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# KIRKWOODS NEWSLETTER

## September 2015

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1545 Kirkwood Drive, Geneva IL 60134

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

Kirkwood hotline: 630.557.5200

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### KIRKWOOD HOMEOWNERS MEETING MINUTES:

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Kirkwood's meeting took place on August 17<sup>th</sup> at 6:30 pm.

#### Homeowners Forum:

- A homeowner shared resources from Evolutionary Home on green energy for new clubhouse
- A second homeowner expressed concern regarding a high traffic foot area near her house (1584) and some other type of material needing to be put down, besides grass.

#### Regular Reports:

- Financial- Financials are strong. Budgets for maintenance projects were discussed.

#### New Business:

- Maintenance:
    - Roof bids are being made for houses that need new roofs. The Board agreed that the bids are not to exceed \$14k. The Board is currently looking into a bid through Thunderbolt.
    - Siding/paint repair are going well, we are under budget on this
    - Concrete/driveways are going well but permits are needed to move forward. Curb cutting and curving will be done on all driveways as they come up for repair
    - Pool gate was fixed so it cannot be propped open
  - Landscape:
    - Waiting on bids for retaining walls to be repaired
    - Currently looking into new trees and costs
    - Tree removals went well (1508 and the tree near the clubhouse), the stump needs to be removed still
  - Clubhouse project- Surveys have been returned and the results are in. Please see page 3 of the newsletter for a full summary. Thank you to all 35 homeowners who participated! Your time was much appreciated 😊
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### Upcoming Events:

**Next Board Meeting:** September 21<sup>st</sup>, 2015 at 6:30 pm at the clubhouse

**Kirkwood Landscape Workday:** Saturday, September 26<sup>th</sup> from 9-12:00 pm

**Clubhouse Rental:** Contact Connie Porter for more info:  
[Connie7813@aol.com](mailto:Connie7813@aol.com)

**First Day of Fall:** September 23<sup>rd</sup>

*Enjoy the Last Few Days  
of Summer!*

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#### 2015 Board of Directors:

President: Rand Briggs

Secretary: Jim Forni

Treasurer: Darell Edwards

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

#### 2015 Committees:

Clubhouse Rental: Connie Porter

Landscape: Sandy Smith

Maintenance:

Newsletter: Jill Thomas (New last name- I got Married!)

Pool: Jim Forni

Website: Denise Marks

Welcome: Heidi Hunter

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## Updates and Reminders:



1. Kirkwood pool is now closed for the season. It was a great summer and we hope to see you all next year!
2. **We Need YOU!** The HOA Board is asking for people to run for the vacant upcoming board positions. We will have **3** vacancies for the next year and if we cannot fill them we may be forced to seek out volunteers, as we had to do this year. If you are interested, please call the management number and select 9 for Board.
3. The Board is asking homeowners to **NOT** use **SALT** on the concrete this winter, as the salt will create a chemical reaction that basically eats away at the concrete. You may continue to use salt on the asphalt but for all other concrete surface please use sand only.
4. If you have not done so, please update your **Kirkwood Emergency Form**, found on the website, and return to the red mailbox.
5. **Kirkwood Landscape Workday** is here! Come out Saturday, September 26<sup>th</sup> from 9-noon to help spruce up our community! We'll spread mulch on the paths through the wooded area behind the clubhouse and in other needed areas. Please bring your garden gloves, as well as a rake, shovel or wheelbarrow if you have one. We look forward to seeing you, or meeting you for the first time!
6. Real estate available in Kirkwood: 1536 sold, 1514 under contract, 1598

## Neighborhood Sound-Off:

1. Babysitter Available! Would you like a few hours for errands, lunch with a friend, or maybe a date night? As a wanna-be grandma, I find myself missing babysitting for my younger friends. One family moved to California and one mom quit her full-time job. If you are looking for a reliable, "mature" babysitter, please give me a call. Virginia Miller - 630-632-4531. References available.
2. Are you interested in homeowner's insurance seminar? Contact John Bray [John.f.bray.ltd@hotmail.com](mailto:John.f.bray.ltd@hotmail.com) for more information.

