

# 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 19: June 2023

Greetings to all!

We are restarting our *Sentinel Newsletter* to relay important community news and improve our communications. Historically, the newsletter was published quarterly to precede our North Shore at Ridgely Manor (NSRM) Homeowner Association (HOA) meetings, so we will continue with this tradition. However, we will also be publishing several out-of-cycle special editions to acquaint you with some changes being considered for our HOA. Let me explain.

First, it is good news that all of the lots in Ridgely Manor at North Shore have been sold! This has been a long time in coming since the homes first went on sale n 2005. Second, you may not be aware that there were multiple developers for our neighborhood, so there are actually two NSRM HOAs. And the time is drawing near to decide: should NSRM HOA 1 and HOA 2 merge?

Carlos Torres, Treasurer of NSRM HOA 2 (NSRM 2), has very graciously provided an article to give you some background information about NSRM 2. My thanks to Carlos for the article. In addition, Carlos has graciously offered to provide several more articles so that you know the basis for a possible merger between the two HOAs. Why is this important? Because a merger will require 67% of the NSRM HOA 1 and HOA 2 owners to vote they approve it, and I want you to have information that assists you in making an informed decision before you vote. You will see several special editions of the newsletter with more information about this in the upcoming months.

At this point, we are considering holding a vote for the merger sometime this fall (date TBD). Before then, I would like to hold a pizza party on the island near Knights Bridge Lane sometime in July for both HOAs. This will give you an opportunity to talk to the officers of both HOAs to ask any questions you might have, and get to know other residents of the neighborhood. Look for an announcement on this in the coming weeks. If anyone would like to help us with plans for the party, please let me know.

Previous articles of the newsletter introduced us to a family in the neighborhood so that we could become better acquainted. I see this as a springboard for becoming a community and getting to know each other, so I hope that you will welcome the opportunity. To this end, I have asked Pam Dargan, the Communications Chair, to meet with those who wish to contribute by sharing information about their family, and Pam will write the articles. Please contact Pam at pdargan@erols.com or 757-490-2783 (landline) if you are interested.

We will also be planning some social events, so if you have any ideas or wish to help, please let Pam Dargan know.

Please keep this date open for our next HOA meeting at the Williams Farm Recreation Center: Monday, June 5 at 6 pm, there will be an Executive Session, and at 6:30 pm there will be an Open Session where anyone belonging to NRMS 1 or NRMS 2 is welcome to attend.

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**: <a href="mailto:bpoague@verizon.net">bpoague@verizon.net</a>

BOARD OF DIRECTORS

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## The Property Shoppe

Ms. Kimberly Cox Ms. Laura Henry Association Managers (757) 650-9922

3149 Shore Drive, Suite B Virginia Beach, VA 23451



## Register on the Website as NS1 Homeowners

The North Shore homeowners website is down (www.nsrmvb.com). The Communications Chair is working on this issue and we will let you know when access has been restored.



### Why North Shore of Ridgely Manor Has Two HOAs

By Carlos A. Torres

North Shore at Ridgely Manor was established in November 2005 as a development of Terry-Peterson LLC. North Shore is part of the Ridgely Manor section of Virginia Beach that includes six neighborhoods:

- 1) Southmoor
- 2) Farrcroft
- 3) Grace Hill
- 4) Belmeade
- 5) Westbriar
- 6) North Shore.

Landscaping and light posts were patterned after London, England burrows.

All streets are lined with trees planted according to city-approved plans. Each neighborhood has its own HOA.

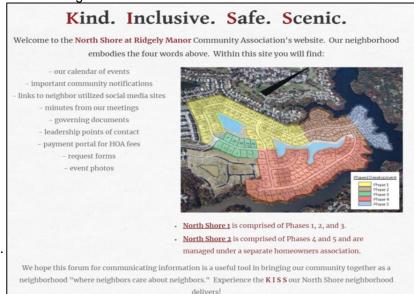
North Shore was conceptualized as large lots with luxury homes. Its center has two large ponds with three water features, and are surrounded by common park-like areas with bridges and rolling grassy berms. Part of the city approved plans included park benches overlooking the water. Ultimately, the developer only installed one park bench. Lots in North Shore were sold in late 2005 and houses were built following strict square footage guidelines and building material restrictions. Unfortunately, as the neighborhood started to take shape, there was an economic recession that hit the United States in 2008. Since the recession was caused by banks that bundled risky mortgages, real estate sales fell to an all-time low.

