
NEWSLETTER

The next Board Meeting will occur on April 15 at 9 a.m. at the Fulford residence.

Community Reminder

The *Household Hazardous Waste Collection day* will occur on Saturday, May 20 from 9-2 at the Solid Waste & Recycling Center which is located on White Pine Rd. (VSH 788) one mile SW of Kilmarnock. This is the time to dispose of your old paint, chemicals & broken electronics.

Service Providers

The *Green Service Provider list* continues to grow. If you need work or maintenance performed on your home, refer to the *members page* on our website. thegreenoncarterscreek.com

River Wisdom

“Go with the flow, immerse yourself in nature, slow down and meander, go around obstacles, be thoughtful of those down stream, stay current, the beauty is in the journey.”

Ilan Shamir

Our Winter Wonderland



Winter visited the Northern Neck on January 7 and left 10 inches of light, fluffy snow in its wake. For two days, the snow came down in small steady flakes, blanketing The Green in white. Full-time residents embraced the unusual event and remained inside their cozy homes, thankful it wasn't a wet, heavy snow which could have interrupted their power supply. On the third day, Jay Ketner of Arrowhead Lawn Care arrived with a snow plow to clear off our roads. Even then, only a select few felt the need to venture out.

For more pictures of the snow covered Green, see the “Around The Green” section.

2016-2017 BOARD MEMBERS

Charles Fulford -
President

Vikki Marek Young

Barbara Flannagan

Finlay Smith-*Website &
Newsletter*

Maggie Nickel

For questions, concerns
or requests for
modification, please
contact our property
manager.

PROPERTY MANAGER

ClaudeDavenport
cdavenport@shockoecompany.com

804-592-2282

Shockoe Company
1315 E. Cary St
Richmond, Va 23219

The President's Corner

Arborscapes completed their tree maintenance project in March. This was a large project which included work on over 50 trees in the community. The primary services performed on the trees included:

Pruning – trimming limbs away from homes (generally 10-12 feet). *Crown cleaning* – removing dead and dying limbs more than 1 inch in diameter. *Crown thinning* - The selective removal of branches on the interior of the tree to allow more air and light to pass through. Good air flow through the tree will reduce insect and disease potential as well as reduce the risk of the tree blowing over or breaking. *Tip weight reduction* - selectively pruning to reduce the amount of weight and leverage on long over extended limbs to reduce the risk of limbs breaking and/or trees falling over.

In an effort to maximize drainage in and around The Green, we will be cleaning out the built-up gravel around the driveway culverts as well as clearing out several drainage ditches that run from the homes down toward the creek. Lastly, as mentioned in the last newsletter, we are pricing out with Arborscapes a plan to uniformly maintain the trees, foliage and other vegetation along the creek banks. This work will most likely take place in June of this year.

The *Beautification Committee* has continued the plan proposed by Kathy Brooks, a landscape architect. Several shrubs will be planted in the common area in front of the Fulford residence. In addition, several small out of place shrubs or aging bushes have been removed from around The Green common area.

The Board continues to investigate the possibility of accepting the four dock systems into the Green Association. A summary of the pros and cons will be distributed to association members to encourage discourse on this option.

Volunteer Needed

To coordinate the reception following the annual meeting, June 11 at the Bayne Conference Center, Historic Christ Church. Traditionally, members bring their favorite snack or hors d'oeuvres, which usually includes many tasty items. All that is needed is help with wine, beer, & ice. Willing parties contact Charles Fulford.

The Brunswick Stew Soiree

Anonymous

The Green held its first Brunswick Stew Soiree on Saturday, March 25, a day of clear skies and temperatures rising to the high 70s for the first time this year. Neighbors reported sightings that morning of bald eagles, egrets, kayaks, and even a small motor boat with a dog and his family out for a first ride of spring.

This amazing weather didn't keep Peter Vaden from getting up early and taking on the task of deboning 24 pieces of chicken to add to his smoked pork loin, onions, tomatoes, and other secret ingredients for his nearly-world famous Brunswick Stew. This stew made its debut in Charlottesville, Virginia 12 years ago at the Boaters for the Bay Party on Magnolia Drive, and was inspired by



memories of his mother's recipe that dates back nearly a century.

