



# Charter Point Notes



December 2009

## December/January Activities - Charter Point

### Luminary Candle Deliveries

Ongoing from late November to early December  
A \$5.00 contribution is asked to cover the cost of supplies.

### Christmas Eve Luminary Lighting

December 24 - Place candles curbside at dusk  
\* Christmas Eve rain contingency plan: light candles on Christmas Night or New Years Eve, if raining on Christmas Night.

### Charter Point Financial Forum

January, 2010 - University Park Library (Date/Time TBA)  
No charge to attend

### Light-the-Night on New Year's Eve

Keep porch lights lit through the night to welcome the New Year! Greet your neighbors at dusk to offer best wishes; share 2010 resolutions and a toast of good cheer!

## Food & Toy Drive for Second Harvest Food Bank (through November)

Visit & Free Photo with Santa  
Saturday, December 5 Noon to 3PM  
Photos courtesy of Jim LeBranche Photography

**Watson Realty**  
**5610 Ft. Caroline Road**

Drop off non-perishable food and new/gently used toys during regular office or Open House hours. Watson is also partnering with First Coast News' Food & Toy Drive, planned over two weekends, 11/28-29 and 12/5-6.

The 2010 Charter Point Community Association  
Membership Drive begins December 1, 2009.  
Thank you for your support!



*Best holiday wishes for peace, joy, prosperity, and good health to all Charter Point families!*



Charter Point always looks its loveliest in December, with its many beautifully decorated homes. But only one will be deemed "**Best Decorated!**" The winning homeowners will receive a special *Best Decorated Home* sign to display and a \$25.00 gift certificate. Final judging will occur Saturday, December 19 during the evening.



"The fence that makes good neighbors needs a gate to make good friends." ~ Benjamin Franklin



**2009 Charter Point  
Community Association Board**

**Officers**

**President:**

Walt Holton  
4304 Fern Creek Drive  
762-1502 or wholton@bellsouth.net

**Vice-president:**

Ernie Waller  
4545 Oak Bay Drive, W.  
743-3395 or earnest.waller@comcast.net

**Secretary:**

Linda Hemphill  
5487 River Trail Road, N.  
745-1833 or cpcanews@aol.com

**Treasurer:**

Bobby Huey  
4499 Charter Point Blvd.  
743-9837 or yeuh@aol.com

**Committee Chairs**

**Community Improvements:**

Ben Allen  
4534 Oak Bay Drive, W.  
745-3164 or benallendeere@yahoo.com

**Covenants & Restrictions:**

Craig Hemphill  
5487 River Trail Road, N.  
745-1833 or rcraigh@aol.com

**Hospitality:**

Nancy Barnes  
5478 River Trail Road, N.  
744-9055 or tinsleyfsu1@aol.com

**Membership:**

Bob Barletta  
4432 Fern Creek Drive  
743-4996 or bob.b1@comcast.net

**Security:**

Nathan Jackson  
4440 Oak Bay Drive, West  
762-1983 or nej904@aol.com

**Social:**

Carol Allen  
4534 Oak Bay Drive, W.  
745-3164 or yougocarol@yahoo.com

**Newsletter/Breaking E-News**

Linda Hemphill cpcanews@aol.com

**Web Site**

Rene Sapia webmaster@charterpoint.org

**www.charterpoint.org**



The revised Charter Point Covenants & Restrictions document undergoing consideration is posted on the Web site, 24/7 review ([www.charterpoint.org](http://www.charterpoint.org)). Your signed consent form may be turned in at any time to the CPCA secretary: Linda Hemphill 5487 River Trail Rd., N.

To learn more about the C&R revisions and the necessity for change, be sure to attend an upcoming *C&R Cottage Meeting* in your area of the neighborhood. If you would like to serve as a Cottage Meeting host, please contact Walt Holton, CPCA President (904.762.1502 or wholton@bellsouth.net) or Ernie Waller, C&R Revision Committee Chair (904.743-3395 or earnest.waller@comcast.net). All host sites will receive strong committee support.

