

WCLA PRESIDENT'S CORNER

November 15, 2021

Hello Friends and Neighbors,

This is the month we give thanks to all things grand and beautiful we have in our lives. Sometimes the grandest of all are the things we feel in our hearts and share with a simple smile, sparkle in our eye or squeeze of a hand. I hope you can all share something little but special this month with the many special "someone's" in your lives!



Now, it's my turn to share a few little tidbits of information with all of you in this month's Corner!

For starters...Turk Lake Social Dinner Party was fantastic! Great food and great friends! Big thanks to Nan Holmes for organizing our dinner socials! Don't miss out on the next one: **Candlestone Golf Resort, Thursday, November 18th at 6pm.** RSVP to Nan: holmes.nanette@gmail.com or call/text her at 616-213-8247.

Next good news...**Camp Greenwood is here to stay!** Jake Dayringer informed us at the November Board Meeting the camp raised enough money to keep our campers here for a long time. Hooray to Camp Greenwood! Some of us from the lakes enjoyed the beauty of the trails surrounding the camp while running or walking in the 5k Gator Shuffle sponsored by the camp. Let's just say, fun doesn't always have to be fast or first when it comes to a race!!

GIGANTIC SUCCESS with the Cornhole/Chili Cookoff! We had mild temperatures, a sky full of sunshine and **57** people showed up for an amazing fun filled day! Medals were given to the Cornhole Champions and trophies to the Chili Cook-Off Champions. Josalyn Jones has shared her winning chili recipe and hopefully we can get the other two winning recipes in a future Corner update! We had winnings from the raffle which brought in \$210 to the WCLA social budget and an equal amount to the sole winner! We hope to bring this event back even bigger and better next year.

Here are some November Board Meeting Updates:

NOTE: If you would like more details on any of these updates, please talk to your lake representatives (lake rep link: <https://woodbeckchainoflakes.com/lake-reps-%26-committees-1>) or join us at the next zoom meeting January 10th at 6:30 pm

- Fish plant will occur in the spring
- The beavers are back but our board members are keeping the dam cleaned out until the beavers can be caught
- We are looking for someone to run the Annual Golf Outing
- Kindy Boat Launch repair hasn't happened yet but will
- **The Christmas Party** (and it's going to be **AWESOME**) will be December 11th at Winter Inn at 6:30 pm. The menu sounds delicious with chicken and pot roast buffet style. \$17.00 per person. **You Must RSVP Nan by December 4th!!!!** Cheers to a great time!

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- No cookie exchange this year
- Bridge Raising committee on hold
- Working on addressing the Banks/Thomas Lake channel concerns
- Board meetings will be the second Monday of every other month starting January 10, 2022
- By Laws will be reviewed by a committee
- **Effective Immediately:** We will now have a way to support lake residents during an injury or illness with a committee that will unite lake members to provide meals through a Meal Train online calendar. **If you or a lake family you know are experiencing an illness or injury and could use some meals made with love and dropped off at your house, please contact Mara Iteen (Thomas Lake): lteenmm@yahoo.com.** The process is very simple and extremely important to help each other during difficult times. We are excited to add this to the list of wonderful things we can provide to our community.
- WCLA is now on Instagram... #woodbeckchainoflakes -Thanks Gloria!
- Spencer Township says we can use their outdoor area and pavilion for FREE! We are hoping to pull together some ideas for this winter (maybe a kid's hot cocoa and sledding event...)!
- The Waterline will now be published quarterly and will contain some educational information.

That's it for now! Happy Thanksgiving and I'll see you at the Christmas Party!

Respectfully,
Wendi Davidson

White Chicken Chili #11

1 cup chopped sweet onion
 2-3 cloves chopped fresh garlic (or 1-2 tsp garlic powder)
 1-2 tsp ground cumin
 ½ - ¾ tsp cayenne powder
 2 – 7 oz cans chopped green chilies
 1 – 4 oz can chopped jalapenos
 1-pint heavy whipping cream
 6 cups chicken broth
 16 ounces Velveeta Queso Blanco
 1 big jar (48 oz) Randall Great Northern beans, drained and rinsed
 1 – 16 oz can Bush's Black Chili beans
 1 – 16 oz can Bush's White Chili beans (I would have used more but Meijer was all out, that's why I used the black beans too)
 1 or 2 whole Rotisserie Chickens (from Meijer)

Sauté the onion and garlic with a couple tablespoons of olive oil. Add the cumin, cayenne, green chilies, jalapenos and chicken broth and bring to a light boil. In the meantime – melt the Velveeta and heavy cream together in the microwave. Add the melted Velveeta/cream to the chicken broth mixture– bring to simmer. Add the beans and chicken meat. Let simmer for a bit more – I made mine the night before.

Click here for past issues of the President's Corner: <https://woodbeckchainoflakes.com/presidents-corner>