

WCLA PRESIDENT'S CORNER

October 14, 2022

Hello Friends and Neighbors,

If you are like me, you are getting more and more intoxicated...intoxicated by the incredible color show Mother Nature has shared with us over the last three weeks. Nothing is more glorious than the natural beauty we are lucky enough to be surrounded by on our chain of lakes. So, drink it up and let Sister Fall's color show put you in a wonderful state of euphoria...before Mother Nature drops the snow blanket of Sister White upon us! Until then...Cheers to life on the lakes!



We have some exceptional events coming up very quickly....so don't miss out on the fall fun! **RSVP, RSVP, RSVP QUICKLY!** We need the head count so we can plan the events accordingly. And.... **I need CORNHOLE BOARDS for the cornhole/chili cook-off to happen!!! Please contact me if you have boards we can borrow at davidsonwendi@gmail.com or text (616)799-0412.** More information on the event below and in a separate email you should be receiving any day now!

Now for the rest of your monthly lake news!

UPDATES, PAST EVENTS, UPCOMING EVENTS and OTHER STUFF

UPDATES

Nothing new to report.

PAST EVENTS

WCLA "Share Your Plants" Sale on September 24th was a **HUGE SUCCESS!!** We had over **200** plants, over **30** different varieties and made **\$365.00!!!** We had no idea what to expect with our first sale and boy oh boy were we thrilled with the results! Big thanks to the following committee members who helped organize and host the event: Bonnie Liden, Kim Covell, Cathy Deane and Jake Dayringer as well as Camp Greenwood for giving us ample space to set up the event. Just as important were all the lake members who donated plants, **THANK YOU SO MUCH!** This is the list of who I know donated plants (if you snuck in when we weren't looking, I apologize that I didn't catch your names)! Carol Bird, Bonnie Liden, Kim Covell, Colleen O'Herron, Wendi Davidson, Bob Darvell, Anne Decker, Marilyn Klemm-Lakeside perennials and Phil Sliva. Finally, thank you to those of you who purchased the plants and made donations to the social fund! The money will go towards social events for your continued enjoyment! The left-over plants (not many!) were donated to Camp Greenwood. Let's make next year even bigger and better!!!

Thank you to Bruce and Terri Veldman for hosting a wonderful farewell party for Gloria and David Gibson.

Gloria and David have generously donated their time to our lakes for many years and we can't begin to thank them enough. They are starting a new chapter in their lives and moving to NV. We have a beautiful framed picture of the lakes that you are welcome to sign for Gloria and David as a show of thanks to them. Please contact Wendi Davidson at davidsonwendi@gmail.com or text me at (616)799-0412 if you would like to sign it before they move.

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UPCOMING EVENTS

WCLA HALLOWEEN PARTY IS JUST AROUND THE CORNER!!! THIS IS GOING TO BE CRAZY FUN!!!

At Brookside Golf Course Banquet Room on Saturday, October 29th. Doors will open at 6pm for social time followed by **TACO BAR and awesome DJ playing! \$\$\$\$ CASH PRIZES** for best costumes. BUT.... if you don't want to dress up, come anyway AND DANCE, DANCE, DANCE!! It's going to be one of the best events of the year!! Cover cost is \$10.00 per person. **You can't go anywhere and get food, music, and great fun for \$10!!! YOU MUST RSVP Nan by OCTOBER 24th at holmes.nanette@gmail.com or text her at (616) 213-8247.**

BURN BABY BURN! WCLA CORNHOLE/CHILI COOK-OFF is set for Saturday, November 5th from 1pm-5pm. This is one HOT EVENT! Get your chili recipes perfected, test them on your friends and family and...you just might be the **BIG CHILI WINNER** this year! While your chili is simmering, enjoy some great fun with the cornhole tournament. **It's for anyone, experienced and inexperienced players.** It's all just for fun so no matter how good or bad your throwing arm is, come out to enjoy a great fall event. **You can come and watch if you prefer not to play...just bring chili and RSVP! BONUS....50/50 RAFFLE...DON'T MISS IT!**

We need about 20 cornhole boards to make the event work. If you have cornhole boards we can borrow for the event let me know at davidsonwendi@gmail.com or text 616 799-0412. Detailed flyer to come in your email soon. **You must RSVP by October 27th** (at the above email and text) if you want to participate.

