



Around the Neighborhood

Board Changes

Terry Potts has resigned as President of the DLCA, but will remain on as a member at large and act as Legal Liaison for the Board. Steve Duis was elected as President.

Cocoa and Cookies with Santa

Saturday, December 5th from 5pm to 8pm. Come join us at the Clubhouse for a visit with Santa and a train ride to view the holiday lights in Davis Lake.



Davis Lake Women's Club

Thursday, December 17th at 7:30 pm at the Clubhouse. BYOB and an appetizer to share.

Last month's food drive collected four boxes of food for the Second Harvest Food Bank. Thank you to everyone who donated!

Davis Lake Holiday Blood Drive

Sunday, Dec. 20th from 12:30-5 pm at the Clubhouse. See page 5 for more information.

Zumba Classes

Zumba will be held on Tuesday evenings only in December. Meet at the Clubhouse from 6:00pm-6:50pm. Watch for 2010 days and times in the January newsletter. 5 classes for \$25 or drop in price \$6 per class. For more information contact Kelly at kellym126@yahoo.com.

Clubhouse Rental

Looking for a place to host your next event? Look no further, the newly renovated Davis Lake Clubhouse is the perfect place for you, from birthday parties and social gatherings, book clubs, baby and bridal showers and yes, even weddings; The Clubhouse is a great facility, reasonably priced and a

great location for all Davis Lake Residents with amenity privileges. **Prime dates for the holiday season still available!**

Interested ? Just call Julie @ 704-596-6958 or email club@davislake.org to check availability of your date and time and to schedule a walk-through.

Rates are as follows:

- \$75.00 / 2 hours (minimum)
- 40.00 / Ea. additional hour
- 250.00 / Security Deposit (refundable)

A rental contract must be completed and required along with the security deposit to reserve your date & time. You can download the contract at the Davis Lake website or stop by the Clubhouse and see Julie to get started.



Planning a small gathering?

Are you interested in having a party in the clubhouse during regular clubhouse office hours ((12 guest maximum))? For Special rates Contact Julie-club@davislake.org or 704-596-6958 for more details.

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DAVIS LAKE COMMUNITY
ASSOCIATION

www.davislake.org

DLCA Board Members 2009

Steve Duis, President

Steve Calhoun, Vice President

Jeff Dail, VP of Communications

Treasurer

Betty Lee, Secretary

Terry Potts, Member at Large

To email the Board: dlca@davislake.org

Legacy HOA

Claire Fallon, President

legacy@davislake.org

Woodcroft HOA

Susan Becknell, President

woodcroft@davislake.org

Julie Bauman, Community Assistant

club@davislake.org

704-596-6958

Charity Bradford, Communique Editor

communique@davislake.org

Cedar Management Group, LLC.

Mail: PO Box 26844
Charlotte NC 28221

Physical: 11515 Reames Road
Charlotte NC 28269

Office: 704-644-8808

Fax: 704-509-2429

Community Support Manager:

Mary Christy

support@cedarmanagementgroup.com

Architectural Review Committee

Woodbridge Commons/WB Place

Berg Gleason

Winterberry Ridge/Poplar Grove

Laurie Lorio

Downing Creek/Nuttree Bluff

Open

Harris Glen/ Fortunes Ridge

Paul Crowder

Crofton Springs/Chestnut Knoll

Bruce Auerbach

Old Fox Trail/Bridle Ridge

Eddie Austin

Deer Cross

Grant Smalle, President

DLCA Board Liaison

Betty Lee

Legacy HOA/ARC

Claire Fallon (cgftjf@aol.com)

Woodcroft HOA/ARC

John Ashcroft, III

To contact the members of the ARC by email, write to: arc@davislake.org. Please include your neighborhood or your property address (such as "Deer Cross" or 123 Poplar Grove Dr.) in the subject line of your message to help alert the proper ARC member to respond to your message. **Meetings are held on the first Monday of each month.** There is also a log of approved projects on the Property owners page of the website. Note: Legacy and Woodcroft have separate ARC boards.

Interested in serving on the ARC? Contact Grant Smalle at (704)597-7017 for more information.

