Message From The New Editor

by: Trudie Yaeger

First, I want to thank you for this opportunity to serve the Morgan Creek Community. My husband, Frank, and I will have been in Morgan Creek one year the end of this month. We are enjoying our lovely new home, the people, activities and aesthetics of the community. We look forward to meeting more of you.

Secondly, I would like to use this opportunity on behalf of our Community to thank Loretta Luglio for all the outstanding effort she has put forth over the years to produce a first class newsletter for R@MC. Loretta continues to contribute by having helped me launch my first edition as Editor. I have a big task ahead following in the footsteps of the talented and experienced Loretta.

Third, this is YOUR community newsletter. I welcome any input residents wish to contribute. Articles and pictures about our community are always a nice addition.

Finally, I hope that everyone who contributes to this newsletter will continue to step up and help make the Editor's job easier by getting their contributions in on a timely basis.

Communications

Loretta Luglio, Jinny Whitman – Co-Chair
Trudie Yaeger, Maxine Dougherty

The website is being populated with meeting minutes from the RMC Board. These are located on the Documents Page. Also, Board and Committee Meetings are being listed on the website calendar. Please refer to the calendar if you plan to use the Clubhouse Conference Room as these meetings take priority of the room.

If you want to update your directory information, please do this through the Website using the Subscribe button. New residents should be advised to sign up for email through the website also. The sign up sheet in the office, which was in the center drawer of desk, has been phased out.
Executive Board

First Quarter Report from the Board

Wow! Six months has elapsed since the election of our first all-resident Board. Seems like yesterday. In the last newsletter, we posted some of the first quarter accomplishments and received a lot of mostly positive feedback. This last three months has seen accelerated activity with the transition back to an excellent community management company, an almost completed transition audit as well as year-end audit, formalization of our key committees, conversion of financial reporting and monthly statements, creation of the advisory “Snow Committee” (a great year with minimal snow again) and actual working monthly Board meetings.

Let it suffice to say "We once again survived the winter".

With all the actions and progress published on the website and in e-mail letters, you can stay abreast of the month to month "goings on", including board minutes, policies, procedures, and important news. Please visit the section on "From Good to Great and the "Governance Guidelines."

We quickly mastered the art of teleconferencing and did not miss a beat over the winter. Our minutes are posted on the site. We have lots of items and projects to share. It is impossible to list all the items here, so we will create another place for new bullets. After all, a Digital Newspaper has its advantages.

A heartfelt thanks

After a successful run as the Creator, Editor and Producer of the Renaissance Press, Loretta Luglio has turned that task over to Trudie Yaeger, Loretta's talents, focus and perseverance with the newsletter and the website have allowed us to maintain a "first-class presence" in our communications. Please join us in thanking Loretta for that amazing contribution. We wish Trudie that best of everything. It is a daunting task, but we already know she is a fast learner.

"IGNORANCE IS NOT BLISS"

Residents, both long term and still unpacking, have all received a new owner package (even if it is in your closet, still in the Judd New Homeowners Notebook). At settlement, you received your copy of all the legal documents, which are also posted on our website. In addition to the Declaration and the By-Laws, there is a set of Rules and Regulations (all 92 of them). It is every resident's responsibility to read, understand and comply with them because they are there for our mutual good. Please dust them off and review them. It is amazing what you will find. Please also remember that all exterior modifications, including (but not limited to) patios, decks, generators require Architectural Review form and approval. Our history of prompt action means we should not delay your project.

We also remind you that your questions and concerns should be directed to Cindy Simpson, our Community Manager.

What's in a name? (Some trivia)

That seems like a simple question but then at RMC nothing is simple. Since January, we discovered that this community has been given many names. In 1985 it was 'that big empty space across from the Potato Chip Factory'. In 2004, it began its life as "Lifestyles at Morgan Creek". In 2005, our Community Association was incorporated as "Renaissance at Morgan Creek Community Association" but quickly changed to just "Morgan Creek Community Association". Rather than spend the funds to correct the various documents, we have decided to use the legal designation as it is, "Morgan Creek Community Association", and continue the use of Renaissance on all our other publications.

Looking Ahead

We have a Town Meeting scheduled for Wednesday, May 1st, a Board Meeting on Thursday, May 2nd, and improvements projects under review for pool, pergola, clubhouse and facilities. We continue to scrutinize all contracts, our reserves (both Capital and Contingency), and monitor the Legal, Insurance, and Township obligations so that you may focus on enjoying your community.