Board Meeting: Monday, November 14th at 6:30 pm. Location to be determined

November Social Dinner: Thursday, November 17th at 6pm. No better way to Wine and Dine with friends! Location to be determined.

HO, HO, HO! The WCLA Christmas Party will be Saturday, December 3rd at Winter Inn. Tis the season to be jolly with friends and neighbors starting at 6pm. Enjoy appetizers and cash bar while you mingle and jingle to a great time! **Be sure to put it in your calendar now.** \$12.50 per person and **RSVP to Nan at holmes.nanette@gmail.com** or text 616213-8247

Christmas Cookie Exchange set for Sunday, December 11th. More details to follow.

OTHER STUFF

HELP! We need an editor for the Waterline. If this is something you enjoy doing and would like to volunteer your expertise, we want you!! **Contact any Lake Rep, Officer or Aarron Antcliff to get more information.** Cathy Schrauben will continue to write the articles for the Waterline.

The Meal Train is always available to help you in the event of illness or injury. Your friends and neighbors are here to help! **Please contact Mara Iteen at iteenmm@yahoo.com or text 616 255-6081.** Even if you only need a few days of meals, the Meal Train is here for you!

Also.... if you want to be a part of the Meal Train to provide meals, please let Mara know. This is how you get on the list to help when families are in need. Thank you, thank you, thank you!

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Boater's Safety Class: This is an ongoing opportunity to **receive an Amazon gift card for \$15.00 to anyone age 12-20 who completes the Boater's Safety Course anytime, all year long!!!** You can be a kid or young adult that lives on the lakes, or grandkid to someone who is a paid member of the lake association and take this course online at your convenience anytime throughout the year and get a \$15.00 Amazon gift card just for completing it!! Just email a copy of your completion card to davidsonwendi@gmail.com and you will receive your gift card. It's so easy and important so take advantage of it and help keep our lakes safe! Click on this link to begin your Safety Course online: <https://www.boat-ed.com/michigan/>

SHARING IS CARING! If you have anything you would like to share such as ideas for social events, healthy recipes, lake concerns, or you simply want to listen to what the board is up to in person; you are encouraged and more than welcome to contact me, your Lake Representatives, or come to the Board meetings. We are always happy to see some new (and old!) faces at the Board meetings!

Thank you to all who are willing to volunteer their time, ideas and input into everything we do for the community. This is what makes our lakes the **BEST PLACE TO LIVE! See the attached sheet with the Officers, Lake Reps and Administrators for the 2023 year.**

Board Meeting Minutes are uploaded to the WCLA Website for your late-night reading pleasure!

2023 DUES! Don't forget to pay your dues for the FY2023 year please. It's a small price to pay to keep our lakes safe, our fish plentiful and support the fun events we want everyone to enjoy! You may pay online at: <https://woodbeckchainoflakes.com/pay-dues> or pay by mail. You can download a "Membership Enrollment Form" and mail with your check, click here: <https://woodbeckchainoflakes.com/pay-dues>

Your healthy recipe of the month is below!

That's all for now! Happy End of Fall Everyone!

Respectfully,

Wendi Davidson
WCLA President

Healthy Recipe-Roasted Idaho and Sweet Potatoes

Ingredients:

- 1 envelope Lipton Onion Soup Mix
- 2 medium potatoes, peeled (if desired) and cut into large chunks (about one pound)
- 2 medium sweet potatoes or yams, peeled (if desired) and cut into large chunks (about one pound)
- ¼ cup olive oil

1. Preheat oven to 425 degrees. In large plastic bag or bowl, combine all ingredients. Close bag and shake or toss in bowl until potatoes are evenly coated.
2. In 13x9 inch baking or roasting pan, arrange potatoes.
3. Bake uncovered, stirring occasionally, 40 minutes or until potatoes are tender and golden.

Tip: Sweet potatoes are a wonderful health food; they are fat free, a good source of fiber and a great source of beta-carotene. They are also rich in potassium and vitamin C.