

Board of Directors

Peter Antoinette, President
Chris Siebert, Vice President
Sheri Fortier, Treasurer
Salli Haberman, Secretary
Tom Hoose, Director

Property Management

Steve Palmer, Community Association Manager
603-889-1378

Owners' Hours at Clubhouse

Monday thru Friday 9am-3pm

June 2022

PRESIDENT'S COLUMN

As we move into summer, we can enjoy the pools and warm weather. Many have reported that our complex looks beautiful and are enjoying walking and visiting with neighbors.

You should have received your copy of the updated Rules and Regulations. Both the previous board and current board have spent many hours reviewing our Rules making changes to make them more consistent or more current. Every effort has been made to strike a balance between control and freedom, while being in compliance with NH condominium law and our Association By-Laws. The Rules are to protect and preserve our commonly owned assets and help maintain the quality of life we all enjoy here at Ledgewood Hills.

Committees are integral to how Ledgewood maintains its beauty and for smooth community operations. A new committee has been formed, the Siding Committee. Bobbye Bartels, who was on the Board previously, has volunteered to chair the committee. Its purpose will be to explore the options and alternatives for the exterior of our buildings. We spend a great deal of money on repair and repainting our buildings. Many have asked about alternatives to our wood clapboards.



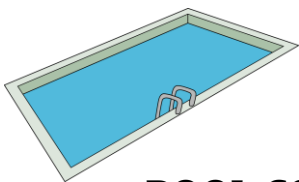
This committee will seek to better understand the options and cost of potential replacements.

Additionally, the Pool Committee is looking for a Chairperson. This Pool Committee acts as the "voice of the pools" to Property Management and the community. Unlike other committees, the Pool Committee is seasonal, functioning for the summer months only. See the article later in the newsletter. And please remember, as you or your guests use the pools follow pool rules, put furniture back into place and close the shade umbrellas when leaving to prevent wind damage.

Weather permitting, we will hold the June in-person owners meeting at 6PM on the lower tennis court.

Enjoy and stay safe.

Peter Antoinette

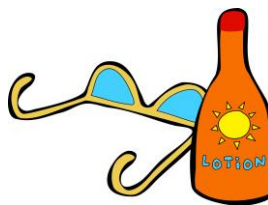


POOL COMMITTEE:

Pool Season is OPEN! With the exception of the Covid years, LHCA has always had a Pool Chairperson. This position aids in a smoothly run operation for the season. The purpose is to provide a liaison between pool operation and any issues which require PM attention such as maintenance (incl restrooms), repairs of deck furniture, etc.

Additionally, kindly reminding the residents to be a good neighbor by requesting the pool furniture be put back into a position where it has "curb appeal" whether driving by or merely by walking into the pool area. Lowering the umbrellas at the end of the day are especially important to avoid damage from winds. While the rules are posted on the Cabana, there may be times where a child running on the cement patio may need parental attention for safety purposes.

Val Kappel has volunteered for this position at the Lower Pool; however, this position is well-suited to be Co-Chair'd, so it would be awesome if there were a person who would volunteer as a [Co]-Chair for the Upper Pool. In the meantime, if updates on conditions need to be reported, please contact Val via 603-595-6892, and she will forward to PM. Please consider the Co-Chair position, because this can be extended into some pretty neat stuff, involving all the Pool Community. (See next month's newsletter for some suggestions.)



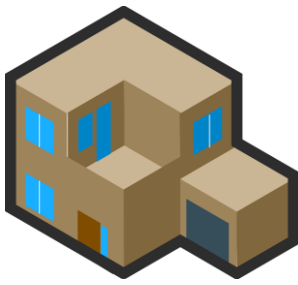
TIPS FOR SUMMER:

PLUMBING: Periodically check your faucets and toilets for leaks and drips. Drips can turn into major leaks. Plumbing issues can be expensive to the homeowner, as well as the Association. Toilets that are not working properly use more water than necessary. If you use an exterior spigot, make sure to close it tightly when done.

MICE: Mice will be looking for homes in the fall. In order to prevent an infestation, trash should be removed daily, clutter on the floors and in closets are great nesting places, and cereals and other items should be put in sealed containers. If you are a pet owner, leaving pet food out after your pet is done dining is a temptation for mice as well.

POISON IVY & OAK: Poison ivy is the only one that always has three leaves, one on each side and one in the center. They're shiny with smooth or slightly notched edges. Poison oak looks similar, but the leaves are larger and more rounded like an oak leaf. They have a textured, hairy surface.

BEAT THE BEAT: Drink more fluids (not alcoholic) regardless of your activity level. Don't drink liquids that contain caffeine, alcohol or large amounts of sugar, as these actually cause you to lose more body fluid



MIDRISE BUILDINGS:

There are a couple of items we would like to bring to the owners and tenants that live in the midrise buildings:

PLEASE:

- Do not prop open any doors with rocks, sticks, etc. This is a safety issue, but it can also damage doors permanently.
- The only grills allowed on the deck of a MR is an electric grill.
- Do not dump trash in the parking lot or anywhere else. If you are cleaning out your vehicle, please put the debris in the appropriate receptacle.
- Remember that the common areas are non-smoking. This includes the elevators, hallways, clubhouse and pool areas. This includes vaping.
- Remember to put trash in sealed bags before placing in the dumpster. Owners and tenants who live in the midrise buildings are reminded to put their trash in a sealed plastic bag before placing in the trash chute. It is not in our contract with the trash company to pick up everything not bagged, or to chase items blowing around on the property once the dumpster has been emptied. If we have to continue hand picking trash, unfortunately, it is an added and unexpected expense to the Association, not to mention it is unsightly and can be unsanitary as well.
- Remember when watering plants or cleaning etc. on your deck, if you are a 2nd or 3rd floor unit, it directly falls beneath to the decks below you. Please use caution when doing these type activities. Your neighbors thank you!