In an effort to adjust to the economy, Terry-Peterson Company reimagined North Shore to build condos and other more affordable buildings in what is now NRMS2. As a result, the NS residents and adjacent neighborhoods filled the city chambers to object to the concept change and rezoning.

The developer was sued by residents of NRMS1. The suit details are undisclosed, but no condos were built and the square footage requirements were relaxed. The NRMS1 HOA was left with paying \$100,000 to the developer as part of the settlement. The settlement amount has been paid.

In April 2014, NRMS2 was formally established when the final two phases of a five-phase community lots began selling. At that time, only NRMS1 had an owner-run HOA. Terry-Peterson LLC oversaw the HOA functions of NRMS2.

Currently, the Property Shoppe manages NRMS1. NRMS2 is managed by United Properties Associates, a leftover from the developer.





## Why North Shore of Ridgely Manor Has Two HOAs - Continued

In the fall of 2022, NRMS2 took over control from the developer. NRMS2 has a duly elected owner-run Board of Directors, as does NRMS1.

NRMS2 Officers currently include:

**President**: Patrick Henry

Vice President: Mark Moore

Treasurer: Carlos Torres

Secretary: Pete Fries

Member-at-Large: Vanessa Flores

This concludes Part 1 of a three-part series.

#### 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

<u>Document Committee</u>

**Currently Vacant** 

<u>Crime Prevention Committee</u> Stephen Hebert (860) 587-4100

Social Committee
Currently Vacant





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.

### **Neighborhood Updates**

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.



## 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: <a href="https://nextdoor.com/">https://nextdoor.com/</a> 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

## **Neighborhood Updates - Continued**

#### What to do about Flickering Street Lights or those that are out

Is your nearby street light flickering and about to go out, or is the light already out? You need to notify **Virginia Beach City Public Works**. You can report a problem by going here: <a href="https://vb311.virginiabeach.gov/assist/servicetypes">https://vb311.virginiabeach.gov/assist/servicetypes</a>, selecting "Street Light problem," scrolling down and clicking on "Request," providing the closest address, and then answering the survey. Make sure to get the street light number that is on the street light for the survey. The City is supposed to call Verizon and have them repair it, but instead, after five phone calls, they told us to call Verizon with the ticket number. After that, the street light was fixed pronto.

#### When Emergency Repairs are required by Public Utilities: https://pu.virginiabeach.gov/

If you have a situation like a water leak in the Virginia Beach Utility water supply line in front of your house, you can contact Virginia Beach Utility Office by email (<a href="mailto:vbwater@vbgov.com">vbwater@vbgov.com</a>) or phone (757-385-4631) and they will take care of the problem right away.

### The Virginia Beach Scene

**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 <a href="this link">this link</a>. I dropped by and found huge tomatoes, cucumbers, and other fresh vegetables.

**Nearby Virginia Beach Recreation Centers**. The <u>Williams Farm</u> and <u>Bayside</u> Recreation Centers are open. They have <u>health and safety guidelines in place</u> and you can now make online reservations for all recreation center activities

**Historic Sites.** If you haven't already done so, now is the time to take your family to see the historic sites nearby (see URL: https://www.virginiabeach.com/listing/attractions/history)

- Thoroughgood House
  - Location: 1636 Parish Road, (757) 385-5100
- Ferry Plantation House
  - Location: 4136 Cheswick Lane (on Old Donation Farm), (757) 473-5182
- Francis Land House
  - Location: 3131 Virginia Beach Blvd, (757) 385-5100
- Lynnhaven House
  - Location: 4409 Wishart Road, (757) 385-5100
- Upper Wolfsnare Plantation-
  - Location: 2040 Potters Road, (757) 491-3490
- Whitehurst-Buffington House
  - Location: 2441 N. Landing Road, (757) 427-1151 or (757) 427-1833

## The Sentinel

## **Home Repair Contractor Referrals**

**Appliances.** We used <u>VA Appliance Repair Specialists</u> 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.



From pixabay.com

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





**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** 

**Irrigation Systems and Drainage.** It's that time of year to consult Walter Putland of <u>The Irrigation Man</u> 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 <u>JMR Brothers Heating and Cooling</u> 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.

