



Chantarelle Gazette

Chantarelle Homeowners' Association Newsletter

March 2023 – Issue 34.3

CHANTARELLE GAZETTE EDITOR

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Linda Jackson - Proofreader

Read and print the Chantarelle Gazette, often with additional content, online at Chantarelle.org.

WELCOME TO MARCH 2023

By our recent weather, seems like March will come in like a lion, but will it end as a lamb?

March 6th is Purim and National Dentist Day. March 8th is the Indian holiday of Holi. The 12th, Daylight Savings begins. The 14th is Pi day or as I observe, PIE day. The 17th is the celebration of my people, St. Patrick's Day! March 20th is the first day of Spring!!! 22nd is first day of Ramadan. The 29th is Vietnam War Veterans Day. Thank you for your service. The 31st finishes the month with Caesar Chavez Day. Thank you to everyone who farms, ranches and grows our California fruits and vegetables.

--Tom Flinn

PRESIDENT'S REMARKS

Our annual membership meeting will be held on Wednesday March 22 at 2:00pm (moved from Tuesday March 21 due to Dave Owens Memorial). We will have results of the Board élection for the two open Board seats. We will also have the election of the Board officers for the next year.

We were sad to hear of Dave Owens' recent passing. Dave was a real asset to our community as our president for four years and assisting in our Clubs and activities. Dave was at almost all our activities volunteering his help and his time. Say a prayer for Dave but also for Peggy and the family. He will be missed.

Phyllis Manning has decided to step back from her role managing the Bridge Club. At this time the Club will be on hiatus until someone steps forward who would like to be in charge and manage the Bridge Club.

Looking forward to seeing you this coming week for First Friday on March 3rd

--Steve Rogers

DAVE OWENS – IN MEMORIAM

Dave Owens passed away at home in Sonoma on February 20, 2023. Dave was born and raised on Long Island and moved with his wife Peggy to Sonoma in 2013.

Dave had served the Sonoma community in many ways, including as President of the St. Francis Solano food pantry and as President of the Chantarelle HOA. Before retirement, Dave was a guidance counselor in NY for 39 years.

Dave is survived by his wife Peggy, three children and his grandson.

There will be a memorial Mass at St. Francis Solano Church on Tuesday, March 21, at 11 a.m. Donations to the pantry would be welcome.

2023 CHANTARELLE DIRECTORY

Our 2023 directory will be printed in March and distributed in April. We need you to check your listing in the 2022 directory for accuracy. Email any corrections to Tom Flinn at thomasflinn@gmail.com. Deadline is March 10.

TREASURER'S REPORT

Through the end of January 2023

Being the beginning of the year, there really is not much to report at this time. **Our reserves**

stand at about \$520,392, and we were under budget in our operational expenses by about \$4,646. Our operating cash, less current liabilities, stands at about \$35,788. There was one delinquent account during the month, and Strong Management was in contact with the homeowner.

--Ron Yamato

LANDSCAPING NOTES

Spring is just around the corner but rain may still be in our future. Trees are starting to bud and flower and generally all is going well.

The first portion of the tree trimming for fire prevention has been completed without incident. The second section will be planned for either late March or early April. The homes that will be affected will be notified well in advance.

The hard pruning project has been started and the amount that has been completed followed a monetary amount approved by the board for this year. Next year additional work will be planned.

As a result of the increased spending associated with the fire prevention tree work, the landscape budget has been heavily impacted. Further landscape spending may be adversely affected.

Enjoy the coming spring blooms and the longer days.

--Debbie Yamato 415-696-2424

javagirl0547@yahoo.com

SAFETY & WELFARE

Editor: There is no safety and welfare column this month. Our condolences to Peggy on the loss of her husband Dave.

--Peggy Owens, Coordinator

SAFETY/WELFARE Committee

....powens2@juno.com

BURNED OUT HOUSE NUMBER LIGHTS

NEED TO BE REPAIRED



One of the things that distinguishes Chantarelle from our neighbors is our house numbers that light the way for visitors but more

importantly for First Responders, Police, Fire and Ambulances who are here to help all of us in need. They know where to look and can find us at night, no matter how little ambient light we have around our houses.