Thank you to the growing number of Charter Point visionary homeowners who signified their support by signing their consent form. Your endorsement of the revised C&R clearly demonstrates a shared commitment to positive change!

**Yard of the Month - December**

**Michael & Gloria Payne**  
**5477 River Trail Road, N.**  
**Lot 53**

*Congratulations!*



**Charter Point Financial Forum**

Wondering about how or where to invest your money? Looking to save for your child's education and need good advice? Have questions about portfolio management or estate planning? Get answers at the Charter Point Financial Forum to be held in January depending on participant interest. Representatives from Montoya Brower & Associates will be on hand to take questions as a free community service.

If you are interested in attending and wish to shape the agenda, take a brief online survey to indicate the financial areas you are interested in learning about. *Charter Point Breaking e-News Members*: Look for the survey link in an upcoming email. If you are not a member of Breaking e-News, look for the *Financial Forum Survey* link soon to be posted on the Charter Point Web site home page ([www.charterpoint.org](http://www.charterpoint.org)).

**October Funfest on River Trail**



If you weren't able to attend the October Funfest held at Rick Sawyer's home on River Trail, S., around twenty five guests will attest that you missed a terrific poolside party, complete with 60's music, on a perfect fall evening.



The bountiful menu featured finger lickin' BBQ ribs, delicious peel 'n eat shrimp, an abundance of potluck favorites, and scrumptious desserts. Many thanks to Rick, Jeane, Stacey, and little Ethan for their gracious hospitality!

Rick plans to host the event again next year (yea!), so pencil in a mid October Saturday on your 2010 calendar and make plans to enjoy a fine evening with neighbors and friends.



**Attention Cat Lovers!** Sweet female kitty



needs a loving home. Young, affectionate, healthy; spayed, all shots, vet care up-to-date. Found as a stray, she's a delightful kitty but we cannot keep

her. She'll make someone a wonderful pet. Come pet her, nuzzle her ears, and see for yourself!

**Harry & Inge Cross 745-0811**



## Holiday Safety Reminders . . .



When out of town for the holidays, be sure to have a neighbor **take in your mail and newspapers or postpone delivery until you return.** If out for the evening, be mindful to lock all doors and windows before leaving and to turn on lights, a radio or TV so it looks like someone is at home. When at home, keep porch and outside floodlights on overnight. JSO reminder: Keep garage doors closed!

Guest parking curbside for holiday gatherings is understandable. **Regularly parking on the street creates unsafe driving conditions.** Drivers: Please be mindful of walkers and bicyclists as you maneuver around street parked cars.

**Before lighting your fireplace,** remove all greens, boughs, papers, and other flammable decorations from the fireplace area. Check to make sure that the flue is open. Use care with "fire salts" that produce colored flames when thrown on wood fires.

**Keep cooking areas clear of combustibles** and wear short or tight-fitting sleeves when you cook. Keep handles of your pots turned inward so they do not over-hang the stove. If grease catches fire, carefully slide a lid over the pan to smother the flames, then turn off the burner.

**Take care with holiday lighting:** Before using lights outdoors, check labels to be sure they are certified for outdoor use. Plug all outdoor electric decorations into circuits with ground fault circuit interrupters (GFI) to avoid electrical shocks.

### Holidays can create special concerns for pets, too.

- Avoid feeding pets large quantities of *people food*, as human food and seasonings are too rich for most pets' digestive systems, often causing stomach upsets.
- Some seasonal plants are poisonous to pets if nibbled or eaten: mistletoe - very toxic; ivy and holly - moderately to very toxic; Christmas greens (balsam, juniper, cedar, pine, fir), hibiscus, and poinsettias - moderately toxic.
- Hang treasured ornaments higher on the Christmas tree to avoid damage from curious paws, and take care with tinsel. Tinsel is non-toxic, but could cause an intestinal obstruction or choking problems, if ingested.
- Keep pets safely inside on New Years Eve, too. Noisemakers and firecrackers can frighten pets, causing them to run out an open door or window in search of safety, possibly getting lost.



