



CRIPPLE CREEK MOUNTAIN ESTATES



NEWSLETTER



WE WISH YOU HAPPY
HOLIDAYS AND A HAPPY
NEW YEAR



President : Bob Wooley

Greetings from your President!

The Christmas Party was a great success. Hopefully, more owners will be able to attend the annual meeting in July. Remember, lunch is provided by CCME. I want to thank all of the office staff, Brenda, Karen, and Jeff, along with the volunteers who did an outstanding job with the Christmas decorations. Also, a shout out to Ray Zittlosen for arranging the catering. The Mexican food really hit the spot!

Three contractors have submitted bids for the clubhouse roof, and I am awaiting a fourth bid. Due to a wide difference in the bids, I am sending out a list of requirements to make sure everyone includes the same amount of material, same grade and type of metal roofing, type of water shield and the amount of linear footage of snow guard.

The food trucks, "Prime Kitchen" and "Margaret's Munchies" have been very successful. Thanks to Diane Schaiberger and Brenda for recommending them. I will ask Diane to explore other possible food trucks.

The "Firewise" newsletter from Suzanne Adams will be sent out via an e-mail blast in January/February.

With the continued increase in cost of mailing everything from the office, we are now using e-mail blasts through Dorman, which costs us very little. I strongly encourage everyone who has not given the office their e-mail address to do so.

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Our new security/camera system should be up and running in January 2022. We have set up Teller Wi-Fi to provide internet service (which is better and less expensive than our current provider). The new cameras will enable us to closely monitor the trash situation, which is being abused by a few owners.

I look forward to a much better 2022 and better serving the property owners of CCME.

HAPPY NEW YEAR!

Bob Wooley, President

Assessments are due for 2022



Pay by check or cash at the clubhouse

Or on-line at Dorman Management Association website

Due in January

Assessment statements will be emailed to those who have registered an email with us. For those who do not have an e-mail, we will mail the statements.

2022 Board of Director Meetings

- | | | |
|---------------------|-----------------|--------------------|
| • January 8, 2022 | May 14, 2022 | September 10, 2022 |
| • February 12, 2022 | June 11, 2022 | October 8, 2022 |
| • March 12, 2022 | July 9, 2022 | November 12, 2022 |
| • April 9, 2022 | August 13, 2022 | December 10, 2022 |

ARCHITECTURAL CONTROL COMMITTEE NEWS UPDATE

By: MARK RICHWINE, CHAIRMAN OF ACC

Greetings:

As we end 2021 and start the New Year, there are a few issues that need to be brought up as a reminder to owners.

During the last year, we have had a number of unauthorized construction projects that have been reported. This includes outbuildings (sheds), utility drops excavations and driveways. Most of these were done without proper surveys and some have trespassed on other owners properties. In many cases the work was being done by unlicensed individuals without a Teller County Permit.

As a covenant controlled community, all construction must be submitted to the association and approved. No construction projects can occur within the Association that has not been submitted to the Association Architectural Control Committee (ACC) for review and approval.

Approvals are based on Covenants and Architectural Guidelines of the association. These guidelines can be found on the website or are available in the office. This includes residences, outbuildings, driveways, utilities drops (power, water, septic), retaining walls, tree removal, or any external modifications to existing structures.

Any authorized construction project will have a colored sign (Green or Yellow depending on the type of construction) indicating an approved project or a Red Cease and Desist sign. If a Red Sign is placed, the Association contacts the owner of record and if possible, the individuals' performing the work to let them know the project is not authorized, and may issue fines to owners as appropriate.

All Owners and Residents are encouraged to contact the office if they notice construction occurring without a sign indicating an approved project.

During the last year, there have been a number of complaints of properties with trash, unused appliances and abandoned cars. When these issues are reported, we contact the owners instructing them to resolve the issues and a date it needs resolved by. If not resolved, the association can and does issue fines against the property (Fines for violations start at \$50.00 + a per day charge.) When fines accrue beyond a specific point, the association does place a lien on the property and can deny use of association amenities.

There have also been a number of incidents with short term rentals (aka Air B&B type rentals). The issues including issues with trash, violations of the rules for things like open fires, animals off leash or using firearms within the association. Property owners who rent their properties are reminded that they are responsible for their tenant behavior. Fines for rule violations start at \$50.00 + a per day change. If owners are unfamiliar with the rules, please contact the office and we will provide.

Please note: Short term rentals are not granted access to association amenities (including use the Pool, Gym). Trash service must be pre-negotiated (with an account for the property) in the office or paid for as used. If not, the renters are responsible to handle their own trash and not just leave it on the ground at the clubhouse.



