



BLUE RIBBON COMMUNITY NEWSLETTER

February 2020

Newsletter@indianriverfarmshoa.org

Thank you to Punxsutawney Phil and Octorora Orphie for not seeing your shadow on Groundhog Day! For those of you who are not from Pennsylvania you may not be familiar with this Holiday. Yes, I said Holiday, because if you ever lived through a northern winter, which usually begins in October, you would understand why, come February 2nd Pennsylvanians need something to remind them that spring is on the way. It is also a great benchmark for Fastnacht Day. Fastnachts are delicious bites of heaven...if made properly. Tradition dictates that these are eaten on Fat Tuesday which is the day before Ash Wednesday. A recipe can be found on a later page.



This newsletter will be the last one you will be receiving from my computer. I have enjoyed the last 4 years of editing the newsletter and I thank all of those who have had a helping hand in all that has been published. Your new editor will begin with the March newsletter. I know she will do a fantastic job and look forward to her own spin on the Blue Ribbon.

From the Editor

2020 HOA Meetings

Remember, this is a COMMUNITY NEWSLETTER, meaning anyone can submit an article or an advertisement for your business. Articles can be submitted via email to Newsletter@indianriverfarmshoa.org

A color copy of the newsletter can be found on the website indianriverfarmshoa.org

Board Members and Contact Info

Donald Darcy

Diana Merciez

Sun Betancourt

Jim Smith

Mike Bongiorno

Boardofdirectors@indianriverfarmshoa.org

UPA Property Manager

Denniece Clanton

dclanton@unitedpropertyassociates.com

757-518-3243

757-497-9133 (fax)

March TBD

June 9

August 11

September 12 (annual meeting)

October 13

November 10



CONTACT INFORMATION

Trees: 757-385-4461

Landscape@vbgov.com

Sidewalks: 757-385-1470

pwclrks@vbgov.com

Street Lights: 866-366-4357

<https://www.dominionenergy.com/outage-center/streetlight-outages/outdoor-lighting-email-form>

OR call Denniece and she can submit the outage information.

LOOKING BACK

This column "looks back" at the most recent BOD meeting and report on items of interest that were discussed.

- * Entrance island landscaping has been completed
- * A list of pre-approved architectural changes will be discussed at our next board meeting.
- * Welcome packets will be delivered to new homeowners beginning in March.
- * Bids for dangerous algae inspection/treatment being requested

Mailbox replacement flags

If you would like an extra mailbox flag to keep on hand in the event your current one needs replacing, the HOA can supply you with one. Please contact Denniece, our HOA manager and let her know you would like one.

MUST LET HER KNOW BY 4/1/2020

757-518-3243

NO SOLICITING

Many of you have noticed an uptick in door to door sales people in our neighborhood and have asked what can be done.

It was suggested that a sign be placed at the front of the neighborhood.

The issue with this is that it can not be enforced. The Supreme Court has upheld on several occasions a person's right to enter a non-gated property for the purpose of solicitation. Entering your private property is a separate matter. The VBPD suggests placing a sign in a conspicuous area on your property that states: NO Soliciting Trespassers will be prosecuted.

Anyone soliciting must have a non-laminated photo ID with the name of their company listed. An exception is for religious, civic and non-profits. These however are to be registered with the Virginia Department of Agriculture and Consumer Affairs.

Congratulations to Theresa Bell our resident Pitmaster also known as the Red Empress of Fire! She will be competing on February 29th in the Hampton Roads BBQ Wars. See www.southerngritmagazine.com for more information and tickets.

THE BIGGEST, BADDEST, MOST DELICIOUS
BBQ COMPETITION IN THE 757 COMES TO GHENT

SMOKE FLYWOOD SOUTHERN GRIT

BARBECUE WARS

7PM SATURDAY
FEBRUARY 29
AT BENCHTOP

14 PITMASTERS
10 BQ FEATES
1 DINNER

HAMPTON ROADS

AUTHENTIC
VIRGINIAN BBQ
DEMO CASING

BBQ INSPIRED
BEER RELEASE
FROM BENCHTOP

TICKETS ON SALE NOW
WWW.SOUTHERNGRITMAGAZINE.COM
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Kickin' It In The Kitchen



BAILEY'S IRISH CHOCOLATE CAKE

1 box chocolate cake mix baked according to directions on box. Once cooled, poke holes using the end of a wooden spoon all over the cake.

FOR THE FILLING

1 14 oz can sweetened condensed milk
1/3 cup heavy cream
1/3 cup cocoa powder
1/4 cup Bailey's



FOR THE FROSTING

1 cup butter, softened
5 cup powdered sugar
1/2 cup Baileys
1/4 cup cocoa powder
1 tsp vanilla
1/2 tsp salt
Chocolate curls for garnish

DIRECTIONS

Make filling: In bowl, whisk sweetened milk, heavy cream, cocoa and Baileys. Pour filling over the cake and spread with a spatula. Refrigerate 1 hour.