Property Owner's Website & Email Blast

If you are new to Davis Lake, or just haven't been to the webpage, check it out at www.davislake.org. Please go to the website and click on the Property Owner's Site which can be found on the left hand side of the screen. This will give you instructions on how to sign up. The property owners site has information that only property owners can access, a list of approved ARC requests, Board minutes, etc. Once you have signed up for the Property Owner's Site, you will see instructions on how to sign up for the weekly Email Blasts. These emails are great for last minute calendar changes or special events. It is easy! If you need more help than is provided here, you can always email our webmaster, Hope Hunt at: webmaster@davislake.org.

Cedar Management Group, LLC

For General Community questions:

Traci Lafave:

tlafave@cedarmanagementgroup.com

For ARC application questions please use:

arc@cedarmanagementgroup.com

For compliance and/or violation issues use:

violations@cedarmanagementgroup.com

For community maintenance questions use:

maintenance@cedarmanagementgroup.com

Billing questions send email to

accounting@cedarmanagementgroup.com

All emails to the above should identify the senders' name, community name, and address if applicable.

Ad Prices

The DLCA Communique is distributed to the 825 homes located in Davis Lake, Legacy and Woodcroft. It is also available in PDF format at www.davislake.org. Advertisers committing to three consecutive months of 1/4 page size or greater receive a 10% discount.

Business Card	\$30
Quarter Page	\$60
Half Page	\$125
Full Page	\$250

To place an ad, contact the editor at: communique@davislake.org

Around the Lake

The shoreline erosion project around the gazebo is almost finished, and the lake has refilled. The last few plants will be put in during the winter. Volunteers repaired the lattice and created a mini fence around the planted areas to keep out the geese so the new plants won't get eaten.

Some lakeside residents have asked about "landscaping" the shoreline area adjacent to their homes. The lake, shoreline and land immediately around the lake are DLCA property. Currently there is no provision for homeowners to plant, cut, dig or otherwise alter anything without DLCA approval. The Lake Committee plans to meet with the consultants who helped with the shoreline repair, and possible other firms, to discuss maintenance options for the shore. Without oversight and maintenance, the shoreline would eventually be overgrown with weeds, tall shrubs and perhaps even trees. We expect some level of trimming will be necessary. Planting and weeding may also be appropriate to establish a healthy border of native and

other beneficial plants. There may be some opportunities for residents to help in this process. In the short term, the current landscape contractor (Southern Outdoor Services) will continue to tend this area.

Here's a summary of community accomplishments in and around our lake in 2009:

- The lotus (lily pad) area remained plant-free all season (a big accomplishment compared to the past few years)
- A local company (Foster Lake and Pond Management) was contracted to treat the remaining lotus plants and the entire shoreline
- Grass carp were introduced to control aquatic vegetation throughout the shallow areas
- Grass seed was planted on the lake-side of the dam to meet NC state requirements
- An un-mowed buffer has been maintained around the lake to slow

bank erosion

- The Beautification Committee and other volunteers painted the posts along the dam
- Sewer line easement repair project near the gazebo was completed
- A lot of fish were caught and ducks and geese were fed.

What's on the agenda for 2010? Well, lake management is an ongoing task. We still need to decide how best to maintain the buffer around the lake. We can do a better job of keeping litter and debris out of the storm drains (it all ends up in the lake and streams). We can clean up after our pets better (their stuff ends up in the lake too). We can pick up litter as we walk along the shore. Do you have other ideas, suggestions or things you would like to see or do? Contact the DLCA board or the Lake Committee.

2010 DLCA Board Candidates

The DLCA has received applications from two individuals who are running for the two open board positions for the 2010-2011 term. Betty Lee and Terry Potts are running for re-election.

Betty Lee (Harris Glen subdivision) submitted the following information "I have called Davis Lake home since 1992. Now that I am an empty nester, I feel it is time to give back to my community. I have been on the DLCA board since 2008 as an at-large member who was appointed to replace members who had resigned. This past year, I have been the Secretary and ARC liaison. I feel that the DLCA board has made great strides and would like to continue to make a difference in my community.


