The Lake View

Lake Pinehurst Association Newsletter

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January 2016 Fred Nuenighoff – Editor



New Construction & Major Rehab on the Lake

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President's Message: Tom Reedy 295-2674 wreedy1@nc.rr.com

On behalf of the LPA board I wish all of you a Happy New Year. We hope this year brings health and happiness to all the residents living in our Lake Pinehurst community. We would also like to welcome the many new members who joined in 2015. We expect many more in 2016.

Last year our social events were very well attended and we expect to offer them again in 2016. Here is a quick rundown.

- Our annual business meeting will be in March and will be at the Pinehurst Country Club.
- Our annual picnic was moved from May last year to October and it became an oyster roast. We also held it at the pavilion in Rassie Wicker Park. Everyone enjoyed the new format and we plan to do it again this year.
- In June we began our "Second Sunday Social" on the lake. This is a boat tie-up in the middle of the lake held every second Sunday (5 to 7 pm), weather permitting, and we had anywhere from three to eleven boats. People bring their favorite drinks and snacks

and move from boat-to-boat like a floating block party. It is good fun and an opportunity to meet your neighbors around the lake.

- In July we had our 4th of July boat parade with many nicely decorated boats and a good turnout of spectators on the shore.
- Our Christmas Dinner Dance in December was well attended with great music from the Sand Band and wonderful food and ambience provided by the Pinehurst Country Club. We will provide you the dates of our social functions by the end of January. We hope all of you will be able to attend these functions. You will enjoy them.

I close with a request. Please take an active role in our Lake Pinehurst community. This includes efforts to protect and preserve the health and beauty of Lake Pinehurst and to maintain the quality of our neighborhood. We have had many new residents in the last few years and we welcome your participation on the board. We are looking for new ideas that would be fun for our members.

Thank you all for all your support of our programs and social events in 2015. We hope to see all of you at our functions in 2016. We always welcome your input on how we are doing and what we could do better.

Lake Management: Debbie Smith 295-5313 classicgift@earthlink.net

We have had such warm weather so far this winter and when possible many of us are still enjoying the lake from our boats and kayaks. There have been times when there have been several boats and kayaks out at once looking at the Christmas lights, watching the sunset, or cruising around during the day enjoying the clear, high water in the lake right now and the warm temperatures.

The weeds and algae are at a low point right now because of the colder water temperatures and our successful weed management program. We have seen vast improvement in the quality of the lake over the last 6 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.

We implemented a program 4 winters ago establishing new fish habitat using discarded Christmas trees. The trees that were put under the docks have proved to be very successful in providing cover for the bluegills so they could hide from predators and also grow to a point where they could reproduce. We encourage everyone to again put their Christmas tree under their dock this year. You will need 2 cinder blocks with wire, or some bricks, and tie them around the trunk, so the tree will stay submerged.

Hope you have a wonderful 2016 and we look forward to seeing you on Lake Pinehurst, too!!

Social: Barbara Huitzingh 420-1777 bbranzell@aol.com

Wishing everyone a Happy Healthy New Year This year will bring a new Social Chair, to the Lake Association, Susan Vess. I know you will all help me in welcoming her. The first event of 2016 will be the Annual Meeting in March, followed by a social hour. Watch for more information to follow.

The Christmas Dinner Dance was held on December 9, 2015 at the Pinehurst Country Club it was a spectacular evening with music provided by The Sand Band. Please mark your calendars for next year. The date will be Wednesday, December 14, 2016.

A good time was had by all.



Bob & Sharon Wilson

Aleta & Joe Pigliacampo

Government: Christy Eibel 910-420-2503 ceibel1@me.com

The Village of Pinehurst Mobile App

Designed to provide mobile users with an easier way to access government and area information. Items accessible via the app includes special events, council and board information, job openings, contact information, Parks and Recreation schedules and other convenient items.

One feature is the push notification option which allows us to send out notifications to app users. This can be used to send out alerts to road closings, emergencies, and game cancellations.