Some in our neighborhood have burned out bulbs. When mine did and I went to repair it, I was surprised to find what was under the cover. I have two Phillips head screws, one on each side. The cover comes off and mine was dirty, soap and water in the sink fixed that. I'm attaching a photo, my handy man said they are automobile license plate bulbs. He bought new ones at O'Reilly Auto Parts in Sonoma. Take a photo or take your old bulb, there are several different kinds, a sample is worth a thousand words. Make sure you ask for an LED version of your bulb. Replace the bulbs, put back the screws, you're done.

Remember, finding your home in an emergency is critical for you and all the neighbors.

--Tom Flinn

CONTRACTOR RECOMMENDATIONS

Check Chantarelle.org under Resources for recommendations from your neighbors - or contact Mary Howland, our Website Manager, via email for more information.

--Mary Howland

Char797@aol.com

WELCOME COMMITTEE

Welcome! Welcome! Welcome!

Please welcome our new resident for March:

Sherry Stoup

238 S. Temelec Circle

530-312-8673

stroupsherry@gmail.com

Happy St. Patrick's Day

Please call one of our welcome committee members if you hear of a new neighbor so we can greet them with our "Goodie Bags". Thank You.

--Russelle Johnson - 707-935-8658

rxrjohnson@yahoo.com

--Peggy Owens - 707-343-7087

powens2@juno.com

Shelley Lawrence - 951-202-0459

pashelaw@gmail.com

Debby Bonamassa - 315-725-8047

debbonamassa@yahoo.com

CHANTARELLE SOCIAL ACTIVITIES

"First Friday" gathering is at the Clubhouse on Friday, March 3rd from 5:30 to 7:30. If you are new to our Community we have a casual social gathering for our residents on the first Friday of each month (unless noted otherwise for conflicts). Please bring a small plate of appetizers to share and whichever beverage you enjoy!

This is a great way for new residents to meet some of your new neighbors! Hope to see you there.

--Lois Rogers, Social Chair

ART CLUB – MARCH EXHIBITION

May Hashii will be the featured artist in March. Come see May's beautiful watercolors.

--Shelley Lawrence – Art Club Steward

CHANTARELLE SEWING CLUB

Our new sewing Group meets again on March 13th from 1:30-3:30pm. Bring your hand work and enjoy a couple of hours chatting with your neighbors and working on your favorite project.

--Nancy Mitchell

POKER NIGHT REDUX

Just a reminder that the first-Wednesday-of-the-month poker night we started last month is continuing, with the next one scheduled for March 1st at the clubhouse at 6:30pm. All are welcomed, just let Ron Yamato know if you're coming. The poker chips, table and cards will be provided, just bring your own drinks and snacks. Call Ron at 415-305-1400 to RSVP or if you have any questions.

--Ron Yamato

CLUBHOUSE NOTES

All Chantarelle HOA members are welcome to join in fun activities with your neighbors. If you have an interest in joining a Clubhouse activity, please contact the club coordinators for the following activities:

Water Aerobics/Flex Exercise

Peggy Owens – 707-343-7087

Bunco Babes

Russelle Johnson – 707-935-8658

Mexican Train Dominoes

Peggy Owens – 707-343-7087

Art Club

Shelley Lawrence - 951-202-0459

Sewing Club

Nancy Mitchell – 916-995-3625

Poker Night

Ron Yamato – 415-305-1400

The days and times for those groups with scheduled activities are located on the calendar at the back of this newsletter.

If you are interested in knowing more about starting a new club activity or renting the Clubhouse facility for your next family and friends' event, please contact Linda Jackson 415-987-0021 for more details.

TOM'S MARCH RECIPE

Coq au Vin



Servings: Serves 8

Source: *The Joy of Cooking*

(Recipe quoted directly from the book)

PREFACE

We are lucky to have a guest cook for March, Tom McKean, our printer not only of the newsletters but also our annual phone directory. And he can cook! This is his tried and true recipe for Coc Au Vin, from the famous *The Joy of Cooking* cookbook, 1975 version.

INTRO

"There are many versions of this French classic; ours is a meal in itself. Don't assume that any old wine will do for this dish. We have chosen a St. Julien here, but you can use another hearty red wine that is a personal favorite".