## Still Looking For Your Input:

Contact me at [Jkfrister@yahoo.com](mailto:Jkfrister@yahoo.com) or leave a note in my mailbox (1504) if you have something to add to the next newsletter.

## More Information:

- **Want more?** If there is something you'd like to see in the newsletter, leave a note in my mailbox (1504) or 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.
- **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*

Have you seen any coyotes??  
Information given at the City of Geneva Coyote Meeting mentioned that if a coyote approaches you and/or your dog, to put your arms up and use a strong voice. This will spook the coyote so much that he will not return and will signal to other coyotes to stay away from our area, as they feel threatened. For more information, visit Kirkwood's website or the City of Geneva website: <http://www.geneva.il.us/index.aspx?nid=629>



## Kirkwood Survey Summary

### Some reasons why people have not rented the clubhouse:

- a. No need
- b. Can't rent the pool at the same time
- c. Rather host at my house
- d. Smells of Mildew
- e. Price increase and not available in the winter
- f. Condition is terrible
- g. Not available in winter

### Things that people think are unnecessary or they would remove from the clubhouse:

- a. Basement
- b. Too many rooms, needs more open floor plan
- c. Too many levels
- d. Full kitchen
- e. Back fireplace, sitting area/book area, basement
- f. Large area at the back of the kitchen

### People think that the current clubhouse rental rate is:

Too high: 19%    Too low: 27%    Reasonable: 74%

### How residents see the new clubhouse from the outside:

- a. Rustic
- b. Clean, simple- fits style of our homes
- c. Fit architecture of Kirkwood
- d. Complement the style of homes
- e. Harmonize with current units- large screened-in area
- f. Should fit with our home style as well as color schemes
- g. A-frame with fireplace
- h. Should make a statement- focal point of the Kirkwood community. Regal- not necessarily exactly like the

### How residents see the new clubhouse on the inside:

- a. Updated
- b. One open room with open kitchen in the corner. Tables and chairs to set up for meetings and social events
- c. Open and spare with a large room. Light and airy
- d. Compact, nice kitchen. No carpet, easy to clean restrooms
- e. Clean and modern
- f. More open. No low areas- even levels
- g. Open design with spaces for conversation and updated kitchen where several people can work at the same time
- h. Simple and functional- no frills
- i. Carpet in social areas only, tiles in meeting kitchen and entry
- j. Open- view of pool
- k. 1 level, kitchenette, 2 bathrooms, no basement, lots of windows, storage area
- l. More open floor plan and lots of windows

### Residents think that the pool is:

- a. Too small: 7%
- b. Too big: 3%
- c. Just Right: 90%

### Residents wanting to keep pool after renovation:

- a. Yes: 94%
- b. No: 3%
- c. Maybe: 3%

### Would residents be interested in renting the clubhouse after it is rebuilt?

- a. Yes: 55%
- b. No: 35%

units, but will fit in while making a statement. Large windows are a plus.

c. Maybe: 10%

**Huge thank you to Rand Briggs and Brad Thomas for reading all 35 surveys and summarizing them! We appreciate your help 😊**

## Community Events!

### Geneva's Festival of the Vine!

September 11-13<sup>th</sup>, Friday & Saturday 11 am- 10 pm,  
Sunday 11 am – 5 pm

Geneva restaurants create an array of specialties under an outdoor tent at the "Flavor Fare" partnered with wine and live musical entertainment. The Fall Harvest Market offers food and floral demos. An arts and crafts show, flower market, horse-drawn carriage rides and several exceptional wine tasting and dinner events also take place around the historic downtown.

For more information:

[http://genevachamber.com/festival\\_of\\_vine.php](http://genevachamber.com/festival_of_vine.php)

### Des Plaines Fall Fest

September 18-20<sup>th</sup>, Friday 6 pm- 11 pm, Saturday  
noon- 11 pm, Sunday noon- 7 pm

Free admission, Free parking, Free concerts! What's not to like? Located in Lake Park at 2200 Lee Street in Des Plaines, come enjoy great bands, food, beer, wine garden, kids zone, car show, country fair tent, open air market, bags tourney, contests and much more! For more information, visit:

[www.fallfestdesplaines.com](http://www.fallfestdesplaines.com)

### Villa Park's Oktoberfest

Live entertainment, carnival and rides and food vendors, what more could you ask for? Friday night music provided by *SEMPLÉ*, Saturday night music provided by *7<sup>th</sup> Heaven*, and Sunday night music provided by *Mariachi Ameca*! Bring your lawn chairs and relax with friends and family.

