

# KIRKWOODS NEWSLETTER

## November 2014

1545 Kirkwood Drive, Geneva IL 60134

Visit our website: [www.kirkwoodhomes.org](http://www.kirkwoodhomes.org)

Kirkwood hotline: 630.557.5200

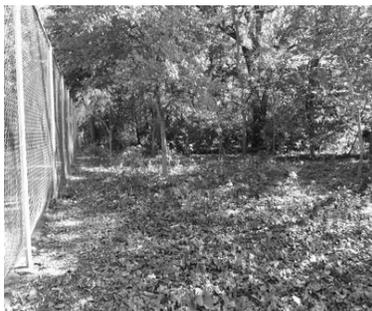
### KIRKWOOD HOMEOWNERS MEETING MINUTES:

Meeting came to order at 6:30 pm on Monday, October 20<sup>th</sup>, 2014. Six board members were present.

#### REGULAR REPORTS:

- **Financial:** Chuck M. reported our financials are listed at \$120,534.87. There are many active project going on/ invoiced soon (driveways, concrete work, pool work). The goal for the end of the year is \$100,000.
- **Pool:** Chuck P. reported that there were multiple pool repairs needed in order to save the pool and have it functioning properly for next year. Repairs included: replacement of all tiles, wall repairs, pool painting, concrete desk repair, caulking to prevent leaks, grate and valve repair.
- **Maintenance:** Chuck M. reported that concrete work on 14 units was approved totaling \$19,011. Various homeowner requests were approved along with siding replacements.
- **Landscape:** There was a buckthorn cleanup held on October 11<sup>th</sup> where 9 volunteers came out to help. Special thanks to the following homeowners for their efforts: Liz Studer, Heidi Hunter, Denise Marks, Jim Forni, Kirk Kruse, Doug VanderMark, Mary Goschi, Chuck Marks, and Chuck Pedersen.

The picture on the left is from 2009 where the buckthorn was up to the tennis fence. The picture on the right is after the cleanup on the 11<sup>th</sup>.



#### Upcoming Events:

**Next Board Meeting:** November 23<sup>rd</sup>, 2014 at 1:00 pm at the Geneva Public Library. We will be voting on new board members so your attendance is very important.

**Thanksgiving!** Thursday,  
November 27<sup>th</sup>, 2014



**Gobble Gobble!**

#### 2014 Board of Directors:

Chuck Pedersen- President  
Chuck Marks- Treasurer  
Kirk Kruse  
Scott Healy  
Jim Forni  
Bob Jelinek  
Brad Thomas

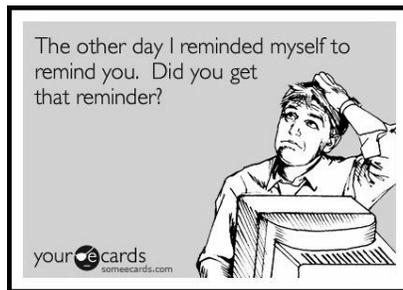
#### 2014 Committees:

**Clubhouse Rental:** Cindi Kruse  
**Landscape:** Denise Marks  
**Maintenance:** Chuck Marks  
**Newsletter:** Jill Frister  
**Pool:** Chuck Pedersen  
**Website:** Denise Marks  
**Welcome:** Heidi Hunter

- **Real Estate News:** 1501, 1512, and 1548 are currently on the market. 1574 closed on 10/27/14.
- **Clubhouse Rental:** We had one rental in October and all went well! The clubhouse is now closed and will re-open in the spring.
- **Website Status:** Denise M. reported that the website is up to date with current minutes, agendas, and meeting times. The 2015 homeowners' assessment coupons are posted.

**REMINDERS:**

- **Snow Removal-** if there is a car in the driveway, your driveway will not be plowed.
- **Handbooks-** Homeowner handbooks must be given to a board member when selling your home or when moving. The board will pass the book onto the new homeowner.



**Looking For Your Input, Kirkwood!**

A list of ideas for the newsletter came from a fellow homeowner that I would like to share with you. If there is anything you feel you would like to comment on or add, please contact me at [jkfrister@yahoo.com](mailto:jkfrister@yahoo.com) and I can add it to the newsletter next month. Is there something that you need help with at home? Is there an area that you can help others with? Here are some examples:

1. Do you have any celebrations you would like to share?
2. Do you know of any other community events coming up that you would like Kirkwood to know about?
3. Are you willing to house sit?
4. Are you willing to pet watch or walk? Are you looking for your pet(s) to be watched or walked?
5. Do you or does someone you know need anything? (basic home repairs, babysitting, tutoring, etc.)
6. Do you have any special skills that you'd like to share? (fix computers, teach music lessons, etc.)

**More Information:**

- **Want more?** If there is something you'd like to see in the newsletter, email Jill at: [jkfrister@yahoo.com](mailto:jkfrister@yahoo.com)
- **Kirkwood Online/ Mobile:** Check out Kirkwood's website to get the latest information, look up the Rules & Regulations, and more.
- **Already Missing Summer?** Log on to the Kirkwood website and take a look at the thoughtful "Master Plant List". Many types of plants that are permissible in Kirkwood are listed, along with helpful information on sun requirements, height, etc. Thanks to all of the homeowners who have volunteered to create this document over the years! Note: A Landscape Application is still required before planting, except for annuals in existing beds.
- **Give To Those In Need:** The Northern Illinois Food Bank is always looking for food donations, especially during the holidays. Here's a list of the most needed items that our Geneva branch is looking for: whole grain cereal, canned chicken or tuna, peanut butter, whole grain pasta, rice, dried beans, canned fruits in juice, canned vegetables, reduced-sodium soups, pasta sauce. No glass containers. You can drop off food at their branch just on the other side of Kirk at 273 Dearborn Court, Geneva OR drop off on my front porch (1504) and I will deliver them.

