



The Sentinel



A Newsletter for the Owners and Residents of North Shore at Ridgely Manor



Board of Directors' Corner

A Message from the President

Issue 17 - April 2021

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Greetings! A special thanks to all of you who were able to join us via Zoom at our March meeting last year. Our next meeting will be on June 9, 2021. We have not decided yet whether to hold the next meeting in person or by Zoom. The HOA will send out an announcement when we know more.

Next, it is the time of year again where you are back to caring for your lawn and having to work at making it green again! We have had a lot of rain lately, and the flowers are beginning to bloom and the weeds are beginning to appear as well. I have seen that some of you have been very busy pruning, gardening and making our neighborhood beautiful.

Be sure and take a look at the list of contractors that we have used with some success on pages 2 through and 4. And if you have any recommendations, please be sure and let Pam know (you can email her at pdargan@erols.com).

You will find several recipes on pages 4-5 to consider for your next barbecue. If you have any recipes to share with our community, please email them to Pam.

Last, is there anything you want to see covered in this newsletter that is not currently included? If so, please let me know. **Burt Poague, email: bpoague@verizon.net**

Overgrown Tree Branches next to Sidewalks. For homeowners who have trees growing in the median strips beside the sidewalks in front of your yards, please note that some neighbors are complaining that the branches are overgrown and interfering with their ability to run or walk by them. However, pruning those trees is the responsibility of the **Virginia Beach City Government**, or so they informed us, and specifically it is the **Virginia Beach City's [Park & Landscape Services](#)** that is responsible for keeping the trees trimmed. So if you're a homeowner with overgrown trees like this, give them a call at **757-385-4461** to ask for them to trim the branches.

You will also need to tell the **Virginia Beach City Park & Landscape Services** exactly where the trees are that need to be trimmed. Please note that the department may not get to the trimming right away, so homeowners whose yards are affected have the Virginia Beach City's permission to trim them yourselves, if you are interested. Burt Poague can provide you tips on how to trim them and loan you the tools, if you need them.

Virginia Farmers Market. For those of you looking for fresh, seasonal produce all year round, you can find it at the Farmer's Market at 3640 Dam Neck Rd, Virginia Beach, VA 23453. To find it, look for a collection of buildings with multiple stands to choose from. Check the operating hours before you go, because they can change depending on the season or holidays. For more information, go to [this link](#). I dropped by their yesterday, and found huge tomatoes, cucumbers, and many other fresh vegetables that I was told came from Florida.

Virginia Beach Recreation Centers. The [Williams Farm](#) and [Bayside](#) Recreation Centers are open. They have [health and safety guidelines in place](#) and you can now make online reservations for all recreation center activities

Register on the Website as NS1 Homeowners

The Communications Committee maintains a website for North Shore homeowners. The website address is: www.nsrmbv.com. The site is always in a state of perpetual updating. There are a few webpages that are password protected for NS1 homeowners only. Please use the "Contact Us" form under the "Home" tab to register for access to password protected pages with the Webmaster to open these membership-only webpages. The website serves as a way to help reduce HOA printing, mailing and administrative costs, plus it will provide homeowners and residents 24/7 access to North Shore neighborhood information. There is also a link to make your HOA payments online. The website will also allow the Board of Directors, Committee Chairs, and Association Managers to communicate effectively with residents by posting newsletters, meeting minutes, official documents, forms, points of contact, event calendars, post-event photos, social gatherings, links to social media, etc. Register Now and subscribe to receive your newsletter!!

Home Board of Directors Calendar Photo Gallery Committees NS1 Homeowners Only Log In

NORTH SHORE AT RIDGELY MANOR COMMUNITY ASSOCIATION, INC.

Kind. Inclusive. Safe. Scenic.

