



NEWSLETTER

THE NEXT BOARD MEETING : JANUARY 21, 2017 AT FULFORD RESIDENCE- 9 A.M.

Green Reminders

- * The next Household Hazardous Waste Collection day will occur in late Spring. To recycle other items, the Solid Waste & Recycling Center is located on White Pine Rd. (VSH 788) one mile SW of Kilmarnock. They are open daily from 7am-7pm.
- * **Please** refer to p. 7-8 in the Handbook if considering an exterior change. Complete the Modification Request Form and submit to Claude Davenport.
- * Disconnect your outdoor hoses.

Service Providers

If you need work done on your home and aren't sure who to call, check out the new Service Provider List on the *Members page* of The Green website. All contractors listed have *passed muster* in one or more homes in The Green.

Feel free to email additional names for the list if you experience satisfactory service.

thegreenoncartercreek.com

October is for Oysters



Living on Carter's Creek, residents begin to notice a rhythm to this brackish existence and seasons take on additional meaning. In Fall, October means the start of oyster season. Around 6:30 a.m. many weekdays, the sound of rumbling diesels can be heard as scores of boats make their way out the creek to the state owned grounds to harvest wild oysters. Cruising back and forth in rows like their terra firma counterparts, these aquatic farmers begin after sunrise and must be off the water by 2 p.m. Strict regulations limit their catch to 8 culled bushels per person on board, per day. The season runs through the end of December in our area.



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 Green loves dogs!

Please keep
your dog
safe



by
walking
him on
a
leash.

The President's Corner

Here's hoping that all of you had a wonderful holiday season, and, as often happens in January, you are now brimming with resolutions for the new year. Your Board is too, but first a brief report on how we finished 2016 after the October newsletter.

Painting the supports for the new mail boxes was completed in time to greet all our neighbors arriving for the Second Annual Greater Tartan Peninsula Oyster Roast, Food and Beer Fall Festival (TPFF for short), using the new Green green color. The event was hosted by The Green and is featured in another article in this newsletter. A very large dying tree identified by Arborscape was removed, and sealing the surface of our new roadways was completed. Soil, gravel and seeding was added to the sides of the pavement. Despite an aggravating Fall drought that followed, the new grass is flourishing thanks to Bruce Julian and his diligent watering efforts. A major upgrading was completed (Smith residence) and a second (Belliel) is nearing completion. Remediation of one drainage issue was completed, and another was professionally evaluated, with no further action to be taken at this time.

The community's first web site was launched. If you have not already done so, please visit www.thegreenoncarterscreek.com. Thank you, Finlay Smith, for your efforts and skill. Finlay also reminds us that it is a dynamic website, to be updated, refined and expanded over time. Constructive comments and suggestions will be gratefully received.

Now, some of the Board's new year resolutions:

Complete the pruning and thinning of major trees authorized earlier this fiscal year. The contractor has recommended that this be carried out in the coming months while the trees are dormant;

Obtain, evaluate and implement a program for uniform maintenance of all growth, foliage and trees on the Green property facing the creek. Note, this is not intended as a landscaping plan. It is intended as a way to care for and manicure the natural beauty we have now; Find additional ways to improve the flow of information to all members;

Identify other, new projects for the long-term improvement of the Green as a place to live and play;

And last but certainly not least, continue to manage expenses within the budget approved by you last June.

Charles Fulford



Vikki and Josette

A New Addition

Josette Dupuy-Lewis Young was born September 1, 2016 in Sharps, Virginia. She will be 3 months old on December 1. “She is stubborn; a crazy thing on four legs and is supremely confident in her joy of life.

She is a chocolate/brown Toy Poodle of impeccable lineage!! She weighs 3 lbs. and is shooting for 5-6 lbs. in her old age - which can’t come fast enough for her ancient owners!?”

