



BEHIND THE GATE - RIVER RIDGE COUNTRY CLUB SEPT 2016

Let us introduce ourselves. We are Lori Salzman and Jill Samu and we are neighbors on Dampier Court. Our goal is to inform and keep you up to date on what is happening in our community.

A NOTE FROM OUR HOA PRESIDENT -

We have had many new changes this year. The most recent being this newsletter and Website. Please familiarize yourself with the website. You will find upcoming events, financials, service request information, violation response forms, architectural forms, board minutes, and of course, our most recent newsletter.

Our new Management Company, Ameri-Tech has been doing an outstanding job. **Louis DeSantis is our new property manager**, and comes to us with many years of experience. Please e-mail him at **LDeSantis@ameritechmail.com** or call him at **727-726-8000 ext. 255** with your questions.

I want to extend a **BIG CONGRATULATIONS** to our community for passing the 4 amendments that will help to make our community stronger, and a **BIG THANK YOU** to the Board members that put in their time and effort to make this happen.

Enthusiastically,

Jackie Pavlich

ABOUT THE AMENDMENTS

An important issue was getting the word out about the (4) four amendments the board wanted to add to our documents. First, notification went to every

homeowner by mail. When votes were counted and there were not enough either to pass or fail the amendments, the board members went door to door in our community. A special voting meeting was held September 13, 2016 at the clubhouse. As a result, 153 people voted and each amendment passed. Here is how the voting went: First Amendment (Preamble of the Declaration) Yes - 138 No - 15. The Second Amendment (Article IV, Property Rights) added a new section Leasing and Occupancy Yes - 116 No - 37. The Third Amendment (Assessments) Any assessment not paid within ten (10) days after the due date shall be considered "Delinquent" and Past Due Yes - 119 No - 34. The Fourth Amendment states The Association, through the Board of Directors, shall be authorized to enter into agreements to acquire a new contract. Yes - 115 No - 37. A fifty-five percent (55%) of the homeowners needed to vote. Negotiations with Mike Boyce and board members will start on Tuesday, September 20, 2016.



ITALIAN NIGHT AT PUTTERS - FRIDAY, SEPTEMBER 30, 2016. MAKE YOUR RESERVATION NOW BY CALLING 727-817-1974 Cocktails and Italian Tapas in the bar area from 3-5 pm. \$2.00 Martinis/\$3.00 Tapas. Dinner will be served in the dining area from 5-7 pm. Serving a variety of Italian dishes - all homemade. Eggplant Parm, Meat Lasagna, Linguine w/clam sauce, Lobster Ravioli, Chicken Parm and Spaghetti and Meatballs! Listen to the sounds of Crooners like Frank Sinatra, Tony Bennett, Johnny Mathis and Al Martino sung by Fred Campbell from 7-10 pm.



Brought back by popular demand is **L O B S T E R N I G H T !** Save the date...Tuesday, October 4, 2016 seating at 4 pm and 7 pm. Live Maine Lobster for \$10.99. (Add 2 additional sides for \$3.99) Only taking 150 reservations so make your reservation now! Call 727-817-1974.



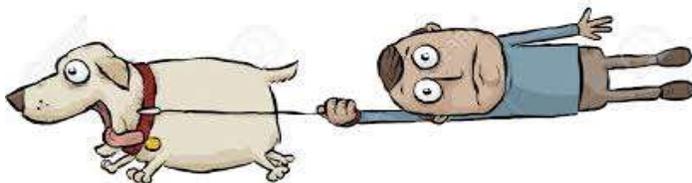
How about this one???

Free breakfast is being served October 8, 2016 from 7-10 am with purchase of a beverage. **Seating at the bar only!** First come, first served. Choice of 2 egg combo with your choice of meat and home fries or biscuits and gravy and your choice of eggs. Celebrating the new breakfast menu at Putters.



***Our old, faded River Ridge Flag has been replaced with a new one. Thank you Gloria Jones who donated the new flag in memory of her loving husband, Ed Jones who passed away April 15, 2016.

***Gate openers are available from Jill Samu (849-7435). The cost of a remote is \$35.



DOGS MUST BE ON A LEASH! Pets "shall at all times, whenever they are outside, be confined on a leash held, and under the direct control of a responsible person." *Declaration of Covenants, Conditions and Restrictions for River Ridge Country Club, Article III, Section 1 (G).* Walkers are complaining about the piles of dog poop on the sidewalks and yards. *When walking your dog, please carry a bag and pick up the poop!! It's the law!*

Please, no parking on the streets. That makes it hard for emergency vehicles, service trucks, the mailman and others to make their way thru our community. Remember...members shall park only in their garage or in the driveways serving their lots. When parking in the driveway, do not block the sidewalk!