The app is free and available for download in the Google Play Store, Apple App Store, and Windows Phone App Store.

Neighborhood Advisory Committee Meeting Notes

Code Violations:

The technology, Mobile 311, that Ms. Smith will be using was explained. Public education will consist of information relayed in quarterly newsletters, postcards, and new resident packets. For more consistent procedures, friendlier notifications will take place for initial violations followed by a stern letter if problem not resolved within 7-10 days. Upon second notification, 30 additional days will be given for resolution. Several committee members felt this was too long to give people to correct issues. Kevin Reed explained that 30 days provides us with a more solid legal footing should we need it.

It was explained that fines range from \$50 a day (for nuisance issues) up to \$500 a day for development violations. If not paid, liens can be placed upon properties.

NAC would like to see a report in 6-8 months showing the results of the BIRDIE.

Anti-Theft Dots Program- Police Chief Earl Phipps

Police Chief Earl Phipps introduced Shawn Andreas. Shawn Andreas gave an overview of the anti-theft dots program. He has been in Pinehurst over one week to roll out this new program throughout the neighborhoods. His company has introduced new technologies to Police Departments for combating property theft. Anti-theft dots can be applied to any type of property and with scanning devices that the Pinehurst Police Department now has, they can scan any items that have these dots to identify who the property belongs to and return the items is stolen and recovered. Pinehurst was one of three places in the United States selected to roll out the new product. Mr. Andreas demonstrated how the technology works. A sign would go on your window with the police patch to identify homes that are forensically marked.

Neighborhood Watch

Doug Tuxbury sent a video he found on Facebook of what to do in the event of an active shooter. This gives credence that this type of crime can take place at any location for any number of reasons. Unfortunately, having to know what to do in this type of situation is important in today's society. Please take the time to view this video, share it with those you love and care about.

https://www.facebook.com/CarmelPD/videos/389205051169586/

The Charlotte Field Office of the FBI is warning North Carolinians to be on alert for a phone scam that spoofs the FBI's telephone number on the victim's caller ID. FBI offices in at least eight states have received multiple calls reporting a scam involving

someone for a victim with not imme-

The caller called a to reach number



claiming to be an FBI agent and demanding repayment school loan. On occasion, the caller even threatens the arrest and not graduating from school if the fees were diately satisfied via MoneyGram.

often knows the name of the intended victim and has personal cell phone number, as well as a work number, intended victims. In addition, the originating telephone used by the scammer is displayed or "spoofed" as that

of the telephone number of the Charlotte FBI field office.

Scammers have spoofed the phone numbers of FBI offices in North Carolina.

The public is reminded that the FBI does not call private citizens requesting money. There are a number of ways people with criminal intentions can obtain your name, phone number, or e-mail address. The FBI reminds you to limit the information you freely provide online, including on social media sites. Phone scammers typically use fear, intimidation, and threats to get a victim to send money.

To protect against fraud:

• Never give out personal information to someone you did not initiate contact with.

• Before signing up for a contest or e-mail distribution list, make sure the business has a policy not to share your information or sell it to a third party.

• Be leery of anyone you did not initiate contact with who asks for payment using a third party such as MoneyGram or GreenDot prepaid cards.

 Scamthe time to



mers count on your lack of knowledge, so take educate yourself about any offer you receive.

Individuals

receiving such calls or needing to report

any Internet related crime can file a complaint through the FBI's Internet Crime Complaint Center at <u>www.IC3.gov</u>.

MEMBERSHIP: Cyndie Burnett (910) 420-2337 Cyndiebe@gmail.com

Household Memberships in 2015 Directory	165
Additions after directory was printed	
Renewals	2
New Members as of June 30	3
New Members July-Sept	6
New Members Oct-Dec	17
Total Memberships December 2015	193

We would like to welcome the new members to the Lake Pinehurst Association and thank the existing members who have renewed their membership for 2016. If you have not yet renewed your membership and would like to – please mail your \$25.00 check and renewal form to: LPA, PO Box 3432, Pinehurst, NC 28374.