The process of nominations for one open Board position for the September election will be starting soon.

Terry McGinn
Jim Nullmeyer
Tom Luglio

Getting To Know You...

by: Maxine Dougherty

Richard & Sue Clark

Does the phrase “moved to be closer to our kids” sound familiar? Like many of us, that’s why Richard and Sue Clark relocated to this area. After living in Holden Beach, NC for 16 years, they and their adorable cat, Gracie, moved into their new home at the corner of Memory Lane and Creekside Lane shortly before Christmas 2012.

Look for their picture next month.
Records from Richard’s father’s genealogy research revealed that his ancestry in Bucks County dates back to 1691. “Now, amazingly, 320 years later it’s like coming back to my ancestors’ land,” Richard said.

Originally from Ohio, Richard holds a Bachelor of Science degree in electrical engineering from Purdue University. His lifetime career was with AT&T where he worked as a district manager and division supervisor.

Sue hails from upstate New York. She attended Erie Community College and State University of New York College at Cortland also officially called SUNY Cortland. She has nearly 15 years of congressional experience having been on the district and federal staff of John Boehner. Sue has also done campaign work including that for former President Ronald Reagan.

In these their retirement years, the Clarks enjoy golfing. “I like to do anything outdoors, including gardening,” Sue said.

Sue also enjoys various forms of crafts and scouting out consignment shops. In fact, Richard has designated her as the Consignment Queen. “I look forward to finding all of them here,” Sue said.

Investing and reading, are among Richard’s favorite pastimes. “I especially like reading about military history,” he said.

The Clarks have been married 49 years. They have two children and three grandchildren. Their son, Thomas, his wife, Melissa, and their two sons, Harrison (8) and Benjamin (10), live in Coopersburg. Their son, Tim, his wife, Kim, and their son, Owen (6), live in Dallas, Texas.

Howard and Gail became our new neighbors in early December 2012. Their former home was in Gaithersburg, Maryland, a Washington, DC suburb.

Howard is retired from a 40-year career with the federal government. He was a research scientist in the National Institute of Health (NIH) in Bethesda, Maryland. His research was in neurological diseases.

Gail, also retired, was a pre-school teacher for 13 years.

The Jaffe’s have been married for 42 years. They have two children. Their son, Kevin, and his wife, Adi, who were married in November 2012, live in Manhattan. Their daughter, Karen, and her husband, Kevin Miller, live in Perkasie. The Millers are expecting their first child in April. Excitement was definitely in the air when Gail shared that she and Howard are anxiously awaiting the arrival of their first grandchild.

The Jaffe’s are petless but according to Howard that may change soon. “I’m thinking of getting some tropical fish,” he said. Pointing to an empty wall in their new home Howard said, “I have the perfect place for an aquarium.”

Gail enjoys sports, particularly baseball and football, watching old movies and playing games on her iPad. “I also really like politics,” she said. “And, I love playing slot machines!” she added.

Howard’s hobbies and interests include music, photography, tropical fish and home improvement. A new home with bare windows, an unfinished basement and minimal landscaping should provide him with plenty of home improvement projects.

The Jaffe’s love to travel, especially day trips to go exploring. “But no flying for me,” Gail said. “The flight to Israel for our son’s wedding was an unforgettable experience – and long.”

Howard and Gail look forward to meeting their RMC neighbors. “I’m sure we’ll see more people out walking when the weather gets warmer,” Howard said. Yes, you will, Howard, yes you will!
I am so happy we moved to Morgan Creek and to find so many nice people. It will be two years in August we moved in and I am thrilled to have been elected as your Activities Committee Chairperson.

Our Committee has four activities under our belt for the start of 2013. Our first event of the year was on February 16, 7PM at McCoole’s Restaurant in Quakertown. We celebrated Valentine’s Day with 21 of our neighbors. We enjoyed an evening with good conversation, good food and music by “The Swingin’ Affairs”.

Our Ladies Day Out Luncheon was held on February 13 in our Clubhouse. With all the excellent cooks in our community, we were served a TOP NOTCH luncheon which included three homemade soups, salads and delicious desserts.

