

# The North Ridge Farms

Homefront Newsletter  
November, 2008 Edition

## Special Thanks To...

Feed & Seed Depot in Crestwood (Steve Bowen 241-7886) for letting us borrow hay bales for our Halloween Hayride

Our webmaster, Darren Morgan, for the terrific job he has done creating our neighborhood website. Please visit our website to:

### **-NOTE**

- Sign up for online newsletter delivery
- View neighborhood pictures
- Read bylaws and restrictions
- And more!!

## Calendar

Nov 4 – Election Day

Nov 19 – Dinner Divas at Red Robin 6:30pm, call Jackie McLanahan 225-5851

Nov 26 – No school

Nov 27 – Thanksgiving

Nov 28 – No school

## Need Yardwork Help?

Call Josh at 265-1200 or 640-8840

## Board Members 2008-2009

Darren Morgan  
President  
265-0157

Chris Taylor  
Chairman  
222-8222

Debra Abukwaik  
Vice-President  
265-0109

Claudia Hausmann  
Treasurer  
222-2695

Marcus Turner  
Secretary  
222-0536

Jackie McLanahan  
Events Coordinator  
225-5851

Bill Pofahl  
Architectural Review  
225-4552

Group Email:  
hoaboard@nrcrestwood.com  
See website for individual email addresses

## Pet Sitters

Rachel McLanahan  
225-5851  
References avail.

## Babysitters

Breann Heid (16)  
Danielle Heid (15)  
4545 NR Circle  
265-0332

Lauren Brady (15)  
4705 NR Dr  
222-5509 (also will pet sit)

Kim McElhinny (17)  
Taylor McElhinny (15)  
4604 NR Circle  
225-0830

Rachel Roup (13)  
4505 NR Circle  
222-8792



## Recipe Submission

### Double Layer Pumpkin Cheesecake

2 (8 oz.) cream cheese, softened  
1/2 c. white sugar  
1/2 tsp. vanilla extract  
2 eggs  
1 (9 in.) prepared graham cracker crust  
1/2 c. pumpkin puree  
1/2 tsp. ground cinnamon  
1 pinch ground cloves  
1 pinch ground nutmeg

1/2 c. frozen whipped topping, thawed

Preheat oven to 325 degrees  
In a large bowl, combine cream cheese, sugar and vanilla. Beat until smooth. Blend in eggs one at a time. Remove 1 cup of batter and spread into bottom of crust: set aside.

Add pumpkin, cinnamon, cloves and nutmeg to the remaining batter and stir gently until well blended. Carefully spread over the batter in the crust.

Bake in preheated oven for 35 to 40 minutes, or until center is almost set. Allow to cool, then refrigerate for 3 hours or overnight. Cover with whipped topping before serving. Enjoy!!!!

Thanks to Jackie McLanahan for this month's recipe.

If you'd like to submit yours, please email it to secretary@nrcrestwood.com



## Bunco



Bunco has been temporarily suspended. Watch the newsletter or website to find when it will resume.

## Did You Know



To extend the time between septic maintenance and to prevent damage to the motor, avoid flushing Wet Wipes or any type of cleaning cloths, such as Scrubbing Bubbles, down the toilet .

## New Neighbors



New to the neighborhood?

Make sure to check out the list of merchants located on our website at [www.nrcrestwood.com](http://www.nrcrestwood.com) to get contact information for local services.

## Christmas Home Decorating Contest



Once again this year, our neighborhood will be holding a contest for the best outdoor Christmas decorations. The winner will receive \$50 PLUS the coveted NRF Christmas Contest Winner yard sign.



Many homes looked fantastic last year.

Each lot owner is encouraged to vote for your favorite. Voting will be held December 11 through December 18 at midnight.

Vote by sending an email to: [events@nrcrestwood.com](mailto:events@nrcrestwood.com) Include your name and address, and also the address you are voting for.

And as a reminder, please have all Christmas decorations down by Jan. 31.

## Submissions

Please send your newsletter submissions to [events@nrcrestwood.com](mailto:events@nrcrestwood.com) by the 20<sup>th</sup>.