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#### \$600,000

5	4	1/2 to 3/4
BEDS	BATHS	ACRE
<b>2,578</b> SQFT	\$233 \$/SQFT	2008 BUILT

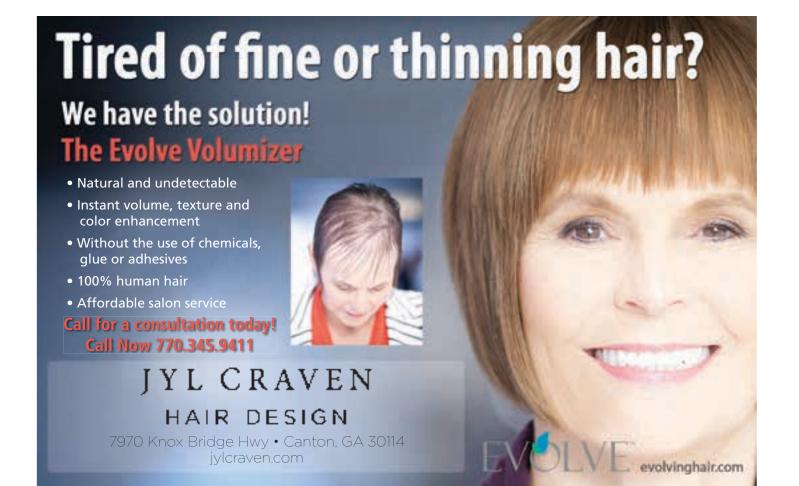
**LAKEFRONT OASIS** 



#### \$169,900

2	2.5	1/2 to 3/4
BEDS	BATHS	ACRE
<b>1,656</b> SQFT	\$103 \$/SQFT	1992 BUILT

MOUNTAIN VIEW



MAIN CLUBHOUSE 770.721.7900 Administrative Office 9:00am to 5:00pm Mon-Fri 770.721.7912 | fax 770.721.7909

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BOATHOUSE/MARINA Capt. Rob James 770.887.7966 | marina@lakearrowheadga.com

#### LAKE ARROWHEAD PROPERTY OWNERS ASSOCIATION

VP - Restaurant - Mike Cahill

VP - Golf - Eleanor Gibbons

VP - Environmental- Infrastructure - Steve Ceisel

ARC Liason - Jerry Sauls

VP - Events - Marilyn Biviano

VP - Family and Youth Events - Rusty McCauley

Secretary - Communications - Marilyn Biviano

Treasurer - Financial Analysis - Jerry Sauls

**EVP - Jerry Sauls** 

President - Tony Rogowski

# MARCH/APRIL 2015... *Inside This Issue*



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#### On the cover...

Thanks to Joe Dechert for the lovely Spring flower photos.

Articles and photos for Lake Arrowhead Living should be sent to layccnews@gmail.com by the 1st of the month for consideration for publishing in the next issue. Lake Arrowhead Living is a joint publication of Lake Arrowhead Yacht & Country Club and the Board of Directors of the Lake Arrowhead Property Owners Association.

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FEELING DISCONNECTED? MISSING OUT ON THE FUN? Take a moment to sign up for email notifications from Lake Arrowhead Yacht & Country Club. All it takes is one quick email to emailme@lakearrowheadga.com and we will add you to our subscriber list for weather alerts, golf news, dining specials, and event information.

TAKE IT TO THE NEXT LEVEL AND ALWAYS BE INFORMED! Check out our new online calendar at lakearrowheadclub.net/calendar, LIKE our Facebook page (facebook.com/lakearrowheadclub) or follow us on Twitter (@laclubnews) for the most up-to-the-minute information.



Everyone was a winner at Lake Arrowhead's fifth Casino Night on January 17th! We had a full house of high rollers dressed up for a night out! Everyone had a chance to win great prizes from around the area.

Players had fun at Blackjack, Texas Hold'em, Roulette, and Craps. All participants received drawing tickets and at the end of the evening, cashed in their chips for even more chances to win. They had the opportunity to participate in 30+ drawings ranging from Bent Tree Golf Club, Kathy Deitz-Nerium International, Cartersville Country Club, HMS Fitness Classes, BridgeMill Golf Club, Author, Missy Wallen-Nichols, Sarah Bentley, Pilates Instructor, Autumn Hill Nurseries, Falany Performing Arts, Lake Arrowhead Boat House, Cherokee Rhythm & Smooth, Towne Lake Hills, Lake Arrowhead, Cindy Iraci-Cherokee Wellness Center, Ronnie Akers-RA the DJ and Sylvie with A+ Cabins. We want to thank all of our sponsors who donated to this year's event. Congratulations to all the winners and thank you for making this event a success!













# EASTER SUNDAY BRUNCH

Sunday, April 5th | seatings from 11:00am to 2:30pm

Mixed Greens Salad, Fresh Fruit and Berries, Pasta Salad, Broccoli Salad, Tuna Salad, Carved Prime Rib, Brown Sugar Glazed Ham, Boursin Chicken, Citrus Glazed Salmon, Garlic Mashed Potatoes, Wild Rice Pilaf, Macaroni and Cheese, Green Bean Almandine, Grilled Seasonal Vegetables, Steamed Broccoli, Honey Glazed Carrots, and Assorted Desserts

Adults \$21.95 | Children (ages 5-11) \$9 (tax and gratuity not included) | Reservations Required 770.721.7900 x 3 Reservations are based on availability. Seating capacity 80-90 people.





#### **NEW SPRING HOURS**

MON8:30am to 5:30pmTUE8:30am to 5:30pmWED8:30am to 5:30pmTHU8:30am to 5:30pmFRI8:00am to 5:30pmSAT8:00am to 5:30pmSUN8:00am to 5:30pm

The Driving Range closes at 5:00pm daily. Hours subject to change due to inclement weather/volume.

golf@lakearrowheadga.com 770.721.7902

Make your plans early to be a part of the upcoming Golf Events! Contact the Golf Shop for more details or to sign up.

