

# PLEASANT RIDGE FARMS WEST News

Spring 2014



## Board of Directors

Matt Miller

### President

Joe Barbagallo

### Vice President

Betty Williams

### Secretary

Frances Russell

### Member at Large

If you have anything for the Board of Directors, please submit your requests or concerns to Prestige Management Group.

## Architectural Guidelines

Please remember that before any architectural changes may be made, you must follow the proper procedure. You must contact Prestige Management and request an Architectural Request form. When you have completed the form, you must return it to Prestige either by fax at 336-230-1821 or by mail at P.O. Box 9336, Greensboro, NC 27429. The form is then submitted to your Board of Directors for the final

decision. Once they have made their decision, you will receive written notification from Prestige.

## Dues

Please pay your dues each and every month. We still have some homeowners who are not paying their dues on time. It is very important that you pay every month. It is important to keep collection costs down.

## Management

Prestige Management Group is your managing agent. Please contact Jeanne Gillenwater at 336-378-1778 for questions or concerns. You may also contact her via e-mail, [jeanne@prestigemanagement.biz](mailto:jeanne@prestigemanagement.biz)



## Pets

Pets should not be allowed to run loose through the neighborhood. There is a leash law in Guilford County. Also, if you are walking your dog, please do not allow it to use the bathroom in other residents' yards. This is very inconsiderate. If your dog does leave a mess, please be kind enough to clean up after your pet. If it is determined that you are in violation of this guideline, you can also be fined by the association.

## Pond

The pond is being maintained at all times. The area around the pond is very nice. Benches have been placed on the banks. If you have not visited the pond lately, please take a look.

## Speeding

Speeding will not be tolerated on our streets. This is especially dangerous for the

children. If it is determined that you are speeding in the neighborhood, the association has the authority to assess a fine of up to \$100.00 for this violation.

### Reminders

Holiday decorations should have been removed no later than January 16, 2014. If you have not removed yours yet, please do so immediately. Trash cans are still not being stored out of sight. They should not be left in the front. Also, some homeowners are still allowing tents and trampolines to remain in the front of their homes more than 72 hours as stated in the guidelines for the association. Remember that any changes to the exterior of your home must have architectural approval.

### Community Services

#### Summer Sitter Services:

Morgan Auel, age 16, Junior at Northwest High, is available to care for child(ren) in your home. All hours available, any day of the week, beginning June 16<sup>th</sup>. Call 664-1356 or email [gkauer@triad.rr.com](mailto:gkauer@triad.rr.com). Parents are Gwenn and Kevin Auel, 4505 Camden Ridge Drive.

### Homeowners

If you have any items of interest for the newsletters, please contact Jeanne Gillenwater at Prestige Management Group, Inc.

We always need your information and input. If you have concerns or questions, we would like to hear about them. This helps the Board

help you. Please contact Prestige with your ideas, questions or concerns. Thank you.



### STRAWBERRY CHEESECAKE

28-vanilla wafers, finely crushed (about 1 cup)  
½ cut Baker's Angel Flake Coconut  
1/3 cup butter, melted

4 cups fresh strawberries, divided  
2 env (1/4 oz ea) Knox Unflavored Gelatin  
½ cup cold water  
3 pkg (18oz each) Philadelphia Cream Cheese, softened  
1 cup sugar  
½ cup orange juice  
1 tbsp lemon juice  
2 cups thawed Cool Whip Whipped Topping, divided

Mix first 3 ingredients, press onto bottom of 9-inch springform pan. Line side of pan with 4-inch wide strip of parchment paper. Reserve 8 strawberries for garnish; cut remaining berries into ¼ inch thick slices. Stand largest strawberry slices around inside

edge of prepared pan, mash remaining strawberry slices. Sprinkle gelatin over cold water in saucepan; let stand 5 min to soften. Cook on low heat until gelatin is dissolved. Beat cream cheese, sugar & juices in medium bowl with mixer until blended. Add mashed berries, mix well. Gradually whisk in gelatin. Refrigerate 5 min or until slightly thickened. Whisk in 1 cup Cool Whip, pour into prepared pan. Refrigerate 3 hours or until firm. Remove rim of pan; discard parchment paper. Cut reserved strawberries in half. Garnish cheesecake with halved berries & remaining Cool Whip.



Have a safe and happy spring and summer!