

## **Chantarelle News**

Sonoma, California

Chantarelle Homeowners' Association

June 2021 Volume 32.6

JUNE is when Mother Nature really turns on the heat. Sun, swim and a rest on the bench, time to stretch your legs. Notable days this month include: Flag Day the 14<sup>th</sup> and Father's Day the 20th. And just for fun, those born on the first part of the month are Geminis The stars say you may be social, talkative and love to be the center of attention. Those born under the sign of Cancer may be tenacious, highly imaginative, loyal, emotional, sympathetic and persuasive. Send in your birthdays and we'll post birthday wishes!

## PRESIDENT'S REMARKS Important—BACKFLOW TESTING UPDATE

The HOA will again pay for all Back Flow testing. Please ignore any letters from VOMWD about back flow testing.

I would like to thank the Bench Committee for a job well done. The two new benches have been installed and they are particularly good looking and built to last. One was installed to replace the Jane and Charlie Berry bench and the other is on Saint James Drive. We have two donations towards another bench and Tom Flinn will be spearheading the drive to obtain donations for other benches.

We have discontinued using the mailbox at the entrance of the Club House for **Directors mail**. If you want to drop something off for the Directors or for ACC, please put letters/notes in the mailbox at 165 Saint James, which is the clubhouse mailbox. (Corner facing to the right of the Clubhouse). This is a locking mailbox and checked regularly.

We have some incredible artists in our community and the Board (at our last meeting) approved allowing our Chantarelle Art **Club** to be the curator/placement of art displayed inside of the clubhouse walls. These paintings will rotate among our Chantarelle artist residents, bringing color to the walls as well as showcasing their talent. We have a lot of information on our WebSite and you can see a lot of the art work from our Art Club on the site. Look it up there are some very nice works. After opening the site click on Resources and scroll down to Art Club 2020.

The Social Committee is tentatively planning to have our "First Friday" outdoor get together on Friday July 2. This will be dependent on what our State and County regulations say by the end of June. The Board, at our last meeting, also voted to allow only vaccinated persons at our official Chantarelle events.

Given the State's current plans to open up soon, we will discuss at

our July meeting, and approve, as many clubs and events as we are allowed by regulations at that time.

John Dodgshon has decided to step down from his roll as editor of the newsletter. I would like to thank John for years of diligent work putting together the newsletter and getting them printed and distributed. Tom Flinn who has been working with John over the last year will take over. If you run into John, please thank him for his service.

#### TREASURERS REPORT

Treasurer's report through the end of <u>April 2021</u> We are still doing well financially our operating expenses are under budget by about \$1770 for the year, and we have a healthy balance of about \$98,000 in our operating cash account. The number of delinquent accounts were reduced from three in March to two in April for an outstanding balance of \$1171.50. Strong Management has taken appropriate steps to follow up on these two accounts.

LANDSCAPING NOTES Hello neighbors. The subject for June is the drought. While we have our own well, it is our responsibility to save the aquifer as much depletion as we can. We have decided to cut back the watering of the lawns. They will get somewhat brown but not die. We will not water the

grass along Arnold and Watmaugh at all. It would not set a good example to have green grass along the road for all to see. We have converted some of the shrubs to drip, which is more efficient and will continue to convert to drip. We will still water the shrubs.

On the subject of water use, if you see water running in the street gutters, it is not the water from the HOA's well. It is from someones city water. It could be a leaky hose or faucet or overwatering with a private irrigation system. If it is coming from your house, please fix it to preserve all our water. Ben Jones (415-939-8955) benjaminjnes1@verizon.net Debbie Yamato. (415-696-2424) javagirl0547@yahoo.com

#### **2021 DIRECTORY**

If anyone has not received their 2021 Chantarelle Directory, please contact Strong Management at 1-800-359-2362 and they will send you a copy.

#### **SAFETY & WELFARE** PROTECT YOURSELF

From the Department of Financial Protection and Innovation, State of California (<a href="https://dfpi.ca.gov">https://dfpi.ca.gov</a>)

Con artists often try to take advantage of the generosity of others, especially after a wellpublicized disaster such as a hurricane or fire. Be wary of any solicitations from charities you don't already know, as well as those you do. Verify that a charity is legitimate before sending them a information while using public check or providing your credit card wireless networks. number. To become better informed about a charity before making a donation, visit the California Office of Attorney General's website (www.oag.ca.gov)

Phishing is an email fraud method in which the perpetrator sends out legitimate-looking email in an attempt to gather personal and financial information from recipients. Typically, the messages appear to come from well-known and trustworthy websites such as government entities, banks and credit unions, as well as many popular retailers – and even friends and family members.

The Federal Trade Commission (FTC) warns users to be suspicious of any official-looking email message that asks for updates on personal or financial information. Recipients should go directly to the organization's website to find out whether the request is legitimate. If you suspect you have been phished, forward the email to spam@uce.gov or call the FTC toll- free helpline 1-877-FTC-HELP (1-877-438-4338).