## ST. PATRICK'S DAY SCRAMBLE Saturday, March 14th | 9:00am Shotgun

The twist to this event is that you can only take 4 clubs. Players may choose only 4 clubs from their bag (like the 4 leaf clover). Anyone wearing green gets a mulligan, and best Leprechaun gets a prize too! Sign up in the Golf Shop for this fun event. Cost is \$40 for Golf Members and \$55 for non-members.

#### SPRING BREAK JUNIOR GOLF CLINIC

Wednesday/Thursday, April 1st & 2nd 10:00am to 11:30am each day | \$40 per junior

Basic introduction for juniors to get started in the game of a lifetime. Juniors will learn the basic "fun" damentals of the Full Swing, Short Game and Putting.

#### LAKE ARROWHEAD MASTERS TOURNAMENT Saturday, April 11th | 12:00am Shotgun

Individual Stroke play event that combines your net score with a PGA player's 3rd round score at The Masters. Player must pick their PGA Partner before teeing off. Event is open to Golf Members and Community Members only. Cost is \$40 for Golf Members and \$55 for Community Members. Stick around following golf to watch the Masters in The Highlands Grill. All participants must have a USGA Handicap. Join us that evening for the optional dinner special chosen by our 2014 winner, Dave Olsen. Even if you didn't get to play, come out for the camaraderie!



#### ANGEL HOUSE TOURNAMENT Saturday, May 9th | 8:30am Shotgun

4-person scramble to support the Angel House of Canton. This event is sponsored by the Ladies' and Men's Golf Associations of Lake Arrowhead. Please come out and support this great cause!

read more about the Angel House on page 24

#### 2015 MEMBER/GUEST

Saturday/Sunday, May 30th & 31st | 8:30am Shotgun Each Day

This event is open to Golf Members and their guests only. Optional practice rounds on Friday, May 29th, along with optional fun 9-hole golf shotgun that afternoon. The format is 18-holes Best Ball on Saturday and 18-holes Scramble on Sunday with Handicap.

**MEMBER/GUEST DINNER** will be Saturday night and the awards presentation will be after Sunday's round with refreshments. All participants must have a valid USGA handicap. The event will also be flighted based on the number of players. Flight winners will compete in a shoot-out to determine the Overall Champion.

**SPONSORSHIP OPPORTUNITIES** are available. Contact the Golf Shop for more information if you are interested.

# **DEMO DAY!**

Saturday, May 2nd 12:00pm to 4:00pm

Come try out all the new clubs with all the fitting options from NIKE and SRIXON! Special Demo Day only discounts will be available.

NIKEGOLF V SRIXON

#### **LESSON SPECIAL**

\$250 for Golf Members \$300 for Non-members

10 One Hour Lessons including Playing Lessons & Practice Range Balls

#### SUPER BOWL SCRAMBLE by James Hatcher

Each year a group of golfers from Marietta (this year there were 24 of them) rent a bus and all arrive together to play in Lake Arrowhead's annual Super Bowl Scramble. Fortunately for them, but unfortunately for us, they once again returned to Marietta with the coveted football trophies. Specifically, the team of Brandon Vaughn, Dave Katarski, Mike Brown, and Dan Falvo won for the third straight year. But we are not golfers who hold grudges. They all seem to be great guys and the Golf Club appreciates their passion for playing in the tournament. We Lake Arrowhead golfers just have to figure out a way to beat them next year!

The Super Bowl is one of the most interesting of the year. While it is a typical 4-person scramble, scoring is based on a football analogy. For example, a par is worth 3 points (field goal), a birdie is worth 6 points (touchdown), and an eagle is worth 8 points (touchdown and 2 point conversion). In addition, a team can earn one or two extra points for each birdie by sinking either a short or long putt. A short put is the length of a driver. A long put is the length of the flag pole. And the team only gets one putt to earn the extra point(s). Using this format, the winning team had 97 points.



Overall, 22 teams (88 golfers) competed in this year's tournament and the Highlands Golf Club awarded prizes to the first 3 team in 3 flights. The first flight was named after the home team "Falcons". The second and third flights were named after the Super Bowl contenders—"Seahawks" and "Patriots". The "Falcons" flight winners each received a football trophy and Pro-Shop gift certificates. Other winners received Pro-Shop gift certificates. The 1st place winners in each flight are shown in the photos on this page.

#### **FALCONS FLIGHT**

- 1st Place: Brandon Vaughn, Dave Katarski, Mike Brown, and Dan Falvo (97 points)
- 2nd Place: Joe Cianflone, Dan Lightner, Eric Erickerson, and John Gregory (84 points)
- 3rd Place: Ray Champitto, Al Shimmelman, George Gibbons, and Scott Walker (83 points)

#### SEAHAWKS FLIGHT

- 1st Place: Eben Williams, Dave Baggerly, Paul Bolding, and Mike McGinlley (72 points)
- 2nd Place: Ron Travis, James Hatcher, Mike Johnson, and Steve Hopson (71 points)
- 3rd Place: Jim Bennett, Keith Gervickas, Dennis Meyer, and Troy Slate (68 points)

#### PATRIOTS FLIGHT

- Eric Gunderson, Justin Watkins, Devin Todd, and Stewart Brandon (59 points)
- Rick Gaston, Dave Danas, Marcus, and Dean (45 points)
- Kenny May, Matt McDow, Don Lowery, and John Gagne (39 points)







#### MGA HOLDS FIRST QUARTERLY MEETING by James Hatcher

The Lake Arrowhead Men's Golf Association held its first Quarterly Meeting of the year at 7 p.m., Friday, January 30. Prior to the meeting, the 34 or so attendees enjoyed beer, top round of beef sandwiches and all the "fixings" wonderfully prepared and carved by Chef Brian of the Highland's Grill. The primary purpose of the meeting was to get MGA members together to have a little fun and discuss some key issues facing the organization as it approaches the new golfing season. Key results of the meeting were:

