

	<h1>COMMUNITY NEWS</h1>		Villas of Smithfield															
			Volume I, Issue I															
			01 October 2008															
<h2>OCTOBER MEETINGS</h2> <p><b>6 SOCIAL COMMITTEE 2 PM</b> <b>14 BOARD OF DIRECTORS 3 PM</b> <b>20 SOCIAL COMMITTEE 2 PM</b></p> <p>Please Support Your Social Committee Activities. If you have any suggestions for future programs and/or activities please contact Joan Martin (357-9852) or Linda White (357-2861).</p> <p><u>Please submit your November Newsletter requests by October 20<sup>th</sup>.</u></p>	<h3>From the BOARD Chair</h3> <p>Welcome everyone to the first Villas of Smithfield newsletter. This is great to have a newsletter with our community officially being less than a year old. And in that year we have seen much progress in our becoming a smooth running community. In the past year all units have been completed, roads and walks have been installed, several properties walk throughs have been completed and Villa Dev. is working to get these items completed. Soon the landscaping and sod work will be started and we will be on our way to having good looking yards. I could go on and on about things that have been completed, but you have been able to watch the progress as everything seems to be coming together. I want to thank everyone that has worked so hard in the different committees. That shows up in rules being made available to the residents, the group having those delicious meals, financial obligations being met, a newsletter started, and the list goes on and on. Jobs well done!!</p> <p>Ron Harvey</p> <p>Anyone interested in having a bible study, please sign up on the sheet available on the table in the club house</p>																	
<h2>UPCOMING EVENTS</h2> <p><b>8 STAMP'UP WORKSHOP 1-3 PM</b> <b>11 HAM DINNER/POTLUCK 6 PM</b> <b>14 STITCH &amp; SEW NOON – 2 PM</b> <b>23 COMPUTER CLASS 7 PM</b> <b>24 BINGO AND HALLOWEEN PARTY 6:45 PM</b> <b>30 COMPUTER CLASS 7 PM</b></p> <p><b>ALL EVENTS ARE IN THE CLUBHOUSE. SEE THE SOCIAL CALENDER FLYER FOR ADDITIONAL INFORMATION</b></p> <p>FINANCE COM. MEETS ON THE FIRST AND THIRD TUESDAY OF EACH MONTH</p>	<h3>Board of Directors Nominations</h3> <p>Please be on the alert for material in your mail regarding the nomination and election of one member of the Board of Directors. Please consider carefully and follow directions in the literature.</p> <p>More information will be forthcoming.</p> <p>Watch the clubhouse for notices. Barbara Bonney ,Chair Committee Members: Frances Whitney, Estelle Schlipf, Gloria Ray, Robert Raup, Joan Martin, Sue Hall and James Bonney</p> <p>Communications Committee is planning to publish a new telephone directory to be distributed in November. If you were not included in the last one contact John at john.white820@hotmail.com or 284-9128 by October 15<sup>th</sup>.</p> <table><tr><td><b>USERS OF THE FITNESS ROOM PLEASE ENSURE THAT ALL WINDOWS ARE CLOSED AND THAT THE DOOR IS LOCKED WHEN YOU LEAVE.</b></td><td>Any comments or suggestions to improve this newsletter please contact John White (john.white820@hotmail.com) (284-9128) .</td></tr></table>			<b>USERS OF THE FITNESS ROOM PLEASE ENSURE THAT ALL WINDOWS ARE CLOSED AND THAT THE DOOR IS LOCKED WHEN YOU LEAVE.</b>	Any comments or suggestions to improve this newsletter please contact John White (john.white820@hotmail.com) (284-9128) .													
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<h3>Committee Opportunities</h3> <p>New committee alignments offer new opportunities for participation in affairs of the home owners association. The Landscape Committee will monitor and advise the Board of Directors on matters dealing with the lawns, trees, shrubbery and the ponds. The Facilities and Safety Committee will deal with all other Common Elements (buildings, walks, driveways, streets, etc.) Every home owner is encouraged to participate as a member of one more committees and this realignment is a time to start. The membership of each committee must be approved by the Board of Directors. If you are interested please let Ted Ray (357-4887) know and your name will be included for approval by the Board at its October meeting.</p>																		
<h3>SEPTEMBER TRIP TO RICHMOND</h3> <p>Nineteen people from the Villas rode the Fun Tours bus to Richmond on September 23<sup>rd</sup>. We played bingo, saw the capitol, ate lunch in our very own dining room, and toured the Governor's Mansion. We finished off the day by riding up Monument Avenue. Returning home we watched a DVD of Comedian Jeanine Robertson. We were very entertained.</p> <p>There is a sign-up sheet on the table in the Clubhouse for the OUTER BANKS MUSIC SHOWCASE November 14<sup>th</sup>. Ten or more people will get the bus here for \$3.00 more for person.</p> <p>Look for more information for more future planned trips with Bernice Thomas in our Social Activities Bulletins. We thank you for supporting those trips. Diane Lawrence</p>																		
<h3>RECIPE OF THE MONTH</h3> <p>Gloria Ray's Squash Casserole</p> <p>Baked at 350 degrees for 25-30 minutes</p> <table><tr><td>2 lbs yellow squash and/or zucchini</td><td>¼ tsp salt</td><td>Cook squash and next 3 ingredients in frying pan</td></tr><tr><td>1 cup grated carrots</td><td>¼ tsp pepper</td><td>with lid on. Drain well. Stir in soup and next 3</td></tr><tr><td>½ cup diced onions</td><td>½ cup crushed cornflakes</td><td>ingredients. Pour into 11 x 7 baking dish. Bake.</td></tr><tr><td>1 (14-15 oz) cream of mushroom soup</td><td></td><td>Put cornflakes on top the last 10 minutes.</td></tr><tr><td>2 tbps mayonnaise</td><td></td><td></td></tr></table>				2 lbs yellow squash and/or zucchini	¼ tsp salt	Cook squash and next 3 ingredients in frying pan	1 cup grated carrots	¼ tsp pepper	with lid on. Drain well. Stir in soup and next 3	½ cup diced onions	½ cup crushed cornflakes	ingredients. Pour into 11 x 7 baking dish. Bake.	1 (14-15 oz) cream of mushroom soup		Put cornflakes on top the last 10 minutes.	2 tbps mayonnaise		
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