1st Place – Tailgate Chili -Barb Blohowiak

Winners



2nd Place -Little on the Mild Side-Diana Schaiberger

3rd Place – 3 winners tied



Midwestern Chili – Lara Loewenheim

Meatsa Meatsa – Ivan Pelaez

Vegetable Chili – Barbara Otwell

**Honorable Mention – Notsa Normal Chili
Sandra & Bob Wooley**

Thank you for all who participated in cooking and judging...it was fun!

2021 Christmas Party Fun



2021 Christmas Party Fun



2021 Christmas Party Fun



2021 Holiday Bake-Off Contest



1st Place

Temping Turtles

By: Brenda Pelaez



2nd Place - Tied

Oatmeal Chocolate Chip

Cookies with Nuts

By: Linda Leyba



2nd Place - Tied

Cookies & Cream Cookies

By: Lisa Smith



Oatmeal, Raisin, Chocolate Chip and Walnut Cookies

Preheat oven to 350 degrees.

Ingredients:

- 1 tsp ground cinnamon
- 1 1/2 cups flour
- 1/2 tsp baking soda
- 1/2 tsp baking powder
- 1/2 tsp salt (if using unsalted butter)
- 1 cup butter softened
- 1 cup packed dark brown sugar
- 1/2 cup granulated sugar
- 2 large eggs - cold
- 1 1/2 tsp vanilla extract
- 3 cups old fashioned oats (not instant or Quick)
- Make a total of two cups of: Raisins, Chopped Walnuts, and Chocolate Chips combined

1. Line rimmed 18 by 13-inch baking sheets with parchment paper.
2. In a mixing bowl whisk together flour, cinnamon, baking soda, baking powder and salt for 20 seconds, set aside.
3. Cream together butter, brown sugar, and granulated sugar.
4. Mix in one egg, then blend in second egg and vanilla.
5. Add the flour mixture and mix just until combined.
6. Mix in oats, raisins, chocolate chips and walnuts with a spoon.
7. Scoop dough out and shape into 1 1/2-inch balls and put them on the cookie sheet about 2-inches apart.
8. Bake in preheated oven until golden brown on edges are nearly set (center should look under-baked), about 12 - 14 minutes.
9. Let cool on baking sheet for two minutes then transfer to wire rack to cool completely.
10. To store, put them in an airtight container at room temperature.

Recipe by: **Linda Leyba**

Salted Caramel Turtle Fudge Bars

Ingredients For the Shortbread Crust:

- 1/2 cup unsalted butter, at room temperature
- 1/2 teaspoon vanilla extract
- 1/4 cup confectioners' sugar
- 1/4 teaspoon salt
- 1 cup all-purpose flour

For the Fudge Topping:

- 16 ounces semi-sweet chocolate, finely chopped
- (1) 14 ounce can sweetened condensed milk
- 2 and 1/2 tablespoons unsalted butter, cut into small bits
- 1 teaspoon pure vanilla extract
- 1/2 cup salted caramel sauce
- 1/2 cup toasted pecans, roughly chopped
- 1 teaspoon flaky sea salt

Instructions For the Shortbread Base:

Preheat oven to 350 degrees (F). Line an 8x8-inch baking pan with parchment paper, allowing two of the sides to overlap. Spray the parchment - and any exposed pan - with non-stick baking spray; set aside.

In the bowl of a stand mixer fitted with the paddle attachment, or in a large bowl using a handheld electric mixer, beat the butter, vanilla extract, confectioners' sugar, and salt until light and fluffy; about 2 to 3 minutes. Gradually beat in the flour, mixing just until combined. The mixture will be a little crumbly.

Dump the mixture into the prepared pan and spread (or press firmly, if need be) it into an even layer. Bake for 14 to 15 minutes, or until lightly browned. Set aside to cool while you prepare the fudge topping.

For the Fudge Topping:

In a microwave-safe bowl, combine the chopped chocolate, sweetened condensed milk and butter. Microwave, uncovered, on low, in 30 second increments, stirring in between each increment, until the chocolate is completely melted; stir mixture smooth. Stir in vanilla extract. Spread mixture over the shortbread, smoothing with a spatula into an even layer. Pour salted caramel on top of the chocolate mixture, then sprinkle with the toasted pecans. Refrigerate until firm; about 2 hours. Cut into small squares and serve.