Terry Potts (Deer Cross subdivision) submitted the following information "After serving for 4 years on the DLCA there are some things that I would like to see completed before going off the board. I have served as President of the DLCA from April 2008 through November, 2009 and now serve as a Member-at-Large. In addition, I serve as the liaison to our attorney as we work to settle some ongoing litigation with our two sub-associations - Legacy at Davis Lake and Woodcroft at Davis Lake. I have worked long hours on the lawsuit and feel stability on the board is needed to complete this important issue for our neighborhood. My husband, Dan, and I have lived in Davis Lake since August of 1991 and have raised our two children in this wonderful neighborhood."



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<http://peacecovenant.shutterfly.com>



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This is the season for giving...this year give the gift of love...Give Blood



The **Davis Lake Holiday Blood Drive** is scheduled for **Sunday, Dec. 20th** from **12:30-5 pm** on the **American Red Cross Bloodmobile** in the Clubhouse parking lot. **To make an appointment, donors should go to www.membersforlife.org/cbsr/schedule, then click on "Search by Sponsor". Sponsor code is 15032.** Also, you can just call to make an appointment at 704-608-8974.

All donors will receive an American Red Cross water bottle at the drive.

Every minute of every day, someone needs blood. That blood can only come from a volunteer donor, a person like you who makes the choice to donate. There is no substitute for your donation. When you make a blood donation, you join a very select group. Currently only 3 out of every 100 people in America donate blood. From its beginning, the American Red Cross has formed a community of service, of generous, strong and decent people bound by beliefs beyond themselves. The American Red Cross blood donor embodies this principle. Please join us in our mission to maintain a safe and stable blood supply by making your appointment to donate blood today.

The need is constant. The gratification is instant. Give blood

****PRE-REGISTER TO DONATE...**

ALL DONORS ARE AUTOMATICALLY ENTERED IN A REGION WIDE DRAWING FOR THE CHANCE TO WIN ONE OF THREE PAIRS OF ROUNDTrip DELTA AIR LINES TICKETS!

ALL DONORS WILL RECEIVE AN AMERICAN RED CROSS WATER BOTTLE AND A FREE CHICK-FIL-A SANDWICH. THERE WILL ALSO BE A DRAWING FOR A LOWE'S FOOD GIFT CARD AND FREE PIZZA FROM DAVINCI'S.

December 2009 Clubhouse Calendar

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1 Zumba at the Clubhouse from 6pm-6:50pm	2	3	4	5 Cocoa and Cookies with Santa 5pm-8pm
6	7 ARC Meets	8 Zumba at the Clubhouse from 6pm-6:50pm	9 DLCA Board Meeting 7pm at the Clubhouse	10 No Empty Nesters	11	12
13	14	15 No Zumba	16	17 DLWC 7:30pm at the Clubhouse	18	19
20 Davis Lake Blood Drive See page 5 for details.	21	22 No Zumba	23	24 Clubhouse Closed MERRY CHRISTMAS	25 Clubhouse Closed MERRY CHRISTMAS	26
27	28 ARC Applications are Due for Jan	29 Zumba at the Clubhouse from 6pm-6:50pm	30	31 HAPPY NEW YEAR!		

Schedule of Events

- The **ARC** meets the first Monday of each month. Please have applications in before that date.
- **DLCA Board Meeting** is always on the second Wednesday of the month at 7:00pm in the Clubhouse.
- **ARC Applications** are always due on the last Monday of the month in order to be discussed at the next month's meeting.
- **Zumba**—Tuesdays at the Clubhouse. See front page for more information.
- **Cocoa and Cookies with Santa** at the Clubhouse on Saturday, December 5th from 5pm-8pm. Come join us for a visit with Santa and a train ride to view the holiday lights in Davis Lake.
- **Empty Nesters**—There will be no meeting this month. See you next year!
- **Davis Lake Women's Club** is on Thursday, December 17th at the Clubhouse at 7:30pm. BYOB and an appetizer to share.
- **Davis Lake Blood Drive** at the Clubhouse on Sunday, December 20th from 12:30pm—5pm. See page 5 for more information.

LANDON A. DUNN
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Butternut Squash and Leek Soup

Yield: 6 servings (serving size: about 1 cup)

Ingredients

- 1 whole garlic head
- 4 teaspoons olive oil
- 6 cups thinly sliced leek (about 4 large)
- 4 cups (3/4-inch) cubed peeled butternut squash (about 1 medium)
- 2 cups water
- 2 cups fat-free, less-sodium chicken broth
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

Preparation

Preheat oven to 350°.