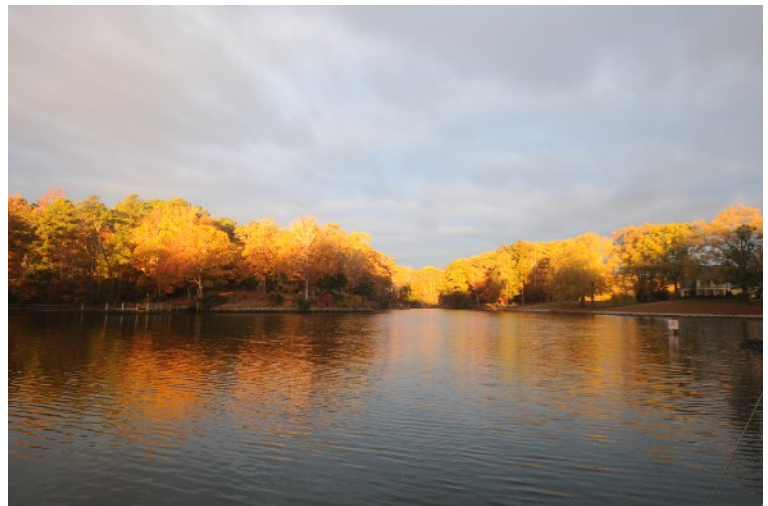
Vikki M-Y

Horsing Around in Middlesex

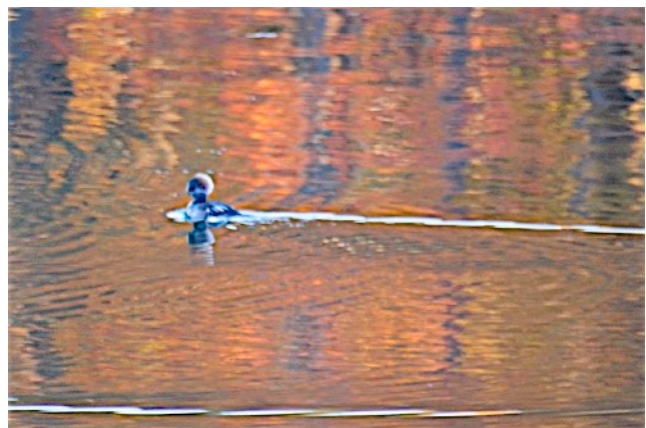
Barbara H., an avid rider & fox hunter, has suggested another possible activity for visiting grandchildren this summer...horseback riding! She shares that Laura Gordon of *Hearts Corner Farm* runs riding camps for children and adults in the summer. The barn is located at 1341 Wake Rd, in Wake, VA. Phone: 804-577-3831 (Ask Barbara about her fox hunting demonstrations at George Washington’s Mount Vernon.)



November Morn on the Creek



Shortly after sunrise in mid November, the sun peered through the clouds to highlight the tree tops.



A lone Merganser investigates the creek.

The 2nd Annual Tartan Fall Festival



The weather cooperated for our *2nd Annual Tartan Peninsula Fall Festival* held on Saturday, October 29 at 5 p.m. in the Green cul de sac. Over 45 people participated in the celebration with representation from the surrounding neighborhoods including the Highlands and Waterview Point. Food was in great abundance and included such fare as soups, chili, chowders, potato salad, sandwiches, ham biscuits, appetizers and more.

Offerings at the oyster bar were enhanced and expanded this year, including steamed, roasted and raw oysters with a gourmet array of sauces and toppings created by Finlay S. Peter V. operated a unique and aromatic real wood charcoal grill. Oyster slinger Charles Fulford was quickly overwhelmed by a hungry crowd that took shucking into their own hands. (Recommendation for the next festival: bring your own personal shucking knife.)



There is nothing like good food, friends and conversation to usher in the fall season here in the Northern Neck.



Waterview Point raised the bar this year by providing a keg of delicious beer for the occasion. By the end of the evening, it was reduced to an empty bobbing buoy in the ice tub. Thanks very much, Waterview.

Music filled the air as the sun set and the white twinkle lights lit the scene. The fire pit, manned by Bruce J. burned well into the night.

Four dozen raw oysters and over a bushel of roasted/steamed oysters were consumed during the evening. The beer keg was a welcome addition to the festivities.