Welcome to the **North Shore at Ridgely Manor** Community Association's website. Our neighborhood embodies the four words above. Within this site you will find:

- our calendar of events
- important community notifications
- links to neighbor utilized social media sites
- minutes from our meetings
- governing documents
- leadership points of contact
- payment portal for HOA fees
- request forms
- event photos

Phased Development

- Phase 1
- Phase 2
- Phase 3
- Phase 4
- Phase 5

- **North Shore 1** is comprised of Phases 1, 2, and 3.
- **North Shore 2** is comprised of Phases 4 and 5 and are managed under a separate homeowners association.

We hope this forum for communicating information is a useful tool in bringing our community together as a neighborhood "where neighbors care about neighbors." Experience the **KISS** our North Shore neighborhood delivers!

Home Repair Contractor Referrals

Appliances. We used [VA Appliance Repair Specialists](#) at (804) 461-0759 which services Subzero, GE, Frigidaire, Bosch, and some other manufacturer s, but they may not be able to provide same-day service. The company was highly recommended by the Subzero distributor in Richmond, and I could see why. Mike Davidson, our specialist, was very friendly, knowledgeable, and could answer any questions asked.

While we were looking for appliance repair services, we were referred to other local contractors, but none service Subzero. We did not use the appliance specialists below, but their Internet reviews were very good.

- **B. R. Appliance** at (757) 463-3180
- **Jay's Appliance** at (757) 255-4444
- **Beach Appliance Service LLC** at (757) 471-0276

Irrigation Systems and Drainage. It's that time of year to consult Walter Putland of [The Irrigation Man](#) at (757) 544-7858 to get your irrigation systems ready for Spring! He can aloes evaluate your landscape for drainage problems. Walter's prices are extremely reasonable and you'll find that he is very accommodating and knowledgeable.

HVAC Service and Installation. With the warmer temperatures of Spring, your air conditioners will need their annual maintenance. We rely on [JMR Brothers Heating and Cooling](#) located at 1505 Technology Dr., Unit 102 in Chesapeake can be reached at (757) 852 3320. *Don't forget to replace your HVAC air filters every several months. Flanders PrecisionAire is the brand A/C and furnace companies recommend. The filters are available on Amazon.*



From pixabay.com

VA Appliance Repair Specialists Factory Authorized Service

Mike Davidson
804-461-0759

FRIENDLY REMINDERS AND REGULATIONS REVIEW

Committee Chairpersons

Architectural Control Committee

Karina Rubow: (757) 724-0876

Beautification Committee

Currently Vacant

Communications Committee

Pam Dargan (757) 490-2783

Document Committee

Currently Vacant

Crime Prevention Committee

Stephen Hebert (860) 587-4100

Stephen Cunningham

Social Committee

Nisha Jain: (757) 358-1117



Do not put trash cans and yard waste at the curb any earlier than 5 pm on Tuesdays



Put yard waste and trash cans where they are not visible from the street until it is time to put them at the curb on Tuesdays in preparation for the VA Beach City trash pickup.

Nextdoor Neighborhood

WHAT IS IT?

A way to connect and share with your neighborhood online

Enables you to exchange information with neighbors

HOW TO JOIN

Go to URL: <https://nextdoor.com/> and click on the green box to

Join your Neighborhood

Then provide the info requested

WHY JOIN?

- Connect with neighbors
- Help neighbors in need
- Ask for help
- Learn how neighbors are faring

Home Repair Contractor Referrals – Continue

London Bridge Nursery. It's also the time of year to get your soil evaluated to make the most out of your lawn, if needed. We used a local lawn fertilizer service when we first moved here, but we did not notice any real improvement. This year, we plan to use [London Bridge Nursery](#) at **757 463 0685** to analyze the soil and recommend fertilizers. We used the Nursery to mulch and install new plants in our landscape last year, and they did a great job, although it was difficult to get on their schedule.



From pixabay.com

Mobile Detailing. Our auto repair shop referred us to **James Garriss at Jay's Mobile Detailing, 757-406-9290**. James will detail the cars in your driveway (no need to travel!), and will even shine the headlamps for an extra charge (you will have to request this). His prices are very reasonable.

