



Chantarelle Gazette

Chantarelle Homeowners' Association Newsletter

November 2023 – Issue 34.11

EDITOR'S COLUMN - VALERIE CAMARDA



Well, fall is really here! I love the changing of the leaves and colors of fall. If fall is here that means the holidays are not far behind.

We had a well-attended First Friday in October with some delicious food offerings. Check out Russelle's little pumpkins. I didn't want to eat mine because it was so cute! (see the photos on the following pages).

In this issue we will recognize the Veterans in our community. I had the opportunity to meet one of our oldest residents, Tom Reynolds who turned 99 recently. Tom served in WWII. I want to thank Lynn Burkart for introducing me to Tom and asking me to join in the celebration dinner for Tom's 99th birthday. I must say he looks great! He proudly wore his Veteran's from WWII hat during the celebration.

We'll also continue our discussion about the trials and tribulations of pet ownership and a new gizmo I use to monitor my pets while I'm away.

Lest you think I've done away with recipes, fear not. There are two recipes included in this month's issue just in time for Thanksgiving.

As always, I welcome your comments and suggestions. Feel free to stop me when you see me walking with my dogs. I meet some of the greatest people that way!

Happy Thanksgiving!

--Valerie Camarda

PRESIDENT'S REMARKS

Our next regular HOA Board Meeting will be November 21st at 2:00pm at the clubhouse. At that meeting we will be discussing next year's budget, the reserve study, and the new dues amount. I think it is important to give you as much information as possible so you can see how your dues are being spent, and how we will maintain the reserves.

We will also start discussions of the replacement of the fences along Arnold and Watmaugh, which will be a significant undertaking and very expensive. The work is scheduled for 2024 in the reserve study, but I doubt it will actually start until 2025. We want to give everyone a lot of notice as half of the cost will be paid by the individual homeowners.

Look forward to seeing you at this very important meeting.

--Steve Rogers

TREASURER'S REPORT

Through the end of September 2023

There was one reserve expense in September (solar panel replacement and repairs), but the

amount in the reserve fund is still in good shape at \$529,938 at the end of September. We were under budget in three of our five expense categories but were over budget by about \$874 in utilities and \$13,379 in landscape expenses. The utility overage was mainly caused by the use of gas to heat the pool, since the solar was not working most of the month. In the landscape expense category, the lower monthly maintenance cost mentioned in last month's report had not yet kicked in by this report. For total expenses, we are about \$10,518 over budget through the end of September, but I'm still hopeful that we have a chance of reducing the overage somewhat by the end of the year, barring unforeseen circumstances. Our operating cash stands at about \$29,153. Subtracting the current liabilities leaves us with ready cash of about \$8,490. Hopefully, this will be enough to tide us over for the year.

There were four delinquent accounts at the end of September for a total of \$4,069. Two of them are the same two homeowners who have been delinquent the last several months, and there are two new ones that are delinquent at least 3 months each. Strong Management has notified each of these homeowners, and the board will be discussing further measures in subsequent meetings.

--Ron Yamato

LANDSCAPE COMMITTEE REPORT

October has been an interesting and busy month.



We had five dying white birch trees. They were cut down and their stumps removed. There are 12 white birches remaining that are also dying. They are diseased and will need to be

removed as well. The arborist also removed an existing tree stump as a "freebie" so hopefully we can continue to remove more tree stumps next year at the bargain price of \$0.

The five front yards that were deemed the worst have been reinvigorated. They look nice and green. Their shrubs were pruned and their sprinklers are running 3 times a day for 2 weeks to ensure that the sod will thrive. Luckily, we are having rain and cooler weather, so we are in good shape. I can't wait to see the yards in spring.

As you know, we are evaluating Waldron's performance for 90 days to see if we will keep them or hire another firm to do the work. The 90-day trial is over in December. I will present the information I found at the next board meeting.

I want to apologize for any damage to your lawns. Waldron cut the lawns too short two weeks ago. There were bald spots on many lawns. I fixed the problem, and it should not happen again.

--Tom Flinn

415-621-7572 thomasflinn@gmail.com

SAFETY & WELFARE

Don't forget to fall back!

Daylight Saving ends Sunday, November 5th at 2 a.m.

Set your clocks back one hour before you retire Saturday night.

Now is a good time to check batteries in smoke alarms and other monitors.

From FDIC Consumer News:

Am I dealing with a legitimate, FDIC-insured bank?