The new Directories will be printed at the end of January to be distributed at the annual member meeting in March and mailed to those who are unable to attend. Until you receive the 2016 Directory, please print the following pages and add them to your 2015 Directory.

Please feel free to contact me with your questions about membership. If you have a new neighbor or a neighbor that would like to join the Lake Pinehurst Association, please send me their information and I will contact them and extend a formal invitation to join.

New Members: October to December

Bierer, Don & Susan 100 Lake Forest Drive SW

Pinehurst , NC 28374 (910) 420-1262 <u>home@bierer.me</u>

Essig, Dick & Penny

#2 Lake Pinehurst Villa Road Pinehurst, NC 28374 (910) 295-3146 No Email

Heintz, Jeffery & Rose

225 Lake Forest Drive SW 3170 Silver Lake Blvd Silver Lake, Ohio 44224 (330) 697-3186 jheintz@brouse.com

Brickman, Kenneth & Pizza, Michael

7 Lake Pinehurst Villas 60 Sutton Place So. Apt. 2BS New York, NY 10022 (917) 533-4120 ravklb@aol.com / mpizzi58@gmail.com

Friend, Jean 45 Lake Point Drive 5601 Mink Street SW Pataskala, Ohio 43062 (614) 746-8607 (daughter Judy) JudyL507@gmail.com

Johnson, Julie

675 Diamondhead Drive S Pinehurst, NC 28374 (847) 784-8786 jrj1000@aol.com

Ledbetter, Ward & Michelle

1145 Burning Tree Road Pinehurst, NC 28374 (910) 986-0106 wardledbetter@yahoo.com

Marlett, Carl & Gail

25 Lake Point Drive 26 Fairvale Drive Penfield, NY 14526 (910) 295-5342 / (585) 381-5141 <u>Harmoni4us@aol.com</u>

Mecimore, John & Jane

580 Lake Forest Drive SE Pinehurst, NC 28374 (910) 691-2320 johnmecimore@gmail.com fivepaddlers@yahoo.com

Shannahan, Barbara

970/960 Burning Tree Road 15 Ballard Court Durham, NC 27712 (919) 599-2776 <u>luv2rid17@hotmail.com</u>

Thibodeau, Harvy & Audrae

745 Diamondhead Drive S PO Box 4468 Pinehurst, NC 28374 (910) 295-5951 hthibodeau@embarqmail.com

Woodruff, Maria

220 Lake Forest Drive SW Pinehurst, NC 28374 (910) 295-6174 / (910) 603-0386 mwoodruff5@nc.rr.com

Marino, Janet

10 Gingham Lane PO Box 4996 Pinehurst, NC 28374 (910) 215-5545 No Email

McGill, Margret

270 Lake Forest Drive SW 41130 Fox Run Rd Apt 511 Novi, MI 48377 (248) 859-4956 tomandmarymagill@gmail.com

Ongjoco, Rod

30 Lake Pinehurst Villas PO Box 4836 Pinehurst, NC 28374 (910) 315-1742 ongjocoandmozart@gmail.com

Smith, Christopher

375 Pine Vista Drive Pinehurst, NC 28374 (910) 528-2524 cdsmith74@gmail.com

White, James & Margaret

13 Lakeside Court 2703 Wentworth Circle Pinehurst, NC 28374 (910) 420-1249 <u>Pw2020@bellsouth.net</u> <u>Margewhite6@bellsouth.net</u>

Please print the pages that list the new members and insert in your directory.

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

Start 2016 with Delicious Game-on Snacks!

by Sueson Vess

Get ready for the BIG game and serve winning snacks that are over the top in flavor.

Smoke & Spice Cheese Spread

With a nod to our Southern favorite pimento cheese, this can be shaped into a football for serving on game-day. Serve with crackers, pretzels or endive spears and vegetable sticks.