REAL ESTATE UPDATE

7603 Weston Court	3/2/2	\$169,900	Available
11330 Tee Time	3/3/2	\$199,950	Available
11530 Tee Time	3/2/2	\$202,900	Available
11824 Tee Time	3/2/2	\$175,000	Pending Contract
11502 Short Court	5/3/2	\$215,000	Pending Contract
11854 Tee Time	3/3/3	\$265,000	Pending Contract
11405 Tee Time	3/2/2	\$163,000	SOLD
11443 Tee Time	3/2/2	\$174,900	SOLD
11440 Dorian Court	3/2/2	\$182,500	SOLD
11453 Short Court	3/2/2	\$195,000	SOLD
11619 Tee Time	3/2/2	\$200,000	SOLD
11530 Lounds Court	3/2/3	\$222,000	SOLD
11529 Dampier	3/3/2	\$208,000	SOLD
11149 Tee Time	3/2/3	\$232,600	SOLD

11525 Lounds Court

5/3/2

\$265,000

SOLD

(Compiled on 09/20/2016 by Lori Salzman, using Current MLS data; presumed accurate, but not guaranteed)



IN THE KITCHEN

As we prepare for our National Day of Thanksgiving, we would like to provide a couple of last minute recipes for tried and true favorites:

PERFECT ROAST TURKEY

1/4 POUND (1 STICK) UNSALTED BUTTER	1 LEMON ZESTED, JUICED
1 TSP CHOPPED FRESH THYME LEAVES	GROUND BLACK PEPPER
1 FRESH OR THAWED (10-12) LB TURKEY	KOSHER SALT
1 LRG BUNCH FRESH THYME,	1 SPANISH ONION QUARTERED
1 WHOLE LEMON, HALVED	1 HEAD GARLIC, HALVED CROSSWISE

Preheat oven to 350 degrees F.

Melt butter in a small saucepan. Add the zest and juice of the lemon and 1 tsp. of the thyme leaves to the butter mixture. SET ASIDE.

Take the giblets out of the turkey wash the turkey inside and out. Remove any excess fat and leftover pinfeathers (if fresh) and pat the outside dry. Place the turkey in a large roasting pan. Liberally salt and pepper the inside of the turkey cavity. Stuff the cavity with the bunch of thyme, halved lemon, quartered onion and the garlic. Brush the outside of the turkey with the butter mixture and sprinkle with salt and pepper. Tie the legs together with string and tuck the wing tips under the body of the turkey. Roast the turkey about 2-1/2 hours, or until the juices run clear when you cut between the leg and the thigh. Remove the turkey to a cutting board and cover with aluminum foil; let rest for 20 minutes.....SLICE AND SERVE. This recipe can be adjusted to the size of the turkey AND FOR DESSERT;

SIMPLE PERFECT PUMPKIN PIE

1 15 oz. can of pumpkin	2 large eggs
1 14 oz. can sweetened condensed milk	1/2 tsp ground cinnamon
1/2 tsp ground nutmeg	1/2 tsp ground ginger
1 (9inch) unbaked pie crust	1/2 tsp salt

Preheat oven to 425 degrees F.

Wisk the pumpkin, sweetened condensed milk, eggs, spices and salt in a medium bowl until smooth. Pour into crust. BAKE 15 MINUTES. Reduce the oven temperature to 350 degrees and continue baking 35 to 40 minutes or until knife inserted 1 inch from crust comes out clean. Cool. Garnish as desired and store leftovers in the refrigerator.

(Please forward your favorite recipes to LorraineSalzman@Yahoo.com) Thank you. Lori Salzman



RiverRidge Ladies Club Fashion and feathers and friends show will be held at the clubhouse October 22, 2016. Doors open at 12 pm. Lunch at 12:30. Tickets are \$20. Includes lunch, tip, and fashions by Bonworth. Call Gloria Jones 727-847-2462 for tickets!

One more thing...if you would like to know what is going on at the clubhouse, pool, or golf course, give your e-mail address to Brad Barnett or drop it off at the pro shop. Emails will be sent to you periodically.



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