



Chantarelle Gazette

Chantarelle Homeowners' Association Newsletter

August 2023 – Issue 34.8

CHANTARELLE GAZETTE EDITOR

Tom Flinn– thomasflinn@gmail.com

Linda Jackson – Proofreader

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

WELCOME TO AUGUST 2023

When I think of August, it's the heat of summer and summer produce coming in full force. For all the non-natives, The Patch at 250 Second Street East has great produce, grown right in front of your eyes. I can vouch for the corn and tomatoes. 😊. Not any holidays in August, but lots to celebrate. El Molino has fresh corn Chili Rellenos. You're welcome. August 3 is Watermelon Day. The Friday farmer's market has old fashioned watermelon with seeds. You're welcome again! August 12 should be the annal Perseus Meteor Shower peak night. Check as we are closer to the 12th. My last thing to celebrate in August is something I just found In the Sonoma Family Fun Center - you can buy Wicked Slush. Organic Straus Soft Serve and Wicked Slush, an Italian Ice like treat. You can get soft serve and slush in one cup. Now that is something to celebrate.

So long, farewell, auf wiedersehen . . . I've had a great time editing the Chantarelle Gazette. Please don't be offended if I brag a little, let's start with our printer **Tom McKean**. He was critical in his ability to build a new format, type face, look and feel, colors, photos and revised masthead. **Peggy Owens** was the first proofreader. Peggy has a very sharp pencil and she's not afraid to use it. **Russelle Johnson** stepped in to help proofing the newsletter for several months and was helpful in gently providing feedback. **Linda Jackson** is our current and I'll just say it, best proof-reader.

She corrals all the writers to have the stories in on time and ensures accuracy. It's hard to imagine, but the calendar page information is often difficult to get right. Clubs change, events change and each month the calendar itself has to be hand edited as to what day of the week is the 1st. Easy to make a mistake, not with Linda there! And occasionally she writes a story or two. And yes, Linda, I started the sentence with 'And,' I like to do that. 😊

I started working on the newsletter in 2020. First as a helper, then as the Editor in November. It's been a pleasure working with the community, I tried to provide something thoughtful and useful with some humor along the way. One neighbor read my gutter guard article and purchased the same one. That made me feel good. More than once, someone called or wrote a nice email thanking me for a recipe their family and friends enjoyed. Thank you. I appreciated that, a lot.

While I'm leaving as editor, I'll be moving to Landscaping. For a petit woman, Debbie Yamato has big shoes to fill. I hope that Terri Barnet and I can do her justice. With some luck and some rain, maybe we can.

One last request, please continue to share your recipes. What's cooking at your house?

Valerie, have fun as the new editor!

--Tom Flinn

PRESIDENT'S REMARKS

We had a productive HOA meeting on the 18th and I would like to talk about several key items where decisions were made. First, I would like to express my thanks as well as that of our HOA Board to Debbie Yamato. She has done an exemplary job as the head of the Landscape committee. Look at any neighborhood in Sonoma and you will find few that can

compare to Chantarelle. Debbie always tried to let each resident have their own style while at the same time keeping the overall theme of the neighborhood. She was also cognizant of the budget and worked with the Board to stay within those figures. If you see Debbie out and about in the Community, please stop a moment and thank her for a job well done!

Tom Flinn has volunteered to head the landscape committee and Terri Barnet has agreed to assist him on the committee. We thank them for volunteering for this key job within the HOA. Since Tom will be accepting this role, he will give up the position of Editor of our Newsletter. We thank Tom for his efforts to modernize the newsletter and add the monthly recipes. We also thank Linda Jackson for her role as proofreader and editing the Newsletter when Tom was on vacation.

Valerie Camarda has agreed to take over the Newsletter Editor roll so the August Newsletter will be a collaborative effort between Tom, Valerie and Linda for this month.

We have had several complaints about individual lawns in our community. To address this issue, we had an independent analysis of all the lawns and five were selected as the most in need of repairs. We received a bid to renovate those lawns, and the Board has agreed to move ahead on these five selected.

We also discussed the current state of our finances. Waldron has imposed a significant increase in the cost of their services, but they are still in line with competing quality landscape firms. The Waldron increase plus other price adjustments we have seen over the last few years most likely will result in our dues facing an increase later this year, or at the start of next year. We have strived to be good stewards of your funds, but we have run out of ideas to reduce expenses, and with the price increases due to inflation we do not see any alternative at this time.

