



Chantarelle News

Sonoma, California

Chantarelle
Homeowners'
Association

October 2020

Volume 31 #10

OCTOBER

Notable days this month include: Columbus Day on Monday the 12th and Halloween on Saturday the 31st.

We are starting October just as we did last month, with high temperatures and smokey skies to add to our concerns about Covid-19.

Please take extra care and have a safe month.

OUR NEWSLETTER

I'm pleased to announce that Tom Flinn has joined our editorial team. Tom has some excellent ideas for making the newsletter more interesting. This month we have added a recipe, Tom's Chicken Pot Pie. In the future we will be adding more items. If you have ideas about what you would like to see in the newsletter, please email Tom at: thomasflinn@me.com or John Dodgshon at john_dodgshon@hotmail.com

PRESIDENT'S REMARKS

As I write this we are once again in the midst of fire evacuations in much of Sonoma County. This appears to be an issue we are dealing with yearly, throw in the continued COVID illness and restrictions and it makes for heightened anxiety. My reminder to each of you, please be sure to check with your nearby neighbors to see if they are doing ok, and should we have to evacuate now or later, inquire if they have a ride out of the area.

Voting is going to be different here in Chantarelle this year as our

Club House will not be used. Due to COVID there are new procedures in place that require a larger social distancing space. This year the polling places will be open 3 days and any Sonoma Valley registered voter can vote at any of the following locations: Moose Lodge at 20580 Broadway, Veterans Memorial Bldg. at 126 First Street West and Finnish American Home Assoc. at 197 West Verano Ave. The Sonoma Library will also have a secured drop box.

Since we have had limited Board meetings there has not been a lot of community input from you so if there are areas that need to be addressed, please drop me a note in my secured mailbox or email me at steverogers10@sbcglobal.net. The only issue that has been brought to my attention is concern for the number of cars parked on the street. The HOA has no control over street parking, but we can enforce rules regarding using garages for private vehicles. If you have more than 2 cars some should be in the garage. Thank you for your attention to this matter.
Stay safe out there ~ Steve

POOL NOTES

Please note that the pool will be closed for the winter on Monday, October 26th.

TREASURER'S REPORT

Through the end of August:
So far this year we are still doing very well financially. We are under budget in most expense

categories except for Maintenance and Repairs and General and Administrative costs where we are over budget by about \$2600 and \$371 respectively. However, in total we are under budget by about \$17,230 up through the end of August, and hope to continue in that vein through the end of the year.

LANDSCAPING NOTES

With Indian Summer beginning we are just continuing basic landscape maintenance. We have not had any major landscape issues and all seems to be well. Recently we did a community walk with the Waldron and found some lawns have brown and/or bald spots. We are planning on a test to see what works best on the worst areas and will make the repairs in the late fall. We are also going to test replacing the spray sprinklers with a drip system. This will save water, eliminate overspray, and ensure all the plants and shrubs are adequately watered. In addition, the continuing drought conditions require us to be as conservative with our water as possible. New planting will be on hold until we see whether the drip system works well.

We are keeping active the list of homes that desire a refresh until the test is complete. As always feel free to contact either of us with any questions or concerns.

~ Ben Jones (415-939-8955)
benjaminjnes1@verizon.net

~ Debbie Yamato. (415-696-2424)
javagirl0547@yahoo.com

SPECIAL NOTICE

If you have any problem with landscape, broken sprinklers, dead plants, etc., please do not call Waldron or our management company. Instead, please call Ben Jones or Debbie Yamato. If we don't answer leave a message; we do check.

SAFETY & WELFARE

Daylight Saving will be ending

Sunday, November 1st at 2 a.m. marks the end of Daylight Saving Time this year. Before turning in Saturday night, October 31st, set your clocks one hour earlier ("fall back"). This is also a good time to check your smoke detectors and carbon monoxide monitors.

Get ready to vote

We should be receiving our ballots very soon. At that point, you'll know where to go to vote in person, if that is your choice. Otherwise, you have the option to mail your ballot or use the drop box at the Sonoma Valley Library. If you have any questions, the Sonoma Registrar of Voters should have the answers. Visit their web site at:
<https://sonomacounty.ca.gov/CRA/Registrar-of-Voters> or call 707-565-6800.

Stay safe

Wear a mask, keep social distancing and wash your hands frequently. The sooner everyone does the healthy stuff, the sooner we'll be back to something resembling normal.

