

January, 2009

Volume 3, Issue 1

Created by the LakeRidge Social Committee



LakeRidge Ledger

January Dining Group Rescheduled

LakeRidge Social Committee Mission Statement
The LakeRidge Social Committee is comprised of a group of LakeRidge residents whose goal 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.

The Sunday brunch at Vivace in North Hills was rescheduled to January 25 due to interest in the football playoffs. Attendance would have been minimal and so we are going to squeeze the brunch in between the playoff and Super Bowl weekends. After all we want all of the men to come too, right? We hope to have a great turn out.

The restaurant serves Italian cuisine with an open kitchen, wood-fired grill and house made pastas that set the stage for contemporary Tuscan fare. The brunch is an "off the menu" style rather than buffet. The menu

includes such things as: asparagus & goat cheese frittata, mascarpone & berry stuffed crespella, grilled chicken saltimbocca panino and salty egg pizza. Mark had this last year and loved it!

After our yummy meal and you can head over to either catch a movie or do some shopping—make a day of it!!

Please join us for this new tradition at 1PM on Sunday, January 25 and bring along your friends and family too.

Contact Pat Young for reservations.

Upcoming LakeRidge Events:

January Dining Group

Sunday, January 25,
1PM

Vivace

4209 Lassiter Mill Rd
North Hills, Raleigh

February Dining Group

Tuesday, February 17,
7PM

Bella Napoli

201 W Chatham St
Cary

Beach Ball Party

April 25, 5-8 PM
End of Lake Brandt Dr.

February Dining Group

And while we're on the subject of eating ...

We have chosen a local Cary eatery, Bella Napoli for the February 17 dinner.

It is a charming Italian place tucked away in the lower level of Old Cary Commons in downtown Cary. It's like walking into a favorite neighborhood restaurant you discovered in Naples. Lucia creates authentic Northern and Southern cuisine all made from scratch with the freshest ingredients and dotting care of an Italian mother. She offers an array of paninis, salads and tempting appetizers like fresh mussels sautéed in a light tomato sauce. Entrees range from traditional Italian entrees to riga-

toni pasta with fresh salmon, peas and mushrooms in a pink sauce or chicken served over greens. All are served up with moderate prices.

Colorful murals of Italy fill the walls and part of the fun is having Lucia tell you the stories behind them. For instance, she'll point out her Mother holding a baseball bat in one window while watching her dad, whose standing in another window – watching a beautiful woman. Get the picture?

Please join us and bring along a friend.

Contact Pat Young for reservations.

In Memory

Many of you may remember Beatrice Begun who lived on Great Lake Dr. Sadly she passed away at the age of 83 on December 30, 2008. She was originally from Massapequa Park, NY and was a retired administrative assistant at the Nassau County, NY Health Depart-

ment. She was born on February 23, 1925 in The Bronx, NY and is survived by her son, Arthur "Art" D. Begun and wife, Janet who live locally and her daughter, Madeleine who still lives in NY.

**Save the Earth!!
It's the only Planet
with chocolate!!**

Bathing Suits Not Required

Wondering what the Social Committee has up their sleeves for the next party? Well, wonder no more. We are going to have a **Beach Ball Party**.

We'll be serving up yummy summer fare like hot dogs, burgers, tater salad, slaw, chips, salads and fresh strawberry shortcake. As always there will be beer but if you don't want that, please bring your drink of choice.

We are planning some fun things to do while you wait for your dinner too. Beach Ball volleyball anyone? How about Beach Ball Tic Tac Toe or Bocce ball? There will be some

fabulous beach music—remember Jan & Dean and the Beach Boys? And we hope you will all get up and show us your best dance moves too. Of course we're saving a few surprises for you as well.

It will be held at end of Lake Brandt Dr. nearest the Lake. So come on all you surfer dudes and wahines, let's party!!

Bring an appetizer to share, a chair, \$5 and optionally, money for the 50/50 raffle.

Save the date—Saturday, April 25, 5:00PM - 8:00 PM.

Committee Members

Kathy Kistenmacher
Chairperson
749-8380

Nancy Butters
Newsletter Editor
463-9451

Emmy Cullen
461-9661

Nora Buben
467-6762

Linda Lawrence
467-0018

Charlene Lloyd
462-9072

Debbie Morrison
467-8916

Joann Wainwright
468-5708

Pat Young
380-8094

Service Recommendations

Following is a compilation of service recommendations from past newsletters:

Air Conditioner Service

Absolute Air Care, Todd Clark 572-1800

Automobile Repair

Tao Auto Automobile Service, 610 W. Chat-ham St., Cary (Honda, Toyota, Acura, Lexus) 319-9202

Carpet Cleaning

Ressie Creech (Fully insured) 303-6297

Computer Support

A Woman's Touch, Lynda Prediger 677-1987

Kent Kistenmacher, 749-8381

Garage Door Repair

Brothers Garage Door Co., Ryan Dudek 363-3247

Home Maintenance, Repair, Im-provements

Honey-Doers Inc, Ham La Forge 380-0445
Rock Solid Studio Decorative (Concrete coun-tertops, flooring etc), Tom Orr, 828-9988
Reasonable Solutions, David Jones 868-7330

Pet Sitters

Maggies's Mom Pet Care, Jennie Pratley 210-0731

Precious Paws, Cats only, Lee Miranda 460-6355

Plumbers

Bolton Service 861-1500

Window Cleaners

Triangle Window, Steve Sebastian 678-9019

5 Minute Chocolate Cake

I had to share this recipe with you so I would not be the only one who guiltily makes this 2-3 times a week. I apologize if you get as hooked as I have by the instant gratification it gives you because it's so darned quick, easy and yummy. I have it taped to the inside of my cabinet door. Oh my!!

Combine and mix well:

4 Tblsp. Flour

4 Tblsp. Sugar

2 Tblsp. Cocoa

Add and mix thoroughly:

1 Egg

3 Tblsp. Milk

3 Tblsp. Oil

3 Tblsp. Chocolate Chips (optional—I used crushed peppermint candies once too)

Splash of vanilla extract (I also used almond or orange & both worked well)

Pour into a large, microwave safe coffee mug or small dish.

Microwave on high for 3 minutes.

Voila!! I usually get 2 servings from this—less guilt!

Did you ever notice that when you blow in a dog's face, he gets mad? But if you take him for a ride in the car, he sticks his head out the window.