

Belmont Village Hi Lights

Spring 2007, Newsletter 2
(PO BOX 2323) Liverpool, NY 13089
www.Belmont-Village.com



FINANCES

Balances to date:

Checking: **\$3,989**
Savings: **\$3,000**
CD: **\$1,031.**



LATEST ON LAWN CARE

Landscaping endeavors: if you have any landscaping needs, JS Development would be happy to provide you with an estimate, please call John at 374 7683.

Coming up

VILLAGE YARD SALE The village wide yard sale is being advertised for the 9th of June from 9 to 3, we are looking for another successful event for our residents.

CHUCK IT DAY is scheduled for June 12, 2007 which is Tuesday morning. **Do not** put your Chuck it items out prior to 1 PM Monday afternoon/evening.

The items they will **not pick up** are:
Refrigerators
Microwaves
Tires
Paint of any kind
Any hazardous cleaning supplies
Any asbestos products
and dehumidifiers!

The above items have surcharges that apply and the village will not be covering those charges.

Last year an incredible amount of debris was removed from the village and the scavengers had an absolute blast taking home the treasures they found.

COMMUNITY PICNIC

The **VILLAGE WIDE PICNIC** is scheduled for the 14th of July 2007, with the location in the center island.

Please RSVP any board member if you have a preference of what should be provided by the village. Time will be from 1 to 5. Please bring a chair and a dish to share! Until we know differently, burgers, dogs, sausages, buns and condiments will be provided, including utensils and paper products.

Hope to see all there!

NEIGHBOR NEWS

ANYTHING TO SHARE

This is your time to add some fun and/or informative news to share with other residents! Call or drop a line to our editor so it can be added to the next one!

BUILDING REPRESENTATIVES

We are still reviewing the need for building representatives, more to come in the next newsletter.

REMINDERS

PET OWNERS:

Dog Debris:
For those dog walkers, please bring your baggies, it is becoming apparent that you are not being responsible and respectful to the residents and to the village, thank you for your cooperation and attention.

Important: Enclosed in this packet is a note my sister and I received, should those one or two persons be interested in our gardening pursuits, it would be appreciated in the future to approach either Linda or myself with their questions. In order to complete our gardens the stump must be removed, it has and now the mulch needs to go and the final tree planted, until that process is completed and we have the time, we are in transition. Now for the interested individual, my personal invoices and checks have been provided to each village director so you can set an appt with your choice to view only!

AT YOUR FRONT DOOR:

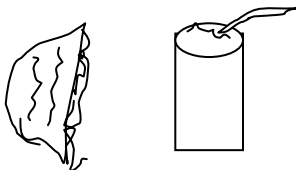
CONCRETE: The village is almost ready to move forward with the sidewalk repairs, should you have any needs to do with your stoops or sidewalks the contractor will be happy to give you an estimate (should you decide to move forward with your own repairs-he/she can provide you a better deal while they are completing the village project) so let him/her or their site crew know, or if you want their name/number call the village office.

ON THE ROAD AGAIN!

It is great to enjoy the spring weather. Especially after the winter we had!

Take time for a walk or slow drive around our cozy, little village and view the beautiful spring flowers that are peeking up to say "Hi, its spring and I am free!" It certainly is an inspiration to get out the garden tools and jump into the planting phase of the year!

RECIPES TO ENJOY



Chicken Pita Pockets (serves 4)

Ingredients:

- 9 ounces Fully Cooked Chicken breast cut into Strips
- 1/4 cup ranch-style salad dressing
- 1 teaspoon dried dill weed
- 2 tablespoons green (or red) peppers
- 2 tablespoons vegetable oil

- 1 medium onion, thinly sliced, separated into rings
- 1 cup shredded lettuce
- 4 large pita bread pockets, halved

Cooking Instructions: Wash hands. Blend salad dressing and dill. Set aside. Heat oil in large nonstick skillet over medium heat place onions and peppers in the warmed skillet and cook 3 to 5 minutes or until tender, add chicken; cook and stir for 3 to 5 minutes or until chicken is hot. Put 1/8 cup (shredded) lettuce into a pita pocket, add the vegetables and the chicken mixture then finish with another 1/8 cup of lettuce and drizzle on the ranch dressing and you are ready to serve.

Add a glass of iced tea or a cold cappuccino to go with your pita. Fast, simple and enjoyable.

Submitted: Unknown

WE ARE LOOKING FOR SUMMERTIME BARBECUE RECIPES!!!

Let's hear from our residents – any secret recipes to offer? Call or send them in ASAP!

WE WELCOME:

Candlelight Lane welcomes Mr. John Burkett and the Mrs. S. Wilson and Belmont Drive welcomes Mr. David Gilbertsen!

TELEPHONE/ADDRESS BOOK INFO!

Telephone Numbers:

Town of Clay: 652-3800

Syracuse Haulers (Waste Removal Co.)

(315) 426-6771

128 Ball Circle, Syracuse NY 13210

Email News: ALotempio@twcnny.rr.com

Or call her at 457-3914 -Andrea