

STERCHI HILLS

April 2006

Volume 1, Issue 1



A Letter From Your HOA President

It's a New Year for the Sterchi Hills Homeowners Association. The new 2006 Board of Directors are as follows:

President, Steve Beck 865-219-8428 6731 Timber Run Lane

Vice President, Hal Fletcher 865-281-2934

Treasurer, George Kerr 865-687-8358

Secretary, Ronald Ramsey 865-689-9950

Board Member, Christine Mallahan 865-689-3057

We are on the board representing you, please call us with any questions, concerns or complaints.

Our goals this year include: Pricing options for lighting at subdivision entrances; finding different ways to communicate events, issues and other board business to residents; finding some cost savings for running the HOA; initiating long range planning and the land use committee; transferring the reserve account dollars into a better long term savings account; and providing for the opportunity for more social events for neighbors. I look forward to serving as your president. Please call me with any questions or concerns you might have.

Sincerely
Steve Beck

Automatic Draft

Please call Jill Racek at 712-3030 if you would like to participate in the automatic debit for your annual assessment fees.

Pool Keys

Pool Keys will be issued on May 20, 21, 2006 from 1p.m. to 4 p.m. If your 2006 dues are paid please remember to pick up your key. If you have not paid your dues you may pay your dues at the time you pick up your pool key. Management and the Board will not be making special deliveries of keys this year, so please pick up your key on May 20, 21 at the pool.

We are planning a BBQ on Saturday, the first day of the pool opening. Please come out and meet some of your neighbors and Board members.

Storm Drains

The Board of Directors would like to remind homeowners that it is your responsibility to keep storm drains (drain easements by Knox County) cleaned out behind your property. We have had reports the some homeowners have covered their drain ease-



ments. These easements are designed to collect storm water and severely impact your neighbors drainage if covered or blocked, please correct these back to original form.

Yard Art

As spring approaches and we all will be working hard to make our yards beautiful please remember that yard art (statue, sign, etc) is against the Restrictions, Covenants and By-Laws of Sterchi Hills.

Parking

The Board continues to hear complaints about parking on the street. While the issue is not managed by the board we are asking that you park in your driveway whenever possible. It is a hazard to traffic flow, pedestrians and children. Some of your neighbors also consider it an eye sore for the neighborhood. Please try to park in your driveway.



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Jeweled Eggs

This decorating idea is one that my 4 and 5 year olds were able to create. The glitter paint and jewels together give a very classy look to an egg!



Parental supervision is recommended.

This project is rated EASY to do.

What You Need

Boiled or Chocolates cape Eggs (see tips below)

Glitter paint with tip (on bottle)

Flat sided jewels in multiple colors and sizes

Egg cartons, empty

Tweezers, optional

Ice pick (if using Chocolates cape Eggs)

How To Make It

If using Chocolates cape Eggs:

Click [here](#) for directions on how to make Chocolates cape Eggs.

You will need for the eggs to dry once you decorate them. Use the ice pick to poke a hole in the parts of the egg carton that stick up (dividing the eggs). You can then place the stick through this hole to allow your decorative egg to dry.

If using boiled eggs:

You will need to decorate only one side of the egg at a time. Let dry either on egg cartons turned upside down or a cooling rack. Decorate other side when first side is dry.

1. At the top of the egg, make a scalloped circular design with the glitter paint, if desired. Make sure there is a "puddle" of paint on the top. Place a jewel on the top of the egg in the puddle of paint.
2. Make a "puddle" of paint on the side of the egg. Place a jewel in the "puddle". (Note: You can make the "puddles" as small or as large as you wish, just make sure it is large enough to hold the jewel in place.)
3. Repeat as many times as desired around the egg. (Reminder: If this egg is not on a stick, you will need to leave one side empty until it is dry.)
4. Let dry as described above.
5. Place on a decorative plate, an Easter basket, or make an arrangement for your table.

Tips

We tried using glitter glue but found that it was much runnier than the glitter paint. You could dye or color (if using Chocolates cape Eggs) the eggs before using the glitter paint and jewels. (Don't dip Chocolates cape Eggs in dye!)

CHOCOLATE EASTER EGGS

3/4C chunky peanut butter

1/4C butter, softened

1C flaked coconut

1/2C finely chopped walnuts

1-1/2 to 2C powdered sugar, divided

2C(12oz)semisweet chocolate chips

2tbsp shortening

In mixing bowl, cream peanut butter & butter until well mixed. Fold in coconut, nuts & 1C sugar; mix well. Sprinkle some of the remaining sugar on a board.

Turn peanut butter mix onto board; knead in enough of the remaining sugar until mix holds its shape when formed. Shape in small egg-shaped pieces. Cover & chill for 1hour. In double boiler over hot water, melt chocolate chips and shortening, stirring until smooth. Dip eggs; place on waxed paper to harden. Chill. Yield: 2 dozen

Pineapple Frosted Cake

Pineapple Frosted Cake is an easy one for the pineapple-lovers in your life.

INGREDIENTS:

- One 18-1/4 ounce yellow cake mix, prepared as directed, any sized pan
- 1-20 ounce can crushed pineapple
- 1 cup sugar
- 1 tablespoon cornstarch
- 1 tablespoon flour

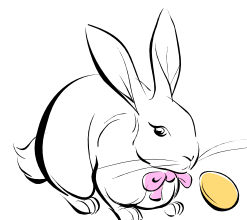
PREPARATION:


After cake has cooled add the crushed pineapple (including the juice), sugar, cornstarch and flour in a saucepan. Heat over low-medium heat until thickened - stir frequently to keep the sugar from burning. When thickened remove from heat and allow to cool slightly. Frost the cake.

EASTER GAMES

JELLYBEAN TOSS

Cut the top off an egg carton. Using the bottom, number cups 1-12 with a magic marker or crayon. Place the carton on the floor and mark a starting line about 8 feet away. Give each player a different color jellybean. To Play, each player stands behind the line, calls out a number between 1-12 and tried to toss the jellybean into that numbered cup. For each successful toss, one point is given. First player with 21 points WINS!





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Pumpkin Bread

2 cups pumpkin puree

3 cups sugar

2/3 cup water

2/3 cup vegetable oil

1 teaspoon ground cinnamon

1/2 teaspoon ground cloves

1/2 teaspoon salt

1/2 teaspoon baking powder

2 teaspoon baking soda

1 cup raisins

1 cup pecan pieces

3 1/2 cup flour

Heat oven to 350

Grease and flour three 7 X 3-inch loaf pans.

Beat together pumpkin, sugar, water, and oil. Add cinnamon, cloves, salt, baking powder, and soda. Mix well.

In separate bowl mix raisins and nuts, if you wish, into flour and combine with pumpkin mixture, blending well.

Pour mixture into prepared pans and bake for 1 hour. A cake tester should come out clean, and bread should have begun to pull away from sides of pans.

Let bread cool completely on a rack.