In addition to Peter's Brunswick Stew, the event featured a cornbread bake-off featuring three types of cornbread baked by Claire Fulford, Pat Julian, and Finlay Smith. Pat's recipe came from the former minister's wife at Campbell's Presbyterian Church, Finlay's has a combination of creamed and whole kern corn that she used to make on their sailboat, and Claire's was a spicy cornbread with jalapeno peppers. After much tasting, the consensus



was that all three deserved the coveted title of "Best Cornbread in Lancaster County." Other special items included prosciutto sandwiches, shrimp salad, deviled eggs, bacon crackers, and a blue cheese and grape tray.

The event took place outdoors at the cul-de-sac at Troon Place, with a special fire pit set-up and tended by Bruce Julian. The 15 guests and 3 dogs that attended gave high ratings to the event, and several people noted that these types of events made The Green "such a fun place to live."



"It was a lovely evening. I am so thankful that I live in this great neighborhood." said one unidentified guest.



Highlights of the evening:

- *entertainment by Jack, Snickers, and Josie
- *gathering around the bonfire in the evening when it started turning cool.
- *flowers for the table
- *music streaming out of Vaden's window
- *delicious food provided by all
- *celebrating the spring season with good friends
- *everyone pitching in so it was effortless



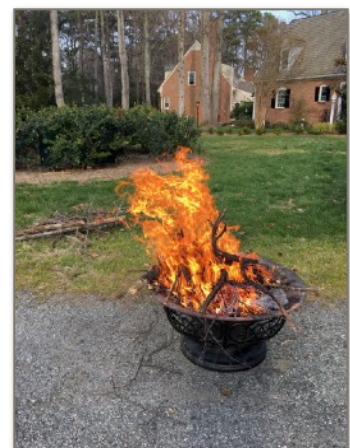
From L to R:Rear- Claire, Al, Zee, Bruce, Barbara, Ann, Peter & Charles. Front- Jan, Bill, Maggie, Pat and Jack (the dog)



Vikki and Zee catch up after the long winter...



Bruce and Peter chat near the large display of firewood. Pat donated two deteriorating driftwood turtles to feed the flames.



Classified Ads

Furniture For Sale:

An outdoor dining set, wrought iron rectangular table with glass top and four chairs, \$90.00. 2 brand new children's life preservers, used once. \$25.00 each or 2 for \$45.00 (a steal). A round tube to pull behind boat...great fun for kids, used once, \$70.00. One rattan chair on wheels, good condition, \$30.00 and a telescope for \$20.00. One square glass top outdoor dining table with vinyl rattan trim and center umbrella hole with four chairs and cushions slip covered in Sunbrella fabric, \$175.00. Two rattan rectangular side tables with heavy glass tops and a matching chest of drawers with glass top and mirror (excellent quality) \$300.00.

All the original louvered red shutters from the house which could be made into a divider or screen or accent in the garden if you're creative...\$100.00 (they are out back under the deck).

A very nice pub style table and 4 ladder back chairs, solid wood, which we use as a breakfast table in the laundry room, like new condition, \$180.00.

For more information, please contact Dianne Hoffman at 717-824-3898.

If you have an ad for this section, please submit to tysaylr@gmail.com. Recall that the newsletter is published on a quarterly basis.

Local Events

* *Historic Christ Church* opens for the season April 1, 9-4.

*The *Spring Oyster Crawl* along the Chesapeake Bay Wine Trail is scheduled for Saturday & Sunday, April 22-23. The trail's 10 wineries highlight special wine and oyster pairings. It is sure to tickle your palate one way or another.

**The Tides Inn* is once again holding "A Tides Taste of Spring" on Saturday, April 22. The celebration will feature craft beer, cider and Virginia wines with musical entertainment. Vendors will offer tastes of menu specialties, as well as crafts, arts and jewelry. Tickets are \$35/adult and \$20/under 21.

*The *Virginia Garden Week* in the Northern Neck will be held on Wednesday, April 26 from 10am – 5pm in Heathsville, VA. \$35; \$25 in advance.

Questions?

northernneck@vagardenweek.org

<http://www.vagardenweek.org/main/tickets>

**Grace Church Yard Sale* - The annual yard sale is slated for May 6 from 8 am to noon at Camp Kekoka, 1083 Boys Camp Rd. in Kilmarnock. Donations will be accepted on Fridays and Saturdays through April 29 at the Boys Camp.