Wi-Fi hotspots provide free Internet access, are often in coffee shops, libraries, airports, hotels, universities, and other public places. While convenient, public Wi-Fi networks often are not secure. Protect your personal

If a Wi-Fi hotspot does not require a password, it is not secure. Other users on the network can see what you send. Your personal information, private documents, even login credentials could be accessed without your knowledge or permission.

#### **VACCINATION UPDATES**

With California "opening up" on June 15th, you may run into the need to verify your COVID19 vaccination for large events or venues. Here's what you need in order to verify:

The following are acceptable as proof of full vaccination: Vaccination card (which includes name of person vaccinated, type of vaccine provided and date last dose administered) OR a photo of a vaccination card as a separate document OR a photo of the attendee's vaccine card stored on a phone or electronic device OR documentation of vaccination from a healthcare provider. Businesses and venue operators may also utilize self-attestation at point of registration, during ticket purchase or on the day of the event prior to entry into the venue.

As of this writing, almost 60 per cent of Sonoma County residents 16 years of age and older have been fully vaccinated. Peggy Owens powens2@juno.com Stay safe, and enjoy these beautiful Sonoma days. (If you wish to be added to the SAFETY/WELFARE email group, please email me and I will add you. ~ Peggy Owens, Coordinator, Safety/Welfare powens@juno.com

#### **ENTERTAINMENT**

**NOTES** Valerie and I continue to check out ut the local night life. We have been to Murphy's Irish Pub twice recently. On a Saturday night, Mike Z and The Benders were playing and they were really good, a trio, drums, electric bass, and Mike on guitar/vocals. They really got the crowd's attention without being overpowering. By the way, they are for hire. Food wise, you can always count on the Niman Ranch burgers, the brisket sandwich is OK, and for a first, I tried the fish and chips. The fish (AlaskanCod) is very tasty and plentiful (you will have take home) and better than the chips. Even in the U.K., the fish is better than the chips, so I guess that makes it authentic, and I try to limit my carbs intake any way. By the way, don't expect to find corned beef and cabbage. It's not Irish, it's American. We learned that on a trip to Ireland a few years ago. Thursday nights are jazz nights at Murphy's. A lifelong rocker (we attended Woodstock), I listen mostly to jazz now, so had to check it out. The Dick Conte Trio is the regular booking: keyboard, acoustic bass, and drums. They are the real deal, and also for hire.

We didn't have dinner this time around, but the sautéed Brussel sprouts appetizer is delicious. We did a return trip to Hopmonk with some friends on a non-music night. Some more sampling of the menu: fish and chips (fish good, fries mediocre); Reuben sandwich, good; seared ahi tuna salad, very good; and the burger, good. Beer recommendations, both local: Death & Taxes stout from Moonlight Brewing Company; and Pliny the Elder IPA from Russian River Brewing Company. RR Brewing makes the famous "Pliny the Younger" which is sold one day per year and people line up at the two locations (Santa Rosa and Windsor) at dawn to get a single bottle. I don't know if it's that good or just the appeal of limited availability. If you should line up some year, let me know. Note, the menus at both establishments are much more extensive than our samplings. So get out there and have some fun, support the local establishments and entertainers. Let the Friday Sonoma Index-Tribune 'The Set List" be your guide. Joel Camarda joelcamarda@yahoo.com

#### MANAGEMENT COMPANY

Strong Property Management PO Box 1368, Sonoma, 95476 Paul Strong 933-9151 Email: paul@strongmgt.com 24 hour Emergency Number: 1-800-359-2362.

#### **BOARD OF DIRECTORS**

Steve Rogers, President
771-9290

Tom Flinn, Vice-President
415-621-7572

Ron Yamato, Treasurer
415-305-1400

Roger Young, Secretary
938-2582

Pat Chace, Director
935-7301

#### WELCOME COMMITTEE

If you know of anyone at Chantarelle who is sick or if you have new neighbors, please inform either Roger Young (938-2582) or Russelle Johnson (935-8658), so that they can contact them.

#### POOL EXERCISE

Please note: the Pool Exercise Group is now meeting at 11:30am on Monday, Wednesday and Friday.

#### **CHANTARELLE WEBSITE**

Our thanks to Mary Howland, who maintains our website at *www.chantarelle.org*. Mary can be contacted at 650-468-1119 or char797@aol.com.

## CHANTARELLE EDITOR'S NOTES-Tom Flinn

This is my first time publishing the Chantarelle News myself, so please be kind. I want to give a GREAT THANK YOU to John Hogstom who brilliantly produced the monthly Chantarelle News for over 10 years. He will be very missed each month and while he's not working on the CN, he's still

our neighbor and friend. Thank you again John!

#### **Dining Out or In**

My husband and I have been getting Martha Stewart Meal Kits and cooking every meal at home. Little by little we'd get take out. Thomas Keller's Ad Hoc was great, selling cocktails, butter, flour, pork chops, a complete meal and of course fried chicken. Hats off to them for surviving and thriving through the pandemic.