INGREDIENTS

10 slices bacon, diced
2 chickens (2 ½ to 3 pounds each), quartered
16 small (1 inch) white pearl onions, peeled

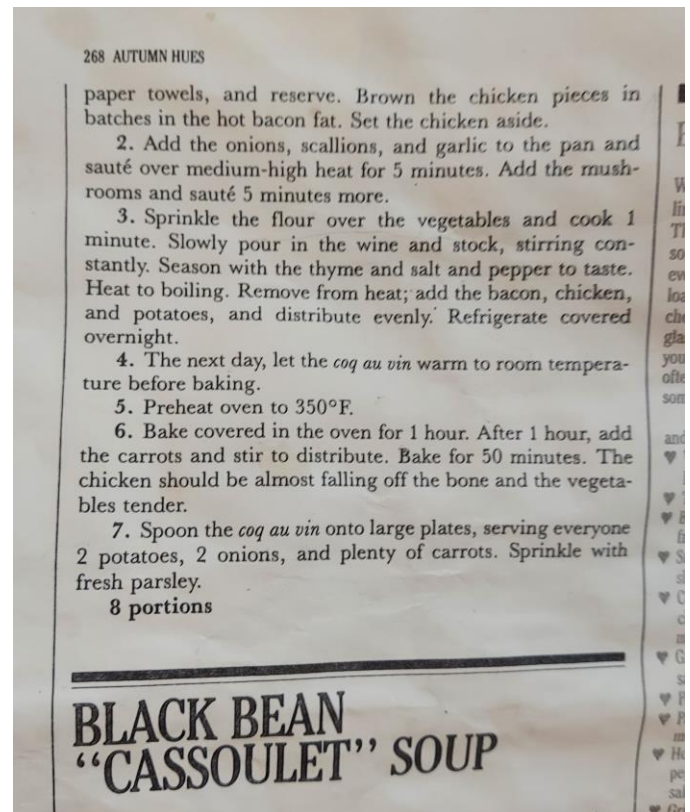
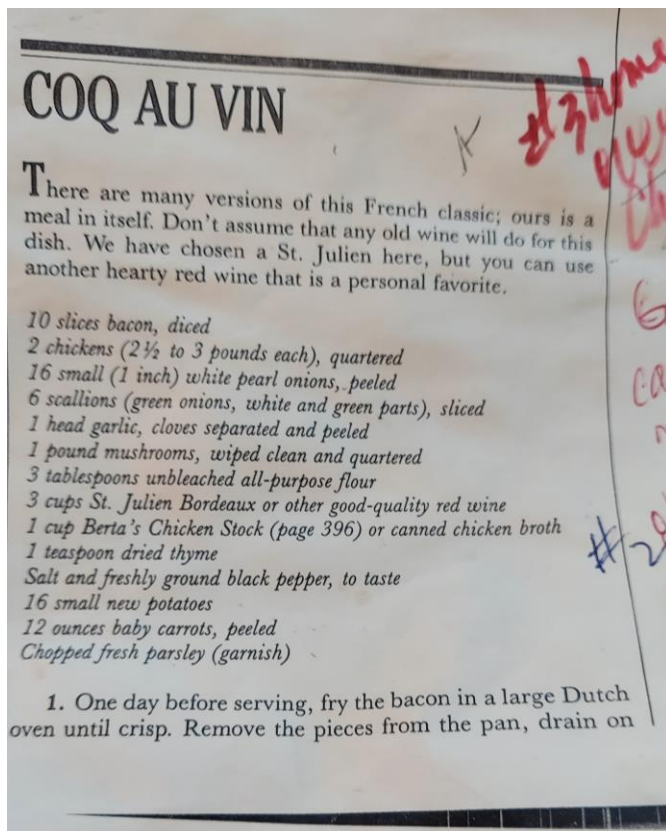
6 scallions (green onions, white and green parts), sliced
1 head garlic, cloves separated and peeled
1 pound mushrooms, wiped clean and quartered
3 tablespoons unbleached all-purpose flour
3 cups St Julien Bordeaux or other good-quality red wine
1 cup Berta's Chicken stock (page 396) or canned chicken broth
1 teaspoon dried thyme
Salt and freshly ground black pepper, to taste
16 small new potatoes
12 ounces baby carrots, peeled
Chopped fresh parsley (garnish)

DIRECTIONS

1. One day before serving, fry the bacon in a large Dutch oven until crisp. Remove the pieces from the pan, drain on paper towels, and reserve. Brown the chicken pieces in batches in the hot bacon fat. Set the chicken aside.
2. Add the onions, scallions, and garlic to the pan and sauté over medium heat for 5 minutes. Add the mushrooms and sauté 5 minutes more.
3. Sprinkle the flour over the vegetables and cook 1 minute. Slowly pour in the wine and stock, stirring constantly. Season with thyme and salt and pepper to taste. Heat to boiling. Remove from heat; add the bacon, chicken, and potatoes, and distribute evenly. Refrigerate covered overnight.
4. The next day, let the coq au vin warm to room temperature before baking.
5. Preheat oven to 350 degrees F.
6. Bake covered in the oven for 1 hour. After 1 hour, add the carrots and stir to distribute. Bake for 50 minutes. The chicken should be almost falling off the bone and the vegetables tender.
7. Spoon the coq au vin onto large plates, serving everyone 2 potatoes, 2 onions, and plenty of carrots. Sprinkle with fresh parsley.

