



# Chantarelle Gazette

Chantarelle Homeowners' Association Newsletter

October 2022 – Issue 33.10

## CHANTARELLE GAZETTE EDITOR

**TOM FLINN – [thomasflinn@gmail.com](mailto:thomasflinn@gmail.com)**

**Linda Jackson - Proofreader**

***Additional Chantarelle Gazette content and photos online at [Chantarelle.org](http://Chantarelle.org).***

## WELCOME TO OCTOBER 2022

**October is upon us. Time for some Halloween fun!**

Sonoma Wine Country: it's in full bloom this month.

October 8<sup>th</sup> and 9<sup>th</sup> is BottleRock at B.R. Cohn Winery. Food, music and only 3,000 people admitted each day.

October 15<sup>th</sup>, Sonoma County Harvest Fair. Three days of wine and food from more than 100 wineries. Dinners, Grand Harvest Tasting and winners from the Professional Wine, Food and Restaurant competitions.

October 16<sup>th</sup> is the Healdsburg Crush. You can sample 60 local wines including Chardonnay, Pinot Noir, Zinfandel and sparkling wine. This benefits the Boys and Girls Club of Sonoma and Marin.

October 16<sup>th</sup> and 24<sup>th</sup> is live music at Gundlach Bundschu winery. One performer each day.

From a strictly calendar perspective:

October 4<sup>th</sup> is the beginning of Yom Kippur. October 10<sup>th</sup> is Columbus Day and Indigenous Peoples Day. October 11th is National Coming Out Day. October 24<sup>th</sup> is Diwali India's biggest and most important holiday, the Festival of Lights. The 31<sup>st</sup> is of course Halloween, hope it's all treats for you!

--Tom Flinn

## MESSAGE FROM THE EDITOR

Please email me with any feedback or if you would like to write something for the

newsletter. We can always have more voices in the newsletter.

--Tom Flinn

## PRESIDENT'S REMARKS

**The ACC (Architectural Control Committee) is now staffed with two new members, Millie Stahr and Janice Ingraham along with existing member Mark Mitchell.** Janice has agreed to head up the committee so please send your ACC requests to her at 241 South Temelec. Remember any changes to the front of the house, however small, must have ACC approval.

The Board has voted to use email to send out future newsletters. The cost of printing is getting expensive and we feel using an email format would allow us to make a longer and more colorful newsletter. Our property manager, Paul, will try to get email addresses for each homeowner by the end of this year. If you do not have access to email and would require a different form of communication please let Paul know that too. Property management is sending out the age verification forms that need to be filled out every few years by each homeowner, and it will ask for email addresses as part of the form. These email addresses will only be used for official HOA information and will not be sold or given out for any commercial purposes.

Fall has now arrived and a much-loved Holiday awaits - Halloween!! Lois is planning to help us celebrate it by having a fun low-key celebration at the Clubhouse October 31st at 6 p.m. with easy eats of pizza, green salad and dessert. (This get-together will be in place of our regular First Friday on Nov. 4th.) Lois will be looking for help to set up the day before and anyone who would like to donate a dessert is welcome to do so. If you'd like to volunteer please send her an email at [vinecountrylo@sbcglobal.net](mailto:vinecountrylo@sbcglobal.net)

Costumes will be optional, always fun, but no pressure! A flyer will be coming out by the middle of the month, but mark your calendars now!

Meantime, fingers crossed we get more rain!--  
--Steve Rogers

### TREASURER'S REPORT

#### **Through the end of August 2022**

We are still doing well through the end of August, as the month itself saw no major projects or expenses. Total expenses for the year so far are under budget by about \$9,298, and our reserve fund is still in good shape, amounting to about \$534,114 at the end of the month. CD rates are finally starting to inch up, so funds from one CD that matured recently, that had a renewal rate of 0.4%, has been placed into a new CD at another bank that is paying 3%. The difference in interest over 12 months will amount to about \$4,200 more in income. As for delinquent homeowner accounts, there were none as of the end of August.

--Ron Yamato

### LANDSCAPING NOTES

No report this month.

--Debbie Yamato 415-696-2424  
javagirl0547@yahoo.com

### CHANTARELLE SOCIAL ACTIVITIES

Keep your eye open for the October 31st Halloween Pizza Party flier. The price for the fun event is only \$7.50.