Meanwhile, make frosting. In large bowl combine butter, 1/2 of the powdered sugar, Baileys, cocoa, vanilla and salt. Mix until smooth. Add remaining powdered sugar and beat until fluffy.

Spread over cake and garnish with chocolate curls.

BMP UPDATE

The board will be meeting with our attorney the beginning of March to review the matter and determine our next steps to get a resolution.

BOARD MEETING

Please note that the date for the March meeting has yet to be determined. Please watch for the postcard and an announcement on the FB page. The website will also be updated.

History of Fastnaucht Day

Fastnaucht is Pennsylvania Dutch or German for “fasting night.” It falls on the Tuesday before Ash Wednesday, also called Fat Tuesday by some. If you have ever eaten home-made fastnauchts you will understand how it became known as Fat Tuesday. A Fastnaucht is a deep fried doughnut that are often served sliced like a bagel and traditionally are served with molasses. However, many enjoy them coated in sugar or spread with jam. When I moved to San Diego where we didn’t care if the groundhog saw his shadow, I had forgot all about these delicious treats. This year I will be making some to share with my family. Below is the recipe if you want to taste a bit of the Dutch Country.

INGREDIENTS

2 Cups milk	3/4 cup sugar	7 1/2 c. flour
1/2 cup butter	1/4 tsp nutmeg	
2 tsps. Salt	2 (1/4 oz) pkg active dry yeast	

DIRECTIONS

In medium sauce pan warm the milk and butter until it is melted.

In large bowl, mix salt, nutmeg and sugar.

Pour in the milk/butter mixture and set aside.

When the mixture is luke warm add the eggs and yeast.

Add 3 cups flour. If you have a stand mixer, beat at low speed for 2 minutes and then at high for 2 minutes. If mixing by hand, mix in as much air as possible.

Add remaining flour and mix by hand on a floured surface. Knead for 3 minutes.

Return to a greased bowl, cover with a tea towel and place in a warm spot (oven) to proof. About 1 hour or until doubled in size.

Punch down and roll out. Cut into squares or use a biscuit cutter.

Cover and let proof again for about 45 minutes or until doubled in size.

Once your dough has doubled, heat about 3 inches of cooking oil in a deep saucepan to 370 degrees. If you aren’t sure of the temp. drop a piece of dough in the oil. It is ready if the dough browns in 1 minute.

Place your fastnauchts, a few at a time into the oil and turn over once. Remove when golden brown and drain on paper towels. Roll in powdered sugar, cinnamon sugar, slice open and slather with jam, Nutella or any thing you can imagine! ENJOY!

ROBERT'S RULES Of Order

Per the IRF bylaws we are to be using Robert's Rules of Order to conduct our board meetings. Outlined below is the order of how the meetings will be conducted.

Call to Order

Welcome and Introductions

Approval of minutes

Homeowner Forum

Management Report

Treasurer Report

Committees Report

Old business

New business

Comments / Announcements

Adjournment

If you are unable to attend a meeting but have a comment or question for the board, you may email these to:

dclanton@

unitedpropertyassociates.com

Here are some key objectives for all meetings.

1. During Homeowner Forum all comments will be addressed to the board. No other homeowner should comment unless called upon by the speaker to clarify. Homeowners will remain respectful at all times.
2. Homeowner Forum will be limited to 3 minutes per speaker. Those who request speaking time are asked to sign up prior to the meeting's call to order. A sheet will be provided.
3. Upon closing of Homeowner Forum all further discussion will take place by the board members. They may call on a homeowner for input however at no other time should homeowners interrupt or interject. If a homeowner has something to add that is pertinent they are asked to raise their hand and wait to be acknowledged .
4. Board members during discussions shall each have an opportunity to weigh in. Each board member shall be given the opportunity to speak when discussing a topic. Board members shall remain respectful to others in attendance at all times. If needed, a second round of discussions will take place once everyone has the chance to weigh in.

Business Advertisements

Merciez Photography

Spring Special: 25% off your total order (does not include sitting fee)

Customized sessions

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Private online sharing available

See our FB page or visit our web site

Call to book a session!! 757 515 2404

merciezphotography.com



Need help in planning that family Vacation, Weekend Get-A-Way or that Bucket List Adventure? I'm here to help and right in the neighborhood. Call and together we can make it happen.

Mike Bongiorno

Travel Consultant

757-217-7428

bungie@time4vacation.com

Let us make your party meals the easy !!

Cherry wood Smoked Turkey and Ham

2016 World Champion

Female Pitmaster Finalist

Champion BBQ at Backyard Price

Bigdogbbqva.com 757-619-0704

Theresa@bigdogbbqva.com



FOR ALL OF YOUR REAL ESTATE AND MORTGAGE NEEDS, LOOK TO THE PROFESSIONALS.

Whether buying or selling, you can call me anytime, day or night!



ADRIANE FISHER, Realtor

*Making a House **YOUR** Home!*

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