"Wouldn't it be wonderful to find one gift that you don't have to dust, that must be used right away, is practical, personal, fits everyone, and will be remembered for a long time? I penciled in "gift certificate for a flu shot." ~ *the late Erma Bombeck, humorist*



### Luminary Candle Delivery is Underway!

Please contribute \$5.00 when your luminaries are delivered. Or add \$5.00 to your 2010 CPCA dues check.

Luminary lighting begins at dusk on Christmas Eve and marks a breathtaking, quiet moment amid the hustle and bustle of the holidays.

Be sure to turn off your sprinkler and restrict curbside parking that evening. Street parking disrupts the beautiful linear lighting effect. Suggestion: If you have candles left from last year, use them to line your driveway for an added lighting effect. Or light your walkway on a special evening when entertaining holiday guests.

## A Happy Time of Year

A time to rejoice for several reasons

'Tis the joyous holiday season



Gobble, Gobble let us eat  
That delicious roast turkey meat  
Eating food that is yummy  
Feeling stuffed in your tummy  
Expressing what you're thankful for  
Last minute shopping at the store  
Enjoying friends and family

Not it's time to trim the tree

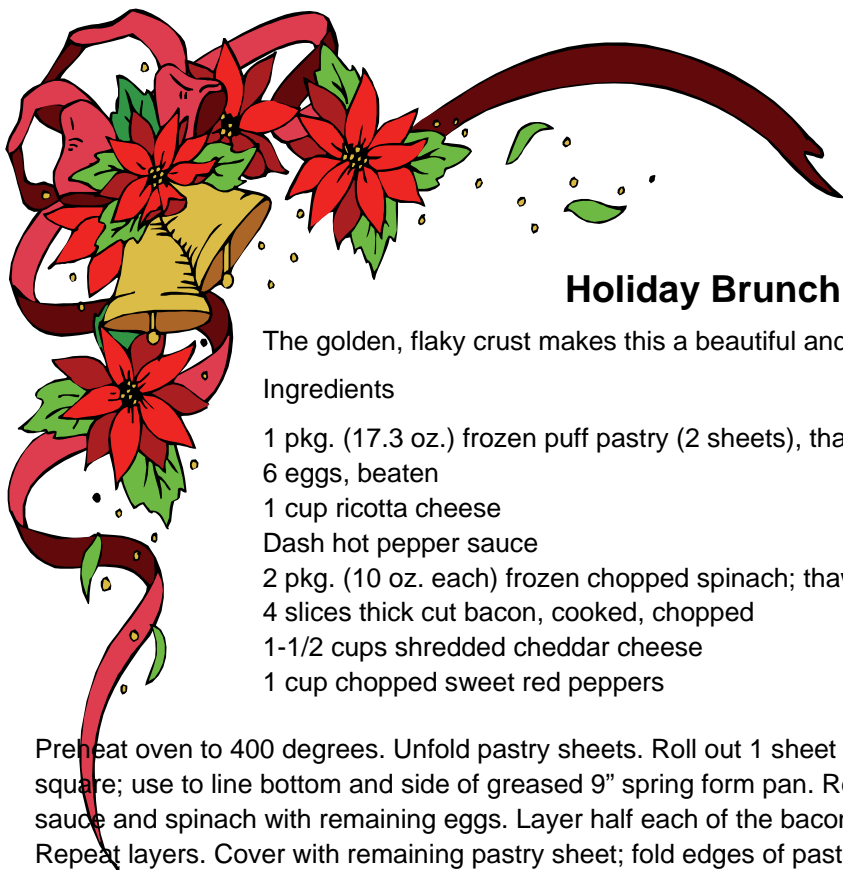


Untangling lights, on your knees  
Staying up late baking sugar cookies  
Children excited, squirming with joy  
In hopes to receive their favorite toy  
Singing Jingle Bells and Silent Night  
Anxious waiting for the morning light  
Opening presents with big smiles  
Wrapping paper stacked in piles

Now it's time for a night on the town



People chanting the big count down  
Times Square is teeming  
Revelers are beaming  
Singing Auld Lang Syne  
While the clock ticks down the time  
Time for all to kiss and cheer  
It's Happy New Year!



