

# Forest Pond Newsletter



## Lawn Preparation Begins in Earnest

Spring lawn preparation starts now and should be finished during the next 6 weeks. What?! It's still winter! Correct, you are.

If you really want to give your lawn the edge it needs to beef up before the ravages of summer take their toll on your green carpet – you need to act now. January is the month to put down the pelletized gypsum (80 lbs per 1,000 sq. ft.) and lime (40 lbs per 1,000 sq. ft. minimum).

Before the middle of February, you need to spread the joy of fertilizer with crabgrass pre-emergent. This will kill the crabgrass seeds

just sitting on the ground waiting for the chance to germinate.

Warning, don't waste your money over-seeding with new grass seed until six weeks after you have spread the crabgrass pre-emergent; that stuff will also prevent your grass seed from germinating!

January is the best month for planting tree and shrub seedlings (see article below), as well as giving your living welcome mat the tune up it really needs to be weed free.

The next two months are also the best months to get your lawn mower serviced

and prepped for the working months ahead. Don't forget to have the blades sharpened and balanced.

If you use a rain barrel, inspect your gutters to ensure they are not plugged up with debris. If not this is the month to consider installing one to reduce your tap water usage.

Last but not least walk through your yard and remove all of the debris you can find—leaves, sticks, branches and other things that have blown into your yard during the yard care vacation of the past few months.

### Volume 2, Issue 1

January 13, 2007

### Special points of interest:

- Healthy, hearty recipes
- Shine a little warmth on the subject
- Be a good neighbor!
- Award Presentation
- New CMPD Community Coordinators Assigned to Forest Pond

### Neighborhood Watch Committee Meeting And Award Presentation; Meet New CMPD Community Coordinators! (see last page)

## Annual Tree Seedling Sale

Saturday, January 20, 2007 at 700 North Tryon Street (Hal Marshall Building - Front Parking) from 9:00 AM to 12:00 PM (or until all trees are sold). Trees available are Flowering Dogwood, Redbud, River Birch, Black Walnut, Green Ash, Southern Red Oak, White Oak, Longleaf Pine, Red Cedar, White Pine; shrubs avail-

able are Beautyberry and Sweet Shrub. All seedlings are sold on a first-come, first served basis. All proceeds benefit the environmental education programs! 10 seedlings \$5.00.

Rain barrels are available but you must order it by NLT 15 JAN by email at savetherain@yahoo.com.

The rain barrels come in 3 sizes with everything you need to install them. Visit the web site: www.rainbarrelusa.com to see the rain barrels and to check the normal prices. You save a minimum of \$20 to \$60 for buying through the county rather than from the company directly.

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### Trash Collection Courtesy

How can you be courteous when talking trash? Very easily, I say! First, when you get your monthly statement for Charlotte Mecklenburg Services (Soil & Water) there is usually a notice/small flyer included—read it!

It has schedule changes and other info that alerts you to possible conflicts with what you normally expect; for example, picking up on Wednesday instead of Tuesday.

When putting trash in the large bin or

in the recycling bin, place the lighter material in the bottom and heavier items on top. The wind has been known to lift the lid and scatter trash all over your yard and your neighbors' yards.

Your trash bin does not have to be the street in order to be collected—it has to be within 18 inches of the edge of the street.

Place your large trash bin on the side of the driveway away from the mailbox and up out of the street. Position your recycle bin next to your mailbox. This arrangement will allow smooth pick up of your trash and allow the USPS to deliver the mail.

Forest Pond trash collection is normally on Tuesdays—according to the C&R's your trash bin cannot be in front of your house for more than 24 hours. Put it out in the morning and retrieve it in the evening. Enough said!!

Be courteous—it's contagious!!

## Vehicles And the City Code of Ordinances

We, as residents, of Forest Pond have made a commitment to this neighborhood when we bought or rented into it. This is a surprise for some people who need to enrich their understanding of a HOA guided community.

Showing courtesy to one another without it being asked and giving respect to others without demanding it in return are good neighbor characteristics!