Safety Email Group

If you'd like to receive our occasional information tidbits and alerts, shoot me an email at powens2@juno.com

~ Peggy Owens, Coordinator,
Safety/Welfare Committee

DON'T FORGET TO OBTAIN ACC APPROVAL

Just a reminder that any change or alteration to the exterior of homes, windows, fences, garage doors, paint colors, gates or roofs must be approved by the Architectural Control Committee (ACC) BEFORE work begins. The full list of ACC guidelines and the application forms are available in the clubhouse, online at Chantarelle.org, from ACC committee members, and from Strong Management.

~ Marty Greenman

SUNSHINE COMMITTEE

If you know of anyone at Chantarelle who is sick or if you have new neighbors, please let either Willy Hoekstra or Ann Young know so that she can contact them. Willy's phone number is 996-0661. Ann's number is 938-2582.

CHANTARELLE WEBSITE

Our thanks to Mary Howland, who maintains our website. The website can be accessed at www.chantarelle.org.

It contains copies of important documents, including: CC&Rs, Rules, HOA Meeting minutes. Please check it out.

Please submit items for the Chantarelle Website to Mary Howland, 650-468-1119 or email her at: char797@aol.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

TOM'S CHICKEN POT PIE



• INGREDIENTS

- 3 whole (6 split) chicken breasts, bone in, skin on
- 3 tablespoons olive oil
- Kosher salt
- Freshly ground black pepper
- 5 cups chicken stock, preferably homemade
- 2 chicken bouillon cubes
- 12 tablespoons (1 1/2 sticks) unsalted butter
- 2 cups yellow onions, chopped (2 onions)
- 3/4 cup all-purpose flour
- 1/4 cup heavy cream
- 2 cups medium-diced carrots, blanched for 2 minutes
- 1 (10-ounce) package frozen peas (2 cups)
- 1 1/2 cups frozen small whole onions
- 1/2 cup minced fresh parsley leaves

- For the pastry or use frozen puff pastry:
 - 3 cups all-purpose flour
 - 1 1/2 teaspoons kosher salt
 - 1 teaspoon baking powder
 - 1/2 cup vegetable shortening
 - 1/4 pound cold unsalted butter, diced
 - 1/2 to 2/3 cup ice water 1 egg beaten with 1 tablespoon water, for egg wash or cream instead
- Flaked sea salt and cracked black pepper

DIRECTIONS

Preheat the oven to 350 degrees F.

Place the chicken breasts on a baking sheet and rub them with olive oil. Sprinkle generously with salt and pepper. Roast for 35 to 40 minutes, or until cooked through. Set aside until cool enough to handle, then remove the meat from the bones and discard the skin. Cut the chicken into large dice. You will have 4 to 6 cups of cubed chicken.

In a small saucepan, heat the chicken stock and dissolve the bouillon cubes in the stock. In a large pot or Dutch oven, melt the butter and saute the onions over medium-low heat for 10 to 15 minutes, until translucent. Add the flour and cook over low heat, stirring constantly, for 2 minutes. Add the hot chicken stock to the sauce. Simmer over low heat for 1 more minute, stirring, until thick. Add 2 teaspoons salt, 1/2 teaspoon pepper, and heavy cream. Add the cubed chicken, carrots, peas, onions and parsley. Mix well.

For the pastry, mix the flour, salt, and baking powder in the bowl of a food processor fitted with a metal blade. Add the shortening and butter and mix quickly with your fingers until each piece is coated with flour. Pulse 10 times, or until the fat is the size of peas. With the motor running, add the ice water; process only enough to moisten the dough and have it just come together. Dump the dough out onto a floured board and knead quickly into a ball. Wrap the dough in plastic and allow it to rest in the refrigerator for 30 minutes.

Preheat the oven to 375 degrees F.

Divide the filling equally among 4 ovenproof bowls. Divide the dough into quarters and roll each piece

into an 8-inch circle. Brush the outside edges of each bowl with the egg wash, then place the dough on top. Trim the circle to 1/2-inch larger than the top of the bowl. Crimp the dough to fold over the side, pressing it to make it stick. Brush the dough with egg wash and make 3 slits in the top. Sprinkle with sea salt and cracked pepper. Place on a baking sheet and bake for 1 hour, or until the top is golden brown and the filling is bubbling hot.

NOTES

You can use rotisserie chicken or store bought chicken meat. You can substitute regular onions for pearl onions, pearl onions are good though. Do not skip the cream. I used puff pastry, brushed sprinkled with cream instead of egg wash. Sprinkle with a little flaked salt. My pies were brown in 40 minutes, depending on oven.

Sent from Paprika Recipe Manager from an Ina Garten Recipe. Changes are my own preferences.

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.

OCTOBER 2020

Sun	Mon	Tue	Wed	Thu	Fri	Sat
				1	2	3
4	5	6	7	8	9	10
11	12 Columbus Day	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31 Halloween

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.