**The Irvington Farmers Market* begins on Saturday, May 6 this season.

Have You Heard?

*Merroir is converting a dry-docked dead rise into a bar and it should be open by early May.

*The Tides Inn is going into the honey business. They plan to install 4 bee hives on their lot on King Carter Drive. Also, they are installing a tank for oysters and crabs near their dock.

* The Tides Spa offers a 15% discount to locals.

Black Bean Soup with Andouille Sausage

Ingredients:

2 (15 oz.) cans black beans, drained
4 cups reduced sodium chicken broth
1 (15 oz.) can diced tomatoes
1/2 pound diced andouille sausage
1/2 cup diced onion
1/2 cup diced celery
1/2 cup diced carrots
1 teaspoon ground cumin
2 bay leaves
salt and pepper to taste

Optional:

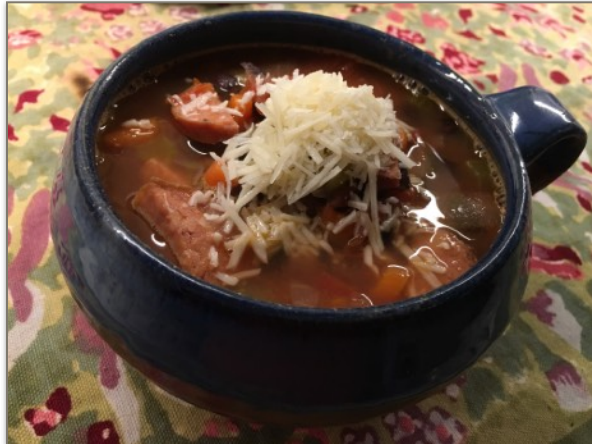
1/4 cup chopped cilantro leaves
grated parmesan cheese
*For a river twist, top with lump crabmeat

Directions:

In a slow cooker, combine beans, broth, tomatoes, sausage, onion, celery, carrots, cumin, bay leaves and 1/2 tsp salt and pepper. Mix well. Cover and cook on LOW for 6-8 hours or on HIGH for 3-4 hours.

Ladle into bowls and garnish with crab or parmesan cheese and cilantro.

Many thanks to Jan Glover for providing this delicious recipe for our newsletter.
If you have a special recipe to share with Green residents, please submit to tysaylr@gmail.com.



Salmon-Stuffed Crab Cakes

Ingredients:

1 pound fresh lump crabmeat, drained
1/4 cup finely chopped green onions
1/4 cup finely diced roasted red peppers
2 tablespoons mayonnaise
1/2 teaspoon sea salt
1/2 teaspoon white pepper
3 ounces smoked salmon
1 cup panko (Japanese breadcrumbs)
1/4 cup canola oil
Spicy Avocado Tartar Sauce
Garnish: fresh cilantro sprigs

Preparation:

Stir together first 6 ingredients in a large bowl. Divide mixture into 8 balls. Flatten each ball into a 3-inch patty. Divide smoked salmon into 4 pieces, and place in center of 4 patties. Place remaining patties over salmon, pressing edges to seal; coat cakes in breadcrumbs. Heat oil in a large nonstick skillet over medium-high heat; add cakes, and cook, in batches, 3 to 4 minutes on each side or until golden. Drain on paper towels. Serve immediately with Spicy Avocado Tartar Sauce. Garnish with fresh cilantro sprigs, if desired.



Chao Phraya



A new restaurant snuck into town over the winter! Chao Phraya, a casual Thai kitchen, moved into 45 South Main Street in Kilmarnock. They serve curries, noodles & vegetarian fare, with an extensive fresh sushi menu. For those who have enjoyed Bangkok Noi in Gloucester, you won't be disappointed as this is run by the same family. The restaurant's seating is limited and there is often a wait for dinner but it is worth the wait.



A Must for Kayak Enthusiasts



The Dragon Wilderness is a unique ecosystem which has received recognition from the Smithsonian Institute as one of the most ecologically significant areas in the Chesapeake. Take the 3.5 mile guided tour through the tupelo and bald cypress swamp while observing the unusual residents along the way. See a bald cypress which is estimated to be over 1000 years old; Resurrection ferns which can lose more than 70% of its moisture, only to resurrect itself as the dry season ends; a bald eagle nest which has been inhabited for the past 14 years; beaver dens, muskrat mounds, lily fields and a variety of bird species.