TOM'S COMMENTS

I started a so called "Gourmet Cooking Group" with some friends after my partner Joan Shepherd took her last breath in 2017. Nancy Pharo, a member of the group who lives in Temelec, introduced us to this recipe. It was superb. I have made it 6 times since. You simply cannot screw it up. I have used chicken quarters, and skinless/boneless breasts and thighs. I prefer the thighs as they absorb more of the flavor. The whole quarters rank second, but the skin adds a lot of fat. The only issue is the carrots; add them too late and they are hard or too early and they are too soft. Soft is better. Finally, the recipe says to make it over 2 days. I've done it in one day, but it lacks the luxurious flavor of the 2 day version. And, by the way, leftovers day 2 and 3 are mouthwateringly better.



BOARD OF DIRECTORS

Steve Rogers, President

707-771-9290

Tom Flinn, Vice-President

415-621-7572

Ron Yamato, Treasurer

415-305-1400

Cindy Adamson, Secretary

707-931-8832

Pat Chace, Director

707-935-7301

MANAGEMENT COMPANY

Strong Property Management

PO Box 1368, Sonoma, 95476

Paul Strong 707-933-9151

Email: paul@strongmgt.com

24 hour Emergency Number:

1-800-359-2362

POOL IS CLOSED – SEE YOU IN SPRING 2023!

To enter the clubhouse you either need to be vaccinated or you must wear a mask.
If you are at the clubhouse/pool and have children who are minors using the bathroom,
please supervise them so that the bathroom remains clean.

CHANTARELLE WEEKLY CALENDAR

Monday	Tuesday	Wednesday	Thursday	Friday
	Flex Exercise 4:00-5:00		Flex Exercise 4:00-5:00	

MARCH 2023

SUN	MON	TUE	WED	THU	FRI	SAT
			1 Poker 6:30-9:00	2	3 First Friday 5:30-7:30	4
5	6	7 Bunco 1:00-4:00	8	9	10	11
12 Daylight Savings Time Begins	13 Sewing Club 1:30-3:30	14 Mexican Train Dominoes 12:30-4:00	15	16	17 St. Patrick's Day	18
19	20 First Day of Spring	21	22 HOA Board Meeting 2:00	23	24	25
26	27	28 Mexican Train Dominoes 12:30-4:00	29	30	31	

Waldron Landscaping is now here on Monday 9:00am-3:45pm, Tuesday 9:00am-3:45pm, and Friday 10:00am-3:45pm.

Garbage, recycling & garden trash pickup is on Monday.

To commemorate her birthday, actress/vocalist, Julie Andrews made a special appearance at Manhattan's Radio City Music Hall for the benefit of the AARP. One of the musical numbers she performed was *'My Favorite Things'* from the legendary movie *'Sound Of Music'*. Here are the lyrics she sang:

Botox and nose drops and needles for knitting,
Walkers and handrails and new dental fittings,
Bundles of magazines tied up in string,
These are a few of my favorite things

Cadillacs and cataracts, hearing aids and glasses,
Polident and Fixodent and false teeth in glasses,
Pacemakers, golf carts and porches with swings,
These are a few of my favorite things.

When the pipes leak, When the bones creak,
When the knees go bad,
I simply remember my favorite things,
And then I don't feel so bad.

Hot tea and crumpets and corn pads for bunions,
No spicy hot food or food cooked with onions,
Bathrobes and heating pads and hot meals they bring,
These are a few of my favorite things.

Back pain, confused brains and no need for sinnin',
Thin bones and fractures and hair that is thinnin',
And we won't mention our short shrunken frames,
When we remember our favorite things.

When the joints ache, When the hips break,
When the eyes grow dim,
Then I remember the great life I've had,
And then I don't feel so bad.

Ms. Andrews received a standing ovation from the crowd that lasted over four minutes and repeated encores.

--Contributed by Valerie A. Camarda