In this vein of thought, we need to look at how some of us are violating the C&R's and the Charlotte City Code of Ordinances. First the Code of Ordinance.

Sec. 14-216. Illegal parking. (a) It shall be unlawful to stop, stand, or park a vehicle:

- (17) On a street alongside or opposite any street excavation or obstruction when such stopping, standing, or parking would obstruct traffic.
- (21) On a street other than parallel with the edge of the roadway, headed in the direction of traffic, and with the curbside wheels of the vehicle within 12

inches of the edge of the roadway, unless authorized to do otherwise by appropriate signs.

(22) On a street so as to leave available less than ten feet of the width of the roadway, if such roadway has designated thereon traffic lanes.

Sec. 14-157. Commercial trucks in residential zones. It shall be unlawful to operate a commercial truck upon any street, other than a thoroughfare designated by the Charlotte-Mecklenburg Thoroughfare Plan, in a residentially zoned district other than for the sole and exclusive purpose of loading or unloading of materials, performing work of a temporary nature, or gaining access to other streets in the area for the same purposes. This section shall not apply to the operator of a vehicle that is being used in furtherance of a governmental or public purpose.

The C&R's Article 13, Section F(8) states: No stripped, partially wrecked or junked motor vehicle, or part thereof, shall be permitted to be parked or kept

"Showing courtesy and giving respect are good neighbor characteristics!"

inspection certificates. Section F(9) states: No vehicles of any Member of any type shall be parked on any street in the subdivision. No truck nor other vehicle of any Member in excess of one ton load capacity not any mobile home, trailer, camper, similar vehicle or boat shall be parked or kept overnight or longer, on any Lot, in such a manner as to be visible to the occupants of other Lots or the users of any street or recrea-

on any Lot. All motor

on any Lot shall have current registration and

vehicles of any type kept

As you can see, the Code of Ordinances and the C&R's go hand-in-hand and compliment type of streets that make up our neighborhood. Our streets are classified as Class VI (residential) and Class VI-L (cul-de-sac). The original design is such that all homes have the capacity for parking at least two (2) vehicles on each Lot - one in the garage and one in the driveway.

Please obey the laws.

tion area.



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### School Calendar CMS K-12

The remainder of the 2006-2007 School Calendar has the following days and dates entered:

MLK Holiday—15 JAN 07

Teacher Workday—22 JAN 07

President's Day—19 FEB 07

Teacher Workday—23 MAR 07

Spring Break—2-9 APR 07

Memorial Day—28 MAY 07

Last Day of School—8 JUN 07

Graduation—9-13 JUN 07

Scheduled make up days are set as;

19 FEB 07, 28 MAY 07, 2 APR 07, 3 APR 07, and 11 JUN 07.

Report Card Dates are:

5 FEB 07, 10 APR 07, 8 JUN 07, Elementary Report Cards distributed and Secondary Report Cards mailed 19 JUN 07.

"Charlotte Mecklenburg Schools' Website has a treasure trove of information!"

The CMS website has a virtual treasure trove of information available to all parents and visitors alike.

http://www.cms.k12.nc.us/.

## The Basics of Lighting Your Home

Did you know there are 4 levels of lighting used in and around your home? Four-a light is a light isn't it?

Basic lighting, also called ambient lighting comes from ceiling lights, or table and floor lamps. This is the light you normally need to function on a day-to-day basis.

Accent lighting is next-this method uses



focused beams of light to accent or highlight an object or create visual separation.

Task lightingsheds light on your work area.

These lights you use at your desk, in the kitchen, or like a drop light for use in and around vehicles.



Finally, decorative lightingchandeliers, sconces, and hidden/recessed lighting fixtures make up this layer of illumination.

From the bare light bulb to the most decorative fixture, you can transform a house into a warm and inviting

home, just by using layers of light.