--Steve Rogers

TREASURER'S REPORT

Through the end of June 2023

The good news is that our reserves are still in good shape at about \$517,000 as of the end of June. However, the rest of the news is not so good. We are over budget in two expense categories, landscape and administrative costs. Waldron raised its monthly maintenance fee from \$8695 to \$9900 effective in June. This, coupled with the recently completed fire prevention tree trimming project, means that we will be over budget in landscaping for the year by around \$23,000. Also, our administrative costs just jumped after receiving a late bill for newsletter printing in the amount of \$5,291.14, throwing our printing costs over budget by about that amount for the time being. I'm hoping that we can stay under budget in the other expense categories for the rest of the year, but we still may end up the year about \$20,000 over budget for total expenses. This means we'll be keeping a close eye on expenses for the rest of the year and could mean curtailing routine projects like the annual tree trimming as well as proposed projects like repairing certain lawns. However, we do have some leeway in our reserve funding for 2023, and we will be looking at that to alleviate some operating costs. However, we need to be careful in doing so, as next year's planned reserve expense is a "perfect storm" of expenditures amounting to about \$247,000 for the year.

In light of all this, it looks more and more likely that we may have to increase the monthly dues at the beginning of 2024, if not sooner. Our last increase, from \$150 to \$165, was in January 2018. The board will be discussing this increase in the months ahead. As information, the current dues for Creekside, Temelec, and Country Meadows are \$240, \$215 and \$175 respectively.

Lastly, there were three delinquent accounts at the end of June for a total of \$2506. Two of these are the same two homeowners who have

been delinquent the last few months, even after continual contacts from Strong Management, and so stronger measures are being contemplated. Strong Management is in contact with the third owner, but the situation appears to have involved an error of some sort and is being rectified.

--Ron Yamato

LANDSCAPING NOTES

Terri and I have been busy as bees so far working on landscaping issues. We spoke to two neighbors in need and have a plan to proceed.

We are constructing a 'State of Landscaping' at Chantarelle.

- 1) Tall trees, lawn, short trees, irrigation, well and pump. We would like to be able to speak to where we are today, what we plan to do over the next two years and how we will do it.
- 2) Irrigation. What's watered when and for how long?
- 3) Weed treatment. What can be done about weeds in lawns and other areas.
- 4) Battery blowers. Requesting battery operated blowers only.
- 5) Natural shrub pruning. Try to avoid extreme pruning that forces plants to be a circle or a square shape. Natural shaped is nicer. It's also helpful to know what bushes are happy where they are planted; others might be better suited in another location.
- 6) Landscaping expenses. I am talking to people about how we can reduce our expenses.
- 7) Chronical Chantarelle's tree inventory. One of our neighbors pointed out that we don't have a list of all the trees we have, their age, condition etc. It would be helpful when planning to know this information.

That's what Terri and I have been working on during the past two weeks. More to come.

There is a landscaping form on Chantarelle.org. Please complete it and email it to Terri or me. We plan on asking your opinion on issues as they come. Our goal is to get the best outcome for both you and Chantarelle given our budget.

--Tom Flinn 415-621-7572

thomasflinn@gmail.com

--Terri Barnet 707-303-0534

Leeb110@gmail.com

CHANTARELLE SOCIAL ACTIVITY

Our July 4th Potluck turned out to be a fantastic showing of residents participating, roughly 45! We had an outstanding selection of luncheon foods donated by our terrific Chantarelle chefs! Thank you to everyone who helped to make this such a fun event!

If you missed this party, then you might be interested in attending our next one, which is our Annual HOA BBQ. This year it will happen on Saturday, September 9th. It too is a popular event, and a nice time to say "goodbye" to Summer and look forward to Fall. A flyer about the BBQ should make its appearance in your mail tube around the middle of August. I will also be looking for Volunteer helpers to put this event on and will be posting a signup sheet at the front entrance to the Clubhouse. There are various jobs from set up, to also looking for cooks that would like to volunteer/donate a salad or some cookies. This sign up will be posted at the Clubhouse shortly after the flyers are distributed.