- The MGA will hold a member meeting each quarter, culminating with the election of new officers at the final meeting in November.
- The MGA will continue to sponsor its traditional Dogfights on Wednesday and Saturday mornings. During winter, the Dogfights will start at 10am. As the weather warms, the times will be moved up. Golfers do not have to be a Golf Club member or MGA member to participate in the Dogfights—all golfers are welcome. However, only MGA members are eligible to win the Saturday morning hole-inone prize of \$500.
- On the third Saturday of each month, the MGA will sponsor a special tournament in lieu of the Dogfight. The format of each tournament will be different, which will provide welcome variety to the Dogfights. The MGA will also sponsor a summer-long, double elimination, Match Play Tournament, which was a favorite of members last summer.
- Dogfight and MGA tournament participants over the age
  of 75 years, with at least a 20 handicap, are now eligible
  to play in a new "Super Senior" division. As such, they will
  play from the forward tees (Red) on all holes. However,
  hole #5 will be played as a par 4 and hole #12 will be played
  as a par 5.
- A MGA Handicap Committee has been created to improve the accuracy and fairness of member handicaps, which is important in competitive tournaments.
- Because of its success last year, the MGA will once again sponsor a social gathering and picnic at the Red Cloud pool for its members and their spouses.
- A membership committee has been created to identify and welcome other golfers to join the MGA (particularly new Lake Arrowhead residents). At the time of the January 30th meeting there were 26 MGA members but that number has increased to 48.
- The Lake Arrowhead Men's and Ladies' Golf Associations once again will co-sponsor a charity tournament to benefit the Angel House of North Georgia (read more about this charity on page 24). Last year's charity tournament provided \$8,500 to the Angel House, whose mission includes support for 19 girls between the ages of 12 and 21. Scott Walker (770-825-1885), Jerry Hood (678-314-2741), and Don Rakestraw (770-560-4608) agreed to spear head the MGA's effort on the tournament. Please contact any of them if you are interested in helping.

If you are interested in joining the MGA or want more information about our activities, please call Jerry Hood, Membership Committee Chairman. You can also pick up a MGA membership form in the Lake Arrowhead Pro Shop.



2015 MGA Officers - Mel Standley, President; Eddy Woody, V. President; Bob Bettencourt, Treasurer; and James Hatcher, Secretary

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  totaled over 1 billion in 2014.



Marc Haney

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# The Latest News From The LGO.

Now that the winter is hopefully winding down and we are all ready and anxious to get out and play, here is the promised article based on Uel Kemp's Nov. 12 lecture regarding Pace of Play.

Uel suggested we start by arriving for our tee time on time – meaning if you have a 12 o'clock tee time you should be on the tee at, yes, 12! At a minimum, arrive at the Course 15 minutes before the tee time. However, if you need time to change your shoes, fill your water bottle, go to the ladies room, apply sun screen, visit with a few friends, and maybe even do a little shopping in the Golf Shop allow extra time. A tee time is the time you tee off; hence the name!

You are ready to tee off: Take one practice swing and proceed with your magnificent drive. Extra practice swings will not help, it only delays the game. If you consistently take multiple practice swings your group might just become rather annoyed with the frequent delay.

You hit it well. Great. Watch your ball until it stops rolling, which will help you locate your ball when it is time for your next shot. Yes, keep your head down until you've followed through, but find that ball in the air (or wherever) and watch it until it stops or is really out of sight. If the latter, note the last point of eye contact and the direction the ball was heading. Make a mental note so you can follow it.

Be ready when it's your turn. In fact, even if it's not officially your turn, be ready. The player who has honors may not be ready, so someone else should politely proceed. Never should the group be "waiting around" for someone to play.

Now you are off to find your tee shots. Here are a few fairway pointers:

Park the cart between balls. If you are not sure what club you'll need, take several clubs with you. You should never need to walk back to the cart for another club. Whoever is ready to hit safely should go ahead and play.

Don't just sit there in the cart; if it will move things along drive over and get your partner.

You watched your ball until it stopped rolling, but you're still not sure where it went. Keep search time to no more than 3 minutes. Yes, the rules do allow 5 minutes, but that's for tournament play. So, even if it was your favorite golf ball that was a gift from your grandmother, it's sadly time to say a fond good bye and move on. Since you are playing ready golf, you know to always carry extra balls with you. When a ball is lost in nontournament play, you may drop a ball where it seems the ball was last spotted. Occasionally, people play best ball so a drop is at your partner's ball.

Now, onto your next shot. Same story.

Wow, you are on the green in just 3 shots!

Can't wait to get there, keep moving. Either park on the cart path beside or behind the green on the way to the next tee. Whoever is ready, go ahead and play. Yes, you may be closer to the hole and we are all amazed by your beautiful shot, but keep the game going. The first player to hole out should be ready to replace the flag. If you brought extra clubs to the green place them between your exit route and the cart. Not only do you not want to lose your clubs, you don't want to drive back looking for them.

Back in the cart and you are off to the next hole. Yes, immediately! To keep the game moving, wait to write down your score at the next tee. Plus, wait to put your clubs back in the bag until the next tee. A quick switch

continued on page 19



#### HOURS OF OPERATION

MON Bar 10:00am to 5:00pm

TUE Bar 10:00am to 5:00pm

WED Bar 10:00am to 5:00pm

Dining 11:00am to 5:00pm

THU Bar 10:00am to 9:00pm

Dining 11:00am to 8:00pm

FRI Bar 10:00am to 10:00pm Dining 11:00am to 9:00pm

SAT Bar 10:00am to 10:00pm

Bar 10:00am to 10:00pm Dining 11:00am to 9:00pm

SUN Bar 10:00am (non-alcoholic drinks)

Alcohol sales 12:30pm to 6:00pm A La Carte Brunch 10:30am to 2:00pm

Hours are subject to change due to inclement weather/volume.

Reservations: 770.721.7900 x 3 or dining@lakearrowheadga.com

Special event bookings: events@lakearrowheadga.com

To-go orders: 770.721.7900 x 3

#### WEEKLY EVENTS AT THE GRILL

\$12.95 PIZZAS

6:00pm to 8:00pm Thursday-Saturday evenings Specialty & Build-Your-Own Pizzas (up to 3 toppings + \$.50 for each additional topping) for dine-in or carry-out.

THURSDAY: WING & PIZZA NIGHT

WEEKEND DINNER SPECIALS

Available most Friday & Saturday evenings.