**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.

**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.

**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**

<u>Coastal Virginia Magazine</u> provides an annual listing of **Top Doctors in Virginia**. For 2022, you can find the list of doctors here: <a href="https://coastalvirginiamag.com/article/top-docs-of-coastal-virginia-2022">https://coastalvirginiamag.com/article/top-docs-of-coastal-virginia-2022</a>

**OrthoVirginia:** if you or your family member have a sports injury and require orthopedic care, OrthoVirginia offers convenient walk-in hours from Monday thru Friday from 5 pm to 7 pm and on Saturdays, or you can make an appointment with one of their orthopedists (regular appointment hours are from Monday to Friday, 9 am to 5 pm). They also offer Physical Therapy next door and it provides EXCELLENT support. Located at 1717 Will O Wisp Drive, Suite 100, Phone 757-422-8475 in Virginia Beach.



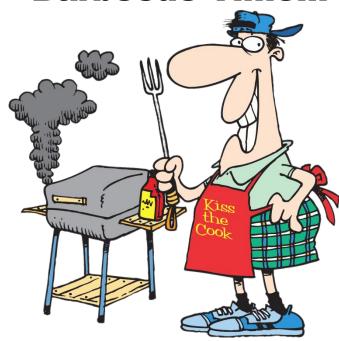
## THE COOKING CORNER



### **Favorite Recipes**

Share your favorite recipes in the **Sentinel!** Send your favorite recipes to Pam at <a href="mailto:pdargan@erols.com">pdargan@erols.com</a>

## **Barbecue Time!!!**



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

#### **Barbecue Sauce**

#### **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 tobasco sauce <optional>
- 1 TB finely ground chocolate coffee
- 1/4 cup brown sugar

#### **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 for 35-40 minutes or until done.

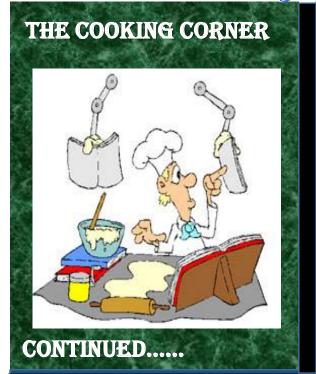
#### **Barbecued Chicken Marinade**

I discovered the <u>Weber Grill Cookbook</u> 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 Sentinel





Better than Bouillon provides a GREAT way to add flavor to otherwise ordinary dishes. I tried Italian Herb yesterday and **MAMA MIAIIII** -- a plain dish of vegetables was suddenly tasty, and on another day, my ordinary dish of Italian noodles became popular!!! Or course, if you don't like basil, I don't recommend using it, but if you want a little Italian flavor, I highly recommend it.

#### No-Bake Gelatin Cheesecake



#### **How to Dissolve Gelatin Powder**

- Place 1/4 cup of cold water in a bowl. Sprinkle 1 package (2 1/2 tsp.) in the cold water. Do not dump powder in a clump, but gradually add the powder so it dissolves.
- Allow gelatin to sit for 5 to 10 minutes.
- Once the gelatin has dissolved and set (it will be fairly thick), heat it gently over a low burner flame or in the microwave on low heat in 10 second increments. When the gelatin is liquid again, mix it with the other ingredients

Recipesadapted from <a href="https://goodthingsbaking.com/how-to-use-gelatin-powder/">https://goodthingsbaking.com/how-to-use-gelatin-powder/</a>

#### **Ingredients**

- 18 inch diameter Graham cracker pie crust
- ¼ cup (2 fluid ounces) lukewarm water
- 2 teaspoons (6 g) unflavored powdered gelatin
- 2 8-oz packages (16 ounces) cream cheese at room temperature
- 1 cup (227 g) sour cream at room temperature (I prefer using 1 cup plain, nonfat yogurt instead of sour cream)
- 1/2 teaspoon kosher salt
- 1 ½ teaspoons pure vanilla extract
- 1 ½ cups (173 g) confectioners' sugar sifted

#### **Directions**

- Place the cream cheese, sour cream (or yogurt), vanilla and salt in a large bowl and beat on medium-high speed until light and fluffy (about 2 minutes). Sift the confectioners' sugar and add to the mixture. Beat until smooth.
- 2. Slowly pour the gelatin mixture into the bowl, and continue to mix until smooth.
- 3. Pour the cream cheese mixture into the Graham cracker pie crust. Spread the filling evenly with a flat spatula.
- 4. Place the pie into the refrigerator for at least 2 hours and then serve with fresh strawberries or whipped cream.