



South Landing Property Owners Association, Inc.
2060 FALLING STREAM • SANFORD • NC 27332



SUMMER 2014

South Landing Board of Directors: President, Dan Nagy, Vice President, Rich Engels, Secretary: Crystal Fahrenholz, Treasurer: Karen Harris, CTA: John Beck, Architectural: Bill Henning, Grounds & Maintenance: Ed Parry, Social: Donna Corbett, Communications: Kathy Nelson

Hi all..hope you are having a great summer and getting ready for the beautiful fall weather we have here in North Carolina! The neighborhood looks great except for the horrible bag worms or whatever they are! Also, you may notice that we have new flags at our entrance during holiday times...Pat Cronmiller found a SALE on them! Thanks, Pat.

There are still empty houses in need of families...on Deerfoot Trail and Pineside Drive. Anybody know anyone who is looking for a new home?

I have enclosed another copy of the emergency exits...just in case you didn't save the paper from the last newsletter.

A new South Landing Directory for 2014-15 is in the works....please send new email addresses and phone numbers to Kathy Nelson at: kbv265@gmail.com before September 15.

GROUND AND MAINTENANCE

Ed Parry

Ed reports that he and his committee (Andy Ballin) have been busy all summer with various projects including repairs in the pump room at the the pool, replacement and painting of part of the fence at the entrance to South Landing after a little accident, and replacing of the rip rap along the side of the road to the marina.

Ed also fabricated and installed a new sign-in box at the pool. The existing box was falling apart. It is very nice and sturdy.... THANKS, Ed for all you do!

CLEAN UP DAY

Ed would also like for you to know that **CLEAN UP DAY** is scheduled for **October 25** with a rain date of **November 1**. Please mark your calendars to give a hand that day...many hands mean short work!! Brush pick up is scheduled for the **week of November 3**.

Please don't put your limbs and yard refuse out beside the road until a few weeks before the brush pick up date. Thanks...keep SOUTH LANDING looking as neat as possible.



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SOCIAL Donna Corbett

Pool news:

The pool opened May 1 with the pool opening party on May 18. There was a nice crowd of 56 in attendance who had a great time and enjoyed lots of good food. A great success! Thanks, Donna!

Our water aerobics program, better known as 'Chattercise' has been going on all summer with several ladies in attendance most days from 10-11am. There is still time to get some exercise in, since....

The **pool closing party** is scheduled for **October 19**. You will receive a flyer about this at a later date.

Name That Tune: The next Name That Tune evening at the pool is this Friday, **August 29** at 7pm, Mark Cronmiller, game show host. This is the third and final game night for this season so try to make it...it's lots of fun! BYOB and a snack or something to share. (Do we ever do anything without food involved?)(NO!)

Welcome New neighbors

Mikal Harp and John Nelson
2015 Sandalwood Drive,
tel. 910-578-9023

Sophie and Eli Henderson
2020 Sandalwood Drive

ARCHITECTURAL Bill Henning

Construction

The new house on Longpoint Trail is coming along nicely...the foundations are in and framing has started.

There are still empty houses in need of families...on Deerfoot Trail and Pineside Drive. Anybody know anyone who is looking for a new home?

Firewise

Congratulations SOUTH LANDING! We have received our share of the grant money from FIREWISE. It has a new home in the SL treasury!

Please remember to keep pine straw away from your foundation....it can be a fire hazard....

We have a NO BURN policy in our neighborhood! ;))

VP NEWS Rich Engels

A presentation to advertise and promote the South Landing community to local real estate offices is being put together...and a website is in the works for the public to tap into for the same reason. Eventually it will be a 'go to' place for residents to check schedules or to see what's happening in the neighborhood. Do you have any pictures that were taken at a SL social function that could be used for these? If so please send them to Rich (richengels@gmail.com). Thank you!



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CTA John Beck

As you know, Carolina Trace Country Club has been sold to Escalante Golf, Inc. and several improvements are being made. The new general manager is Patrick Leahy. The gate timer has been reduced... please remember: ONE CAR AT A TIME through the gate.

Please note that the new **CTA hotline** is : **919-499-2722**

SPECIAL MEETING

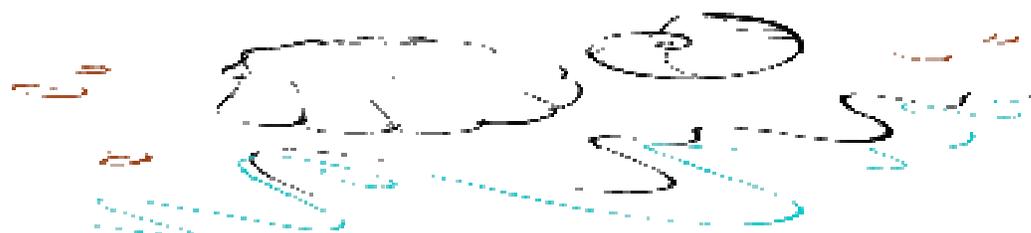
Please don't forget to attend the special general POA meeting September 4 immediately following the SL POA dinner at the Carolina Trace Country Club. See you there!

Easy Recipe

Zucchini Parmesan Crisps

- 2 medium zucchini (approx.. 1 pound)
- 1 Tablespoon olive oil
- 1/4 cup grated Parmesan cheese
- 1/4 cup dry bread crumbs
- 1/8 teaspoon salt
- Ground black pepper

Preheat oven to 450 degrees F. Coat a baking sheet with cooking spray. Slice the zucchini into 1/4 inch thick rounds and toss with the oil. In a small bowl, combine the Parmesan, bread crumbs, salt and a little pepper. Dip each round into the Parmesan mixture, coating it evenly on both sides and pressing the coating so it will stick. Place rounds on the prepared baking sheet in a single layer and bake until they are brown and crisp, 25 to 30 minutes. Remove with spatula and serve immediately. Thank you FOOD NETWORK





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Pork Tenderloin with Peaches

Ingredients

2 1 pound pork tenderloins, trimmed

Salt and pepper

Vegetable oil for the grill

3 ripe peaches, halved, pitted and cut into wedges

½ cup dry white wine

1/3 cup packed brown sugar

1 lemon

2 teaspoons whole grain mustard

¼ teaspoon chopped fresh rosemary plus 1-2 small sprigs

Preheat a grill to high, pat the pork dry and season with salt and pepper. Lightly oil the grill, then grill the pork, turning until marked, about 10 minutes.

Meanwhile combine the peaches, wine, brown sugar and ½ cup water in a saucepan. Remove strips of zest from the lemon with a vegetable peeler and add to the pan then squeeze in the lemon juice. Cover and cook over medium high heat until the peaches are just tender, 5-7 minutes. Transfer to a bowl with a slotted spoon.

Add the mustard, ½ tsp. salt, and ¼ tsp pepper to the juices in the pan. Transfer 1/3 cup of the liquid to a small bowl and stir in the chopped rosemary. Brush this mixture into the pork and continue grilling until a thermometer inserted into the thickest part registers 145 degrees F for 10-15 minutes. Transfer to a cutting board.

Meanwhile simmer the remaining liquid in the saucepan until syrupy, about 3 minutes. Remove from the heat and season with salt. Return the peaches to the pan along with the rosemary sprigs. Slice the pork and serve with the peaches.

Thank you, FOOD NETWORK



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PRESIDENT'S MESSAGE

Dear Fellow South Landing Residents,

Best,

Dan Nagy