SUNDAY BRUNCH 10:30am to 2:00pm

Are you well-informed? Email your name and email address where you would like to receive information to emailme@ lakearrowheadga.com.

#### TRIVIA NIGHT WITH MAURY!

Join us for Thursday dinner specials and lots of fun with friends and neighbors. Prizes for the winning teams. Teams of 4-6.

March 12th | April 23rd | May 28th | June 18th | 7:00pm

Reservations 770.721.7900 x 3



# A La Carte Sunday Brunch

Sunday Brunch at The Highlands Grill is now offered a la carte. Enjoy items such as Buttermilk Pancakes, Belgian Waffles, Omelets Your Way, Sausage, Bacon, Hash Browns and much more...

#### ST. PATRICK'S DAY DINNER BUFFET

Saturday, March 14th beginning at 6:00pm

Tossed Salad, Carved Prime Rib and Leg of Lamb, Bangors and Mash, Corned Beef and Cabbage, New Potatoes, Mixed Vegetables, and Blueberry Cobbler

\$21.95\*\* per person. Reservations 770.721.7900 x 3.



## SEAFOOD BUFFET

Saturday, March 28th | 6:00pm to 9:00pm

Tossed Salad, Cole Slaw, Potato Salad, Peel and Eat Shrimp, Fried Oysters, Crab Legs, Fried Shrimp, Salmon New Orleans, Seasonal Vegetables, Corn on the Cob, and assorted Desserts... make your reservations early!

\$29.95 per person. Reservations 770.721.7900 x 3.

#### **KEEP IT SOCIAL & STAY CONNECTED!**

Like us on Facebook to receive exclusive deals at The Highlands Grill. What are you waiting for? It's quick and easy - log on today and LIKE US at facebook.com/lakearrowheadclub.







#### THURSDAY WING & PIZZA NIGHT!

3 Topping Pizzas for \$10, 66 Cent Wings, PLUS 10% off all bar beverages! Full dinner menu also available.

#### Lunch & Learn: Cruising into the Senior Years - A Community Educational Seminar

Presented by Nelson Elder Care Law & Assisted Living Locators

Wednesday, April 22nd | 12:15pm

Navigating the Senior Years, The How The When and The Where will be presented by Cynthia Nelson, Elder Care attorney, Pat Godfrey and Barbara Bonatucci Elder Care Advisors with Assisted Living Locators.

- Part 1 Ship Navigation-The documents you need, wills, power of attorney, etc.
- Part 2 Preparing to Board the Ship-Down sizing and getting ready to make a change.
- Part 3 Smooth Sailing-The options available to you such as independent living, assisted living and memory care...



Cindy Nelson

#### ELDER LAW ATTORNEY AND FOUNDER, NELSON ELDER CARE LAW

Cindy Nelson is passionate about helping seniors to get the care they need without losing all of their hard earned money. This includes guiding families that are trying to afford senior housing, protecting assets so an aging family member can live a life of dignity, working closely with clients and their families on estate planning, preparing critical decision making documents and advising families about options to avoid a crisis situation in the future. Nelson Elder Care Law is conveniently located in Woodstock.

## ELDER CARE ADVISORS FOR ASSISTED LIVING LOCATORS ATLANTA

At Assisted Living Locators™ Atlanta we pride ourselves on helping families and caregivers find perfect matches for their loved one through detailed assessments, thoughtful analysis and caring hands-on assistance. By engaging clients personally, we gain an intimate understanding of our clients' unique needs, preferences and circumstances in order to locate the best "home" for your loved one.



Barbara Bonatucci



Pat Godfrey

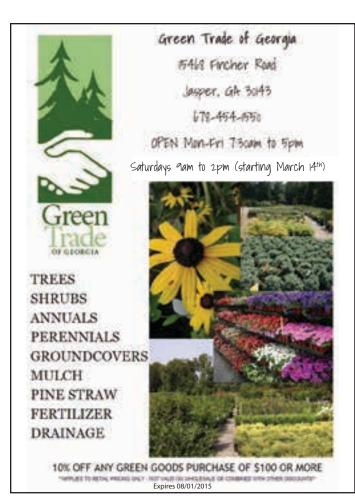


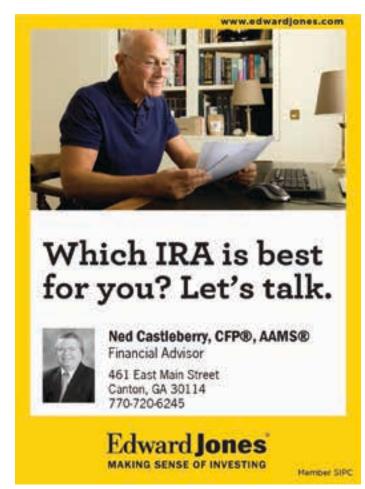
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# Building on a great reputation

Hynes Custom Homes introduces Serenity Renovations

Terry Hynes of Hynes Custom Homes and son Mike McEachern are well known in the area for building distinctive custom homes and providing solid home improvement services.

#### New name - same great service.

Their business has grown to the point where it is now most efficient to establish two separate companies to better serve their clients. The newly named Serenity Renovations division will be headed by Mike and continue to provide complete remodeling and renovation

services. Jerry will continue to operate Hynes Custom Homes and oversee all new home construction.

They both are dedicated to building on the great reputation the family has established in the North Georgia area.

From left: Mile, Jerry and Bobbi-





#### HYNES CUSTOM HOMES

65 homes built and counting

In-house design and plan review Site evaluation • Interior design

erry Hynes has built homes in many resort communities such as Big Canoe, Bent Tree, Lake Arrowhead and surrounding areas. After more than ten years and 65 custom homes, his reputation for quality work and fair dealings is well established. Rare among building contractors, most of Jerry's friends are former clients. Many of his new customers are referrals from these former clients.

So, if you are considering building in the North Georgia area, give Jerry a call for a free consultation.



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#### SERENITY RENOVATIONS

A 1999 graduate of Auburn, Mike McEachern began his career in building, remodeling and property management in 2000. Over the years, Mike has gained a wealth of experience in both renovation services and home building. In the past five years, he has taken over the home renovation side of his father's custom home building business. In that time he has completed more than 70 home renovation projects – many of them complete remodels.