--Lois Rogers, Social Chair

### SAFETY & WELFARE

#### **POOL SAFETY**

We have about a month left to use our beautiful community pool. In case you are new to the community, or new to the pool, there are

specific rules for pool use to keep everyone safe and healthy.

The pool rules are common sense rules. The list of rules is posted on the gate as you enter the pool area. The rules are also posted on the fence inside the pool area, as well as on our web site ([www.chantarelle.org](http://www.chantarelle.org)). They include NO running, jumping or diving, as well as NO smoking and NO glass. Chantarelle's generous policy of allowing residents' guests to use the pool without the residents' presence makes it even more important that owners and renters adhere to the rules, and ensure their guests do, as well. Thank you for your attention and cooperation.

#### **SAVE MONEY AND TIME: GO GREEN**

From FDIC Consumer News--

Going "green" often means reducing carbon emissions, consuming less energy, or cleaning our water and air. There are steps you can take with your finances to go "green" that might save you time, money, and possibly reduce your carbon footprint!

Banking electronically--

There are many ways to save yourself a trip to a bank branch.

- **Sign up for electronic statements (eStatements).** You can save a lot of trees by switching from paper copies, especially when inserts and envelopes are included. By making that change, you may also be able to get discounted maintenance fees. You can still download a digital copy of your statement to a secure location to have for your immediate access.
- **Use electronic bill pay versus paper checks.** Set them to pay automatically to take the hassle out of paying bills.
- **Direct deposit your paycheck.** You will receive your money faster and you will save a trip to the bank.
- **Use mobile apps to deposit checks remotely.** Ask your bank about mobile apps available.

- **Transfer funds online.** If you need to transfer funds from one account to another, do it online so you don't have to drive to your bank.
- **Set up account alerts.** Alerts can be used for low balances to avoid overdrafts, and to keep track of your account activity, debit card usage, direct deposit notifications, password changes, or unusual activity. If you are looking for a specific alert, you may want to ask your bank if it is possible.

You can view and subscribe to the FDIC Newsletter at [fdic.gov](http://fdic.gov).

--Peggy Owens, Coordinator

--SAFETY/WELFARE Committee

--powens2@juno.com

### CONTRACTOR RECOMMENDATIONS

Need a contractor? We have a section under **Resources** on the Chantarelle web site that gives contractor recommendations. Mary Howland will post the recommendation and the name of the person who makes the recommendation. No other personal information will be added. If a person disagrees with a recommendation, they should contact the person who made it and discuss it with them.

### WELCOME COMMITTEE

**No new residents to report this month.**

Please call one of the 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

Peggy Owens - 707-343-7087

Shelley Lawrence - 951-202-0459

Debby Bonamassa - 315-725-8047

### 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:

Bridge

Phyllis Manning – 707-935-7301

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

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.

### ART CLUB – OCTOBER EXHIBITION

Heather Dahlberg is our featured artist.

--Shelley Lawrence – Art Club Steward

### TOM'S OCTOBER RECIPE

**Ratatouille Reimagined: 8 Ways to Enjoy Leftovers of the Classic French Dish**



Source: [forksoverknives.com](http://forksoverknives.com)

## INGREDIENTS

- 3 medium tomatoes, peeled and chopped, or one 15-oz. can diced tomatoes, undrained
- 3 medium zucchinis, halved lengthwise and cut into ½-inch-thick slices
- 1 medium eggplant, cut into ½-inch chunks
- 1 medium onion, thinly sliced
- 1 small bell pepper (any color), cut into ½-inch pieces
- 2 cloves garlic, minced
- 1 tablespoon Herbes de Provence or Italian Seasoning
- 1 bay leaf (optional)
- Sea salt, to taste
- Freshly ground black pepper, to taste

## DIRECTIONS

In a medium saucepan combine the first eight ingredients (through bay leaf, if using). Add 1 cup water. Season with salt and pepper.

Bring to simmering over medium; reduce heat to medium-low. Simmer, covered, 20 to 30 minutes or until vegetables are tender.