Plumbing. **George the Plumber at 757-717-8375** answers the phone 24X7. He even came to our home during a weekend to take care of an emergency. George's prices are reasonable and he guarantees the work. George is always our first choice if we run into plumbing problems.

Powerwash. If you notice mold on your home's exterior, the sidewalks are dirty, or to get rid of those pesky mud dawbers building their nests, we used **Dave Rubright Power Washing at 757-618-4268**. He did a great job for us last year and his prices were reasonable. You can also email him at always3rd@cox.nethome.

Home Repair Contractor Referrals - Continued

Roofers. My mother's roof needed some repairs before we put it up for sale. [Scott Maxwell Roofing Company](#) at (757) 693-0680 inspected the roof and made the repairs for the home inspection. He was very easy to work with and scheduled the repairs right away.



Body Shop. We took several of our cars to **Scott Stokes** at [Stakes Custom Auto Restoration](#) for repairs. He did a great job and his prices were very reasonable. You can reach him at 757-855-6493

Termite and Moisture Prevention. With all of the rain in Virginia Beach, it might be useful to hire a service to evaluate your home's crawlspace and exterior for excess moisture to prevent possible termite entry. We used [Noah's Termite & Structure](#) at (757) 289-5368 for this. Mike Noah recommends an annual inspection.

Medical Notes.

Virginia Living Magazine provides an annual listing of **Top Doctors in Virginia**. For 2020, you can find the list of doctors here: <http://www.virginialiving.com/directories/top-doctors/top-doctors-2020/>

(Diagram from free clipart
<https://clipground.com/images/the-doctor-is-in-clipart-6.png>)



Places to Shop

Oriental Carpets.



If you are looking for an Oriental Carpets and a warehouse with a large selection, consider traveling to Richmond to visit [Amir's Rug Exchange](#) at 2004 Staples Mill Rd Richmond VA, 23230. Phone: (804)-358-1711 and email: Amirrugexchange@icloud.com.

Amir's Rug Exchange will deliver to Virginia Beach.

The store can order custom rugs but you can also choose from a large selection in their store. Plan to negotiate your best price.

West End Antique Mall. Right next to Amir's Rug Exchange is an [antique mall](#) with a large selection of antiques and vintage items. The address is 2004 Staples Mill Rd, Richmond, VA 23230-3113, and their phone number is: +1 804 359 1600.

If you like looking at antiques and vintage items as much as we do, plan to spend some time there. It offers furniture, oil paintings, collectibles, and so on.

THE COOKING CORNER



Favorite Recipes

Share your favorite recipes in the **Sentinel!** Send your favorite recipes to Pam at pdargan@erols.com

Barbecue Time!!!



Free clip art from: <http://clipartmag.com/images/barbecue-grill-clipart-39.png>

Classic Potato Salad

I was surprised recently to get a request for my tried and true recipe for potato salad. Just in case you are looking for an easy recipe, here it is.

Adapted from [The Ultimate Southern Living Cookbook](#)

Ingredients

- 2 ½ pounds red potatoes
- 1/2 cup celery stalk, diced
- 1/2 cup sweet pickle relish
- 2 large hard-cooked eggs, sliced
- 1 cup mayonnaise
- 2 TB lemon juice
- 1-2 TB wine vinegar (for an extra twang) <optional>
- 1 tsp salt
- ¼ tsp pepper
- ½ tsp dry mustard

