

#### Board of Directors

Peter Antoinette, President  
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Salli Haberman, Secretary  
Tom Hoose, Director

#### Property Management

Steve Palmer, Community Association Manager  
Amy Stewart, Assistant Property Manager  
603-889-1378

#### Owners' Hours at Clubhouse

Monday thru Friday 9am-3pm



### PRESIDENT'S COLUMN

As we enjoy these summer days the process has begun to develop next year's budget that leads to the setting of the monthly fee which you will vote on in December.

A major component of that fee is the funds we set aside for reserves. Every 5 years an outside engineering firm is hired to conduct a Reserves Study of the property and evaluate the useful life of our capital assets (roads, pools, roofs, etc.) and the amount we should consider setting aside in our Reserves for replacement of those capital assets. A draft report has just been provided for review by the board and Reserves Committee.

Every year, in August, the Reserves Committee meets to review the funds required for capital replacement projects. The committee usually updates the forecast remaining useful life of each with estimates for what the replacement costs would ultimately be at the time that replacement will be necessary. This year the Reserves Study will serve to guide that process. After the review the anticipated costs will be rolled up into a recommendation to the Finance committee for inclusion in our next year's monthly fee. We will report on the study likely at the September owners meeting. Property Management and the Finance Committee will also forecast spending for operating expenses such as exterior and Interior repairs and painting. Property Management and Landscaping services are already under contract having gone out for competitive bids several years ago and those costs are also rolled into next year's budget.

Thanks to all the committee members who are working on this vitally important task.

We are going to try to take a crack at pulling the water chestnut growth from the pond ourselves. An idea was generated to try to skim the plants to the shore and bag them up for disposal. Foxfire will supply the personnel and equipment. We are attempting to do this before the plants drop seeds to the bottom for next year. Hopefully, this will be successful.

We are pushing very hard to get actual quotes for the clubhouse access ramp. The contractors are in their busy season and have also been hit by Covid re-infections. We should have estimates any time so we can get this project going.

Weather permitting, we will continue to hold a "stand-up" owner's meetings on the lower tennis court August 17, beginning at 6PM.

Stay safe and well, while enjoying the rest of the summer.

*Peter Antoinette*



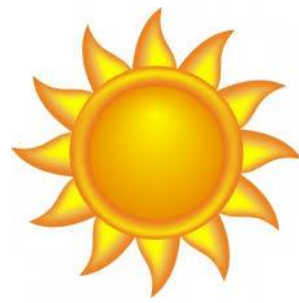
## **POOL COMMITTEE:**

During this Pool Season, please keep in mind proper etiquette! While enjoying the pool, follow the LHCA Pool Rules, the first being Residents are responsible for their guests at all times and neither may disturb others in the pool areas. Smoking is prohibited. The pools are open from 8:00am to 10:00pm. The lower pool next to the Clubhouse is reserved for Adult Swim from 5:30-7:30. At no point are inflatable toys, balls, or other such objects allowed in the pools or pool areas.

Additionally, kindly take out what you take in. All personal belongings and trash are owners' responsibility to collect at the end of their use of the pool(s). Management does not have a lost and found. Items left behind will be disposed of.

Recurring problems are spigots not completely turned off, lights being left on, and safety ropes not secured in place when children are in the pool. Please be a good neighbor if you are one of the last to leave the pool area and notice any umbrellas not closed and tied and respond accordingly.

For the full Pool Rules, refer to the posted sign hung at the Cabana. Thank you for keeping the pool areas clean and well-kept!



# HOW TO CONSERVE WATER

A FRIENDLY REMINDER FROM **BAGUI CITY** *guide* 2600

## CHECK YOUR TAP

Always tighten your tap. A faucet that drips just once per second wastes **27,000 gallons** of water annually.

## USE GREY WATER

Grey water is relatively clean, used water from bathroom sinks, showers, washing machines and other appliances. It can be used to water **plants and gardens.**

## CHECK FOR LEAKS

A household leaks waste can amount to **10,000 gallons** which is equivalent to **270+ loads of laundry.**

## TAKE SHORTER SHOWERS

Shorten shower time to 5 minutes. A full bath uses **50 gallons** of water.

### WHERE DOES ALL THE WATER GO?

- Toilet Flushing - 30%
- Bath and Taps - 21%
- Washing - 13%
- Showers - 12%
- Washing up - 8%
- Outdoor - 7%
- Other - 5%
- Drinking - 4%

Sources:  
IBM  
<http://www.bellabathrooms.co.uk/>  
[earths-journey.com](http://earths-journey.com)



### **Hire Maintenance for Internal Quick Jobs:**

Foxfire Management could help with 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; certainly not required to use us. We do provide hourly services as well as quoted/bid jobs on a larger scale.



