup chopped pecans
1 cup unflavored cooking oil like sunflower or grapeseed	1/2 cup dried cranberries

1. Preheat oven to 350 degrees. Lightly oil loaf pans.
2. Whisk together flour, baking soda, baking powder, salt and pumpkin pie spice blend.
3. Add oil, sugar, pumpkin, water and blend well.
4. Add eggs one at a time, beating well after each.
5. Fold in chopped pecans and dried cranberries.
6. Pour batter into prepared loaf pans and bake for one hour. Cool before slicing.

## Pumpkin & Penne with Walnuts and Sage

SERVES: 4-6

12 ounces brown rice penne pasta (or other whole grain pasta) 2 teaspoons coconut oil 2 teaspoons ghee 8-10 fresh sage leaves 1 yellow onion, diced 2 cloves garlic, minced 1 15 oz can pumpkin puree 1 15 oz can white beans, rinsed and drained	2 teaspoons dried thyme 1/2 teaspoon cinnamon 1/4 teaspoon nutmeg 1 pinch cayenne pepper 1/2 teaspoon sea salt 1/4 teaspoon pepper 4 ounces fresh arugula or spinach 1/4 cup roasted walnuts*
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1. Cook pasta according to instructions in plenty of salted boiling water. Test for doneness 2 minutes before required cooking time to avoid overcooking.
2. In a large skillet, over medium heat, sauté fresh sage leaves in coconut oil and ghee. Remove sage leaves and reserve. Add onion and garlic and cook until onions are softened. Add pumpkin puree and beans and simmer on low until heated through. Stir in thyme, cinnamon, nutmeg, cayenne, sea salt and pepper.
3. When pasta is finished cooking, remove sauce from heat and stir in pasta and arugula. Top with toasted walnuts and reserved sage leaves.

\* Roast walnuts in skillet or in oven. OVEN: preheat oven to 350 degrees, place nuts in a single layer in an ungreased shallow pan or RIMMED baking sheet. Bake for 10-15 minutes until fragrant and golden brown. Remove from pan at once to cool. SKILLET: Heat nuts in a dry, heavy skillet over medium heat for 1 to 2 minutes while stirring until fragrant and golden brown. Watch closely as it is easy to burn. Remove from pan at once to cool.



## Creamy Pumpkin Grits with Sausage & Greens

SERVES: 4-6

Grits	Sausage & Greens
2 cups broth (veggie or chicken)	1 pound bulk mild Italian sausage
1 cup old fashioned grits (not instant)	1 onion, chopped
1 cup unsweetened coconut milk	1 fennel bulb, sliced
1 cup pumpkin puree	1 bunch kale, preferable lacinato or dinosaur kale, rib removed and cut into ribbons
1/2 teaspoon dried sage	1 teaspoon dried oregano or marjoram
1/4 teaspoon nutmeg	1/4 teaspoon each sea salt and pepper
Optional: 2 ounces grated parmesan cheese	

1. Bring 2 cups broth to a boil and slowly stir in 1 cup old fashioned grits.
2. Stir vigorously, then reduce heat to low; allow grits to simmer for 10 minutes, stirring occasionally.
3. As the grits absorb the broth, add coconut milk and pumpkin puree. Stir in sage and nutmeg and continue to cook on low for 5-10 minutes. Stir in parmesan cheese and set aside.
4. Sauté sausage in large skillet over medium heat breaking into small pieces; cook until no pink remains, about 5 minutes.
5. Add chopped onion and fennel and continue to cook until softened, 5 minutes. Add kale and cook for 2 minutes

Serve over creamy pumpkin grits. May add additional grated Parmesan.**com**