From kitchens and baths to finished basements, window replacements and garage construction, Mike has established a reputation for quality work and creative solutions to difficult design problems. Contact him today and talk about your home improvement project.



#### MIKE McEACHERN

Custom Homes • Renovations • Restorations 11097 Big Cance, GA 30143 • 404-216-2544 www.serenityrenovations.com



The summer boating season will be here before we can pack away our winter coats and sweaters. This means it will soon be time to RENEW YOUR MARINA SLIP CONTRACT. The 2015 fee for marina slips will remain the same at \$1975. Contracts begin April 1st each year and end on March 31st. Payment in full is required prior to April 1st. Payments received after March 31st will incur a \$50 late fee. Please note we have a waiting list for marina slips and your prompt payment is greatly appreciated.

Visit lakearrowheadclub.net, click on Membership, then Documents and Forms.

#### To RENEW your contract:

- Sign and complete the contract.
- Pay the yearly contract amount of \$1975.00.
- Indicate method of payment on form.
- Mail payment and contract to: 486 Arrowridge, Waleska, GA 30183

#### **To CANCEL your contract:**

- Notify the administration office immediately via email at membership@lakearrowheadga.com or by mail at the address listed above.
- Remove your property by March 31, 2015.
- Return any gate key to the admin. office.
   (key deposits will be credited to your account).

After March 31st, if we have not received a completed contract with full payment and your property is occupying or obstructing a boat slip, you will be charged a per diem fee and the property may be towed at the owner's expense. Lake Arrowhead reserves the right to terminate any agreement at any time due to past due account status.

If you have any questions, please call Member Services at 770.721.7912.

**ERNEST & CAROL PARKER** 

**ROBERT MILANESI** 

MITCHELL & NATALIE ANNE BEDWELL

**DONNA PAYNE** 

KFLLIF VFRNOR

ARROWHEAD HOMES, INC.

WELCOME NEW OWNERS

#### **DRY STORAGE**

If you are in need of Dry Storage, contact the Membership Office for more details. There are a handful of spaces now available. As a reminder, it is a violation of the covenants to park or store the following: boats, vehicles, trailers, campers, RVs, etc. on your property.

#### PROPERTY OWNERS

For those who rent your home, this is a friendly reminder that all Resident Guests need to renew photo ID's. Please call Member Services for an appointment at 770.721.7912.

#### COVENANT REMINDER

The Architectural Review Committee (ARC) meets the 1st and 3rd Wednesday of each month, 9:00am. Please plan to have all paperwork in to the office in advance of the meeting for any upcoming exterior projects so the committee may review your application in a timely manner.

#### NARROWS MARINA PARKING

Parking in the Narrows Marina parking lot is reserved for slip holders only. Slip holders are requested to park only one vehicle in the parking lot. Please car pool guests from Great Festival Park. Property owners in the Narrows should use Great Festival Park for any overflow parking.





#### **Susan Dechert**

REALTOR®

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10 year Lake Arrowhead Resident



#### WATERCRAFT RULES AND COURTESIES

- ONLY REGISTERED WATERCRAFT DISPLAYING A CURRENT LAKE ARROWHEAD REGISTRATION DECAL ARE PERMITTED ON LAKE ARROWHEAD LAKES. ALL NON REGISTERED BOATS ARE SUBJECT TO REMOVAL AT BOAT OWNER'S EXPENSE.
- 2. Property Owners are responsible for their guests when they are on the lakes.
- 3. All watercraft operating in the northern part of the lake, as well as other areas designated with NO wake buoys, must use a speed that generates no significant wake in the water and NEVER exceeds the speed of more than 5 MPH.
- 4. All watercraft are to follow COUNTERCLOCKWISE direction, crossing the lake only at either end or in the middle.
- 5. All watercraft pulling someone must either have three (3) persons aboard (one drive, one safety observer and one being pulled) or the watercraft MUST be equipped with a wide angle rear view mirror. All people being pulled MUST wear approved U.S. Coast Guard life vests.
- 6. All occupants of canoes, rowboats, rubber rafts, paddle boats, etc. should wear life vests.
- 7. All watercraft MUST have running lights on after sunset.
- No swimming is permitted from or in the vicinity of the dams on the lakes. All children below a responsible age swimming in the lakes MUST wear a life vest and be supervised by an adult 18 years of age or older.
- 9. Personal Watercraft (i.e. Jet Skis, Wave Runners, and SeaDoos) are PROHIBITED on both lakes.

LAKE LEVEL 2.1 as of 1/15

2015 DECALS for vehicles and watercraft will be available in January. All watercraft, both motorized, non-motorized and trailers, must be registered in Lake Arrowhead. Visit www.lakearrowheadclub.net, click on Property Owners then click on Documents and Forms.

2015 BOAT REGISTRATION FEES (effective 1/1/15)

NON-MOTORIZED \$12, MOTORIZED \$30, TRAILER \$12 (Fees Double After 3/31/15)

To receive 2015 Boat Decals the Property Owner should have the following:

- 1. Complete and return Boat Registration Form.
- 2. Sign the Boat Registration Form (REQUIRED with no exceptions).
- 3. Provide a copy of current insurance policy listing the watercraft and coverage limits.
- 4. Send payment required for 2015 Boat Registration Fee listed above.
- 5. Account must be in good standing.

Boats may be registered at either the South Gate or the Membership office. South Gate located off of Hwy 108. Membership office located in the Clubhouse.

Upon successfully registering, The Club issued decal shall be permanently affixed to the front left side of the watercraft and to a visible location on or near the tongue of the trailer.

#### **ANNUAL RENTERS**

For those that rent their home, this is a friendly reminder that all Annual Residents need to renew their photo ID's. Please call Member Services for an appointment at 770.721.7912.





