



Lake Forest News



VOL. 53

MARCH 2009

NO. 3

President's Corner

I would like to begin by sending a big thank you to Betsey Meyer for organizing and putting together an amazing Installation dinner. And to everyone who came out to share their favorite dishes and your wonderful company, thank you. The 2009 Officers and Board of Director's were sworn in by Christopher Meyer.

Now I would like to take a moment of your time to inform everyone of the state of Lake Forest. I along with the Board of Director's have been working closely with Gail Carey to balance our budget and tighten our belt. We, unlike some other organizations, have managed to balance our budget and have a very small profit forecasted. We will continue throughout this next year to review our expenses as to keep our costs and spending as low as possible. Please review the proposed 2009 budget and bring any questions or concerns to the March monthly meeting (3/4/09).

Our By-laws Committee is close to finishing their work and should have a finished product to discuss at the April monthly meeting (4/1/09). The updated by-laws will be presented at two consecutive meetings before being brought to a vote by the membership at the June monthly meeting (6/3/09).

Don't forget Daylight Savings Time begins next weekend—March 8th at 2:00 A.M.....remember spring ahead!!!!

I look forward to seeing everyone on Wednesday at the General Meeting. As always should anyone have any questions or concerns please do not hesitate to contact me at (203) 685-5823 or SueKohut@gmail.com

Sue Lesko-Kohut, President

CALENDAR OF EVENTS



MARCH:

- 4th: General Meeting—**8:00 P.M.**
- 8th: Daylight Savings Time begins—**2:00 A.M.** (Spring ahead)
- 11th: Full Moon
- 17th: St. Patrick's Day
- 18th: Board of Director's Meeting—**8:00 P.M.**
- 20th: Spring Begins

APRIL:

- 1st: Crime/Safety Committee Meeting—**7:30 P.M.**
- General Meeting—**8:00 P.M.**
- 5th: Palm Sunday
- 8th: Passover Begins
- 9th: Full Moon
- 10th: Good Friday
- 11th: LFA Easter Egg Hunt—**11:00 A.M.**
- 12th: Easter
- 15th: Board of Director's Meeting—**8:00 P.M.**
- 22nd: Earth Day



UPCOMING EVENTS:

- | | |
|--------------------|----------|
| Clubhouse Clean-up | May 2009 |
| Beach Clean-up | May 2009 |
| LFA Clean-up Day | TBA |

IMPORTANT....PLEASE TAKE NOTE...

If your home is located near a storm drain please try and make an effort to keep the drain clear of debris. With Spring around the corner and rains on the way, unclear drains will only contribute to flooding issues in Lake Forest. Another extremely important reason...if it makes its way into the drain...it will make its way into our lake!!!!!!

If anyone would like to request a copy of a 2008 Annual Report given at the February meeting please contact Gail Carey at: (203) 374-4598 or e-mail at LakeForestAssociation@gmail.com

Anyone wishing to submit an article for our newsletter may do so by e-mailing: LakeForestAssociation@gmail.com Or dropping your article off at the Board of Directors monthly meeting.

And the favorite dishes are.....

- 1st: Flemish Stew, created by chef Michel Delhaise
- 2nd: Rice with Chicken, prepared by chef Annie Carson
- 3rd: Meatloaf with Cheese and Spinach, fashioned by chef Kathleen Nolin

We would love to have you share the recipe with us, that is, unless it is a secret family recipe in which you are unable to divulge!!!! Thank you to everyone for all of the fabulous cuisine. Everyone really outdoes themselves each and every year.

Hear ye.....
Hear ye....
Hear ye....



The General Meetings of The Lake Forest Association are held the first Wednesday of each month. Come one, come all.

2009 Lake Forest Dues

Your 2009 membership dues are now due and payable to the Lake Forest Association from January 1 through April 1 without penalty. Regular membership is \$180; Seniors (65 or older or 62 and widowed who have been a member for 15 consecutive years) \$90; Summer members \$210. 2009 Boat stickers are also available \$5 per boat. A late fee of \$10 will be imposed if dues have not been paid by April 1, 2009.

Payments can be made before or after the general meetings, Board of Directors' meetings or mailed to the Financial Secretary: DeOla Barfield, 744 Lakeside Drive, Bridgeport, CT 06606.