### For Sale Section

- 1) Replacement windows available due to remodeling 3 double-wide, 5 single-wide, and 1 half-high bathroom \$25@ call (704) 778-5011.
- 2) Router Table w/3 routers, 40+ router bits, sign-maker kit, guides & guards, mobile stand and dust collector bag \$150 call (704) 301-3396.
- 3) 10-in. Craftsman Table Saw, spare

blades, stand and dust collector bag - \$100 call (704) 301-3396.

This section is for residents only and is primarily designed to advertise those gently-used items that you no longer use or need.

It is not for the purpose advertising for individual yard sales, vehicle sales, real estate sales or any commercial venture

or service.

"Extra, Extra — Sale Your Gently-Used Goods Here!"

Contact the editor or one of the coeditors to place your ad (see last page).



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### **FP** Newsletter Team

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Recipe: Better Homes and Garden New Cook Book, 14th Edition, Meredith Books 2006

Ingredients:

1 pound beef chuck roast, cut into 3/4-inch cubes

1 tbsp cooking oil

1-1/2 cups chopped onion (3 medium)

2 cloves garlic, minced

1-1/2 cups Pinot Noir or Burgundy wine

3/4 cup beef broth

1 tsp dried thyme, crushed

3/4 tsp dried marjoram, crushed

1/2 tsp salt

1/4 tsp black pepper

2 bay leaves

3 cups whole fresh mushrooms

## Beef Bourguignon

2 cups 3/4-inch pieces carrot (4 medium)

1 cup frozen pearl onions

2 tbsp all-purpose flour

2 tbsp butter or margarine

2 slices bacon, crumbled

3 cups hot cooked noodles or mashed potatoes

#### Directions:

- In a 4-quart Dutch oven brown half of the meat in hot oil; remove meat from Dutch oven. Add remaining meat, chopped onion, and garlic. Cook and stir until meat is brown and onion is tender. Return all meat to Dutch oven.
- Stir in wine, broth, thyme, marjoram, salt, black pepper and bay leaves. Bring to a boil; reduce heat. Simmer, covered, for 45 minutes. Add mushrooms, carrot, and pearl onions. Return to boil; reduce heat. Simmer, covered, for 25 to 30 minutes more or until meat and vegetables are tender. Discard

bay leaves.

 In a small bowl stir together flour and butter or margarine to make a smooth paste; stir into meat mixture. Cook and stir until thickened and bubbly. Cook and stir for 1 minute more. Stir in crumbled bacon. Serve with hot noodles or mashed potatoes.

#### Slow cooker directions:

Brown meat, chopped onion, and garlic in hot oil as above. In a 3-1/2- or 4quart slow cooker layer mushrooms, carrots, and pearl onions. Omit flour and butter or margarine. Sprinkle with 3 tablespoons quick-cooking tapioca. Place meat mixture on top of vegetables. Add thyme, marjoram, salt, pepper and bay leaves. Decrease wine to 1-1/4 cups and beef broth to 1/2 cup; pour over meat mixture. Cover and cook on low-heat setting for 10 to 12 hours or on high-heat setting for 5 to 6 hours or until meat and vegetables are tender. Discard bay leaves. Stir in bacon. Serve with hot noodles.

## Pan-Fried Asparagus

Recipe: Anna Mary Thomas

Level: Easy Ingredients:

1/4 cup butter

2 tbsp olive oil

1 tsp coarse salt

1/4 tsp ground black pepper

3 cloves garlic, minced

1/2 pound fresh/frozen asparagus spears, trimmed (thawed)

Directions:

Melt butter in skillet over medium-high heat. Stir in olive oil, salt and pepper. Cook garlic in butter for one minute, but do not brown. Add asparagus, and cook for 10 minutes, turning asparagus to ensure even cooking.

Fresh Asparagus is best - Frozen is next best!

### **Award Presentation**

All residents are invited to the Forest Pond Neighborhood Watch Committee meeting on Thursday, February 8, 2007, 7:00 PM at the Derita Baptist Church, 2835 W Sugar Creek Rd. to participate in the presentation of an award to Officer Ferguson for his outstanding help during the last 6 months of 2006.

At this meeting you will also be able to meet and ask questions to our new CMPD Community Coordinators from the new University Division.