Paddle season is limited to April 15 through May 13 while the water level is high enough to travel through. They provide the kayak, paddle and life jacket. A donation of \$40 is requested to maintain the Dragon Run watershed. More information is available on their website: www.dragonrun.org.

Happy Spring!



Around The Green



The birds came out in droves to take advantage of the many feeders during the storm.



Barbara's fox was on the verge of disappearing in the snow drifts.



Arrowhead plowed our road the morning after the snow stopped.



Poor Chuck spent two days hiding under the dock.



Even the water in the cove became ice covered.



On the Wild Side



Finlay Smith

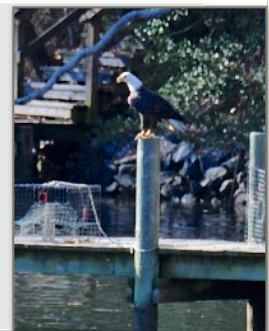
One of my favorite things about living in The Green is the opportunity to observe wildlife on the creek. In winter, it is common to see a variety of migrating waterfowl: Bufflehead, Merganser, Loon, Wood Duck, Mallard and Canada Geese. Bald Eagles cruise the creek in hopes of finding an easy meal to steal, dreaming of spring when the fish catching Osprey return. Deer and fox are commonly seen along the banks.

Occasionally, I am lucky enough to catch a glimpse of animals rarely seen. Early one February morning, I spotted three River Otters playfully swimming out D & B Cove after a long night of fishing. Initially, only their heads broke the water. Then, as if on cue, they picked up speed and porpoised, exposing their arched topsides and furry pointed tails as they moved down stream. This was only the fourth time I have witnessed otters on the creek in five years.

Friends have mentioned that muskrats also live on the creek and asked how we can distinguish one from the other. Below is a little chart for easy reference.

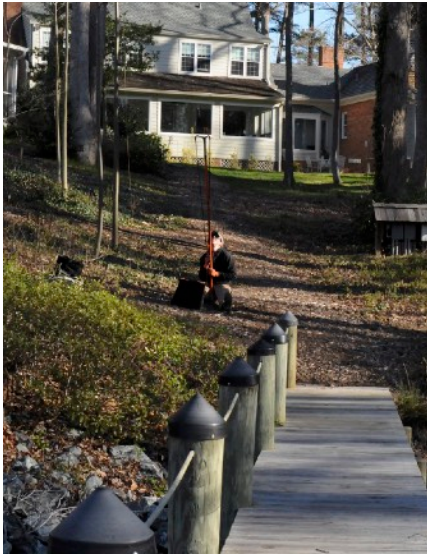
What to Look For:	Otters:	Muskrats:
How they travel:	In groups	Alone
Their tail:	Pointed and covered with fur	Skinny, naked tail
Body:	Long, sleek and athletic	Short and chunky
They usually swim:	With head exposed between dives. Porpoise motion with speed.	Most of their body length is visible in the water
Diet:	Fish	Plants
Time of day seen:	Early morning, esp. if foggy	Anytime of day

In early January, King, our resident Bald Eagle, was observed hunting on the creek. He tried, in vain, to catch a lone Merganser but the duck kept diving to avoid being plucked out of the water. After several minutes of this swoop down, duck and dive, the Merganser took his chance and flew with lightning speed up the creek. The eagle followed but returned empty handed several minutes later.



Tree Care in The Green

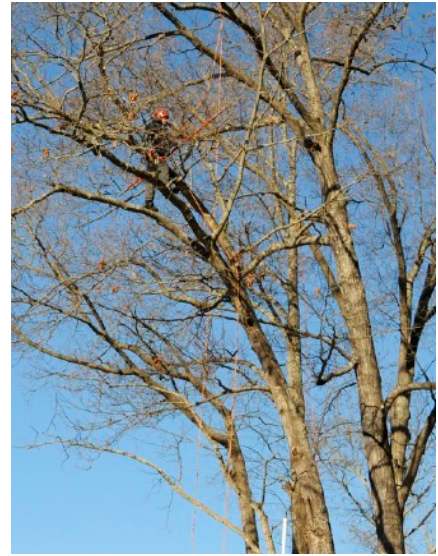
The Green Board enlisted the services of Arborscape of Powhatan to oversee the care of our vast tree collection. They worked in The Green for several days in March to address dead and diseased branches. It was amazing to see them in action, especially when we had winds of 18 knots or more.