Remove white papery skin from garlic head (do not peel or separate the cloves). Wrap head in foil. Bake at 350° for 1 hour; cool 10 minutes. Separate cloves; squeeze to extract garlic pulp. Discard skins.

Heat oil in a large saucepan over medium-high heat. Add leek; sauté 5 minutes or until tender. Stir in garlic, squash, 2 cups water, broth, salt, and black pepper; bring to a boil. Reduce heat, and simmer 10 minutes or until squash is tender. Place half of squash mixture in a blender. Remove center piece of blender lid (to allow steam to escape); secure blender lid on blender. Place a clean towel over the opening in the blender lid (to avoid splatters). Blend until smooth. Pour pureed soup into a bowl. Repeat procedure with remaining squash mixture.



A colorful advertisement for Charlotte Sports Center. At the top, it says "SKATEZONE!" in large, stylized letters, with "AT CHARLOTTE SPORTS CENTER" underneath. Below this, there's a photo of three children (two girls and one boy) dressed in roller skating gear. To the right of the photo, it says "FRIDAY NIGHT! out!" in a playful font, followed by "Roller Skating, Sports, Bouncers & More. Every Friday Night 6pm - 10pm!". Below that, it says "HOLIDAY EVENTS!" with bullet points for "Winter Break Play Days" and "New Year's Eve Sport & Skate Party". At the bottom, it features the "Charlotte Sports CENTER" logo, the phone number "704.597.7311", and the website "CharlotteSportsCenter.com". A footer at the very bottom lists various sports: "Soccer | Basketball | Inline Hockey | Flag Football | Volleyball | Summer Camp".

Spiced Walnuts

- * 5 cups walnuts
- * 1 1/2 cups sugar
- * 1/2 cup water
- * 1/4 cup honey
- * 1/2 teaspoon vanilla
- * dash of cinnamon

In a large saucepan over medium heat, place the walnuts, sugar, water, honey and cinnamon. Bring mixture to a low boil, stirring constantly. Remove from heat and add vanilla, stirring until creamy. Cover counter top with waxed paper. Pour walnut mixture onto waxed paper and using two forks, pull nuts apart. Let harden; break into pieces to serve.



Cracker Jacks

- *1 cup butter
- *2 cups brown sugar, packed
- *1/2 cup light or dark corn syrup
- *1 teaspoon salt
- *1/2 teaspoon baking soda
- *1 teaspoon vanilla
- *6 quarts popped popcorn
- *1 cup roasted peanuts

1. Pop your popcorn and set aside.
2. Melt the butter in a large saucepan. Add brown sugar, corn syrup and salt. Bring it to a boil, stirring constantly. Once it starts boiling, let it boil for 5 minutes without stirring.
3. Remove from heat; stir in soda and vanilla.
4. Gradually pour over the popped corn, mixing well.
5. Dump into two large shallow baking pans and bake at 250 degrees for 1 hour, stirring every 15 minutes. The stirring is important because the heat will cause the syrup to melt off a bit and the stirring re-coats everything.



Black Bean and Salsa Soup



- * 2 cans (15oz) black beans, drained, rinsed
- * 1 1/2 cups vegetable broth (mine was not vegetarian because I used chicken broth)
- * 1 cup salsa (mild or hot to your preference)
- * 1 teaspoon cumin
- * Sour cream and tortilla chips to serve with it

1. In a blender, combine the beans, broth, salsa and cumin. Process 1 minute or until smooth.
2. Heat in a saucepan over medium heat until thoroughly heated.
3. Place in bowls and serve with 1 tablespoon cream cheese, swirl gently.

Tastes Like Applebee's Garlic Mashed Potatoes

This is a copy cat recipe that I've stumbled upon in my kitchen experiments.

1. Wash and chop up 2 pounds of red potatoes. Boil them along with 1 minced garlic clove and 1/2 teaspoon dried onion flakes until soft. (I left the skins on.)
2. Mash or blend the potatoes up with one stick real butter and 1/2 cup light cream cheese. Add a little milk to get the desired consistency.

All of these recipes came from my food blog. Check it out for more meal ideas: <http://www.loveofgoodfood.blogspot.com/>