March 5 found the ladies aboard the train in Colmar headed to the "Philadelphia Flower Show”. Off to the Italian Market for lunch, back to the Flower Show for the afternoon and then headed for Quakertown via the train again.

St. Patrick’s Day was celebrated with 36 residents at the Clubhouse on Saturday, March 16, for a Beer Tasting Dinner. This was a first-time event that featured food pairing matched with a different beer. As each course was introduced, the history of the beer was read. We began with salad, next bacon-potato soup, then mini Reuben sandwiches, corned beef & cabbage, and beef stew, ending with bangers and soda bread. The meal was topped off with an assortment of delicious desserts and an appropriate beer to go with. Door prizes were given out and a 50/50 was held. Everyone had a GREAT time learning and tasting the different beers. A huge "THANK YOU” to all who decorated, cooked, and attended, making this event such a SUCCESS!

Our up-coming events are: GAMEO NIGHT – Friday, April 12, 7PM. We will be celebrating spring so our theme will be “Springin’ into Gameo”. Sign-up sheet is at the Clubhouse. It is a BYOB and bring a snack or appetizer to share with the group.

THEATRE TRIP – DeSales College to see Chicago. May 4, 8 PM. All 35 tickets have been sold.

Our next big project is going to be an INTERNATIONAL DINNER with a game show of the Old/Newlywed Game. We will be looking for people to cook their favorite family ethnic food. I know we will have Italian, Polish, Irish and French cuisine. We also need couples willing to play the game after dinner. The sign-up sheet will be at the Clubhouse.

On June 2 the pool will be officially opened and we will be celebrating it with a POOL PICNIC PARTY. Grandchildren are welcome. Our committee has a great theme for the kids and us. More information will follow.

On June 10, 20 people are heading to Easton to THE STATE THEATRE to see The Addams Family.

The Activities Committee is very busy planning functions with some new ideas, including bringing back the dance in the fall. So please come out and enjoy these events at Morgan Creek with your friends and neighbors.
Facilities
Mike Erwin, Jim Milligan – Co-Chair
Ken Almonrode, Adam Lengel, Ray Ulmer, Don Worthington

Facility Committee Update and Request for Help
The Facility Committee met on Wednesday morning, April 3, to review the condition of the Clubhouse and the overall community grounds. The group reviewed the status of a number of items that have been recorded in the repair list. The committee agreed to meet at the Clubhouse on April 16 at 9:30 AM to make a number of repairs and to install shades in the front of the building.

The Committee also agreed to hold a community-wide cleanup day on Monday, April 22 (April 29 rain date), starting at 9 AM. Any community member interested in helping to pick up trash and litter in our community that day is welcome to help. We plan to meet at the Clubhouse to distribute trash bags and formulate cleanup plans. All open areas throughout our development will be addressed. Please contact either Jim Milligan or Mike Erwin to indicate your interest in helping out on the 22nd or to become a member of our Committee.

The Committee requests that any resident who finds something in or on the community owned facilities that is in need of repair, please report it using the link on the RMC website.

Mid-Atlantic Management Corporation, AAMC
Cindy Simpson, Community Manager

Grill Safety Tips - When firing up your grills this summer, the U.S. Consumer Product Safety Commission (CPSC) reminds you to barbecue safely whether you use gas or charcoal.

Gas Grills - Liquid petroleum (LP) gas or propane, used in gas grills, is highly flammable. Each year about 30 people are injured as a result of gas grill fires and explosions. Many of these occur when consumers first use a grill that has been left idle for a period of time or just after refilling and reattaching the grill’s gas container.

To reduce the risk of fire or explosion, consumers should routinely perform the following safety checks:

☐ Check the tubes that lead into the burner for any blockage from insects, spiders, or food grease. Use a pipe cleaner or wire to clear blockage and push it through to the main part of the burner.

☐ Check grill hoses for cracking, brittleness, holes, and leaks. Make sure there are no sharp bends in the hose or tubing.

☐ Move gas hoses as far away as possible from hot surfaces and dripping hot grease. If you cannot move the hoses, install a heat shield to protect them.

☐ Replace scratched or nicked connectors, which can eventually leak gas.

☐ Check for gas leaks, following the manufacturer’s instructions, if you smell gas or when you reconnect the grill to the LP gas container. If you detect a leak, immediately turn off the gas and do not attempt to light the grill until the leak is fixed.

☐ Keep lighted cigarettes, matches and open flames away from a leaking grill.

