



“The Voice”

of

Halls Creek North

Vol. 4, 2nd Quarter, Apr – Jun 2014

President's Corner:

I know there are many who thought springtime would *never* arrive this year, but it is *finally* upon us! It's time to toil around the house cleaning areas that haven't been touched in months, and beautifying our yards with new plantings as we watch the trees begin to bud and our lawns showing signs of green once again. And most importantly, it's an opportunity to get outside and enjoy quality time with our families in the warmth of the NC coastal sunshine.



Spring and summer also signal a milestone within our Association – time for our annual membership meeting. During this gathering the Board will report on the current status of our HOA, present the budget for the upcoming fiscal year, and select a new member to fill the Board seat that is expiring. This year, that seat is mine!

It is a bittersweet time for me...sad that I will be leaving three very close friends and effective leaders as fellow Board members, yet happy and pleased at all that has been accomplished during this sometimes chaotic and uncertain year.

It has been a genuine pleasure to serve on your Board the past 12 months and I look forward to the new and fresh ideas that my replacement will certainly bring to the Board and to our Community.

All the best,
Frank Alexander

Board of Directors:

President

Frank Alexander
915 Morganser Dr
falexander2@ec.rr.com
615-445-9732

Vice President

Tom Cariker
906 Morganser Dr
tcariker@ec.rr.com
910-326-0006

Secretary

Michelle McLeod
1002 Marlot Ct
keyzgoin@gmail.com
305-394-0500

Treasurer

Mary Maloney
222 Pigeon Ln.
N1TLM@embargmail.com
910-326-3236

HOA Email Address:
hcnhoa@yahoo.com

Annual Membership Meeting and First Annual Luncheon



DATE: Saturday, May 31, 2014
TIME: 11 a.m. with lunch to follow
PLACE: Swansboro Recreation Center / 830 Main Street Ext.
PURPOSE: Annual Meeting/ 2014-2015 Proposed Budget/ Director Election

Note: If you are unable to attend, please submit your proxy to assist in establishing a quorum. We must have a total of 24 homeowners (in person or by proxy) to hold the meeting.

Looking for something fun to do?. Check out what's happening at Swansboro Parks and Recreation.

**Swansboro Parks and Recreation
830 Main St. Ext, Swansboro
910-326-2600**

Register online at www.swansboro.recdesk.com

Summer Day Camp Info

Create, explore and learn with us! Swansboro Parks and Recreation is excited to offer a summer day camp program open to grades K-6. A fun-filled, active, memorable summer. Daily activities include indoor/outdoor games, arts and crafts, educational activities, and a weekly field trip. Camp will run from June 16-August 22, 8 a.m.-5 p.m. Parents may drop off children as early as 7:30 a.m. and must be picked by 5:30 p.m. Cost of the camp is \$75 for the first child and \$60 for each additional child. Register for the entire series and save \$100. For session dates and complete details, please call Swansboro Parks and Recreation Department at 910-326-2600 or visit our website swansboro.recdesk.com

April

Friday Movie Mania, Despicable Me 2

April 25, 6:30 p.m.

FREE

Pitch, Hit, & Run

April 26, 9:30 a.m.

Crafting and Sewing Project

April 30, 5:30-7:30 p.m.



Kids Night In, Parent's Night Out

Last One before Summer Break

May 2, 6- 8 p.m.

Don't miss our last Kids Night In, Parents Night Out program

New Fitness Class: Pound

May 5-July 7, 6:00 p.m.

No class May 26

Nature Trek with Hammocks Beach State Park

May 6, 5:30 p.m.

FREE

Intermediate Ballroom Dancing

May 7-28, 5:00 p.m.

FREE

Mother/Daughter-Pamper Party

May 9 and 23, 6 p.m.

Quilting: Beach Blanket

May 10, 17, and 31, 9:30-11:30 a.m.

Painting Party

May 15, 5:30-8:30

Friday Movie Mania, Hunger Games, Catching Fire

May 16, 6:30 p.m.

FREE



Friday Movie Mania, Planes

June 20, 6:30 p.m.

FREE

Safety Tips

With the warm weather finally approaching, many of us will enjoy outside activities and begin working on home projects. It is important to keep safety as a priority. Below are a few safety tips:



Ladder safety

- Always keep at least three points of contact with the ladder (i.e. two hands and one foot or two feet and one hand)
- Place the base on a firm, solid surface
- A straight or extension ladder should be placed 1 foot away from the surface it rests against for every 4 feet of ladder height
- When you climb, always face the ladder and grip the rungs, not the side rails.
- Climb down a ladder one rung at a time
- Do not climb with tools in hand – use a tool belt
- Keep your body between the ladder side rails when climbing
- Do not lean or overreach – reposition the ladder closer to the work instead
- Tie down a ladder when using it outdoors and do not use it in windy or inclement weather



Sun Safety Tips

- Try to avoid mid-day sun. The sun is strongest between 10 am and 4 pm.
- Wear loose-fitting clothing made from tightly woven fabric.
- Wear a wide-brimmed hat to protect your face, head, neck, and ears.
- Wear sunglasses to protect your eyes and the tender skin around your eyes.
- Apply a sunscreen with SPF 15 or higher when outdoors. Be sure to check the expiration date on your sunscreen and remember the expiration date is shorter if it has been exposed to high temperatures.
- Don't forget to stay hydrated!



Peach Cobbler

Ingredients:

½ cup sugar
1 tablespoon corn starch
¼ teaspoon ground cinnamon
4 cups sliced fresh peaches
1 teaspoon lemon juice
3 tablespoons shortening
1 cup all purpose flour
1 tablespoon sugar
1 ½ teaspoon baking powder
½ teaspoon salt
½ cup milk
Cream (if desired)



1. Heat oven to 400°.
2. Mix 1/2 cup sugar, the cornstarch and cinnamon in 2-quart saucepan. Stir in peaches and lemon juice. Cook over medium heat stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Pour into ungreased 2-quart casserole; keep peach mixture hot in oven.
3. Cut shortening into flour, 1 tablespoon sugar, the baking powder and salt in medium bowl, using pastry blender or crisscrossing 2 knives, until mixture look like fine crumbs. Stir in milk. Drop dough by 6 spoonfuls onto hot peach mixture.
4. Bake 25 to 30 minutes or until topping is golden brown. Serve warm with cream if desired.

Do you have an idea for the next Newsletter?

If you have any ideas, announcements, or pictures you would like to share in the next newsletter, please contact the editor (Jenn Tate) via email: jltate@hotmail.com