(Alternately, cook ratatouille in a slow cooker on high 2 hours or in a multicooker on high pressure 5 minutes.)

## 8 WAYS TO TRANSFORM RATATOUILLE LEFTOVERS

You'll love our ratatouille recipe straight out of the pan, but there are plenty of other ways to serve it or repurpose leftovers. Here are eight easy ideas to enjoy every last bite of this fragrant veggie stew.

### 1. BRUSCHETTA

Spoon ratatouille on top of thin slices of toasted whole grain bread. Garnish with sliced olives and/or chopped fresh basil.

### 2. PROVENÇAL CHILI

Add 1½ cups cooked or canned kidney or pinto beans and 1 cup corn kernels to 6 cups ratatouille. Serve mixture warm over rice, and top with sliced avocado and chopped fresh cilantro.

### 3. PASTA

Add ½ cup cooked or canned chickpeas or white beans to 2 cups ratatouille and serve the mixture warm over your favorite whole grain pasta. Garnish with chopped fresh basil and nutritional yeast.

### 4. MEDITERRANEAN SHEPHERD'S PIE

Stir two 15-oz. cans of lentils (3 cups), rinsed and drained, into 6 cups ratatouille. Transfer mixture to a 3-quart casserole dish. Slice two 16-oz. packages of tube-style polenta into ½-inch-thick rounds and use them to completely cover the ratatouille. Bake for 35 to 40 minutes at 375°F or until the filling is bubbly and polenta is crispy.

### 5. CHILLED GRAIN SALAD

In a large bowl combine 3 cups cooked hearty whole grains (such as freekeh, sorghum, or barley), 1½ cups canned or cooked black-eyed peas, and 3 cups ratatouille. Chill 1 hour to allow grains to absorb ratatouille juices. Top with 1 cup chopped fresh parsley, basil, or cilantro and 2 tablespoons toasted pine nuts.

### 6. GAZPACHO

Starting with chilled ratatouille, remove a few vegetable chunks to use as a garnish. Process 3 cups ratatouille in a blender or food processor until smooth. Thin with water as needed to achieve your ideal consistency. Serve as a chilled soup; garnish with reserved vegetables, chopped fresh chives, and freshly ground black pepper.

### 7. STUFFED PITA

Spread the inside of a whole wheat pita bread round with hummus. Add chopped lettuce or cabbage and top with hot or cold ratatouille, chopped fresh tomato, onion slices, and a drizzle of balsamic vinegar.

### 8. RATATOUILLE PIZZA

Place 3 cups of ratatouille in a strainer to drain off liquid. Spread vegetables over a store-bought whole grain pizza crust; bake 10 to 12 minutes at 450°F. Sprinkle with nutritional yeast and fresh oregano.

### **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](mailto:paul@strongmgt.com)

24 hour Emergency Number:

1-800-359-2362

## POOL IS OPEN

To enter the clubhouse you either need to be vaccinated or you must wear a mask.  
If you are going to the 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                          |
|---------------------------------|---------|---------------------------------|----------|---------------------------------|
| <b>Water Aerobics<br/>11:00</b> |         | <b>Water Aerobics<br/>11:00</b> |          | <b>Water Aerobics<br/>11:00</b> |
|                                 |         | <b>Bridge<br/>12:00-4:30</b>    |          |                                 |

### OCTOBER 2022

| SUN | MON                                       | TUE  | WED | THU | FRI | SAT                   |
|-----|---|--|-----|-----|-----|-----------------------|
| 25  | 26  | 27   | 28  | 29  | 30  | 1                     |
| 2   | 3   | 4<br>Bunco<br>1:00-4:00                          | 5   | 6   | 7   | 8<br>Private<br>Event |
| 9   | 10  | 11<br>Mexican<br>Train<br>Dominoes<br>12:30-4:00 | 12  | 13  | 14  | 15                    |
| 16  | 17  | 18   | 19  | 20  | 21  | 22                    |
| 23  | 24  | 25<br>Mexican<br>Train<br>Dominoes<br>12:30-4:00 | 26  | 27  | 28  | 29                    |
| 30  | 31<br>HOA<br>Halloween<br>Pizza<br>Dinner | 1  | 2   | 3   | 4   | 5                     |

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.