



NSV III NEWS

September 2026



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Board of Directors: Frank Poling, President; Chris Colflesh, Vice-President; Bruce Souders, Treasurer; Tressa Rudik, Secretary; Bonnie Rinato, Social Chair; Deanna Granger, Landscaping Chair; Miguel Velez, Maintenance Chair

Frank's Corner



Happy September! Can you believe it's almost autumn? Just to let all the residents know: when a resident is causing you issues please call the resident directly. If they don't answer the phone, please knock on their door. If it's urgent, you get no response, and they are not the owner, call the landlord. We have those numbers. Also, make sure you double check your accounts so you don't end up with late fees. Watch for new improvements as money allows!

Expenses and Balances

Effective 7/31/2026

Income - \$21,537
Expenses - \$16,318
Operating - \$21,173
Reserve - \$213,206

Just a reminder: Quiet time in our building is 11pm to 7am. Please turn down music and TVs and don't run a load of laundry between these times. That spin cycle is NOISY! Please be respectful of your neighbors.

Also, if a problem arises that originates in a neighboring unit (e.g., a water leak), you must contact the owner of that unit to resolve the issue. Refer to the phone list to get the number.

REMEMBER: Owners are responsible to maintain everything within their 4 walls and their limited common areas (sun room, patio, etc.).

Finally, we have some improvements to the building in the pipeline. We will be installing a few more cameras to increase the security of our building. We will also be getting the carpets cleaned, hopefully within the next couple weeks. On that, please remember carpet cleaning might not get **all** of the stains out of the carpets.

The carpet cleaners are not miracle workers. Finally, we will be replacing all of the outdoor and security doors in the building. This will improve, not only the looks of our building, but also the security to keep you all safe.

Have a great September all!

Recipe of the month

Chef John's Italian Meatballs from Bonnie

⅓ cup plain bread crumbs and ⅓ cup milk or beef broth

2 tablespoons olive oil and 2 tablespoons grated parmesan cheese

1 onion, diced and 2 large eggs

1 pound each, ground pork and ground beef

¼ bunch fresh parsley, chopped (I always skip this ingredient)

3 cloves garlic, crushed and minced and 2 teaspoons salt

1 teaspoon each, ground black pepper and dried italian herb seasoning

½ teaspoon red pepper flakes (you can skip this if you don't like spicy.)

Preheat your oven to 425° and prepare a baking sheet with foil and cooking spray. Mix breadcrumbs with milk or broth and set aside. Heat the olive oil in a skillet over medium heat and add the onion. Stir until the onion has softened and turned translucent, about 5 minutes, and then turn down the heat to low and cook until the onion is very tender, about 15 minutes.

Mix the beef and pork together in a large bowl and add all of the rest of the ingredients. Form the mixture into balls, about 1½ inches in diameter and put on the prepared sheet. I always use a rack on the baking sheet so the meatballs don't get too greasy. Bake in the preheated oven about 15-20 minutes and serve with your favorite sauce. I also eat fresh from the oven. SOOOOO good!

Schedule of September Activities

Tuesday	Sept. 1st	Book club - 2nd Floor west - 6:00pm
Saturday	Sept. 5th	Coffee & donuts - West lounge - 10-12
Saturday	Sept. 12th	BINGO - West lounge - 2pm
Tuesday	Sept. 15th	CRC - Crafts and coloring - West lounge - 2pm
Wednesday	Sept. 16th	Potluck - East lounge - 5:30pm
Saturday	Sept. 19th	Coffee & donuts - East lounge - 10-12
Wednesday	Sept. 23rd	Board meeting - 2nd Floor west - 6:30pm
Saturday	Sept. 26th	Fun and games - 2nd Floor east - 2pm