With full bellies and contented smiles, the partiers were mesmerized by the motion and crackle of the fire. Hushed conversations continued until the fire marshal (Bruce) called it a night.



Embrace Our Oysters



Rappahannock oysters are considered moderately salty, slightly sweet with an easily distinguished cream or butter flavor.

A relative new comer to the world of oysters might think an oyster is an oyster; they all look, grow and taste the same. Evidently, oysters draw most of their flavor from the waters they live in, creating a real variation in saltiness, sweetness and minerality.

Time of year also impacts their flavor and plumpness. As plankton/algae eaters, their food supply increases in the spring, through the summer and trails off in the late fall.

Oysters instinctively gorge themselves before the algae goes dormant in winter months so they can survive off their reserves. This may be why some feel oysters are best eaten around Thanksgiving and Christmas.

Grilled Oysters

Ingredients

- 2 cups butter, softened
- 1/2 cup finely grated Parmesan cheese
- 1/4 cup finely chopped parsley

- 2 garlic cloves, minced
- 1 tablespoon Worcestershire sauce
- 1 teaspoon paprika
- 1/2 teaspoon ground red pepper
- 1/2 teaspoon hot sauce
- 2 dozen large fresh oysters on the half shell

Preparation

1. Preheat grill to 450°. Pulse first 8 ingredients in a food processor until well combined.
2. Arrange oysters in a single layer on grill. Spoon 2 tsp. butter mixture into each oyster; grill, uncovered, 7 minutes or until edges curl.

Broiled Oysters: Preheat broiler with oven rack 3 inches from heat. Prepare recipe as directed, placing oysters in a single layer in a jelly-roll pan. Broil 4 minutes or until edges curl and butter drips over the shell.

Take Note

The Green Newsletter serves several functions: To impart information, instill unity among residents and promote life on the creek. If you have suggestions or would like to contribute in some way, please contact Finlay Smith. (tysaylr@gmail.com).

**The Tide's Inn opens
for the season on 2/17/17**

Garden Chores for March

The Month of March is a busy one especially for gardeners. Those who are open for Historic Garden Week are not the only ones readying their gardens. March is the time to assess winter damage, prune back certain shrubs, divide perennials, and also plant cool weather vegetables. For easy reading, I've provided a punch listed below:

Pruning:

Caryopteris(Blue Mist Shrub), Buddleia (Butterfly Bush), roses, Hypericum(St. John's Wort), Callicarpa (French mulberry, sourbush, bunchberry, or purple beauty-berry) and any shrub that sustained winter damage. Never prune any spring flowering shrubs now. That should be done after they bloom.

Dividing:

Hostas, liriopie, daylilies and most perennials. Divide just as they break dormancy.

Planting:

Plant plants of Swiss chard, Onions, broccoli, cauliflower, cabbage, collards, asparagus, also herbs such as chives, thyme and rosemary. Plant seeds of carrots, beets, radishes, leaf lettuce, turnips, spinach and peas.

This is an especially good time of the year to top dress all of your beds with the compost that you've been making over the winter. You will be rewarded with healthier and larger plants. If you have any further questions, Virginia Tech (ext.vt.edu/lawn-garden.html) has a fabulous website that can answer nearly any garden or plant question you may have.

Happy gardening,

Katherine M Brooks.

www.katherinebrookslandscapes.com

(Kathy has designed landscaping for numerous homes in The Green: the Julian, Fulford, & Smith residences)

Power Outage Primer

Any number of things can cause a power outage during the winter months in the Northern Neck. Most often, it is weather related. If the outage isn't limited to your house, call Dominion VA Power at 866-366-4357 to report the outage.

Before an outage:

- * Have several days worth of drinking water on hand as we lose water when we lose power.
- * Keep a supply of non-perishable foods.
- * Check your battery supply and make sure your flashlights are in working order.
- * Consider the possible needs of any household pets.
- * Consider your options should the power go out for an extended time.
- * If you are a part time resident, make sure your heat is kept at a reasonable temperature and you have arrangements with a neighbor should the power go out for a lengthy time.