## 'Tis the Season for Entertaining and Great Holiday Eating!

### Holiday Brunch Bake

The golden, flaky crust makes this a beautiful and memorable dish that's sure to impress.

#### Ingredients

- 1 pkg. (17.3 oz.) frozen puff pastry (2 sheets), thawed
- 6 eggs, beaten
- 1 cup ricotta cheese
- Dash hot pepper sauce
- 2 pkg. (10 oz. each) frozen chopped spinach; thawed and drained
- 4 slices thick cut bacon, cooked, chopped
- 1-1/2 cups shredded cheddar cheese
- 1 cup chopped sweet red peppers



Preheat oven to 400 degrees. Unfold pastry sheets. Roll out 1 sheet to 11-inch square; set aside. Roll out other sheet to a 12" square; use to line bottom and side of greased 9" spring form pan. Remove 1T. beaten egg; set aside. Mix ricotta, pepper sauce and spinach with remaining eggs. Layer half each of the bacon, cheese, egg mixture and peppers in pastry-lined pan. Repeat layers. Cover with remaining pastry sheet; fold edges of pastry under and tuck inside pan. Brush top with reserved egg. Cut slits in top of crust with sharp knife to allow steam to escape. Bake 45 to 55 minutes or until golden brown. Cool 10 minutes. Run small knife around edge of pan to loosen crust before removing spring form rim. Serves 10-12.

### Santa's Sleigh Cocktail

- White sugar crystals, coarse
- 2 cups prepared eggnog, chilled
- 1/2 cup brandy
- 1/2 cup amaretto liqueur
- 1 teaspoon ground nutmeg
- 2 scoops vanilla ice cream
- 4 cinnamon sticks



Dampen the rims of 4 martini glasses and then line the rims with sugar crystals. Combine eggnog, brandy, amaretto, nutmeg, and ice cream in a blender; process until smooth. Pour mixture into martini glasses and garnish each with a whole cinnamon stick

### Pumpkin Bisque

- 1 tablespoon butter
- 1 cup chopped onion
- 2 teaspoons minced garlic
- 2 pounds ham, cut in 1" cubes
- 3 (29 oz.) cans pumpkin puree
- 1 (32 oz.) carton chicken broth
- 1 cup cream
- 1 teaspoon fresh thyme
- 1 teaspoon ground black pepper
- 1/2 teaspoon fresh rosemary
- Sour cream



Melt butter in a skillet over medium heat. Cook onion and garlic in butter until soft. Combine onion, garlic, ham, pumpkin puree, chicken broth, cream, thyme, pepper, and rosemary in a slow cooker set to Low; cook 8 to 10 hours. Garnish each serving with a dollop of sour cream. Serves 8-10

### Festive Mini Crab Tarts

- 1/3 cup cream cheese, softened
- 1/4 cup crabmeat - drained, flaked
- 2 T. chopped green onions
- 1 (2 oz) pkg mini phyllo tart shells
- 1/3 cup whole cranberry sauce

In a small bowl, combine the cream cheese, crab and onions until well blended. Place the tart shells on an ungreased baking sheet. Drop 1 T. of the crab mixture into each shell. Top

each with 1 teaspoon cranberry sauce. Bake at 375 for 12-15 minutes or until heated through. Makes 15 tarts.



### Blueberry Walnut Salad

- 1 (10 ounce) package mixed salad greens
- 1 pint fresh blueberries
- 1/4 cup chopped walnuts
- 1/4 cup thinly sliced red onion
- 1/2 cup raspberry vinaigrette dressing
- 1/4 cup crumbled Gorgonzola cheese



In a large bowl, toss the salad greens with the blueberries, walnuts, and raspberry vinaigrette. Top with Gorgonzola cheese before serving. Serves 4-6.