#### TAMPA TO TAMPA IN A WATKINS 25 SAILBOAT (Part 1 of 3) by Capt. Judy James

Four months! Four months on a boat sounded like an eternity, but that's exactly what we did and we loved every minute. It seemed absurd to load two adults and two teenage boys into a 25 foot boat and head south, but it was a tremendous experience! Even though the three males aboard were all over 6 feet tall, our pretty pocket cruiser gave us a great adventure, and never left us feeling cramped or cranky.

We rented a diesel dually to haul our boat from its home on Lake Lanier, just north of Atlanta, Georgia, to a quiet little marina on the banks of the Manatee River in Palmetto, Florida. Regatta Pointe Marina had all the amenities we needed to start cruising with confidence that our boat was in great working order. My husband and I both hold USCG licenses and are both certified sailing instructors. We had always taken care of Ruby J because she was our vessel of choice for training students on Lanier, but living aboard and cruising for several months justified several modifications. We started with super thick foam so sleeping would be comfortable. We also expanded the port berth into a double bed for the same reason. We put a privacy curtain outside the head to create a dressing area, and mounted a wooden bar from the cabin ceiling for hanging coats and wet gear. We mounted a second bar near the galley for holding paper towels and galley rags, and we bought some cookware that fit the alcohol stove. We also bought a stern grill and a shower bag, since our only sink and water source is in the galley. My intention had been to use the shower bag in the enclosed head, but we found it was just too much fun to shower in the cockpit instead, under the stars in the evening, or in the early hours of a multi colored dawn. We heated water in a teakettle to bump up the temperature a bit if the sun that day had not been sufficient for the task of heating its contents. We hung beach towels around the lifelines for privacy, taking turns in the cockpit with our Bag of Hygiene, enjoying the method as well as the ambiance of our many and varied anchorages as we showered.

Topside, my husband had won the argument to have a new bimini and a dodger made. I had not been happy about getting a dodger, regardless of how high grade the clear vinyl window was, because I did not want to have my view obstructed. After the first of many squalls ripped through, however, I was grateful to have it! We had rainsqualls every 3 or 4 days that winter, but the Sunbrella canvas kept us warm and dry.....if that was what we wanted. I admit there were a few times we ignored our foulies and welcomed the rain as cruisers sometimes do. And those times would end with articles of clothing draped absolutely everywhere to dry when the sun invariably followed; turning our companionway into a gauntlet of cotton and synthetic materials, but it was never the Biminis's fault. It was our soggy choice.

On the cool November morning we left Regatta Pointe, we followed the Manatee river until it led us to Tampa Bay, then we took a left onto the Intracoastal Waterway, or ICW, and headed south. Every night was a different adventure of finding a spot to anchor, from quiet wooded areas to big cities and everything in between, There were plenty of bridges to pass under - some that arch, some that swing, some that lift and some that open just enough for a mast to pass through. Every bridge tender was helpful, though not all were terribly friendly. Some seemed more concerned with car traffic than with boat traffic, but we never had to wait very long. And the longest we ever had to wait was in passing through a lock in central Florida because a nearby manatee was dawdling among the water hyacinths instead of locking through in a timely manner.

Almost a week into the trip, we passed through Pine Island Sound, and took time to visit Captiva and Sanibel Islands. I have never seen so many shells in my life! There was not a grain of sand visible on Captiva - it was all shells - and big ones! Watching a few dolphins playing in the surf, we were reminded us of a previous night when we watched a pod of dolphins working as a team to get their dinner. They had rounded up a school of fish like cowboys with cattle, then dove through them in a feeding frenzy - an amazing sight to witness.

After leaving the Sound, we were coming through the Miserable Mile, a very narrow channel, when a large cabin cruiser dashed ahead of us, creating a wake large enough to swamp our outboard. We were not able to turn into the wake, which would have solved the problem, because we were still in the channel. Instead, we took the thoughtless hit off the port quarter, knowing the salt water would create a problem. We limped into Cape Coral, tied up to a friend's dock, and took our motor apart to give it a good flushing with fresh water. Crisis averted, we dined with our friend and spent a wonderful evening ashore.



# WOUNDED WARRIOR PROJECT FISHING TOURNAMENT

This our 4th WWP fishing tournament and it is co-sponsored by the Reinhardt University Fishing Club. A donation of \$50 or more gets you a seat on one of our fishing pontoons with a fishing guide and lunch. Bring your own poles and bait.

Contributions to this tournament can be made by following the WWP link on our website.

Hot dogs and hamburgers will be served at noon at the awards ceremony to recognize our military people for their service to our county and the winners of the tournament.



#### TENNIS AT LAKE ARROWHEAD

MIXED DOUBLES (lovingly referred to as 'Dementia Doubles') Play year-round on Mondays, Wednesdays and Fridays, weather permitting - through April at 1:30pm.

Format: 4 game sets, then teams break and form new teams, otherwise ITF Rules of Tennis apply. General level 3.0 and above; all players are welcome.

Contact John Millar at 770.720.4441 or latennis@ windstream.net. Courts are reserved for The Dementia Doubles group.

WOMEN'S DAYTIME DOUBLES Organization begins upon advent of warmer weather and lasts through the early Fall. Contact: Jill Rose at roses43@windstream.net or 770.720.8961.

ALTA TEAM PLAY (based out of BridgeMill; Lake Arrowhead is outside the ALTA boundaries) Contact: Pat Perry at BridgeMill Athletic Club at 770.720.9635 or pat. perry@hmsgolf.com for more information.

PRIVATE PLAY Private play is always encouraged. To help, we provide a roster of the known players who live in Lake Arrowhead. This is kept within the tennis community and not shared outside Lake Arrowhead. Contact John Millar at 770.720.4441 or latennis@windstream.net.

To assure that you have a court, contact Member Services at membership@lakearrowheadga.com or 770.721.7912.

#### **PICKLEBALL**

Pickleball is the fastest growing sport in the United States and has a group of players here in Lake Arrowhead. If you are looking for a fun way to get some exercise come and join us on Sunday, Tuesday or Thursday afternoons at the Red Cloud Pickleball and Tennis Center or just come out a see what it is all about.

If you would like more information about Pickleball, visit nbcnews.com/nightly-news/pickleball-fastest-growing-sport-america-n56181

If you would like more information on this exciting new game please contact Bill Hess at 770.704.6297 or B3779@ hotmail.com.