WEBSITE UPDATE:

The Board and the management company are always looking at ways to improve the quality of living at Ledgewood Hills Condominium. We apologize the website has been down for so long however it has been a long process getting a new host and the ability to have it rebuilt again. Thank you for your patience!

We are hoping to have the website up and running very shortly. It is currently in the works. And as soon as we have a date for when it will be up and running again, we will notify the community.



Foxfire Management is now doing interior repairs and/or upgrades for the unit owners at Ledgewood Hills. Small jobs, odd jobs, or anything you may need assistance with, we can help! This is done at the unit owner's expense and you are certainly not required to use us. If you would like additional contact information on another contractor, feel free to call the office or email Melissa if you would like to discuss having work done and/or want a list of vendors. We look forward to working with you soon! We do provide hourly services as well as quoted/bid jobs on a larger scale.



PROPERTY MANAGEMENT **COLUMN:**

Happy summer, everyone! We kicked off the season over the Memorial Day weekend with some great pool weather. When using the pools, please make sure to follow all rules and leave the area neat and clean. The pool committee appreciates your support.

Painting on Rosemary Ct is in full swing and pre-paint rot repair has begun on Aster Ct. As each project progresses, we will update you as to progress. If you have any questions or concerns, please feel free to reach out to us here in the management office and we will address them with the contractors.

Now that you can open your windows to let in the fresh air, please keep in mind the rules and regulations regarding noise. Please be courteous to your neighbors as sound can travel further than you realize. This is also a good rule of thumb for all common areas, including the playground.

Please ensure that the speed limit of 20mph is observed everywhere on the property. There have been several close calls lately, all avoidable if the proper speed is observed.

Just a reminder, management office hours are M-F, 9am – 3PM. If you need to meet with us outside of these times, please contact us here in the office and we can set a different appointment for you.

Finance Committee Meeting

Monday, June 13th, 6:00 pm
in the Clubhouse

Monthly Owners' Meeting

Wednesday, June 15th, 6:00 pm
AT THE LOWER TENNIS COURT

Foxfire Management Contact information

Clubhouse Office 603-889-1378
Steve Palmer, Community Association
spalmer@foxfirenh.com

24-Hour Emergency Maintenance Service

For all emergencies, please call the clubhouse office. After hours, phone calls to this number are automatically forwarded to Foxfire Property Management



ITALIAN CHICKEN PASTA SALAD

INGREDIENTS

- 12 ounces rotini pasta, cooked according to package directions (I used tri-color rotini)
- 2 tablespoons olive oil for sauce + 1 tablespoon for cooking chicken
- 2 tablespoons lemon juice
- 2 tablespoons apple cider vinegar
- 2 tablespoons honey
- 1 tablespoon Italian seasoning
- 2 teaspoons lemon zest
- 1/2 teaspoon salt, or to taste
- 1/2 teaspoon pepper, or to taste
- 1/4 teaspoon cayenne pepper, optional and to taste
- 1 1/4 pounds boneless skinless chicken breasts, diced into bite-sized pieces and seasoned with salt and pepper
- 1 cup Roma tomatoes, diced*
- 1 cup fresh basil leaves (laid loosely in measuring cup), sliced thinly
- 1 cup cucumber, peeled and diced
- 1/2 cup grated parmesan cheese, or more if desired



INSTRUCTIONS

1. Cook pasta according to package directions, drain, place in a large bowl, and set aside.
2. To a medium bowl or large measuring cup, add 2 tablespoons olive oil, lemon juice (zest the lemon before juicing it), apple cider vinegar, honey, Italian seasoning, lemon zest, salt, pepper, and whisk to combine; set sauce aside.
3. To a large skillet, add 1 tablespoon olive oil, add chicken and season with salt and pepper to taste, and cook over medium-high heat for about 5 minutes, flipping intermittently so all sides cook evenly. Cooking time will vary based on thickness of chicken breasts and sizes of pieces. Chicken should be about 90% cooked through.
4. Add the sauce and allow it to bubble at a medium-fast boil for about 3 to 4 minutes, or until sauce has reduced some and chicken is cooked through. Stir sauce and flip chicken intermittently throughout. Add chicken and any cooking liquid to the pasta bowl.
5. Add the tomatoes, basil, cucumber, cheese, and toss gently to combine. Taste and check for seasoning balance, making any necessary adjustments (more Italian seasoning, salt, pepper, pinch of cayenne, splash of lemon juice, etc.) before serving.

NOTES

- *Cherry or grape tomatoes, sliced in half, or your favorite tomatoes may be substituted.
- Will keep airtight in the fridge for up to 5 days. Serve cold or reheat gently prior to serving if desired.

DISCLAIMER NOTICE: Neither the Board of Directors nor the Association attest to the accuracy, validity, quality or performance of any service or product offered in this newsletter, nor can they recommend them. The purchaser should evaluate each product or service before buying, and be alert to possible inappropriate offering.

FATHER'S DAY JUNE **19th, 2022**

To fathers, grandfathers
and all men who have
had a positive impact on
the lives of your children,
nieces, nephews or
anyone you've influenced

Today is YOUR day!
Celebrate! Relax!
Spend the day with your
family if at all possible.
You are wonderful
You are appreciated
You are loved!
Enjoy your day -
you deserve it!



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Call me if Friends or Family want to join us at Ledgewood Hills.

A business card for Linda J. Saturley, a RE/MAX Broker-Associate. The card features a photo of Linda J. Saturley on the left and contact information on the right. The background is blue with a wavy pattern.

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