We will be having our regular "First Friday" on August 4th from 5:30-7:30p.m. We will not be having a September 1st "First Friday" however, since we will be hosting the BBQ the following weekend.

Meantime, enjoy the Summer sun and have a safe and happy Labor Day Weekend!!

--Lois Rogers, Social Chair

SAFETY & WELFARE

Your Brain Health

Excerpted from AARP.org

According to Jessica Caldwell, a neuro-psychologist and director of the Women's Alzheimer's Movement Prevention Center at the Cleveland Clinic, altering some habits could change how your brain works – and help you age healthier and better. And it's never too late to start. Even people with memory issues can benefit from altering harmful behaviors.

Here is one you can easily work on:

Are you accentuating the negative?

Ruminating on grudges, resentments and negative thoughts won't just keep you in a pessimistic mood; it has also been linked to a decline in cognition and memory in people 55 and older, according to a study in the Journal of the Alzheimer's Association. Participants who repeatedly dwelled on negative thoughts had more amyloid and tau deposits in their brain, the biological markers of Alzheimer's disease.

Everyone engages in repetitive negative thinking to some degree. "It's part of the human experience, and not everyone will develop Alzheimer's," says Natalie L. Marchant, lead researcher and associate professor in the division of psychiatry at University College London.

But it's also a changeable behavior, according to Patti Johnson, a psychologist in Los Angeles and creator of the anxiety-relief app EmMa, the Emotional Manager for Anxiety. She suggests that the next time you're overtaken by negative thoughts, you do the following:

- Make a list of five specific things that you are grateful for and focus on those.
- Take some deep belly breaths, try a new task or change your focus to something in your environment.
- When a negative thought pops up, greet it with "Hello," then tell it "Goodbye."

The SAFETY/WELFARE Committee is looking for volunteers to plan and lead emergency preparation drills. Contact Peggy at powens2@juno.com if interested.

Wishing you a happy and healthy August.

--Peggy Owens, Coordinator

SAFETY/WELFARE Committee

powens2@juno.com

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

No new neighbors to report.

Please call one of the Welcome Committee members listed below 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

BOOK CLUB ANYONE?

Do you enjoy reading and socializing? We are interested in starting a little Chantarelle Book Club and would love for you to join in the fun! We will decide the format and day of the month after we see how many may participate.

Please contact Barbara White (415-377-8712) or Marybeth Jacobsen (949-290-4757) to let us know if you are interested.

Thank you!!

--Marybeth Jacobsen

ART CLUB – AUGUST EXHIBITION

Starting in August, the Art Club will feature a chosen topic rather than a particular Chantarelle artist's work. August will feature 'Vineyards' as visualized by our neighborhood artists. Do stop by the Clubhouse to enjoy our neighbor's beautiful creations.

--Shelley Lawrence – Art Club Steward

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

Shelley Lawrence - 951-202-0459

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.

AUGUST RECIPE #1

OLD FASHION LEMON MERINGUE PIE



Contributed by Chris Cansino

For those of you who were at the 4th of July Potluck, here is the recipe you requested.

STIR AND PRESS PIE SHELL (8-9" pie plate)

1 ½ cups sifted all-purpose flour

1 ½ teaspoon sugar

½ cup Mazola or vegetable oil

2 tablespoons milk

1 tsp salt

Preheat oven to 425°

Place sifted flour, sugar and salt into the pie pan. Combine oil and milk in a measuring cup and whip with a fork. Pour all at once into the center of the flour mixture. Mix with a fork. Press evenly with fingers or the back of a small measuring cup to line the bottom and sides of the pan. Bake in hot oven 12- 15 minutes until light golden. Set aside to completely cool.

LEMON FILLING

3 egg yolks – (set whites aside but be careful not to get any yolk into the whites)

2 tsp grated lemon peel

1/3 C lemon juice – 2-3 lemons

4 tablespoons cornstarch

1 ½ C boiling water

¼ tsp salt

2 tablespoons butter

Stir together egg yolks, lemon peel and juice, set aside. In a saucepan over medium heat, thoroughly mix sugar, cornstarch, and salt. Gradually pour in boiling water. Bring mixture to a boil, stirring briskly. Continue to stir and let boil until mixture is clear and thickened. About 3 minutes. Give the lemon-yolk mixture a quick stir and carefully add it to the clear boiling liquid. Continue to stir and boil for another 2 minutes. Remove from heat and add the butter, stir until melted through. Set aside to cool.