SERVES 12-18

4-ounces spreadable/soft goat cheese
4-ounces smoked cheddar, farmer's (Chapel Hill Creamery makes an excellent Smoked Farmer's cheese) or gouda cheese, coarsely shredded/chopped
1-8 ounce package cream cheese, softened
1/4 cup drained, jarred pimientos, coarsely chopped
1 teaspoon Sriracha sauce, may substitute using Tabasco sauce
1/2 teaspoon smoked paprika
1/4 teaspoon each sea salt and freshly ground pepper
2 scallions, including some green, thinly sliced
1 cup chopped raw, unsalted pecans, divided (1/3 cup for blending; 2/3 cup for rolling finished ball)
Optional: 1 jalapeno pepper, seeded and finely minced
Optional: Pretzels for "laces" and serving

- 1. In a food processor using the knife blade, combine goat cheese, smoked cheese, cream cheese, pimentos, Sriracha, smoked paprika, salt and pepper and pulse until well blended.
- 2. In a 350-degree preheated oven, toast pecans on a baking sheet for 8-10 minutes or until fragrant. Immediately remove and place in a bowl or nuts will continue to cook on hot baking sheet.
- 3. Stir in scallions, 1/3 cup toasted pecans (save rest of pecans to roll finished cheese ball), and jalapeno, if using. Taste and adjust seasoning. Refrigerate several hours before serving.
- 4. Form into football shape or ball, roll in rest of pecans and decorate with pretzel sticks for "football" laces.
- 5. Serve with sliced veggies, endive spears and/or crackers. MAKE AHEAD The Smoke & Spice Cheese Spread can be stored in an airtight container and refrigerated for up to 3 days.

Spiced Roasted Chickpeas

These flavorful beans make a great vegan snack or on top of salads in place of croutons. The recipe is easily doubled or tripled as needed. The beans shrink when roasted which is why 4 cups yields 2 cups.

MAKES: 2 CUPS

4 cups <u>cooked</u> chickpeas/garbanzo beans (may use homemade, frozen or canned, drained and rinsed) 2 tablespoons olive oil

- teaspoon garlic or onion powder
 teaspoon ground cumin
 teaspoon dried oregano
 teaspoon lemon zest
 pinch cayenne pepper
 teaspoon sea salt
- 1. Preheat oven to 400 degrees. Line jelly-roll style rimmed baking sheet with parchment paper.
- 2. In large bowl combine beans, olive oil and seasonings. Mix to combine well.
- 3. Spread in a single layer on prepared baking sheet.
- 4. Bake for 45 minutes, stirring every 15 minutes until lightly browned.
- 5. Store in an airtight container until ready to use.

Peppermint Mocha Cookies

Refrigerator cookies make for easy entertaining and portion control because you make the dough in advance and slice an bake only what you want before serving.

MAKES 3 dozen

1 1/2 cups gluten-free flour blend (may use all purpose flour) For gluten free, add 1 teaspoon xanthan or guar gum IF NOT included in gluten-free flour blend

3/4 cup unsweetened cocoa or cacao powder

1/2 teaspoon salt

2 tablespoons instant espresso powder

1 1/2 sticks butter or nondairy margarine, softened

1 cup granulated sugar

1 large egg

1/2 teaspoon each peppermint extract and vanilla extract

Optional: 1/2 cup chocolate chips

- 1. Sift flour blend, (xanthan or guar gum if adding), cocoa, salt and espresso powder into a bowl and set aside.
- 2. Cream butter and sugar in a stand mixer until pale and fluffy. Mix in egg, peppermint and vanilla. Reduce speed to low.
- 3. Add flour mixture to creamed mixture and blend until combined. Stir in the chocolate chips if using. Turn dough out onto parchment surface and roll into a 2" diameter log. Tightly wrap in plastic wrap or parchment and refrigerate or freeze until firm, at least one hour or overnight.
- 4. Preheat the oven to 350 degrees. Unwrap the log and slice into 1/4" thick rounds and set them on parchment lined baking sheets, about 1" apart. Bake about 10 minutes. Transfer to wire rack and cool completely.