



South Landing Property Owners Association, Inc.

2060 FALLING STREAM • SANFORD • NC 27332

South Landing News is published & distributed quarterly by the Board of Directors, SLPOA, Susan McKenna, Editor

Fall 2012 Issue

South Landing Presidents News

Annette Bucher

Happy Autumn to our South Landing neighbors! After a summer of hot, humid weather I am looking forward to the cool dry days ahead. Mind you I said cool, dry days, not the freezing cold days of winter.

Our summer has had its challenges to say the least, but once again with the help of our neighbors and the South Landing Board, we were able to put our neighborhood back together.

I would like to thank my Board for their outstanding work and support prior to and during the reconstruction phase of our neighborhood. Due to their hard work and diligence we were able to get things done in a timely manner.

We hope everyone likes the new fence around the pool. We believe that it looks great, lending a park like atmosphere to our community entrance. The past events this summer have shown how inefficient and detrimental the old fencing was in securing our pool. I am very happy to say that we do not need to assess the community for the cost of the new fencing.

There have been some water issues that have occurred within the community that has prompted me to make sure that everyone knows that they are responsible for cleaning their culverts and the piping that goes under their driveways.

I would like to remind everyone that the Firewise program is still in effect and will be ongoing for as long as we live here. It is our responsibility to assure that we clean up our lots of any debris that could feed a fire. Jack Corbett is our Firewise point of contact.

Please provide Jack with the number of hours expended on cleaning undergrowth, dead trees and underbrush so that he can forward this information to the Firewise coordinator for Carolina Trace. Debris pickup will follow our Fall community workday.

Jack Corbett, jectrans@msn.com., Firewise hours expended for 2012

South Landing has gained some new neighbors:

Welcome to Ed and Kathy Nelson, who have moved into their new home on Woodridge Trail. Also to Paul and Shannon Thibodeau who have moved into their new home on Deerfoot Trail. Welcome to the South Landing community!

^^Three positions will be opening on the Board for a 3-year term come March. If interested contact any current Board member.

Social

Donna Corbett

This past Sunday, October 14th we celebrated the Pool Closing Party in style. We had about 45 people, yummy food, & perfect weather! Hope to see all of you again in the Spring at the Pool Opening Party.

Thanks so much to all of those how helped with set-up, clean-up and bringing all the food!

Work day is scheduled for **Saturday, November 3rd from 9 to 12 noon.**

Debris pick-up day is scheduled for **Monday, November 12th**. Please try to consolidate your neighbors, or have one pile per cul de sac. The pick up crew charges per pile.

Save the Dates:

The Christmas Party is scheduled for **Tuesday, December 11th at 5:30pm** for cocktails & **6:30pm** for dinner.

The January dinner will be moved to the second Thursday of the month. It will be on **Thursday, January 10, 2013.**

February will go back to the first Thursdays of the month until July rolls around. The July dinner will be on **Thursday, July 11, 2013.**

The Annual Meeting will be held on **Thursday, February 7, 2013.** Dinner will be held at the Club with the meeting to follow.

Maintenance

Ed Parry

I would like to thank the Becks for replacing their blocked driveway covert with a new covert replaced by Eric Goldberg.

I would also like to thank Paul Searight and Andy Ballin for help on numerous maintenance problems.

For Your Information

We will be placing a speed limit sign at the entrance of our neighborhood soon. We have repeated people speeding, faster than 20mph on our narrow streets. We have many walkers & people out chatting. Please slow down and be cautious!

Happy Autumn!

A Fun Fall Recipe:

Buffalo Chicken Dip

2 pounds chicken cutlets
2 (8 ounce) packages cream cheese, softened
1 cup Ranch Dressing
¾ cup pepper sauce (such as Franks Red Hot)
1 ½ cups shredded Cheddar Cheese

Boil the chicken in chicken broth, either packaged or you can use bouillon, until chicken falls apart. Drain the chicken, shred it with your fingers.

Add the Red Hot pepper sauce and mix. Add in the softened cream cheese, Ranch dressing and ½ cup of the shredded cheddar cheese. Put it into a baking dish, and top with some of the shredded cheddar. Bake until heated through at 350 degrees, about ½ hr. to 45 minutes. Serve with your favorite cracker, scoops, chips, etc.