Glen Ellen Star was another go to and if you haven't been, you should. From day one of the virus, they had take out, just open your trunk, no touch pick up. They always greet you when you come, often remember your name. Chef Avi Weiswasser and his wife wine expert Erin Benzinger own the restaurant and can often be seen in the open kitchen. It's like being in their home. Open wood fire, pizzas, my favorite is tomato cream pie. It is like eating a bowl of the most delicious cream of tomato soup. It's addicting. Fresh baked bread out of the wood oven. Roasted Brussels sprouts. Roasted cauliflower with tahini and sumac. Golden beets with honey yogurt. Spring pea soup. Mixed salad with hazelnuts, peaches and feta. Whole roasted fish, Prime NY Steak, house made gemelli pasta with spring lamb. House made ice cream, "pop tarts" and other pastry chef made desserts change daily. Lots of reasonably priced wines, my favorite category is Interesting Whites! Glen Ellen Star also has a mobile pizza oven. Earlier this spring, they were parked weekends by Three Fat Guys Winery. Reservations and to go ordering on

the Glen Ellen Star website, www.glenellenstar.com

### AROUND THE NEIGHBORHOOD

I've been asked about sources for work I've done at my home, two you may be interested in are www.Skilespest.com (707)696-7438 James is the owner, very reasonable and they do the bait boxes in the common areas around Chantarelle. He checks the boxes the first of each month and the more we have the more rats are kept out of our gardens and houses. Gutter guards I purchased are from a local person David Stankas. NorCal Maintenance. He does other things like Powerwashing and fire prevention. The guards are an investment, but they clean your gutters, fix holes, missing pieces etc and then cover the gutters with metal screening. They screw the guards to the gutter so they will stay in place. They should keep the gutters clean. Dirty gutters can catch fire in a wildfire. Thomasflinn@gmail.com

#### TOM'S RECIPE FOR JUNE



This is a new recipe for me, made it and loved it. Everything in a 9x13 pan, bake, eat, it's EASY. Feel free to substitute any fruit, but local strawberries sure were good!

#### **Cakey Strawberry Cobbler**

Prep Time: 10 mins Cook Time: 1 hr 30 mins Servings: Serves 6 Source: southernliving.com

2 quarts fresh strawberries, hulled and halved, with larger ones quartered (about 2 lb. strawberries)

1 tablespoon lemon zest plus 2 Tbsp. fresh lemon juice (from 1 large lemon)

3/4 to 1 cup granulated sugar to taste

1/2 cup butter

1 cup all-purpose flour

1 1/2 teaspoons baking powder

1/2 teaspoon kosher salt

1/4 teaspoon baking soda

1 cup whole buttermilk

1 teaspoon vanilla extract

Sweetened whipped cream or vanilla ice cream

#### **DIRECTIONS**

Preheat oven to 350°F. Gently stir sliced strawberries, lemon zest, lemon juice, and 1/4 cup of the sugar in a large bowl until totally combined. Let strawberry mixture stand, stirring occasionally, until juicy, about 15 minutes.

Place melted butter in a 13- x 9-inch baking dish.

Whisk together flour, baking powder, salt, baking soda, and remaining 3/4 cup sugar in a medium bowl until combined. Whisk together buttermilk and vanilla in a glass measuring cup. Whisk buttermilk mixture into

flour mixture, and continue to whisk until batter is smooth. Pour mixture evenly over melted butter in hot baking dish. (Do not stir.) Using a slotted spoon, scatter strawberry mixture evenly over batter.

Bake in preheated oven until batter is puffed and slightly golden in the center and dark golden brown around edges, 40 to 45 minutes. Test that center is done, no raw batter on toothpick. Cool on a wire rack at least 15 minutes. I waited 5 minutes and had a can of whipped cream left over so that's what I did. Serve warm with whipped cream or ice cream.

#### **NOTICE**

Due to the current crisis, the clubhouse will remain closed to all club and group activities until further notice. However, the Lending Library will be open with the following restrictions: only one person (or two if from the same household) in the clubhouse at one time and use disposable gloves when handling the books.

**JUNE 2021** 

Sun	Mon	Tue	Wed	Thu	Fri	Sat
		1	2	3	4	5
6	7	8	9	10	11	12
13	14 Flag Day	15	16	17	18	19
20 Father's Day	21	22	23	24	25	26
27	28	29	30			

Waldron Landscaping is now here on Monday 8am-1pm, Tuesday 8am-4pm, Thursday 1-4pm and Friday 8am-1pm.

Garbage, recycling & garden trash pickup is on Mondays.

# Do you like to rest while walking around the neighborhood?



Three new benches are going in and some neighbors would like more!

Two of our neighbors have generously started a challenge donation. \$400 has been raised so we need \$1,000 more to purchase and install another bench. Any amount can be donated to the HOA and the funds will only be used on benches.

If you have questions, you can contact me, Tom Flinn <a href="mailto:thomasflinn@gmail.com">thomasflinn@gmail.com</a> or Ron Yamato <a href="mailto:masyamato@yahoo.com">masyamato@yahoo.com</a> to donate to the fund.

Bring your parasol and a lemonade and socialize on the Chantarelle Benches!

### THANK YOU