They use a large sling shot to place the lead line over a large branch.



Then, using the lead line, they run a climbing rope up the tree and climb up as if going up a ladder.



Once in place, they use a pole saw to prune dead branches.

What the Water Tells Us



Each year, our water quality continues to improve. Notice the clear water and wild oysters growing on the rip-rap. This year, we also have aquatic vegetation growing which is another sign the creek is more healthy.



Our first jelly fish of the season... Do we usually see jelly fish in March? (pic taken off Coveside dock)



The Stink Bug Trap

(Build it and they will come...)

Stink Bugs...

We all have them at some point, as they are common in the Northern Neck and Virginia. In late summer, the adult bugs seek sheltered places to overwinter. They move inside our homes through cracks and other small openings; hiding inside walls, the attic or crawl space. When spring arrives, the bugs become active again. As they move about, some find their way into our living spaces and gather on walls and windows seeking a way to get out.

At this point, there are several options to battle these stinky, armored pests. We can seek them out individually with vacuum cleaner in hand, call the exterminator or build the Stink Bug trap and allow them to gather naturally. Give this time tested trap a try if you find your home invaded by these pests.

Step 1:

Collect an empty 2 liter soda bottle.



Step 3:

Purchase a battery powered puck light. (sold in a set of 3 for about \$5-6) They are sold at Ace and Lowe's but may also be purchased on line through Amazon.



Step 2:

Carefully pierce the plastic with a knife just above the top of the label. Use scissors to cut along the top of the label to separate the top from the rest of the bottle.



Step 4:

Tape the bottom of the bottle with opaque tape such as electrical tape. Make sure the entire surface is covered so no light can shine through.



Directions continued on next page.

Step 5:

Place the puck in the bottom of the bottle. Place the top back on the bottle but invert it with pointed end facing down.



Step 6:

Place the bottle in any location where stink bugs are present. Turn the puck light on at night and replace the top. The stink bugs will be attracted to the light and will climb in the bottle but won't be able to get out. Empty the bottle in the morning and repeat as necessary. (This trap only works at night in total darkness)

Another Venue for Visitors



Warm weather and visiting friends and family are just around the corner. If you are looking for another outdoor activity, consider visiting the Hughlett Point Natural Area Preserve; a 204 acre preserve located in Northumberland Co. Habitats include tidal and non-tidal wetlands, undeveloped beaches, dunes and upland forests. Tour the grounds on their hiking trails and woodland boardwalks.

They are open from 6-10pm most days. For more information, call 804-786-7951

Directions:

From Kilmarnock, go north on VA 200 towards Burgess. Turn right onto VA 606. Turn right at the Shiloh schoolhouse onto VA 605. Follow VA 605 to the preserve.

It is 13.2 miles or 24 minutes from The Green.

A Few Reminders From Our Property Management

Claude Davenport

Now that Spring is here and The Green will begin seeing more owners and guests, please be mindful to keep your speed down as you drive in and around The Green. The recommended speed limit is 10 MPH.

Remember that dogs must be leashed and always collect and dispose of their waste.

All changes/modifications to the exterior of a home require prior approval by the Board of Directors, per the governing documents. Examples include; doors, windows, change of paint color, roof replacements, light fixtures, etc. All changes/modifications to the common area require prior Board approval as well. This includes things such as: planting trees/shrubs, propane tanks, generators, screening fences around propane tanks and trash can areas, walks/patios, and borders along driveways etc. Keeping these things in mind will help keep The Green a safe and happy place to live.

Mulch Arrival



Arrowhead Lawn Care spent much of the last week in March sprucing up The Green's beds with rich, beautiful mulch. Left to right: Mike and Leo.

Rumor Has It

Rumors abound regarding the future incarnation of the Tides Inn and the development of the Lodge property. Locals have grown tired of hearing one plan after another, only to see little forward motion. Most recently, there was news that Mr. Tang fell smitten with Blackberry Farm in Tennessee and wished to model the new Tides after this five star, 4000 acre resort. In February, he met with an architectural firm in New York City regarding their vision for the property. It was also rumored he has already enlisted the services of a commercial contractor for the work. The month of August appears to be the next “wait and see” date regarding this latest round; let’s keep our fingers crossed!