

January, 2008

Volume 4, Issue 1

Created by the LakeRidge Social Committee



LakeRidge Ledger

Dining Group for February

LakeRidge Social Committee Mission Statement
The LakeRidge Social Committee is comprised of a group of LakeRidge residents whose goal it is to promote and plan neighborhood social functions thus developing good relationships and increasing the friendliness, safety and well-being of our community. Membership on the committee is voluntary.

Upcoming LakeRidge Events:

Dining Group

Vines Bistro
Maynard Corner
Shopping Center
February 19, 7:00PM

Carolina Mardi Gras

Saturday, April 5,
5:00PM
In the Street
@ Lake end of
Great Lake Drive

Please join us on February 19, 2008 at 7:00 at Vines Bistro in the Maynard Corner shopping center at the intersection of Maynard and High House Roads.

This warm and inviting restaurant has become a favorite of many since it opened last year. The menu is Italian and they offer both a regular menu as well as a Bistro or Lighter menu. The entrees vary depending on the

season and what was fresh that day. Besides the usual Piccata's and Parmigiano's they also offer: **Gnocchi Pomodoro, Pan-seared Salmon Filet, Penne a la Vodka, and Shrimp Firecracker del Gambero.** Make sure to save room for dessert!! And if you can't decide you can order the **Dessert Sampler Platter**, their dessert tasting dish that includes several of the Chef's homemade favorites. I'm going to go just for that!! Call Pat Young to reserve.

In Memory of Liz Jinks

One of our original owners, Elizabeth "Liz" Jinks passed away at the age of 67, on January 5. She lived at 209 Lake Brandt.

Liz was an active member of our community and served on the Board of Directors at one time. She had a long battle with lung cancer but was never one to give up.

For those who wish, memorial contributions may be made to: American Lung Association of NC, 3801 Lake Boone Trail, Suite 190, Raleigh, NC 27607 or, American Cancer Society, 8300 Health Park, Suite 10, Raleigh, NC 27615. Tributes may be made to the family at www.brownwynne.com

Mardi Gras Comes to LakeRidge

Mark your calendars! April 5 will be LakeRidge's own Mardi Gras. Now we know that the "real" Mardi Gras is in February but since we're further North we figured it was okay to take a slight deviation from that!!

This time it will be held in the street at the Lake end of Great Lake Dr. We know that some people have a tough time negotiating the rough terrain when we hold it on the grass and hope this will allow more of you to join in the fun.

As always we will have beer on tap and we will also be serving main dishes and desserts inspired by the Creole and Cajun influence of the real Mardi Gras as well as lots of bright

decorations to get you in the mood. Put on your best Mardi Gras costume (or not) and join in the fun. There will be games to play—Bocce, badminton—and boat rides on the lake with the Captains Bob—great for the kids, or kid in all of us!!

We ask that you bring a chair, a drink of your choosing (if you don't drink beer), an appetizer to share and \$5 to help defray our costs. Oh and don't forget to bring a couple of extra dollars because we will be having the 50/50 raffle. There will also be a drawing for some free giveaways.

Please spread the word and bring your family and friends.... The more the merrier!! Hope to see you there!!

Be an active member of your community.
Please attend the annual meeting on January 23, 7 to 8:30PM at the Senior Center off High House Rd.

NC Life Links

The North Carolina Secretary of State's office offers a service that you may not be aware of. It is called NCLifeLinks and is an online registry for your **Advanced Healthcare Directive** and **Organ Donor** wishes. This site will keep a record of your wishes so that your family, medical care providers and lawyers can access the information in a situation where you are unable to speak for yourself.

We know that this is not a pleasant thing to

have to think about but it is better to do it when you are not in an emergency situation or unable to speak for yourself.

You simply go on their site (www.nclifelinks.org) and print out the forms necessary. Fill them in and send them to the address provided with a \$10 fee. They will then send you an ID card that you keep in your wallet at all times. You will be given a File number and Password so that your information is confidential and safe.

Committee Members

Kathy Kistenmacher
Chair Person
749-8380

Nancy Butters
Editor 463-9451

Emmy Cullen
461-9661

Nora Buben
467-6762

Linda Lawrence
467-0018

Charlene Lloyd
462-9072

JoAnn Wainwright
468-5708

Pat Young
380-8094

Debbie Morrison
467-8916

Cardboard Recycling

If you have cardboard boxes to be recycled they must be broken down to a size of 2' X 3'. You can also take cardboard to the Cary Citizen Convenience Center at 313 N. Dixon Street. The size requirement is waived, but

make sure to flatten them If you have more than 20 boxes, arrange a special curbside Friday pickup by calling the DPW at (919) 469-4090. The size requirement is waived but they must be placed on the curb by Friday at 7 a.m.

Helpful Hints

One of our more observant neighbors has noticed that some of the vent covers on the outside of our homes were painted shut. This is not good!! You can easily reopen them by taping a garden trowel to a long pole and pop them open. These vents are not all in the same place on each unit. But make sure you

get them all. There is one each for: bathrooms, clothes dryer and stove.

To remove germs from your kitchen and baths, remove the aerator from your faucets every few months and pop them in the dishwasher to clean and sanitize them.

Thanks for watching out for us, Mark.

Tables for Rent

Do you have holiday gatherings coming up that require more table space? The Social Committee can help with that. We have several tables that we use during our gatherings that are lightweight but sturdy. We are offering them to you to be used at your private

parties, yard sales, whatever, for a fee of \$5 per table. We currently have (7) six foot tables and (3) eight footers. Contact anyone on the committee to arrange for their use. The only time they would not be available is during a Lake-Ridge social event.

Chicken with Golden Raisins

1/4 C. Flour 3/4 Tsp Salt
4 Boneless Chicken 1/8 Tsp Bl. Pepper
Breasts or 6 thighs 1/4 C Heavy cream
2 Tblsp butter 1/4 C Golden raisins
1/2C Full-bodied dry red wine
Serves 4-6.
Dredge chicken in flour. Melt butter in skillet and brown chicken. Transfer to slow

cooker. Add wine to skillet, bring to boil and cook, scraping up browned bits. Pour over chicken and season with salt and pepper. Cover and cook on LOW for 4 hours. Stir in cream and raisins. Cover and turn to HIGH. Cook till chicken is tender and cooked through, about another hour. Serve chicken with rice and pour sauce over.



Pretty much everything we say is FYI, so do we really need a big announcement?