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# PLUM CREEK NORTH NEWS

Neighborhood News You Can Use

November 2011

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## !Everyone Welcome!

The next meeting of the Board will be held  
Thursday November 3, 2011  
At 7pm at Starbucks



131<sup>st</sup> and Hazel Dell

### Working Agenda:

- President's Report
- Treasurer Report
- Architectural Committee Report
- Old/New Business
  - Property Projects
  - Communication Projects
  - Neighborhood Activities
  - Holiday decorating contest  
1<sup>st</sup>, 2<sup>nd</sup>, 3<sup>rd</sup> place?

## Did You Spook Up Your House?

Three Good Witches and one Good Warlock of the North traveled around the neighborhood Sunday night to judge the Halloween Decorating Contest. It was a tight race and much discussion was needed but in the end it was unanimous –  
The Winning House:  
13129 Player's Circle  
for sheer 'creepy'ness!



**Join Us On  
FACEBOOK!**

### Find our Facebook Page: Plum Creek North

“Like Us” and follow our neighborhood news in the most up to date fashion!

## Key Notes

Things to know:

Please Slow Down when driving through the neighborhood. Our speed limit is 25 mph.

It is now still dark when the buses are arriving for the kids – please watch carefully as you leave in the mornings.

There is suspicion of some mischief involving the timing box of the fountain – a box lock will be placed to discourage future issues.

The Annual Meeting is coming up soon!

YOUR OFFICERS	
	President: Amy Ayers
	Vice President: Tom Brooks
	Treasurer: Bob Finkbeiner
	Secretary: Laura Storm
	Architectural CC Co-Chairs: Brian Ayers Pat Storm
	POA Email address: plumcreeknorthhoa@gmail.com
	PCNPOA website: <a href="http://www.plumcreeknorth.net">www.plumcreeknorth.net</a>

Newsletter design by Kristi Graham  
If you wish to have something in the newsletter, please email her at [kgdvm@yahoo.com](mailto:kgdvm@yahoo.com)  
Content subject to approval by the Board

## Idea Corner

Suggestions put forth by Neighbors

### Re: Trash Receptacles

F. Any receptacle for ashes, trash, rubbish or garbage shall be placed and kept as not to be visible from any street within the Development at any time, except at the times when refuse collections are being made.

This is not always the easiest covenant to comply with and the following option has been proposed for the neighborhood for those owners who need to store the receptacles outside.

- Use of small prefabricated privacy screens to hide trash receptacles shall be allowed. These privacy fences can be purchased at many of the local hardware stores. Exact specifications on size limitations are still being finalized and will be communicated to all owners once approved by the board.

### **Let it Snow, Let it Snow, Let it Snow....**

Or maybe not...



Although snow is not necessarily expected this early ... we thought it would be a good time to describe the snow removal process for Plum Creek North.

- Snow removal on the sidewalks and driveways are the responsibility of the home owner. Main sidewalks are to be cleaned of snow and kept clear of ice for safety and liability reasons.
- Snow removal on the streets in the neighborhood is the responsibility of the city of Carmel. The city will plow Penneagle and Ivy Hill as high priority streets. The remainder of the streets will be plowed when 3 or more inches of snowfall occur.

## **FOOD IS FOR SHARING**

### **Recipe Corner** **LYD'S ROLLS**

*It's coming up time for Thanksgiving and everyone has so many family recipes to share. This is an old family recipe for yeast rolls that is reasonably easy and also inexpensive.*

3 packages Red Star or Fleischman's active dry yeast  
1/4 c lukewarm water  
1/2 c sugar  
2 t salt  
3 T shortening  
2 c boiling water  
2 eggs, beaten  
7-8 c flour

Mix the yeast in the lukewarm water and set aside. Pour boiling water over the sugar, salt, and shortening. Let this cool until lukewarm. Add the yeast mixture, beaten eggs, and about 4 c flour. Beat thoroughly and turn out onto a clean counter. Add approximately 3 more cups of flour and knead until the flour is mixed into dough and dough is no longer sticky (be careful not to overknead – stop just as it is reaching the not sticky stage). Place into grease bowl and let rise once.

Form into golf ball sized balls and place on cookie sheets. Let rise once more and then bake in 375 degree oven for 20-25 min.



If you have a favorite recipe you'd like to share – please email the recipe and we'll put it here... in Recipe Corner! [kgdvm@yahoo.com](mailto:kgdvm@yahoo.com)