ANNOUNCEMENTS

Entertainment Committee

WINE & FOOD TASTING

Hosted by St. Andrew School PTO

395 Anton St. Bridgeport, CT

(Proceeds to Benefit the Sports Program)

Adults 21 and over

Saturday, April 25, 2009

6:00PM - 9:00PM



DONATION: \$20.00 ADVANCED TICKET PURCHASE OR \$25.00 AT THE DOOR

Tickets can be purchased at Brookside Package Store on 4555 Main St. Bpt.
Or

St. Andrew School, 395 Anton St. Bpt.

WINE & BEER TASTING SPONSORED BY BROOKSIDE PACKAGE, LIVE MUSIC BY 9 STYLE ACOUSTIC DUO AND A VARIETY OF FINE FOODS FROM THE FOLLOWING ESTABLISHMENTS & FOOD DONORS: BIAGIO'S OSTERIA, BILLY'S BAKERY, RALPH & RICHES, TAKE TIME CAFE, TASTEFULLY SIMPLE, TESTO'S, THE FIELD & VAZZY'S 19TH HOLE.

IT'S THE PARTY YOU DON'T WANT TO MISS!

Anyone in need of a new recycling bin may pick one up at the Transfer Station on Asylum Street. All you need to bring with you is proof of residency (drivers license).

Lake Forest Children's Easter Egg Hunt

Saturday, April 11, 2009

11:00 A.M.

LFA Clubhouse



(rain or shine)

2009 Lake Forest Proposed Budget

(to be reviewed and adopted at the March 4th General Meeting)

	12 Months		
	2009	Actual	Increase/
	Preliminary	2008	(Decrease)
Revenue			
Dues	26,000.00	26,980.00	(980.00)
Rental Income-Hall	52,000.00	52,554.00	(554.00)
Miscellaneous	4,500.00	4,866.00	(366.00)
Total Revenue	82,500.00	84,400.00	(1,900.00)
Operating Expenses			
Advertising	796.00	1,023.95	(227.95) Reduction in yellow pages charges after change in contract
Bank Service Charges	70.00	65.68	4.32
Beach and Safety	500.00	410.00	90.00
Charity	-	50.00	(50.00)
Dances & Socials	4,000.00	3,720.24	279.76
Depreciation Expense--non-cash	1,055.00	1,058.73	(3.73)
Insurance	24,725.00	21,503.87	3,221.13 Assume 15% increase
Meals and Entertainment	500.00	444.44	55.56
Payroll Expenses, including taxes	21,150.00	20,683.94	466.06
Permits and Filing Fees	25.00	408.04	(383.04)
Printing & Postage	3,150.00	3,518.21	(368.21)
Professional Fees-Legal		1,000.00	(1,000.00)
Professional Fees-accounting	425.00	1,218.17	(793.17) For tax return only
Repairs & maint., incl.pest & garbage	5,870.00	6,437.77	(567.77) Does not include retaining wall
Supplies	1,500.00	1,487.05	12.95
Taxes: Property	11,000.00	10,754.50	245.50
Telephone	1,468.00	2,054.22	(586.22) Remove 1 phone line, decrease service on other lines
Utilities: Water, gas, electric	9,295.00	7,978.06	1,316.94 Assume 20% increase in gas and 15% increase in electric
Total operating expenses	85,529.00	83,816.87	1,712.13
Operating Income (Loss)	(3,029.00)	583.13	(3,612.13)
Other income			
Interest income-savings	60.00	60.27	(0.27)
Interest income-CD's	3,500.00	3,712.95	(212.95)
Other Non-Operating Expenses			
Income taxes refund/(paid)	(250.00)	(9.00)	(241.00)
Net Income (Loss)	281.00	4,347.35	(4,066.35)

Traditional Irish Soda Bread.....

1 tablespoon baking soda
1 tablespoon sugar
4 cups flour
2 1/3 teaspoons salt
1/4 teaspoon cream of tartar
2 cups buttermilk
1 tablespoon butter



Thoroughly combine baking soda, sugar, flour, salt and cream of tartar. Make a well in the center. Add buttermilk and mix lightly and quickly with a fork.

Turn out onto a lightly floured board and knead for one minute. Shape into a circle, about 1 1/2 inch thick. Place on a greased cook sheet. Slash a large cross in the top.

Bake in a preheated 375°F oven for 40-45 minutes.