September 11-13<sup>th</sup> at Lion's Park (320 E. Wildwood Ave., Villa Park). For more information visit:

<https://vprd.org/Default.aspx?id=63>

### The Great American Family Campout

This annual event is part of the National Wildlife Federation's 3 year campaign to inspire Americans to protect wildlife while encouraging children to spend more time outdoors. Activities include: campfire, canoeing, a night hike, crafts, tie dye and more. Register by September 21<sup>st</sup>. For more information, visit the Wheaton Park District website at:

<http://wheatonparkdistrict.com/events/great-american-family-campout/>

### Evanston Art & Big Fork Festival

September 18<sup>th</sup> – 20<sup>th</sup>, Downtown Evanston. Kicking off at 4pm on Friday, you'll find yourself walking past over 100 different artist's booths featuring mediums in photography, painting, sculpture, hand-made jewelry, and one-of-a-kind furniture. Stop along the way in your browsing to enjoy local beer, wine and food. Even better, this

### Huntley Fall Fest

September 25<sup>th</sup>- 27<sup>th</sup>, Located at 12015 Mill St. in Huntley, IL

Come enjoy Huntley's 10<sup>th</sup> annual Fall Fest and be prepared for an exciting weekend filled with live music, delicious food vendors, carnival rides, and even FIREWORKS Saturday night! Music by *7<sup>th</sup> Heaven* will take place Friday night, *The Spazmatics*

event is FREE! Visit this website for more information:

<http://amdurproductions.com/evanston-art-big-fork-festival/>

(80's covers) and *The Lounge Puppets* (hair band and classic rock hits) Saturday night, and *American English* (Beatles tribute band), on Sunday afternoon. Do you need more of a reason to get out of the house?! <http://huntleyfallfest.com/>

### *French Onion Grilled Cheese*

(Excerpted from Easy Gourmet by Stephanie Le)



## INGREDIENTS:

1 Tbsp. oil	1 large sweet onion, thinly sliced
2 Tbsp. butter, room temp.	4 slices of bread
1 cup shredded Gruyere	Freshly ground pepper, to taste

## DIRECTIONS (About 30 minutes):

Add the oil and onions to a small saucepan. Stir to coat and cook slowly over medium-low heat, until the onions are caramelized, about 45 to 50 minutes. This is pretty hands-off, but give it a stir every so often.

Butter the bread on one side. Place the bread, buttered side down, on a cutting board and top with  $\frac{1}{2}$  of the shredded Gruyère. Top the Gruyère with half of the onions, season with pepper and close the sandwich with another slice of buttered bread, buttered side facing out. Repeat for the second sandwich.

Place the sandwich in a nonstick frying pan over medium heat and grill until golden brown, flipping once, about 4-5 minutes per side. Enjoy immediately 😊

## Looking to Add a Little Extra to Your Popcorn? Try Cinnamon-Sugar Popcorn!

Combine  $1\frac{1}{2}$  tsp. of cinnamon and  $\frac{1}{4}$  cup of sugar in a small bowl, and set aside.

Heat 3 tbsp. coconut oil in a 3-quart saucepan over medium-high heat. Add 3 or 4 popcorn kernels to the oil and cover the pan. When the kernels pop, add  $\frac{1}{3}$  cup of popcorn kernels in an even layer. Cover the pan, remove from the heat, and let sit for 30 seconds. Once the kernels begin popping, return the pan to the burner and cook, gently shaking the pan back and forth. Try to keep the lid slightly ajar to let the steam release (so the popcorn will be drier and crisper). Once the popping slows to several seconds between pops, remove the pan from the heat and dump the popcorn into a wide bowl. Add 3 tbsp. melted butter and the cinnamon sugar, tossing to coat evenly. Sprinkle with sea salt, serve and enjoy!

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.