Criminals create fake bank websites to mislead and entice people into transferring money or disclosing personal information. This scam is a form of "phishing." Some of these fake bank websites use the FDIC name or "Member FDIC" logo to instill a false sense of security. Sometimes it is hard to tell which websites are

real, and which are fakes. Before engaging with any website for an entity that claims to be an FDIC-insured bank, it is important to make sure that the website is real.

To help you determine if a website belongs to an FDIC-insured bank, check the FDIC BankFind (<https://banks.data.fdic.gov/bankfind-suite/bankfind>), a data resource on the FDIC website. You can look up banks by name or website address to verify whether they are a real FDIC-insured bank. Compare the bank name with the web address or URL. Watch for letters out of place or the bank name as a sub web address of the fake name. If you are in doubt or identify a suspicious website related to FDIC insurance, please contact the FDIC National Center for Consumer and Depositor Assistance (NCDA) at 1-877- ASK-FDIC (1-877-275-3342) to speak with a deposit insurance specialist or go to ask.fdic.gov.

November 11th is Veterans Day.

This year the federal observation date is Monday, 11/10. Please keep our military veterans in your thoughts.

We wish you and your families a very happy Thanksgiving Day.

–Peggy Owens, Coordinator
SAFETY/WELFARE Committee
powens2@juno.com

THE POOL IS CLOSED FOR THE SEASON

The pool closed this year on Tuesday, October 31, with the shutting off of the hot water and solar heaters, so put away the goggles and noodles until next year.

–Ron Yamato

CHANTARELLE SOCIAL NEWS

Sailing along into fall, I am astounded that we are already talking and planning Thanksgiving and Christmas holidays! On that note, we will be having our regular “First Friday” on November 3 from 5:30-7:30 p.m.

I’ve noticed that we have had a couple of new neighbors move in since our last social get-together, so would like especially to invite our new-to-Chantarelle folks to come join us on November 3rd. We have a casual gathering in our Clubhouse. Everyone brings an appetizer to share (anything you like) and you also bring your own beverage of choice. It is a very relaxed social time and a great chance to meet new people and make new friends.

For those that like to plan ahead and get dates on their calendar, I have reserved our “Holiday Party” for Friday, December 8th. This is a catered event and it will take the place of “First Friday” for December. (So, NO “First Friday” on December 1st.) More details on the Holiday party will come out on a flyer around Mid-November.

Below are some shots taken at our October First Friday.

I hope you all have a lovely Thanksgiving Holiday!





--Lois Rogers, Social Chair

OUR NEW CHANTARELLE NEIGHBORS

No new neighbors to greet this month.

--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

GET TO KNOW YOUR NEIGHBOR

Thomas Reynolds



One of our long-time residents is veteran Thomas Reynolds. Tom recently celebrated his 99th birthday and graciously agreed to answer a few questions about his service during WWII.

A native Northern Californian, Thomas

Drury Reynolds was born on September 29,

1924. He served in the 2nd Armor Division nicknamed "Hell On Wheels". He drove a Sherman M-4 tank and obtained a rank of Corporal. He served in the European theater from the D-Day Normandy landing to the fall of Berlin, 1942 through 1945.

The "highlight" or peak experience of the war was the Normandy-Saint Lo breakthrough. "It was the first major battle against the main German army and I realized then that those guys were for real," Tom said. A rude awakening for a 19-year-old.

Another memorable experience was defeating the German 8th Panzer Division in the "Battle of the Bulge" and opening the road to Bastogne. The final memory to share was being on President Truman's honor guard for the "Big 3" talks after the fall of Berlin.

It's an honor to have you in our community, Tom! You are a true American hero!

I know there are several others of you who served our country. And to those of you I say, "Thank you for your service!"

Happy Veteran's Day!

--Valerie Camarda

CHANTARELLIANS OUT AND ABOUT

What neighbors have been up to in and around Sonoma

Another great afternoon was had by the Bunco Babes. Whether you win or lose, it's always a great time!





Terri, Debbie, Laura and Valerie, along with one of their friends, Andrea, had a lovely afternoon wine tasting at Kunde Winery in Kenwood. Great food, wine and Dana, a very knowledgeable server made the visit a real pleasure.