☐ Never use a grill indoors. Use the grill at least 10 feet away from your house or any building. Do not use the grill in a garage, breezeway, carport, porch, or under a surface that can catch fire.

☐ Do not attempt to repair the tank valve or the appliance yourself. See an LP gas dealer or a qualified appliance repairperson.

☐ Always follow the manufacturer’s instructions that accompany the grill and when connecting or disconnecting LP gas containers.

☐ Consumers should use caution when storing LP gas containers. Always keep containers upright. Never store a spare gas container under or near the grill or indoors. Never store or use flammable liquids, like gasoline, near the grill.

To avoid accidents while transporting LP gas containers, transport the container in a secure, upright position. Never keep a filled container in a hot car or car trunk. Heat will cause the gas pressure to increase, which may open the relief valve and allow gas to escape.

Charcoal Grills - Charcoal produces carbon monoxide when burned. Carbon monoxide is a colorless, odorless gas that can accumulate to toxic levels in closed environments. Each year about 30 people die and 100 are injured as a result of carbon monoxide fumes from charcoal grills and hibachis used indoors.

To reduce carbon monoxide poisonings, never burn charcoal indoors, in vehicles, tents or campers, even if ventilated. Since charcoal produces carbon monoxide fumes until the charcoal is completely extinguished, do not store the grill indoors with freshly used coals.

For more information, visit the CPSC website at www.cpsc.gov.
Recipe Corner

KALE AND ROASTED VEGETABLE SOUP
– Barb Malloy

½ butternut squash, peeled, seeded, and cut lengthwise into ½ inch wide strips*
3 medium carrots, peeled, quartered lengthwise
1 large onion, peeled and cut into 8 wedges
6 cloves of garlic, unpeeled
1 can of diced tomatoes
8 cups (or more) of chicken broth

4 cups or so of finely chopped kale
1 bay leaf
Sprinkle of sugar
Salt and pepper to taste
1 15-oz. can of Great Northern beans (or other white beans), drained

Preheat oven to 400°. Arrange carrots, onion, squash, and garlic on sheet pan. Drizzle with olive oil. Sprinkle with salt and pepper. Toss to coat.
Bake until vegetables are tender, checking in about 15-20 minutes. (Some may start to turn brown, and the onions usually take a little longer than the rest.)

Meanwhile, place at least 6 cups of chicken broth in a soup pot. Add more broth as needed. Add chopped kale, and bay leaf. Bring to a boil, and simmer, uncovered, about 30 minutes.

When veggies come out of oven, squeeze garlic out of skins, and place in blender or food processor, along with tomatoes, and some of the onions. Puree* and add to soup pot. Cut carrots and squash into about ½” pieces, and add to soup, along with beans, and remainder of onions, chopped. Add a little sugar, salt and pepper, and simmer a few minutes longer. Discard bay leaf.

Can be served immediately; but it is even better the next day.

*An alternate method for squash: cut in half lengthwise and seed; drizzle with olive oil and place cut side down onto baking sheet. Roast at 400° for 20-25 minutes. Cool, score and remove cubes from skin.
The committee has been somewhat inactive this winter, but we do have some unfinished business to handle this spring.

1. We have received two months statements from Mid-Atlantic and still have some issues to resolve with formatting.
2. We have proposed new committee procedures to the Board, but they still need to be approved.
3. We need to reevaluate reserve requirements in preparation for the 2014 budget.

Our current financial position is very good. Thanks to great work by the snow committee and Mother Nature, we are way under budget for snow removal. We are also going to be ahead of budget on new home closings. Barring any surprise expenses, we are going to have a good year.

The attached statement for February YTD shows a surplus of over $11,000. This is high because approximately an additional $3,000 needs to be put into reserves reducing the surplus to just over $8,000. The balance in the Resident Activities Account is $2,253.

If there are any questions about the budget or expenses, contact any member of the committee. Our meetings are open. We meet the third Tuesday of each month at 10 AM at the Clubhouse.

[At this time, the Board and Finance Committee are aware of an error in the January and February Financial Statements. It is a shortfall in the Reserve contribution and corrected statements will be requested. MAMC did a great job making the transition from CAMCO. We have a third Financial Statement Content Meeting planned as soon as we can schedule it. The reserve under-statement will be corrected and reduce our apparent surplus.]