## Community Events!

It's that time of year again! Thanksgiving is right around the corner and Christmas feels like it's already here (thanks, snow!). Take a look at some of the holiday events going in our area.

### *Geneva Christmas Walk*

Take a walk downtown Geneva December 5-7<sup>th</sup> and experience warm drinks, tasty treats and unique gifts. Many stores are open late but get there early to beat the crowds. Don't forget to dress warm! For more information visit: [www.genevachamber.com](http://www.genevachamber.com)

### Electric Christmas Parade

Visit downtown St. Charles Saturday, November 29<sup>th</sup> for a fully illuminated parade. Parade kicks off at 5:30 pm on Main Street, between 6<sup>th</sup> St. and 4<sup>th</sup> Ave. For more information visit: [www.downtownstcharles.org](http://www.downtownstcharles.org)

### Illumination: Tree Lights at The Morton Arboretum

From November 21, 2014 through January 3, 2015, the grounds of The Morton Arboretum will glow again with dazzling LED lights and trees that respond to touch and sound, as Illumination: Tree Lights at The Morton Arboretum makes its return. Tickets prices vary on age and membership. For more information visit: [www.mortonarb.org](http://www.mortonarb.org)

### **Steel Beam Theater**

You're a Good Man, Charlie Brown Musical (Music and Lyrics by Clark Gesner)! The Peanuts gang comes to life in a musical for all ages. Special Holiday Matinees on Saturdays. **Adult tickets under \$30 with special children's pricing at \$15.** For more information or other musicals: [www.steelbeamtheatre.com](http://www.steelbeamtheatre.com)

### **Holiday Light Trolley Tours**

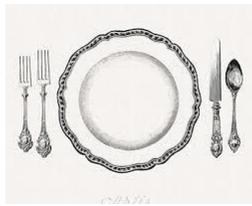
Climb aboard the heated Naperville Trolley and see some of Naperville's "over the top" highly decorated homes! Public and private tours available December 1-31<sup>st</sup>. For tickets, reservations, and tour hours Call (630) 420-2223. Come Enjoy all the lights and sights on Naperville Trolley!! For more information visit [www.napervilletrolley.com](http://www.napervilletrolley.com)

### **Holiday Lights at Mooseheart**

The Third Annual Holiday Lights at Mooseheart, is a drive through show with 100% of proceeds benefiting Mooseheart Child City & School from Nov 23-Dec 31, 2012! The price is \$10 per car. The show features over 80 larger-than-life holiday characters, children-oriented figures, and mythical creatures; plus architectural lighting, throughout a 2 mile course on our spacious campus.



# All About That Holiday Food!



## *Drink : Apple Pie Sangria*

Here's a mixed drink your friends and family won't stop talking about! I made this a few weekends ago for my friends who raved about it all night (thanks Pinterest)! Follow these steps to a crisp and refreshing fall drink.

Ingredients:

- 2 bottles (standard size) white table wine, riesling, or moscato. If you want to make it less sweet, use something like a pinot grigio or sauvignon blanc...or do one bottle of sweet and one bottle of dry for somewhere in between)
- 5 cups fresh apple cider
- 2 cup club soda
- 1 cup caramel vodka
- 4 honey crisp apples, chopped
- 3 pears, chopped
- 2 cinnamon sticks

Directions:

Cut the fruit and place in the bottom of your pitcher or jug but save ½ of an apple and ½ of a pear to add as garnish for your drink. Combine all of the ingredients except the cinnamon sticks. Stir, stir, stir. Let sit overnight (or at least a couple hours). About 4 hours before serving, throw in the cinnamon sticks-if in a hurry, sprinkle a little cinnamon like I did ☺ You could also save the club soda until right before serving, which would make the drink a bit crisper. Serve from a large beverage dispenser into a glass with ice and garnish. ENJOY!

## *Dessert : Banana Toffee Pie*

Can you tell I like sweets? Here's another perfect pairing for your Thanksgiving meal or just when craving some crunch and ooey-goey goodness!

Ingredients:

- 3 bananas
- 14 oz can sweetened condensed milk
- Prebaked graham cracker pie crust
- 2 cups heavy cream
- 1 tbsp brown sugar
- 1 tsp vanilla

Directions:

Remove label from a can of condensed milk and place in a deep saucepan filled with water, covering the can completely. Bring to a boil, cover and boil for 2 1/2 hours. Make sure to check and keep the can completely submerged the entire time. Remove the can from the boiling water, let cool, and open. YOU JUST MADE TOFFEE! You can keep sealed in the can and use at a later time (keeps for months!) or use right away. Now make your whipped cream using a COLD (I store mine in the freezer an hour before using) bowl and beater. Add heavy cream, vanilla, and brown sugar to bowl and whip on high until fluffy and soft peaks form. Keep refrigerated until ready to use. Peel and slice bananas into thin slices. Lay banana slices in the pie shell, pour can of toffee on top, spreading to cover, then top with mounds of whipped cream. I like to add chocolate shavings, nuts, or chopped up Heath bar candy pieces to the top of my pie. Refrigerate to firm up until ready to serve...maybe with some vanilla ice cream!

Do you have a favorite recipe you'd like to share with everyone? Email me at [jkfrister@yahoo.com](mailto:jkfrister@yahoo.com) and I'll post it in the next newsletter.