

Village Voice



What we've accomplished in 2015

This year has been good for our community. We've been working hard to keep it a safe and pleasant place to live. Here are some of the most important updates we've done during this year.

Reserve Study: A new Reserve Study was completed this spring and results will be posted on the HOA website. The Executive Board will use the recommendations within the study to project costs for the coming years and budget accordingly. The 2015 Reserve Study marks the first time since 2006 that any update or review of the Reserve Study had been done.

Security Cameras: Security cameras were purchased and installed within the clubhouse. This decision was made after several issues arose within the clubhouse, including theft of equipment and an incident of indecent exposure. The cameras will also help ensure the security of packages left by USPS within the clubhouse, as well as, reduce the potential liability that the association may face as a result of any injury that may result from use of the clubhouse and/or its amenities.

Deck maintenance and Railing repair: Deck coatings, water damage and railings have been and are still being repaired. Flashing was added to ensure that continual water damage does not occur to support columns and other sub-structures.

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New BBQ: This summer we purchased a new BBQ for the Clubhouse.

Sale of Garages: In response to ongoing requests for the past several years, the sale of auxiliary garages continued through 2015. After careful review, the decision was made in 2014 to begin selling HOA-owned auxiliary garages as the current leases on these properties ended. We've sold 4 garages during 2015.

Inspections: We are continually inspecting decks and railings; and we have found water damage on some of the decks and railings that needed to be re-painted, so we started working on the repairs:

Decks: Our goal for 2015 is to complete 12 decks, and we have currently completed 11.

Railings: Currently we finished all the painting of the railings on buildings 1-6 and last year all the rails that had hail damage were completed.



COMMITTEES

Make the difference in our community. We need volunteers to be part of our committees!

Current committees:

- ✓ Architectural Review
- ✓ Financial and Budget
- ✓ Compliance

If you are interested in being involved in any of the established committees please contact the On-site Manager



Food for Fun

Caramel Apple Cake



Directions

Preheat oven to 350 degrees F. Generously butter and flour the bundt pan.

Whisk the flour, 1 1/3 cup of the sugar, 1 teaspoon of the pie spice, the baking powder, baking soda, and salt together in a large bowl.

Toss the apples with the remaining 1/4 cup sugar and 1/2 teaspoon pie spice and set aside.

Whisk the eggs and oil together in another bowl. Whisk in the sour cream, orange zest and juice, and vanilla. Pour the egg mixture into the dry ingredients and stir with a wooden spoon just until combined but still a bit lumpy.

Using a slotted spoon, scatter about 1/2 cup of the apples in the bottom of the bundt pan. Put about 1/3 of the batter on top. Repeat, alternating with the remaining apples and batter, ending with the batter.

Bake the cake until it pulls away from the sides of the pan and a skewer inserted into the center of the cake comes out clean, about 1 hour and 15 minutes. Cool 10 minutes and invert onto a rack placed over a baking sheet. Cool. (The cake can be prepared to this point a day ahead.)

To make the caramel: Stir the sugar, corn syrup, and 2 tablespoons water in a small saucepan. Bring to a boil over medium heat and cook, swirling the pan but not stirring, until the sugar is dark amber-colored caramel, about 15 minutes. Pull pan from the heat and carefully pour in the cream (take care it will splatter). Stir in the pecans, vanilla, and salt. Cool until caramel becomes thick and syrupy, then evenly pour over the cake and cool until set.

Ingredients

Cake:

- ✓ 3 cups all-purpose flour
- ✓ 1 1/3 cups sugar, plus 1/4 cup for the apples
- ✓ 1 1/2 t. ground apple or pumpkin pie spice blend
- ✓ 2 t. baking powder
- ✓ 1/2 t. baking soda
- ✓ 1 t. fine salt
- ✓ 4 large golden delicious apples, peeled, cored, and roughly chopped (about 5 cups)
- ✓ 3 large eggs
- ✓ 1/2 cup vegetable oil
- ✓ 1/2 cup sour cream
- ✓ Finely grated zest from 1 orange
- ✓ Juice of 1 orange (about 1/3 cup)
- ✓ 1 T. pure vanilla extract

Caramel Glaze:

- ✓ 1/2 cup sugar
- ✓ 1 T. light corn syrup
- ✓ 2 T. water
- ✓ 1/2 cup heavy cream
- ✓ 3/4 cup pecans, toasted and roughly chopped
- ✓ 1/2 teaspoon pure vanilla extract
- ✓ Pinch salt

Special equipment:
10 cup bundt pan



Did you know



During the last months we had some complaints about neighbors being loud in their units, according to the West Fork Village covenants 15.15.3 (A Miscellaneous Restriction) "No annoying lights, sounds, or odors shall be permitted to emanate from any Unit to any other portion of the Project."

Learn more about it on our bylaws and covenants, by picking up a copy at the office or checking our website.

www.westforkvillage.org



Up-coming Events

❖ Next meetings

- o January 11, 2016 at 6:30 p.m. in the Clubhouse.

Important dates!

Board of Directors

- 🗳 Jamison Walsh, President
- 🗳 Rosann Holman, Vice-president
- 🗳 Anita McAllister, Treasurer
- 🗳 Jan Massey, Secretary
- 🗳 Sandi McNeely, Voting Member
- 🗳 George Hekowczyk, Voting Member
- 🗳 Lance Lambert, Voting Member

