

**2008-2009
Board Members**

**Chairman
Chris Taylor
(502)222-8222**

**President
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(502) 265-0157**

**Vice President
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265-0109**

**Treasurer
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(502) 222-2695**

**Secretary
Marcus Turner
(502) 222-0536**

**Architectural Review
John Kunk
(502) 265-0583**

**Events Planner
Jackie McLanahan
(502) 225-5851**

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



**Mark Your
Calendars...**

June 5, 2009
Last Day of School

June 17, 2009
Dinner Diva's - 6:30pm
Cheddar's - Westport
Road

HOMEFRONT NEWS



North Ridge Farms Neighborhood Newsletter

"North Ridge Farms is a restriction protected community striving through its association to protect the integrity and beauty of the neighborhood."

June 2009

Article from the Devines printed in the Oldham Era:

Neighborhood, Fire Departments are Generous and Helpful

To the editor:

There are not many neighborhoods as thoughtful as ours. Jackie McLanahan and Cheryl Gurr went out of their way to involve our neighborhood in helping us through donations to assist us with the damage from the fire we had at our home. Many of these people have never met myself or my family, yet they were so giving in our time of need. They would not take "no" for an answer and insisted they weren't asking me could they help but were telling us they were going to help. The neighborhood brought not one but two gift baskets filled with gift cards, wine and other gifts for our family. There was even something for our daughters. We were overwhelmed with our neighbor's generosity. Again, thank you so much for helping my family get through this time. We are truly lucky to be a part of this neighborhood. How many associations would even take time to do such a nice thing?

To the Ballardsville and LaGrange fire departments, my family and I wanted to say thank you so much for your quick response to our house fire and the extra personal touches. We were on vacation and our family and friends said you went above and beyond to protect our belongings. My husband has an antique car that means a lot to him and we were told your team made extra efforts to protect it. I realize a lot of people wouldn't care. So thank you all so much. A tragedy to us was much more simple thanks to each of you. Sorry this wasn't sent sooner.

SUMMER CHILD CARE

Anyone in need of summer child care in the neighborhood? Felicia Clause, a student teacher at Locust Grove Elementary and homeowner here in NRF, is interested in caring for children in her home this summer. The Clauses have a 12 year old son, Jon. Anyone interested in having her watch their kids, please call Felicia at 502 333-4741.

Neighborhood Babysitters!

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

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

Rachel Roup(14)
4505 NR Circle
222-8792

Lauren Brady
4705 NR Drive
222-5509

We're on the Web!
www.nrfcrestwood.com

Check us Out

View neighborhood pictures, read bylaws, restrictions and more!!

Neighborhood Pet Sitters!

Rachel McLanahan
225-5851

Lauren Brady
4705 NR Drive
222-5509

Kamilla Bentsen
222-6144

Need Yard Help?

Josh
265-1200 or
640-8840

Michael Roup
222-8792

Biggest Loser Turkey Meatloaf

Ingredients:

1 small yellow onion, coarsely chopped
1 medium carrot, peeled and coarsely chopped
1 stalk of celery, coarsely chopped
2 canned chipotle peppers in adobo sauce
1 (20-oz package lean ground turkey breast
1/2 cup quick cooking oats
2 egg whites

For Topping:

1/4 cup fat free and sugar free ketchup
1 tablespoon chipotle pepper in adobo sauce
1 tablespoon brown sugar substitute (such as Splenda)

Cooking Instructions:

Preheat oven to 350 degrees F. In the work bowl of a food processor, combine onion, carrots and celery. Pulse until finely chopped. Add chipotle peppers and pulse until just combined. In a large bowl, combine the ground turkey in the pepper and vegetable mixture. Add egg whites and oats, gently mix until combined. Place about 1/3 cup of the prepared meatloaf mixture into 9 wells of a standard size muffin pan that has been lightly sprayed with nonstick cooking spray. Bake for 20 minutes.

Meanwhile, combine all of the topping ingredients in a small bowl, set aside. Remove meat loaves from oven and spoon the topping over each meatloaf. Return meatloaf to the oven and continue to bake for an additional 5-10 minutes or until meatloaf is firm and the internal temperature registers 170 degrees F. Let meatloaf stand for 5 minutes before serving. Makes 9 mini loaves.

WEEDS BE GONE!



As previous written in the April Newsletter, we all wish it could be easy, unfortunately with the nice weather (and rain) comes more work for each of us. Living in a subdivision, it is up to each of us to do our part maintaining our own yards. Please take a few moments to look over the restrictions regarding the responsibility for each property owner. Restriction 29 is summarized below:

29. All shrubs, trees, grass, and plantings of every kind shall be kept well maintained, and properly cultivated...All lots shall be properly cut and maintained...If any owner fails to mow his/her lot, the Association reserves the right to mow it and charge the owner the prevailing market price for mowing.

Dinner Divas

Wednesday, June 17, 2009 at 6:30 p.m.
Cheddar's Westport Road
RSVP by June 15, 2009 to Jackie McLanahan 225-5851 or
Jackie.mclanahan22@insightbb.com

