

May/June 2010

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lakeridgetownhomes.net



LakeRidge Ledger

Great Food, Music and Friends

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.

Upcoming LakeRidge Events:

Tailgate Party

Saturday, October 9

4:30PM—??

End of White Lake Ct
Represent your favorite sports team

Thank you to all who attended the Carolina On My Mind party on May 1. We are always gratified to see you all coming down the street with your appetizers and chairs to help us celebrate, eat, drink and of course be merry. The Kistenmachers outdid themselves with their upbeat and fun music mix. Wouldn't be a party without them!
The contributions to the 50/50 raffle brought in \$65 for the committee and \$65 for Terry

Fuhrman. Thank you all for your generosity. And I'm sure all of you know free drawing winners enjoyed the plants and gift certificates as well.
And last, but certainly not least, a big "hoorah" goes out to those who helped us setup and cleanup. We can't thank you enough. What a great community we live in—lots of friends to party with and many who volunteer to help.

Get Smart

Want to go to Princeton for free? Audit a class at Harvard without leaving your couch? At AcademicEarth.org you can stream actual course lectures from some of the nation's top universities. Study Jack

Kerouac with a Yale professor, tackle physics with an MIT engineer or hear a UCLA poli-sci expert explain game theory. No homework, no exams, no 8AM labs. Just you, your curiosity and your computer. Watch and learn!!

Tailgate Party in October

When Fall arrives, naturally so does tailgating at football games. With that comes great food and fun in the parking lots. So why not tailgate in our neighborhood just for the fun of it?

On October 9, we'll be setting up at the end

of White Lake Court and the party will start at 4:30PM.

Pull out those jersey's, hats and banners from your favorite sports team and join us for a fun evening. We'll have more details later but be sure to save the date.

Danger Exists for Small Pets

We now have foxes and a coyote living among us. The habitat for these animals is shrinking and so is their food supply. You need to be mindful of your cats and small

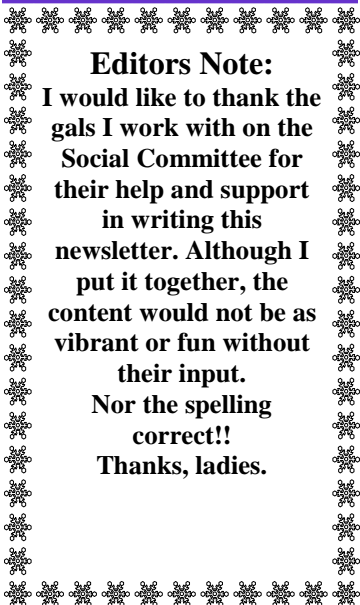
dogs because they could be hurt or killed by these predators. Please do not let them run free especially at night when these wild creatures are out hunting for their next meal.

Editors Note:

I would like to thank the gals I work with on the Social Committee for their help and support in writing this newsletter. Although I put it together, the content would not be as vibrant or fun without their input.

Nor the spelling correct!!

Thanks, ladies.



“Progress” Sneaking Up On Us

The Town of Cary is in the process of connecting the fractured pieces of Morrisville Parkway to allow traffic to flow from Chapel Hill Road to Route 55. Once this is done a developer is planning to build townhomes next to the west end (phase one) of LakeRidge. The developer is asking the Town Council and the Zoning Committee to allow him to rezone the property to allow more living units than is currently allowed. The Cary Town Council included the discussion of this development on their agenda Thursday, May 27. About 25 concerned LakeRidge residents attended the hearing because we believe the development would mean lower cost townhomes being built too close to our property line, thus infringing on our privacy

and lowering our property values. Many of us have signed a petition to make the town aware of our feelings about this matter as has the LakeRidge Townhome Association. At the meeting Debbie Salley and Al Hicks did a fantastic job presenting our concerns to the Town Council. After the hearing the developer’s lawyer met with us briefly and said he would make himself available for further discussion. So nothing has been resolved yet, but the lines of communication are open and we are hoping for the best. If you want to monitor the case you can go to: www.townofcary.org/Departments/Planning_Department/Public_Hearing_cases.htm

Committee Members

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Co-Chairperson
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Newsletter Editor
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650-2622

Free Concerts—Can’t Beat It!!

Did you know that the Cary Parks and Recreation holds FREE concerts at the Sertoma Amphitheatre in Bond Park on High House Road every Summer?

This year’s schedule includes:

Triangle Brass Band presents Pops in the Park

Saturday, June 5 & 26, July 17 at 7 p.m.

Triangle Wind Ensemble Summer Concert

Sunday, June 13, 6 p.m.

Independence Eve Celebration

Saturday, July 3, 6:30-9 p.m.

*Please Note: Unless otherwise noted, all events at Sertoma will occur rain or shine. In the event of inclement weather, call (919) 462-3969 or (919) 462-3969. Messages will be updated at least two hours before the event start time.

Contact

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Easy Peasy

Hit-the-Spot-Lemon Water

4 Lemons, sliced 6-8 C Water
1 1/2 C Fresh mint or basil leaves, firmly packed
6-8 Ice cubes

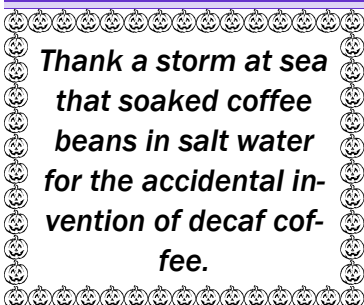
Place lemon slices in large pitcher. Rub basil or mint between palms of hands to slightly bruise leaves. Add to pitcher with lemon. Pour in water. Cover & chill 1-8 hours. Strain lemon-water mixture. Discard herbs. Divide lemon slices equally among 8 glasses. For each serving add 1 cup ice cubes, fill with lemon water. Garnish with fresh mint or basil sprigs. Makes 6-8 servings

Beer Muffins

3 C. Bisquick
3 Tblsp. Sugar
1 Can beer
Mix all ingredients lightly. Fill muffin cups 2/3 of the way and bake at 325° for 25 minutes. Makes 20 muffins.

Chicken Poupon

4 T Dijon mustard 2 T Vegetable oil
1 t. Garlic powder 1/2 t. Italian seasoning
4 Boneless/skinless chicken breasts
In plastic bag, combine mustard, oil, garlic powder & Italian seasoning. Add chicken, mixing to coat. Place chicken in baking pan. Bake at 375° for 20 minutes or till done.



**Thank a storm at sea
that soaked coffee
beans in salt water
for the accidental in-
vention of decaf cof-
fee.**