#### **GROUP FITNESS CLASSES**

Monday 11:15am YOGA Tuesday 9:00am LOW IMPACT WEIGHTS Thursday 9:00am THE MIX (combination of Cardio, Yoga & Pilates)

Classes are \$4 per person/class. Please bring a yoga mat to all classes and a light set of weights for the Tuesday and Thursday sessions. For more information, please contact Loui Padgett at 770.262.6384.



#### Women's Activity Club

Lake Arrowhead's Women's Activity Club will be visiting Gibbs Gardens on March 11th. For information on joining the group, call Tommy Simmons at 678.880.6543 or Jane Wimmer at 770.720.3867. In April, the club will have a New York-ready Spring Style Show on the 8th. (More details on previous page) Annual dues are \$10 and the fun continues on the second Wednesday of every month.



continued from LGA article on page 9

of clubs to the driver and you are ready to tee off.

You are on pace if you can see the group in front of you and they are on the green when you tee off, but on a par 3 you should be arriving on the tee just as the group in front of you is exiting the green.

Now, you have arrived at the clubhouse with plenty of time for lunch. Don't forget to put your birdies on the birdie tree and record your continually improving shots on the ringer board in the ladies locker room. Also, to calculate your handicap, enter your score in the designated computer at the Golf Shop.

So, come on out and play. There are a few very effective ways that I know of to improve your game: Take lessons with Uel or Kevin, practice on the driving range or on the putting green - and PLAY!





# 1. Take a small cuffed ankle sock and fill it with rice to the cuff line. If you can get someone to hold the top of the sock open for you while you're pouring the rice in, it will really help to keep it from spilling! I learned this the hard way!!



2. Next twist a rubber band at the cuff line of the sock to hold in the rice.



4. Cut a piece of contrasting felt for the bunny's belly and glue in place. Make sure the glue is close enough to the edge of the felt so it will lie flat.

# 5. Next cut out felt teeth and glue these down. Then cut out a piece of felt for the nose, and glue this at the top of the teeth – overlapping the teeth a little. Next you will glue on the eyes. Allow all of this to dry for a few minutes.

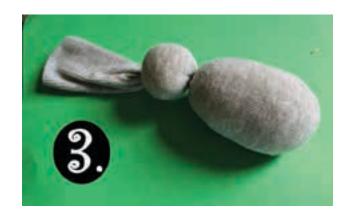
#### KIDS ART CORNER by Jeannie Everett

#### **SUPPLIES**

Child's cuffed ankle sock
Cotton ball
Ribbon
Rice
Scissors

Pieces of Felt Moveable Eyes Rubber Bands Tacky Glue





3. Twist another rubber band down a little ways from this one to form the bunny's neck.





6. Turn the bunny over and glue on a cotton ball tail.



7. Tie a bow around the bunny's neck.



8. Cut the top of the sock in half to create ears on your bunny. Snip off the corners to make the ears slightly rounded, and you're done! Have a happy Easter!!









#### TWO DISHES FROM LOUISIANA WITH LOVE by Tommy C. Simmons, an enthusiastic cook

I think Grits and Grillades is a great tasting winter dish. Every time I serve it, guests ask for more, please. For cooks not familiar with the dish, Grillades is pronounced greeyahds and refers to the medallions of meat used in the recipe. The meat pieces are not grilled, instead they are browned and braised in a seasoned gravy.

This recipe makes a big amount, cool and freeze in dinner portions so you don't waste a spoonful.

For lagniappe, I'm including a recipe for Courtbouillon, a fish stew made with any firm flesh fish. We made ours

using striped bass fillets. My husband David and neighbor Ken Smith caught the stripers on a chartered fishing trip with Robert Edison to Carters Lake near Ellijay, GA. Courtbouillon is often on menus during the Lenten season when many Christians do not eat meat on Fridays.



Both dishes are hearty fare – a little trouble to prepare and more than worth the effort.

#### HOME KITCHEN-TESTED RECIPE

#### GRITS AND GRILLADES Serves 12 to 14.

Recipe is by Corinne Cook and included in her cookbook, "Extra! Extra! Read MORE About It!" The recipe can be halved to make a smaller amount; however, if you make the full recipe, you can also freeze the leftover meat sauce to serve at a later date.

4 lbs. beef round steak (cut ½-inch thick, trimmed of fat and cut into bite-size pieces) ½ cup bacon drippings or vegetable oil 3 tbls. prepared dark roux 1 cup hot water

- $1\,\%$  cups chopped onion
- 1 ½ cups chopped green onions
- 1 cup chopped celery
- 1 cup chopped bell pepper
- 2 cloves garlic, minced
- 2 cups chopped tomatoes
- 1 (8 oz.) can tomato sauce
- ½ tsp. dried crumbled thyme leaves
- 1 cup water
- 1 cup red wine (can substitute beef broth, if preferred)
- 3 tsps. Salt
- ½ tsp. black pepper
- Dash of cayenne pepper
- 2 bay leaves
- ½ tsp. Tabasco sauce
- 2 tsps. Worcestershire sauce
- ¼ cup chopped fresh parsley



Grits and Grillades and Courtbouillon are what their guests describe as "more, please" dishes, delicious tasting to the last spoonful.

- 1. Have all meat trimmed and cut into bite-size pieces. In Dutch oven, brown meat (in small batches) in the bacon drippings or oil. As the meat browns, place it on a separate platter.
- 2. To the pan drippings, add roux and 1 cup hot water. Stir until smooth.
- 3. Add onions, green onions, celery, bell peppers and garlic. Saute over low heat until vegetables are tender. Add tomatoes, tomato sauce and thyme. Cook until tomatoes are softened, about 3 minutes.
- 4. Add remaining 1 cup water and red wine. Stir until well blended.
- 5. Add meat back to Dutch oven. Season with salt, black pepper, cayenne pepper, bay leaves, Tabasco sauce and Worcestershire sauce. Heat until mixture begins to boil, then lower heat, cover and continue cooking for about 2 hours or until meat is fork tender. Allow to cool then refrigerate, preferably overnight.
- 6. When ready to serve, heat meat and gravy. If mixture is too thick, gradually add more water. Taste for seasoning. Make sure meat is very tender. Add the chopped fresh parsley and serve over Cheese Grits.