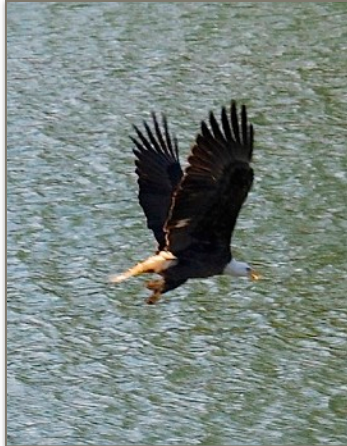
During an outage:

- * DO NOT FLUSH toilets as the pump-house will not function.
- * Dress in layers to stay warm if necessary
- * Avoid opening the refrigerator and freezer as much as possible. Food inside should stay cold for hours if the door is left closed.
- * Unplug some of your appliances. When the power comes back on, all of those appliances can create a drain or power surge. This can harm sensitive equipment. To avoid a power surge when the electricity returns, turn off computers, TVs, stereos and other unnecessary electronic equipment at the power source.
- * Leave a light on so you'll know when the power is restored.
- * Open cabinet doors under sinks if the house gets cold
- * Check on your neighbors or those who may have medical conditions.
- * <https://www.dom.com/outage-center/outage-safety-and-preparation>
- * <https://www.dom.com/outage-center/outage-faqs>

Around The Green



Al & Zee had one visitor for Halloween. Pretty good costume!



Our resident eagle



The geese were very confused by this new member of their flock. The little deer seemed right at home in the water - she floated down the creek until she could climb out.

Christmas in The Green



The Julian home



Pat J. & Claire F. at a boxwood tree workshop.



Oyster wreath at the Fulfords



Lucky dog "Jack" had a live tree for Christmas!



The Glover residence

In Memory of Some Good Friends

The New Year is a good time to look back and remember our loving fur friends lost in the recent past.

Mac (Wrobleski/Truluck)

Mirren (Fulford)

Poppy (Young)

Quincy (Wick)

Sabrina (Smith)

Sassy (Flannagan)

Scout (Turner)

Simon (Marek Young)

Willie (Fowler)

..... And Welcome Some New Ones...

Jack (Vaden)

Jake (Somers)

Josette (Marek Young)

Mr. Murphy (Liljeberg)

Dolly (Fowler)



Looking Forward ...

- * Stay tuned for information about additions to the *Members Page* of our website. Babs F. is giving us the lowdown on the best places to go for used or antique furnishings and accessories. Her knowledge of the surrounding territory is quite extensive and impressive. Hold off if you plan on a shopping trip...
- * For the past two years, The Green has hosted the Annual Tartan Peninsula Fall Festival. This past event was so successful, Waterview Point has expressed a desire to host the 2017 festival. We've mastered the oyster bar, added a beer keg and managed to keep everyone warm with the bonfire. Let's see what Waterview Point adds to our annual tradition!

An Afternoon with Cokie Roberts

Thursday, January 5, 1:30 - 2:30 pm

Good Luck Cellars

She will discuss and sign copies of her recent book "Capital Dames, The Civil War and the Women of Washington 1848-1868."

<https://www.mkt.com/maryball/item/capital-dames-cokie-roberts-program>

Migration Update

Thus far, it has been relatively quiet on the creek this winter. To date, the following waterfowl have been spotted: Buffleheads, Wood Ducks, Canada Geese, Loons, Hooded Mergansers, Mallards, Ruddy Ducks, Double Crested Cormorants, and Great Blue Heron. Are the migrating ducks lazily making their way south due to milder temps?

Keep your eyes open for: the Greater Scaup which has a blue bill (in mating season), and the Red Breasted Merganser which has a pointed bill, red chest and spiked "hair" on its head.

Do you know which diving ducks are synchronized swimmers? (They move and dive in unison)

The Merganser

Red Breasted Merganser



Greater Scaup (male)



Hooded Merganser



Ruddy Duck (male)