### **CHIMNEY CLEANING:**

Chimney Inspections are required every other year regardless whether the chimney is in active use. The Rules states in Section 22. "Fireplaces, Certificates of inspection, stating that the fireplace is safe for use, must be furnished by a certified chimney cleaning firm to the owner who is responsible for filing the certificate with Property Management. The cost of the inspection and subsequent cleaning, if cleaning is required, will be borne by individual unit owners. If a cleaning is required, it is recommended that the chimney cleaner use a lightweight cleaning rod, taking care to be sure that the elbow (connector at top of firebox) does not become dislodged during cleaning."



### **DRYER VENT CLEANING:**

Dryer vent cleaning is required at least once every four years per the Rules and Regulations update in September of 2017. Management asks for your certificates of cleaning or receipts from the cleaning company to have on file. The cost of the cleaning and any other related repair is at the cost of the Unit Owner per the Rules and Regulations. The Board may contract for such maintenance and assess the unit owner for such costs plus a \$ 50.00 fine if the cleaning is not done as required.



### **GRILL POLICY:**

Grills must abide by State of New Hampshire requirements for our type of community. No grill is allowed within 10 feet of an over-hanging structure. For a complete understanding of the permitted use of grills, view the full document at:

<https://www.nh.gov/safety/divisions/firesafety/bulletins/documents/2017-04GrillUseatMulti-UnitDwellings.pdf>

Please refer to the Rules and Regulations, Section 9.7 Use of Grills, for review of the community's guidelines for grill use.



## **PROPERTY MANAGEMENT COLUMN:**

As the summer heat continues to be besiege us, please make sure you are staying hydrated regardless of how much time you spend outside. This is a good practice for pets as well. Make sure they have plenty of clean water available and they aren't out in the sun too long.

Phase work continues on Rosemary Ct and Aster Ct to remain on schedule. Thanks to those residents for being flexible when work occurred on weekends or had to skip days due to the weather or COVID issues on the crews. We appreciate your understanding while we complete this work.

A safety reminder for drivers and skateboarders to be aware of each other as you navigate the property. We have had a few close calls with autos and other wheeled vehicles, especially at dusk where visibility can be limited. Please always maintain the posted 20 mph speed limit anywhere on the property and look out for each other.

We have had some incidents of soliciting around the property recently. The no soliciting sign is clearly posted as you enter the property and is strictly prohibited for all groups regardless of status. If you encounter a solicitor during normal property management business hours, you can call us, and we can address it. After hours the local authorities can be called if they refuse to leave the property. Please do not attempt to remove them yourselves, safety is always the priority.

If for any reason you change the entrance locks for your unit, please make sure you turn in a copy to the management office in case of emergency. We have had recent instances where medical attention was needed, and we were unable to gain entry causing first responders to either break down a door or go over a balcony to get inside. As a reminder, any damage needing repair for this type of entry is an owner's expense.

### **Finance Committee Meeting**

Monday, August 15th, 6:00 pm  
in the Clubhouse

### **Monthly Owners' Meeting**

Wednesday, August 17th, 6:00 pm  
**AT THE LOWER TENNIS COURT**

### **Foxfire Management Contact information**

Steve Palmer, Community Association  
[spalmer@foxfirenh.com](mailto:spalmer@foxfirenh.com)

Amy Stewart, Assistant Property Manager  
[astewart@foxfirenh.com](mailto:astewart@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



## Baked Cod Recipe with Lemon and Garlic

### INGREDIENTS

- 1.5 lb Cod fillet pieces, 4-6 pieces
- 1/4 cup chopped fresh parsley leaves

### Lemon Sauce

- 5 tbsp fresh lemon juice
- 5 tbsp extra virgin olive oil
- 2 tbsp melted butter
- 5 garlic cloves, minced

### For Coating

- 1/3 cup all-purpose flour
- 1 tsp ground coriander
- 3/4 tsp sweet Spanish paprika
- 3/4 tsp ground cumin
- 3/4 tsp salt
- 1/2 tsp black pepper

### Instructions

- Preheat oven to 400 degrees F.
- Mix together the lemon juice, olive oil, and melted butter in a shallow bowl (do not add the garlic yet). Set aside.
- In another shallow bowl, mix the all-purpose flour, spices, salt and pepper. Set next to the lemon sauce.
- Pat the fish dry. Dip the fish in the lemon sauce then dip it in the flour mixture. Shake off excess flour. Reserve the lemon sauce for later.
- Heat 2 tablespoon olive oil in a cast iron skillet (or an oven-safe pan) over medium-high heat (watch the oil to be sure it is shimmering but not smoking). Add the fish and sear on each side to give it some color, but do not fully cook (about 2 minutes on each side). Remove the skillet from heat.
- To the remaining lemon sauce, add the minced garlic and mix. Drizzle all over the fish fillets.
- Bake in the heated oven until the fish flakes easily with a fork (10 minutes should do it, but begin checking earlier). Remove from the heat and sprinkle chopped parsley. Serve immediately.



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.

LEARN from  
Yesterday  
LIVE for Today  
HOPE for  
Tomorrow

-Albert Einstein



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