#### CHEESE GRITS Serves 12. Recipe is by Corinne Cook.

2 cups grits (I like using yellow grits for color) 2 qts. Water

1 ½ to 2 tsps. salt

1 stick butter

6 oz. Cheddar cheese, grated

3 eggs beaten

2 cups milk

Dash cayenne pepper

- 1. Cook grits in 2 quarts of boiling, salted water for amount of time specified on package, or until grits are thickened.
- 2. Remove from heat and stir in butter, cheese, beaten eggs, milk and dash of cayenne.
- 3. Pout into large casserole dish that has been sprayed with nonstick coating. Bake at 325° for 45-55 minutes or until "set."
- 4. Serve Grillades over hot grits.

#### HOME KITCHEN-TESTED RECIPE

#### **COURTBOUILLON** Serves 4 to 6. Recipe is by David Simmons.

2 tbls vegetable oil

2 tbls. flour

1 onion, chopped

1 rib of celery, chopped

2 gloves garlic minced

Half a bell pepper, seeded and chopped

1 can stewed tomatoes with juice

1 (8-oz.) can tomato sauce

2 chicken bouillon cubes

1 1/2 cups water

½ tsp. salt

½ tsp. black pepper, or to taste

¼ tsp. cayenne pepper, or to taste

2 or more dashes of Tabasco sauce to taste

Half a lemon squeezed

2 lbs. fish fillets

Cooked rice

Fresh parsley for garnish



- 1. Make a roux using a heavy iron pot by heating the vegetable oil over medium heat until hot and then adding the flour to the hot oil and continuing to cook and stir until the flour and oil is blended and turned a rich golden brown.
- 2. Stir in the onions, celery, garlic and bell pepper and continue to cook and stir until the vegetables are softened.
- 3. Add tomatoes, tomato sauce, chicken bouillon cubes, water and seasonings. Mix everything together and cover pot. Simmer over low heat until flavors are melded or about 40 minutes. Stir often and add water so courtbouillon doesn't thicken too much. Add fish fillets to the courtbouillon. Cover pot once again and cook for 30 minutes or until fish is cooked through.
- 4. Serve hot over rice with a sprig of fresh parsley for garnish.





#### WINTER WEATHER PREPAREDNESS

Please keep track of the latest forecast to make sure you are prepared to avoid travel if winter weather does happen. If you work outside of Lake Arrowhead, allow extra time for travel so you will be well ahead of any hazardous conditions. The Lake Arrowhead road crews carry out preparedness plans in case of winter weather. However, like we have seen before, winter weather can surprise us and the forecasters, so be prepared. Travel only if absolutely necessary and please don't take a chance. Abandoned vehicles create hazardous conditions for other drivers, emergency personnel, and limit the ability to clear the roads.

If you must travel – the truck route is highly advised. Remember - Road conditions may change at any moment and can vary greatly by location on property. Plan ahead and travel only if necessary.

For updated road reports, please check information on the club phone system. Dial 770.721.7900, press "9" to hear updated road conditions or LIKE us on Facebook (facebook.com/lakearrowheadclub) for online updates.

Cherokee County Road Status Information can be found at cherokeega-ema.org/road\_status.cfm, or call the Cherokee County Information Line 770.720.6363.

#### **GENERAL ESSENTIALS**

Heat: Propane tank topped off, blankets. Food: Milk, eggs, bread, – a 3 day supply of non-perishable food is recommended. Water: 3 days supply of water for each person in your household. Medicine: Prescriptions filled. Emergency: Batteries, flashlights, battery operated radio, manual can opener.

For a complete list visit – www.ready. gov or more specifically, www.ready.gov/america/beinformed/winter.html

#### **CHARITY OF THE MONTH**

There are many great charities here in Cherokee County. Each month we highlight a charity to educate and help as a community.

North Georgia Angel House is home to 19 girls ranging in ages 12-21. The home has seven bedrooms and four bathrooms with a large spa tub for relaxing. Our kitchen takes on the aroma of a restaurant in the evenings as the girls practice their Independent Living Skills with menu planning and preparation in a supervised setting.

When the girls are not cooking or relaxing in their rooms, they may be found in the family room where community meetings are held to problem solve. Community Meetings consist of problem solving skills and real life issues that the girls share with others to seek input from their peers.

Whether it's reading, swimming, enjoying friends or completing routine chores at home, our girls function as part of one large extended family. Both Individual and Group Therapy are held on and off site as well as supervised Family Time. Tutoring is available to students who are struggling to maintain a C average or better.

Our primary function is to give girls the skills necessary to reach emancipation and succeed. We strive to teach our girls money management, conflict resolution, time management, menu planning, family planning, resume writing, employment skills and many others workshops to help reach self sufficiency.

Angel House takes great pride in serving all girls in Northern Georgia for both short and long term stays. Giving Girls Roots. Giving Girls Wings. It's what we do!

There are many items that are always needed in our home such as toiletries, school supplies, gift cards for rewards, stationary, art supplies, cosmetics, new or gently worn girls clothing, educational supplies, motivational supplies, and child friendly art.

We have a multitude of projects going on each week and would love to have you visit, participate or just stop in and meet us. Check our site regularly for specific needs that we may have such as furniture, back to school or summer activities.

If you enjoy buying or selling on eBay, we're an approved charity through "Mission Fish." Find us under North Georgia Angel House Inc. in Canton. Your spare change earned through these purchases can really "change" a life here. If you need help setting up your account, give us a call. Your donation is 100% tax deductible.

While we appreicate efforts to find resources in the community for us, a form is necessary to solicit funds or materials on our behalf. Please contact us at 770-479-9555 attention Susan Worsley if you would like to organize such an event.

It takes a community to care for our homeless and death row dogs & cats!

# PLEASE HELP **SAVE A LIFE TODAY!** Donate

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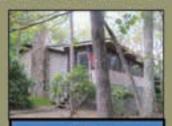
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