

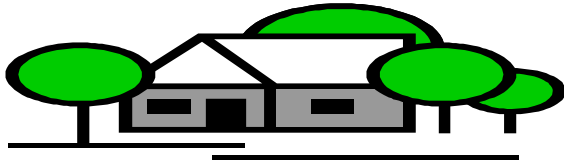
PVC Pipeline

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PRESIDENT'S CORNER

It has been two weeks since the Covenant changes passed with big margins. Congratulations to us all! Thanks to those involved for the successful hard work. Thanks to everyone for the record turn out.

Interest in 12 wide park trailers is spreading. Folks are looking to see what is available out there and I'm pleased to see the interest. However, I want to temper this by reminding you about some of what is involved.

White County now requires a five foot setback; a good thing and a permit for a 12 wide. Many of you now have units parked very close to your property lines. Be sure to include this setback when you consider space for a new unit and be sure you know where your lot lines are located; no guessing. Remember clearances to cabins and sheds. White County, your first permit, will require a drawing detailing location.

Like a cabin, you will need a permit from our Architectural Committee, too. Remember, our Covenant change required you to specify approved color and materials, as well as work out the exterior air conditioner location, if you plan one, so as not to disturb your neighbor. It must be visually OK too.

I know it's easy to get all excited about a unit you've seen somewhere, but please, before you commit to anything, do your homework. Your unit will be here a long time. Get it right. Make sure you get the necessary approvals, FIRST. No one wants to see the County tag an install, or conflicts within the park, that just costs you dollars. Talk to the Architectural Committee. Get off to a good start! Get it right!

As we come to the close of Season I want to wish everyone a safe journey as you head to Winter quarters. Enjoy the coming Holidays and a change in location until we meet again in the Spring. All the Best to those who Winter here. It's predicted to be another cold one. We thank you for looking after things while we are away. Spring will be here before you know it! See you in April...

I started and end with voting. **VOTE NOVEMBER 2.** This election is really important. You could still get an absentee ballot? Please vote! John Coons

ACTIVITIES

Those who have participated in our activities both here in the pavilion and away bowling, shopping, viewing, and eating WITH EACH of our AWAY activities have had a great time. If you want to learn a new game, those who know it will teach you. We play games and bowl just for fun with no pressure to win or keep a certain score. Our activities keep going on until it gets too cold or we leave (which usually coincides). We hope each and every one of you has a great winter season and we hope **y'all come back next year, ya hear?** Jan C.

SUNSHINE - GET WELL

Get well wishes have been sent to Jeannette Constantine, Ken Andrews, Lynn McWaters, Gary Foote, Alida Matthews, Troy Carter, Michael Opava and Geneva Thompson. Remember to send information on any health problems to Kay Bushyager at kaybushyager@hotmail.com or call 941-924-1856.

WELCOME

Sales have picked up this month as we have met with four new families. Carole and Barry Cash closed on lot #75 on the 31st of August. The Cash's are from Comer, GA and are busy adding a screened area to the porch. Their grandson resides with them in Comer and they all look forward to fun activities in this area. Hobbies include camping, fishing, hiking, and gardening. Dog lovers need to stop by and welcome them and their little Yorkie, Jack.

On the 4th we welcomed Rich & Diane Recchia on lot #81. They stayed on the Coons' rental lot all summer and fell in love with this area as well as PVC. Their current winter address is in La Belle, Fl. They travel with a sweet Llasa Apso named Mollie. Their interests are in cooking, golf, and of course, travel. There are plans for building a cabin next summer. They are very outgoing and would love to meet you.

The 5th Steve & Susan Tubbs from Eustis, Florida were welcomed. They are a delightful couple who look forward to the day they can retire and spend more time up here. Susan is a 6th grade teacher, and Steve is a Contracts Manager for Northrup Gruman. They love fishing, antiques, gardening, and cross stitch. They have a Westie named Bailey, and a Cavalier Spaniel called Eva. Since they won't be here a lot, stop if you see them and say Hello.

Tim & Jan Timoteo will close on Lot # 59 the end of October. They have rented from the Adair's this summer and after enjoying the area and meeting lots of you they made the plunge to become owners. They are making plans to remodel the existing cabin during the winter; therefore, we wanted to officially greet them in advance of closing. Tim owns a restaurant in Port St. Lucie called Berry Fresh Café. He plans to spend as much time as possible with us during the summer months. They are both full of energy and enjoy travel, golf, exercise, hiking, skiing, and of course, trying out new restaurants. Their 2 doggies are Precious, a Maltese, and Freddy, a Westie.

THANK YOU

A big Thank You to Andy & Joanne Luchkowec on Lot #71 for donating the Sharp copier to the office. That was a very generous and thoughtful donation.

Larry & Connie Schnaidt on Lot #26 gave a lovely stand up circulating fan for the Pavilion area. It will sure come in handy for meals and cards. Thank You!

Angelo Constantine and family would like to thank all PVC friends for cards, calls & especially for their prayers for Jeannette.

RECIPES

Mini Capri bites from Marilyn Frith

1 pint of grape tomatoes, halved	Mixed all together:	½ c of olive oil
12 mozzarella balls		2 tsp of balsamic vinegar
Toothpicks		salt to taste
		6 basil leaves in thin strips.

