

KIRKWOODS NEWSLETTER

February 2016

1545 Kirkwood Drive, Geneva IL 60134

Visit our website: www.kirkwoodhomes.org

Kirkwood hotline: 630.557.5200

KIRKWOOD HOMEOWNERS MEETING MINUTES:

Kirkwood's meeting took place on **January 11th** at 6:30 pm. Seven Board members were present: Rand Briggs, Darell Edwards, Sandy Smith, Jim Forni, Jon Hauser, John Bray, Lucy Tomlin.

Homeowners Forum:

- Vehicle parking on Averill was discussed. Deadline for removal of holiday decorations was discussed- all should be down now.

Regular Reports:

- Financials: Strategic financial planning and continual tracking of expenditures throughout the fiscal year was discussed.
- Maintenance: Jim V (Maintenance committee of one) reported roofing and siding work at 1562 and 1564. Roofing replacement is scheduled for 1533 and 1535.

Trees: Have received one quote for clearance and deadwood trimming to be finished by the end of Feb., in addition to other removals before spring. Awaiting additional quotes.

Motions: Motion was brought forth to transfer unused funds remaining in the General Fund to Reserves. Motion carried. Board then adjourned to Executive Session to discuss ongoing compliance issue.

Kirkwood's meeting took place on **February 8th** at 6:00 pm at The Geneva Public Library. Seven Board members were present: Rand Briggs, Darell Edwards, Sandy Smith, Jim Forni, Jon Hauser, Lucy Tomlin, John Bray. Seven homeowners were present.

Homeowners Forum:



Upcoming Events:

Next Kirkwood Meeting: March 21st, 6:30pm @ Kirkwood Clubhouse

Happy Valentine's Day, Feb. 14th!

Easter: Sunday, March 27th



2016 Board of Directors:

President: Rand Briggs

Secretary: Jim Forni

Treasurer: Darell Edwards

Directors: Sandy Smith, Jim Van Spankeren, Doug VanderMark, John Bray & Lucy Tomlin

2016 Committees:

Landscape: Sandy Smith

Maintenance: Jim Van Spankeren

Newsletter: Jill Thomas

Pool: Jim Forni

Website: Denise Marks

Welcome: Heidi Hunter

The Management phone number is 630-557-5200.

Leave your name, unit #, and a brief message once you get to the correct prompt.

0 - General

1 - Maintenance

2 - Landscape

3 - Pool

4 - Snow Removal

5 - Finance

6 - Emergency

8 - Latest Kirkwood Info.

9 - Board

- Homeowner brought up a concern of dog droppings in neighborhood.

Regular Reports:

- Real Estate: 1590 and 1598 are currently on the market
- Maintenance:
 - 1566: Sagging gutter, causing water to pool on the driveway
 - 1505: Roof leak
- Landscape:
 - Motion was made to seek out a quote for “Hazard Trimming”, not to exceed \$13,000. Hazardous areas include behind the clubhouse and on the North end of Kirkwood near the bike path. Oak trees are large and often very heavy, even if dying, and need to be removed before causing damage or injury.
 - Dormant winter pruning will also need to be done to take care of other trimmings that need tending to. This will be done soon.



Updates and Reminders:



1. "All homeowners should have received in their mailbox a note that addressed the dues increase effective March 1. Please make sure that you read and take the steps outlined in order to ensure that this change is executed accurately and promptly. Thank you- from your board."
2. Please remember to clean up after your dog. Complaints are coming in that homeowners are not picking up after their pets.
3. If snow continues, please remember NOT to put salt onto the concrete and only the black top surfaces. The salt will ruin the concrete and result in repair again.
4. Clubhouse might be opening in March, depending on the weather. Be sure to check the mailbox message board to see where the next meeting will be held; either at the clubhouse or back again at the Geneva Public Library.
5. Please **slow down in our neighborhood**. As the weather gets nicer, the children will start to come out and often times end up playing near or in the streets. Slow your speed and please be aware of children and also homeowners that are walking.
6. If you are planning on ordering a storage unit, dumpster for cleanup/remodeling, or planning on taking a trip and will be parking a motor home on your driveway, please contact the Board to let them know PRIOR to doing so. You can contact the Board by leaving a message on the Management line.
7. If you have not done so yet, please fill out the Kirkwood Emergency Information Form (attached again) **ASAP and return to red mailbox.**

Community Events!