Cool on a wire rack. Brush top with butter while still warm. Cool before slicing to serve.

Variations: 1 cup raisins, craisins, citron or dried fruits and a few tablespoons caraway seeds may be added.

Meaghan Cork Monahan

HOW NICE IT IS TO SEE THE SUNSHINE RETURNING, SCARCE AS IT HAS CHOSEN TO BE! IT DOES PORTEND THE COMING OF SPRING –SURE TO BE WELCOME TO US ALL. ABOUT THIS TIME OF YEAR MANY OF US BEGIN TO THINK ABOUT MEATLESS AND FISH-BASED MEALS. THIS RECIPE IS AN OLD ONE HANDED DOWN IN MY OWN FAMILY. IT'S VERY BASIC SO THE INGREDIENTS ARE NOT VERY PRECISE. SO DON'T BE AFRAID TO JUST GO WITH THE IDEA OF AN OLDIE BUT GOODIE:

CODFISH CAKES

5 OR 6 GOOD SIZED POTATOES FOR MASHING
1 LB DRIED SALT COD
2 OR 3 EGGS
BLACK PEPPER TO TASTE

(THIS IS THE EASIEST MODERN HANDLING I HAVE FOUND)

PEEL, BOIL AND MASH THE POTATOES AS YOU REGULARLY DO. WHILE THE POTATOES COOK, WASH AND CUT INTO PIECES THE FISH. SHRED THE FISH PIECES BY PUTTING THEM IN THE FOOD PROCESSOR IN ENOUGH WATER TO MAKE IT PERFORM EASILY. DRAIN THE SHREDDED FISH THROUGH A STRAINER. (I USUALLY DO THIS PROCESS IN 2 OR 3 BATCHES.) SQUEEZE AS MUCH WATER AS POSSIBLE FROM THE SHREDDED FISH. THIS WILL REMOVE MOST BUT NOT ALL OF THE SALT FROM THE FISH. ADD THE FISH TO THE HOT MASHED POTATOES AND MIX TO A MOIST BUT NOT WET CONSISTANCY. ADD BLACK PEPPER (FRESH-GROUND WOULD BE GOOD) TO TASTE. (DON'T BE STINGY – PEPPER GIVES IT A NICE FLAVOR!) IT PROBABLY WON'T BE NECESSARY TO ADD ANY SALT! HEAT 1 OR 2 FRYING PANS WITH BUTTER, MARG, OR VEGETABLE OIL. DROP 1/2 TO 3/4 CUP PORTIONS OF THE POTATO-FISH MIX AND FRY TO GOLDEN BROWN. (I CAN ALMOST SMELL THEM NOW AS I'M WRITING THIS.) SERVE WITH CANNED STEWED TOMATOES AND MAYBE A GREEN SALAD. I HOPE YOU END UP WITH SOME FRIED AND LEFT OVER. THEY ARE EXTRA SPECIAL WARMED UP FOR BREAKFAST WITH AN EGG ON TOP. THEY ALSO FREEZE WELL. TO DEEP-FRY, KEEP THE MASHED POTATOES A LITTLE ON THE DRY SIDE – EASIER TO FORM BALLS.

MY QUESTION IS, DOES THIS QUALIFY AS A LENTEN SACRIFICE?
HMMM....

BETSEY MEYER

Lake Forest Association, Inc.

424 Frenchtown Road
Bridgeport, Connecticut 06606

Invoice

Dues owed for 2009

Resident Membership \$ _____

Other* (specify from list below)
_____ \$ _____

Additional fees:

Boat stickers \$5 per boat \$ _____
Required registration for each Boat.
(In addition all boats must be labeled per LFA policy)

Replacement beach fob \$25 each \$ _____

TOTAL PAID \$ _____

Make checks payable to the Lake Forest Association, Inc.

Name: _____

Address: _____

Phone: _____ **E-mail:** _____

*** If you have been a Resident member and feel that you qualify for any of the following memberships you may submit your request in writing to the Board of Directors. All new members must apply for membership.**

Resident / Charter Membership \$180.00 per household

Associate Membership \$180.00 per household
Renter in Lake Forest

Senior Membership \$ 90.00 per household
Property owner over 65years of age and membership for 15 consecutive years

Summer Membership \$210.00 per household
Non-resident

Lifetime \$ 0.00
Property owner with membership for 50 consecutive years