Drizzle the olive oil mixture over the tomato halves. Put together on toothpicks with one half tomato, a mozzarella ball, then the other half tomato with thin strips of basil leaves also fastened to the toothpick.

A Pampered Chef Recipe: Triple-Citrus Mojitos

Yields 8 servings

½ c sugar	1 orange
½ c water	2 lemons, divided
1 pkg. (.75 oz) fresh mint leaves	2 limes, divided
(about 1 ¼ c leaves), divided	½ c white rum (optional)
	5 c chilled lemon-lime soda

Directions:

1. Combine sugar and water. Tear six mint leaves in half and place into Quick-Stir Pitcher. Finely chop remaining leaves and place into batter bowl. Zest orange, one of the lemons and one of the limes using zester; add zest to mint mixture. Microwave on high 2-3 minutes or until sugar is dissolved.

2. Slice orange, both of the lemons and both of the limes in half crosswise. Reserve half of one lemon and half of one lime for garnish. Juice remaining lemon and lime halves; add juices to the pitcher. Juice orange with juicer; add juice to pitcher.

3. Pour mint mixture through strainer into pitcher; discard chopped mint. Add rum, if desired. Carefully add soda to avoid overflow. Slice reserved lemon and lime halves; place into pitcher. Mix gently. Place lid on pitcher. Serve over ice. Optional: To garnish rims of glasses. Combine zest of an additional orange with ½ c sugar. Rub rim of glass with orange wedge to moisten. Dip rim of glass into sugar mixture.

Roasted Pepper Focaccia - another Pampered Chef Recipe

1 pkg. (12.8 oz) refrigerated pizza crust
¼ c Italian salad dressing
oz.)

2 garlic cloves, pressed

1 c. shredded mozzarella cheese (4 oz.), divided

½ c. sweet roasted red peppers, drained, patted dry and chopped

½ c. sliced pitted ripe olives

¼ c. grated fresh Parmesan cheese (1

½ c. Italian seasoning

1. Preheat oven to 400 degrees F. Unroll pizza crust lengthwise over bottom of Medium bar pan. Using fingertips, press indentations ½ inch apart into surface of dough. In a small bowl, combine salad dressing and garlic; brush over dough. Sprinkle with half of the mozzarella cheese. Top with peppers and olives. Sprinkle with remaining mozzarella cheese, Parmesan cheese and seasoning.

2. Bake 25-28 minutes or until deep golden brown. Remove from oven; cool 10 minutes. Cut into squares and serve warm. Yield: 8 servings.

MOUNTAIN CRUISERS

The newly formed Mountain Cruiser Group is happy to report that it already has three fun filled rides under its belt. Sam Owens lead us on the first one on September 1st to the Toccoa Riverside Restaurant near the town of Blue Ridge. We had six vehicles for that one, a mix of bikes, trikes and scooters. The ride over was pretty and the restaurant a surprise to everyone. We were seated at the level closest to the river and enjoyed lively conversation along with good food.

John Coons made an interesting suggestion so we let him lead us to the marina on Lake Burton for our second ride on Sept. 15th. The LaPrade Restaurant did a wonderful job when 19 of us showed up thirsty and hungry. Our view of the lake from the second floor deck was wonderful. The luncheon menu was very good and everyone enjoyed their choices as we chatted and got to know each other a little better. Then John took us to a cute little covered bridge, the Stovall Mill Bridge near Helen. We walked through studying the graffiti on the walls and the construction of the old bridge. We all cheered and applauded when several youths began diving off the highway bridge in their quest for Olympic recognition. We ended this ride in Helen and everyone did their own thing at that point.

One thing we all agreed upon was that we need to do this every week rather than only twice a month so on the 22nd we packed our saddlebags and headed for a picnic by the lake in Hiawassee. Everyone enjoyed the idea of a picnic and we had 16 participants. I must admit that the food and service was great. No waiting. Afterward some of us investigated the little town of Hiawassee while others headed for Blairsville or just to ride some more. I think everyone got back home safely before the threatening rain could ruin our day.

We look forward to about five more weeks of rides as long as we have participants and the weather holds out, so if you have an idea of a really neat restaurant within about 60 miles, please suggest it to someone in the Mountain Cruisers Group. Remember our motto... **RIDE TO EAT - EAT TO RIDE**

Ladies Day Out

Our PVC ladies also love to eat and shopping is another favorite activity. We have gone to many wineries where we have eaten very well. On Friday, October 1, the ladies will go to Burt's Pumpkin Farm and eat at Pueblo's Mexican Restaurant in Dahlenega. On **Friday, October 8**, ladies are invited to travel Scenic Route 197. There are many pottery outlets along the way. We will stop to eat at LaPrade Restaurant. Our leader, Jean Harkins, plans to continue these trips each week in October. Sign up for trips on the notebook in the pavilion.

SPECIAL COMING EVENTS:

Saturday, October 2 at 5 pm - Free Chili

Saturday, October 9 at 10 am Board Meeting

Saturday, October 16 at 8-9:30 - Eggs, toast, grits & bacon or sausage breakfast

Saturday, October 23 at 1 pm - PVC Thanksgiving Feast