

HOA MANAGEMENT
P.O. BOX 32627
KNOXVILLE, TN 37923



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ATLEE FIELDS HOA

SPRING 2010

APRIL 1, 2010

ATLEE FIELDS BOARD OF DIRECTORS 2010-2011

The Atlee Fields Board of Directors is pleased to announce the following members and their positions on the Board:

President	Tim Holt	timholt1092@gmail.com
Vice-President	Perry Roberts	perry19d@knology.net
Treasurer	Mark Smith	smithlogos@aol.com
Secretary	Hank Grubbs	hankwetwo@yahoo.com
At-Large	Don Truza	dtruza@thetransitionteam.com

ANNUAL ATLEE FIELDS GARAGE SALE

SATURDAY, APRIL 17, 2010

The Annual Atlee Fields Garage Sale will be held Saturday, April 17, 2010 from 7:00am—2:00pm. The Board would like to encourage any and all homeowners in Atlee Fields to attend and participate in this community event. Should you have any questions regarding this event, please do not hesitate to contact HOA Management (865-558-3030) or email one of your Board members, we will all be more than happy to help!

POOL SEASON IS QUICKLY APPROACHING!

The 2010 Atlee Fields pool keys will be available at the HOA Management office beginning May 1, 2010. The pool will be officially open Friday, May 14. Your Association account must be paid current in order to receive your keys. Only two (2) keys will be given out per household. If you need extra keys, you may purchase extras for \$15.00 each. Don't forget that the pool gates get new keys every year, so your 2009 season key will NOT work!

Also, the Atlee Fields Board is looking for volunteers to help clean up the pool area each week this summer. At the end of the pool season, a drawing will be held with the names of the volunteers from each week, with the prize being...your 2011 dues being paid for you! The more weeks you volunteer, the more times your name goes into the drawing!

WASTE CONNECTIONS

HOA Management has been working with Waste Connections to try and get a lower trash pick-up rate for the Atlee Fields homeowners! Waste Connections has informed us that we would need another 38 homeowners in Atlee Fields to use them to get the price lowered to \$12.73. If the entire community uses Waste Connections, the price can be lowered to \$10.50 per month per door! This would decrease the number of heavy garbage trucks that have to travel the Atlee Fields streets as well. If you are interested in having your trash collected by Waste Connections and trying to help us help you, please call HOA Management (865) 558-3030!



ATLEE FIELDS WEBSITE

Just in case you missed the notice, Atlee Fields has a website for homeowners to view the minutes from Board meetings, the Atlee Fields HOA financials, your governing documents, and any comments, requests, or alerts from your Board members! The website address is: atleefields.com. Some parts of the website are password protected. If you have not already called Elise Strand of HOA Management and provided your name and email address, you will not be able to access the secured areas of the site. In the event this is the case, please contact her at (865) 558-3030 and she will input your information so you may access the website!

JUST A NOTE...

Should you ever have any questions or concerns regarding the Atlee Fields Homeowners Association or your dues, please do not hesitate to call HOA Management (865)558-3030. They will be more than happy to answer any questions you have! They are here to serve our Association for the betterment of the community, so take advantage of their knowledge!



RACEY'S HONEY BAR-BE-QUE SAUCE

Our HOA manager, Jim Racek, has been kind enough to offer up his own bar-be-que sauce recipe for the Atlee Fields homeowners to try! This recipe not only yields an EXCELLENT sauce, but some tasty onions to eat separately or with steak, chicken or whatever you happen to be grilling!

Ingredients:

80oz of Kraft Original Barbeque Sauce
32oz of Grade 'A' pure honey
3 large onions
3 average-sized lemons

Cooking Instructions:

- ◆ Pour barbeque sauce and honey in a large pan
- ◆ Slice onions into 1/4" slices and put in sauce
- ◆ Cut lemons into quarters, squeeze juice into sauce, then put lemon quarters into the sauce
- ◆ Cook on high heat to a near boil
- ◆ Cut heat back to medium/low heat for approximately 1 hour
- ◆ Simmer on low heat for 2 to 3 hours
- ◆ Sauce is done when the onions are completely cooked
- ◆ Let sauce sit until completely cool
- ◆ Strain sauce

If you enjoy onions by themselves, the onions out of this sauce are an excellent snack!

This sauce is especially great because the honey in it allows the sauce to stick to the meat as you are cooking/grilling!

HAPPY GRILLING!
JIM RACEK