--Valerie Camarda

ART CLUB – NOVEMBER EXHIBITION

Currently on view at the Clubhouse: "MEMORY and more"

HEATHER DAHLBERG

- Memory of my great niece
- Memory of my son's pet cat

JOHN DODGSHON

Ipanema

JUNE DEBUSK

Memory of my mom's rabbit, 2022

MIKE HASHII

Stafford Lake Park (painting memory with Charlie)

SHELLEY LAWRENCE

My Cat Axel

NEW ART CLUB NEWS --

NOW, VISIT YOUR NEIGHBOR'S

HOME WINDOW GALLERIES ALSO!

MAY HASHII (141 S Temelec)

- The 1st art show painting with Charlie, 2013
- Mother liked daughter's hat, 2017

SHELLEY LAWRENCE (121 S Temelec)

Pumpkin and Gnome

--Mike Hashii

BOOK CLUB NEWS

The Book Club met on October 17th, and we selected our book for November, ***And Then There Were None*** by Agatha Christie. Because of the holiday, we will be meeting on November 14th at the monthly Host's home. We will not be meeting in December but will resume our regular meeting schedule of the third Tuesday from 4:00-5:30 on January 16th.

As always, we welcome any other neighbors who are interested in joining or feel free to just read the book on your own for your own pleasure. If you have any questions, please call Marybeth (940-290-4757) or Barbara (415-377-8712).

--Marybeth Jacobsen

Jacobsenmarybeth@gmail.com

POKER CLUB NEWS

Change in Poker Night for November

The third Wednesday-of-the-month poker night has been changed to the **SECOND** Wednesday of the month for November only. So, the next one coming up will be held at the clubhouse on November 8 starting at 6:30 pm. Call **Ron Yamato 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 groups with scheduled 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

Mike Hashii – 415-686-5512

Poker Night

Ron Yamato – 415-305-1400

Book Club

Marybeth Jacobsen - 949-290-4757

Barbara White - 415-377-8712.

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.

PET'S CORNER

The doggie saga continues. Had to take my little girl dog, Sophia to have her teeth cleaned under anesthesia. It wasn't as painful as I thought it would be. It only cost \$672. I was told by friends that it should cost around \$1,200! Sophia is fine and happily chomping away. (I went and had my teeth cleaned and it cost me \$187 and no anesthesia. Geez!)

My nephew recently moved here from Florida with his three cats. (Can you imagine that cross country trip?!) His little female cat, Joppy (named after Janice Joplin) stopped eating and drinking. She became very weak and listless. He wound up taking her to the 24-hour clinic in Petaluma, waited 5 hours and then went home after they gave her fluids. The next day he brought her back and she spent two nights at the clinic. I'm happy to report that little Joppy is fine and back to eating, even though they could not tell my nephew what was wrong with her. His bill was \$4,000! Yikes!

Shortly after he arrived here in Sonoma, he had to pay a visit to Sonoma Valley Hospital's Emergency Room for a stomach problem. They took a CT-scan, the doctor determined that he had the beginning stages of diverticulitis. From start to finish it took 90 minutes. He went on a diet eliminating gluten, onions and some nuts

and he's feeling much better now. When he got his bill he nearly fell over! It came to \$21,000! He had insurance from Florida similar to California Care. They paid \$17,000 and then canceled him the next day! The remaining balance of \$4,000 was now up to him to pay. I suggested he go to the hospital's billing office and see if he could negotiate a lower payment. He did. Unfortunately, he can't negotiate the Vet Clinic bill. It's making me think more and more about getting pet insurance in case anything catastrophic happens with my dogs. A few residents have told me they have pet insurance and are glad they do.

One of my friends sent me a fabulous gift that's fun for both me and my dogs. It's called Pet Cube and it's a way to monitor your pets while you're away. There's a camera and sound for both listening and speaking to your pets. But wait, there's more! It flings out pet treats with a push of a button. It's so much fun to watch your pet react to a treat coming out of nowhere and a great way to keep an eye on them!

--Valerie Camarda



THANKSGIVING RECIPES

Most people can make a turkey, but the side dishes can be a little tricky. For the last twenty years I've been a guest of dear friends who live in San Rafael for Thanksgiving dinner. The challenge always was, "What can I bring?" My friends are really good cooks, so I have to make something that lives up to their high standards. Here are two tried and true recipes I have made that have received rave reviews.