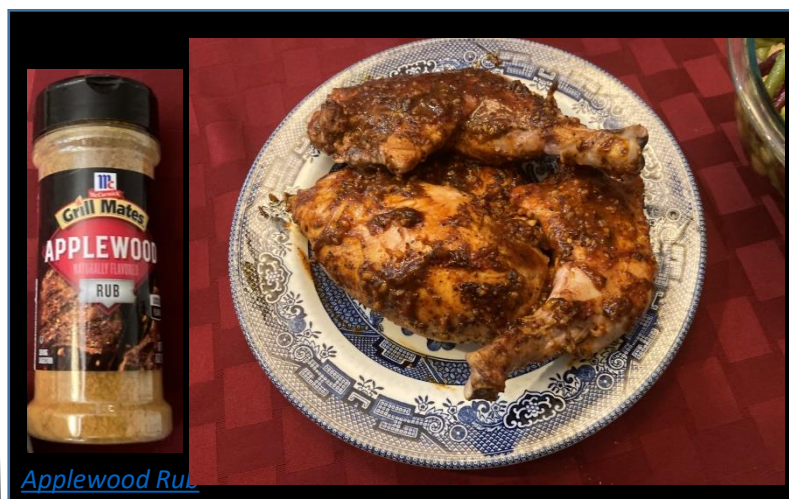
Directions

1. Cut potatoes into bit-sized pieces, and boil them until tender (about 20 minutes). Cool potatoes.
2. Combine potatoes, celery, pickle relish, green onions in a bowl and gently toss.
3. Mix mayonnaise, sour cream, salt, mustard, lemon juice, and pepper in a small bowl and then gently add it to the bowl with the bowl of potatoes and combine.
4. Serve chilled.

Barbecued Chicken Marinade

I discovered the [Weber Grill Cookbook](#) a few years ago, and I love their rubbing spice and barbecue sauce recipes. Until I got the cookbook, however, I had never considered putting a rub on the chicken pieces before I put it on the grill. This introduced me to a new twist in barbecuing, and results in moister, more flavorful chicken.

Always being short of time, however, I now use McCormick's Grill Mate Applewood rub as a timesaver. Then I use a Southern Living recipe for the marinade. The Marinade is on the next page. For grilling basics, refer to [Weber's website](#).



THE COOKING CORNER



CONTINUED.....



Three Bean Salad

Ingredients

- 1 16 Oz can of chick peas, drained
- 1 16 oz can of kidney beans, drained
- 2 cups of cooked green beans
- 3/4 cup of sugar
- 1/2 cup vegetable oil
- 1/2 cup of white vinegar
- 1-2 TB Balsamic vinaigrette
- 1/2 tsp salt and 1/2 tsp pepper
- 1/2 cup red onions sliced very thin

Directions

1. Drain the chickpeas and kidney beans and place into a metal or ceramic bowl. Add the cooked green beans.
2. Slice the red onion along the circular grain in 1/4" slices and add to the bowl
3. Combine the vinegar, oil, salt, pepper, and sugar in a pan and bring it to a low boil until sugar dissolves.
4. Pour the vinegar mixture over the beans in the bowl and gently toss the mixture. Chill for at least 4 hours and then serve.

Both recipes are adapted from [The Ultimate Southern Living Cookbook](#)

Southern Barbecued Sauce

I've been buying chicken pieces (leg, breast, thigh) from Fresh Market or Wegmans for my barbecues. The flavor just can't be beat!

Ingredients

- 1 TB garlic paste
- 2 TB butter
- 1 small onion
- 1 cup ketchup
- 1 cup water
- 3/4 cup chili sauce
- 2 TB prepared mustard
- 2 TB Worcestershire Sauce
- 1/2 tsp salt
- 2 dashes of tabasco sauce <optional>
- 1 TB finely ground chocolate coffee

Directions

1. Peel and then dice an onion. Saute the onion in 2 TB of butter in a medium sized pan on low heat.
2. Add the rest of the ingredients to the pan and stir, cooking on medium heat to bring the mixture to a boil. Remove the sauce from the stove.
3. Rub the McCormick's Applewood spices on the chicken pieces. When the grill is ready, place them on the grill. (The Weber Grill Cookbook gives easy to use instructions for expertly grilling chicken.)
4. After 10 to 15 minutes, generously baste the chicken on both sides with the barbecue sauce, and continue to grill the chicken. I usually put the grill top on the grill to ensure even cooking.
5. Grill the chicken for 30 to 45 minutes more, depending on how hot the grill is and thick the pieces of chicken are (the thicker, the pieces are, the longer you have to grill them).
6. When the chicken is ready, remove it from the grill and enjoy!