Recipe by: **Brenda Pelaez**



Cookies & Cream Cookies

- 1 cup butter softened
- ½ cup brown sugar
- ½ cup sugar
- 1 4.2 oz pkg Oreo Cookies & Cream pudding mix
- 2 eggs
- 1 tsp vanilla extract
- 2 ¼ cups flour
- 1 tsp baking soda
- 1 cup white chocolate chips
- 15 Oreo cookies coarsely crushed (you want big chunks!)

Instructions: Cream the butter and sugars. Add the pudding mix and mix until blended. Add flour and baking soda and continue mixing.

Stir in the white chocolate chips and Oreo cookie chunks.

Drop cookies by rounded teaspoonfuls (I use a cookie scoop) onto greased cookie sheet. Bake for 10 minutes at 350. Enjoy!

Recipe by: Lisa Smith



2022 Changes & Updates

Assessments

- * Effective January 1, 2022 Assessment fees for 2022: primary lot \$247.50, secondary lot with residence \$247.50, secondary lot without residence \$82.50

Clubhouse Rental Fees

- * Effective January 1, 2022 Clubhouse rental fees for members will be increased to \$100.00. The damage deposit remains the same at \$200.00, refundable if no damage after rental
- * Non-member rental fees will be increased to \$250.00. The damage deposit remains the same at \$200.00, refundable if no damage after rental



CCME News

New Amenities: Pool Table, Dart Board, Ping Pong Table

Located upstairs CCME Clubhouse



Pool table donated by Al & Kris Snare

Ping Pong table donated by Dave & Karen Garcia

Thank you!!!

CCME Clubhouse Services & Amenities

24-hour fitness Showers Saunas



**Basketball Pickleball
Bocce Ball Tennis
Playground Cornhole
Horseshoes Croquet Deck
BBQ Grills/Picnic Tables
Notary Copying Maps
Trash Services**



**Clubhouse
Rentals**

How does the Trash Service Amenity work?

CCME Members can utilize trash services during business hours, Tuesday—Saturday, 7:30 am to 3:30 pm

Two Options Available:

1. Pay as you go—write your name, filing and lot # on the log sheet and write the trash that you are dropping into dumpster. Insert cash or coins into locked cash drop box in the front of building by the entrance, next to the trash log box
2. Pay for and create a trash account—fill out a “Trash Account” slip (located in the trash log box in the front of the building by the entrance) and insert slip into locked cash drop box. Office staff will track and deduct entries according to slips

(Please do not log on sheet and fill out a trash account slip – fill out one or the other as applicable)

What is the cost of the Trash Service Amenity?

- | | |
|-------------------------------|--------|
| • 18 gallon trash bag or less | \$1.00 |
| • 19-30 gallon trash bag | \$3.00 |
| • 30 gallon + | \$5.00 |
| • Boxes flattened | \$1.00 |



Items not allowed: mattresses, large household items, motor or cooking oil, paint, construction materials



Upcoming Events



Yoga

1st & 3rd

Saturdays of the Month

At the CCME Clubhouse

Diana Schaiberger, Instructor



Margaret's Munchies

Will be at the CCME Clubhouse

2nd Saturday of each month

Don't miss out on purchasing

Delicious baked goods



Stay tuned for more fun events...

Thank you

We would like to acknowledge and
thank the
following members who have
volunteered throughout the year

We Appreciate You!!!!



Thanks to Our Volunteers!

Ken & Barbara Blohowiak

Laura Givens

Lisa Smith

Bob & Sandra Wooley

Pat Robbins

Lee Ann Wernz

Jeff Helner

Dave Garcia



Featured Wildlife or Nature Pictures

If you have pictures you have taken in the association, email them to ccmepoa@ccmepoa.com and you can be featured on the website and future newsletters





Fitness Room open 24/7
Pool open daily 5:00am-9:00pm

**CCMEPOA OFFICE
HOURS**

**TUESDAY—SATURDAY
7:30 am — 3:30 pm**

**The office is closed
SUNDAY & MONDAY**

**PHONE : 719-689-2549
FAX : 719-689-3436**

**EMAIL :
ccmepoa@ccmepoa.com**

If you would like to see something in the newsletter or have suggestions, please contact the office at 719-689-2549 or send an Email to ccmepoa@ccmepoa.com



Nixle offers free and paid notification services for local police departments, county emergency management offices, municipal governments and their agencies. The Nixle service allows government agencies to send messages to local residents via phone, email and web. Information delivered almost instantly.

Nixle serves government agencies and organizations in all 50 states. You can sign up at: www.co.teller.co.us

Cripple Creek Mountain Estates
Property Owners' Association
4453 Teller County Rd. # 1
Cripple Creek, CO 80813

Address Correction