All Chocolate Kitchen

Visit Geneva's own All Chocolate Kitchen, located at 33 S. Third Street, and enjoy "The proper way to make coffee", according to Chef Roby. You will enjoy a table-side siphon coffee experience that allows patrons to view the coffee and it brews and passes through the glass, heated vacuum containers! Paired with a couple of their delicious chocolates, this experience is fun (and tasty) for one or two!

Visit: www.allchocolatekitchen.com for more information

Graham's 318 Coffeehouse

Interested in even MORE chocolate?? Visit Graham's 318 Coffeehouse for a delicious batch of melted chocolate and decadent treats and sweets that are meant to be fully submerged- fondue style! Dipping sweets include marshmallows, strawberries and pound cake that are available for in-house dipping to take home kits. Not to worry, fondue is always on the menu at Graham's 318 Coffeehouse, so if it's not something you can get to this weekend it will be worth checking out in the future!

Visit: www.318coffeehouse.com for more information

St. Charles Restaurant Week

Have you been wanting to experience local St. Charles restaurants lately? Well the perfect time to do so is February 22nd- 26th! St. Charles will be hosting their very own restaurant week where hungry food-goers can dine on delicious meals at a discounted rate of 20% off! You must have the discount card present at time of purchase, which you can print off or show from the website:

<http://www.stcharlesil.gov/restaurant-week>

Participating restaurants are listed online.

Arcada for Live Entertainment!

Come out to experience many new shows this 2016 at the historic Arcada Theater, located in downtown St. Charles, IL. Upcoming musical performances include: Summer of Love (2/18), Mojo and The Bayou Gypsies (2/19), Creedence Clearwater Revival (2/20), Winter Ice Solstice (2/24), Crystal Bowersox (2/26), The Purple Experience (2/27), UFO (3/4-3/5), Accept (3/5), The Hit Men (3/6), Bret Michaels (3/10) and many more! For more information, visit:

www.oshows.com

Geneva Bride Wedding Walk 2016

Calling all brides-to-be!! Come out Sunday, March 6th 2016 for a day to celebrate and finalize those final vendors for your upcoming wedding! Brides will have a chance to meet with many bridal vendors ranging from flowers and salon services to cakes and reception halls. One bride will also win a 5 night/ 6 day trip for two to Cancun at the Villa del Palmar! Register soon to save your spot and bring a friend or two to help celebrate your upcoming big day! Did I mention you get a ton of fabulous goodies??

Visit www.genevabride.com for more information

FoxFire's Heart Belongs to Hollywood

Come walk the Geneva Red Carpet on March 9th, 2016 to enjoy an evening of being treated like a celebrity! Enjoy a delicious meal while knowing that all proceeds go to the Edward Elmhurst Foundation to raise money for heart disease. Enjoy specialized dishes from the chefs and even win a prize during a raffle. Come for dinner starting at 6 pm and see where the night takes you! For reservations and more information, visit:

www.foxfiregeneva.com or call 630.232.1369



Springtime Asparagus Mini-Frittatas (serves 4)

(Courtesy of TheNest.com)

Ingredients

9 egg whites (crack and strain yolks from farm fresh eggs)
3 whole eggs
2 tbsp half and half (or just eyeball it)
1/2 lb asparagus, trimmed, blanched and cut into 1 inch pieces
1 small onion, diced
2 mini red bell peppers, julienne
2 mini orange bell peppers, julienne
1/4 cup Romano cheese, shredded
1 tbsp. extra virgin olive oil
Salt to taste
Pepper to taste
Cooking spray

Directions:

1. Preheat oven to 375°.
2. Wash and trim ends off asparagus. Boil asparagus until tender, approximately 6 minutes, blanch in ice water, pat dry, and cut in to 1 inch long pieces. Set aside.
3. Beat egg whites, whole eggs and Romano cheese in a medium sized mixing bowl.
4. Coat one 12 cup muffin tin with cooking spray. Otherwise use two six cup muffin tins. I have personally found that the aluminum muffin tins from the grocery store make perfectly baked mini frittatas.
5. Sauté onion, peppers and asparagus on a large frying pan with one tablespoon olive oil. Use salt and pepper to taste.
6. Place vegetables into each muffin tin half way to the top. Next, slowly pour egg mixture 3/4 of the way up (to allow for rising).
7. Bake at 375° for approximately 15 minutes or until a toothpick comes out clean when pierced into the frittata.