Baked Broccoli and Cheese Casserole



Ingredients:

- 1 lb. broccoli
- 2 eggs
- 1 cup cottage cheese (pot style or low fat)
- ¼ cup chopped scallions
- 1 cup shredded cheese
- ¼ to ½ tsp salt
- ½ cup crumb mix made from whole wheat bread or cracker crumbs, wheat germ, and ground nuts in any proportion
- Scant 2 tbs oil

Directions:

Chop broccoli, including stems and leaves, into small pieces (about 5 cups).

Steam for 10 minutes.

Preheat oven to 350 degrees F.

Combine eggs, cottage cheese, scallion, and shredded cheese. Season to taste with salt according to saltiness of cheese.

Grease a shallow 2-quart baking dish and cover with half the broccoli, half the cheese mixture, the remaining broccoli and remaining cheese.

Combine crumbs with enough oil to moisten and sprinkle on top of casserole.

Bake for 25 – 30 minutes until set and brown on top.

Cool for 10 minutes at room temperature before serving.

Serves 4.

Note: For a crowd, double the recipe using a shallow 4-quart casserole or 9 x 13-inch baking dish.

Roasted Brussels Sprouts with Pancetta



Ingredients:

- 1 ½ lbs. brussels sprouts, stems and outer leaves removed
- 2 ½ Tbsp extra-virgin olive oil, divided
- ¼ tsp Kosher salt
- ¼ tsp black pepper
- 4 oz. chunk pancetta or thick cut bacon, cut into small cubes
- 2 tbsp balsamic vinegar
- 2 tsp Dijon mustard
- 1 tsp pure maple syrup
- 1 medium garlic clove, grated or finely minced

Directions:

1. Preheat oven to 425 degrees. Line a large rimmed baking sheet with foil.
2. Slice brussels sprouts in half lengthwise (or in quarters if large) Reserve 8 oz of sprouts and set aside. Place remaining sprouts in a large bowl. Drizzle 1½ tbs oil, sprinkle with salt and pepper, and toss to coat. Spread in an even layer on prepared baking sheet, and roast until tender and caramelized, 20-25 minutes, stirring every 10 minutes.
3. Meanwhile, cut reserved sprouts into very thin slices. Set aside.
4. Heat a medium- sized nonstick skillet over medium. Add pancetta, and cook, stirring occasionally, until lightly browned and

crispy, about 8 minutes. Transfer pancetta and pan drippings to a large bowl. Whisk in vinegar, mustard, maple syrup, garlic and 1 tbs oil until combined.

5. Add roasted and raw sprouts to pancetta dressing toss to combine. Serve warm or at room temperature.

Serves: 6. Active time: 15 minutes

Total time: 45 minutes

--Valerie Camarda

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

BOARD OF DIRECTORS

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AND IN CASE YOU MISSED IT . . .

■ PULSE OF THE PUBLIC ■



SHUTTERSTOCK

Cats kill an estimated 2.4 billion birds each year in the US alone, according to the American Bird Conservancy.

Cats and birds

EDITOR: Cats make wonderful

domestic pets, I know — I've had two.

But cats allowed to run free are killers.

I live on property bordering the Vallejo Home State Park and have enjoyed feeding and watching coveys of quail sometimes counting over 30. But a couple of years ago, we noticed two big cats roaming in the field and gradually the quail population has declined and now they are a rare sight.

I used to go through a cup of bird food a day, but now the quail and other birds never come. Birds obviously learn about dangerous places. Cat lovers: keep your pets indoors or at least bell them to protect the bird population.

Gregory B. Smith
Sonoma

POOL IS CLOSED

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 4:00-5:00		Flex 4:00-5:00		Flex 4:00-5:00

NOVEMBER 2023

SUN	MON	TUE	WED	THU	FRI	SAT
			1	2	3 First Friday 5:30-7:30	4
5 Daylight Saving Time Ends <i>-Fall Back-</i>	6	7 Bunco 1:00-4:00	8 Poker 6:30 (Nov. Only)	9	10 Veterans Day (Observed)	11 Veterans Day
12	13	14 Mexican Train Dominoes 12:30-4:00	15	16 Art Club 1:00-3:30	17	18
19	20	21 HOA Board Meeting 2:00	22	23 Thanksgiving Day	24	25
26	27	28 Mexican Train Dominoes 12:30-4:00	29	30		

Waldron Landscaping is now here on Monday 8:00-4:00 and Tuesday 8:00-4:00.
Garbage, recycling & garden trash pickup is on Monday.