MERINGUE

3 reserved egg whites ****

1/8 tsp cream of tartar

½ cup granulated sugar

Preheat oven to 400°

Beat the egg whites and cream of tartar with an electric beater or stand mixer until foamy. Gradually add in sugar and continue beating until stiff peaks form being careful not to overwhip. Pour lemon mixture into cooled pie shell. Spread egg whites over warm filling being careful to push to the edges to seal. With a knife, make decorative peaks all over. Bake in the oven for 6-8 minutes until nicely browned.

Cool the pie for about an hour, but not in a draft.

Note**** If you want to have extra high meringue you can add more egg whites, saving the yolks for another use. For every 3 whites add 1/8 tsp cream of tartar and ½ cup sugar.

AUGUST RECIPE #2

STRAWBERRY CROSTATATA WITH HONEY WHIPPED CREAM



Prep Time: 40 minutes. Cook Time: 35 minutes. Yield: 8 servings. Source: tutti-dolci.com

INGREDIENTS

Crust

1 1/4 cups flour

1/2 tsp salt

1 tsp sugar

1/2 cup cold unsalted butter, cubed

2 to 4 Tbsp ice water

Filling

1/4 cup strawberry preserves

2 1/2 cups strawberries, hulled and sliced

1 Tbsp sugar

1 Tbsp arrowroot starch

Assembly

1 Tbsp milk or cream

1 Tbsp sugar

Honey Whipped Cream

1/2 cup cold heavy cream
2 Tbsp orange blossom honey

DIRECTIONS

Make crust:

Combine flour, salt, and sugar in a food processor. Add cubed butter and process for 10 seconds, just until the mixture resembles coarse meal. With the food processor running, add 2 tablespoons ice water in a steady stream through feed tube. If needed, add additional ice water 1 tablespoon at a time, and process just until dough holds together in large clumps (no more than 30 seconds). Wrap dough in plastic and flatten slightly to form a disc. Chill in the refrigerator at least 1 hour (or up to 2 days, or place in a freezer bag and freeze up to 1 month).

Roll dough:

Line a baking sheet with parchment paper. Place dough on a floured board and dust dough with flour. Roll out dough (roll dough in one direction, then lift up dough and rotate a quarter turn and roll, then repeat) until dough is a 12-inch circle. If dough starts to stick, use a bench scraper to lift dough from board. Transfer dough to prepared baking sheet and chill in the refrigerator for 15 minutes. Preheat oven to 400°F.

Assemble crostata:

Place jam in a small bowl and microwave briefly (about 10 seconds); whisk to loosen. Brush half the jam over the dough, leaving a 1-inch border. Top with strawberry slices and brush with remaining jam. Combine sugar and arrowroot starch and sprinkle over fruit. Fold dough border up over strawberries, pressing the edges with a fork to seal. Chill assembled crostata for 15 minutes.

Bake crostata:

Brush pastry with milk or cream and sprinkle with sugar. Bake crostata for 35 minutes, until crust is golden, and fruit is tender. Let cool for 30 minutes before serving.

Make honey whipped cream:

Pour heavy cream into a chilled mixer bowl fitted with wire whip attachment. Whip on medium speed until cream begins to thicken. Turn off mixer and add honey; whip the cream on medium-high speed until soft peaks form. Top crostata with whipped cream and serve immediately.

NOTES

Arrowroot starch is a natural thickener and creates a smooth, shiny sauce. Available online or in the natural foods section.

Make ahead: The dough can be made 1-2 days in advance and refrigerated until ready to use.

--Tom Flinn

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 OPEN

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
Pool Aerobics 11:30		Pool Aerobics 11:30		Pool Aerobics 11:30

AUGUST 2023

SUN	MON	TUE	WED	THU	FRI	SAT
		1 Bunco 1:00-4:00	2	3	4 First Friday	5
6	7	8 Mexican Train Dominoes 12:30-4:00	9	10	11	12
13	14	15	16 Poker 6:30	17 Art Club 1:00-3:30	18	19 Reserved All Day
20	21	22 Mexican Train Dominoes 12:30-4:00	23	24	25	26
27	28	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.