Orange- Ginger Lamb shanks with Barley (serves 4)

Ingredients:

2 cups pearl barley
4 lamb shanks, about 4 pounds, preferably from the hind legs
Kosher salt and freshly ground black pepper
2 tablespoons grapeseed or canola oil
2 large onions, roughly chopped
3 carrots, peeled and roughly chopped
3 celery stalks, roughly chopped
1 bottle dry red wine
5 large oranges, 4 quartered, one cut into 1/4-inch slices, for garnish
1/2 cup naturally brewed soy sauce
1 cup dark brown sugar
Four 1/4-inch slices unpeeled ginger, cut lengthwise from a 2- to 4-inch piece
3 dried Thai bird chiles



Directions:

1. In a large pot, cook the barley in an ample quantity of boiling water until tender, about 45 minutes. Using a large strainer, drain the barley, then run cold tap water through it until it's cold. Drain and set aside at room temperature.
2. Meanwhile, season the lamb with salt and pepper. Heat a stockpot over medium-high heat, add the oil, and when hot, add the lamb. Cook on all sides until brown, 8 to 10 minutes. Transfer to a plate.
3. Add the onions, carrots and celery to the pot, season with salt and pepper, and cook, stirring, until the vegetables have softened, about 3 minutes. Add the wine, deglaze the pot, and simmer until the wine is reduced by a quarter, about 8 minutes. Add the orange quarters, soy sauce, brown sugar, ginger and chiles. Return the lamb shanks to the pot and add enough water to barely cover them. Season with salt and pepper. Bring the liquid to a simmer, cover, and reduce the heat to low. Cook until the meat is falling off the bones, about 3 hours.
4. Mound the barley on four individual serving plates or a platter, top with the lamb, spoon the braising liquid over, and serve.

(Courtesy of TheNest.com)

KIRKWOOD HOMEOWNERS ASSOCIATION 1545 KIRKWOOD DRIVE GENEVA, ILLINOIS

60134 Phone: 630-557-5200 **EMERGENCY INFORMATION FORM**

NAME: _____ ADDRESS: 15 _____ KIRKWOOD DRIVE, GENEVA, IL. 60134

HOME PHONE _____ WORK PHONE _____ EXT. _____

CELL PHONE: _____ EMAIL ADDRESS: _____

Can we use your email address to communicate Board business with you? Yes No

NAMES OF ALL RESIDENTS (FIRST & LAST NAME)

WORK/CELL PHONE (IF APPLICABLE)

Can this information be used for the Kirkwood Phone/Email list? YES NO

RESIDENT STATUS (PLEASE CHECK ONE):

OWNER: _____ TENANT: _____ RELATIVE: _____ PART TIME RESIDENT OWNER: _____

OWNERS NAME/ADDRESS IF DIFFERENT:

VEHICLE (S) INFORMATION:

MAKE MODEL YEAR COLOR LICENSE PLATE NUMBER

PET INFORMATION: NUMBER: _____ DESCRIPTION: _____

PET NAMES: _____

EMERGENCY CONTACT: PLEASE PROVIDE THE NAME AND PHONE NUMBER OF A LOCAL FRIEND OR RELATIVE WITH KEYS TO YOUR HOME IN CASE YOU CANNOT BE REACHED.

NAME: _____ PHONE: _____

OWNER SIGNATURE

DATE

IT IS YOUR RESPONSIBILITY TO UPDATE THIS INFORMATION AS CHANGES OCCUR.

Please return to: Kirkwood Homeowners Association (or place in the red mailbox next to clubhouse).

