

NTAC Nuggets

A periodic quick read and respite from the news and craziness.



Happy Thursday! Nearing the end of March and many of us are feeling a bit more than just shut in. I for one am getting tired of keeping my foot elevated following foot surgery the beginning of the month. Many of us are also minding our social distancing or staying inside per CDC and WHO guidelines. To help keep us all connected I thought it might be fun to share some snippets of information, provided by you, our neighbors, and to afford a little distraction.

We'll see how this goes, but I need **you**.....NTAC RESIDENTS to help me with the content. I really am interested in sharing

your story.....remember the article about Mrs Dell in the March Newsletter, well, **it's your turn**. This first NTAC Nuggets includes a bit about our favorite neighbors, Janie and Jim Haddaway.

Please share your thoughts. I think you can figure out what I am trying to do, so help me fill a page or two... Let's learn a little about one another and along the way find out what makes NTAC such a great place to live....
Thanks, Scott



HOW WE DISCOVERED NTAC

A Jim & Janie Haddaway Story

We purchased a home in the village in May 2004. How we made that decision is a very interesting story. Former NTAC shareholders and friends Jerry and Joan Larson had a lot to do with our decision.

We were married in March 2000, both of us having lost our spouses.



However, Janie's home was in Austin, TX and Jim's home was 1,030 miles away in Louisville, KY. Jim also had an annual lease at Port O'Call Airstream Park in Melbourne, FL. As part of our pre-marriage planning, we agreed to sell each of our houses and buy a new home together, "somewhere."

We first met in Alaska, in 1996, on a WBCCI caravan on which Janie was a two-week vacation guest of the Larson's. We met again the next year at the Kentucky Derby Rally where Jim was the rally chairman and Janie again a vacation guest of the Larson's.

At the time of our marriage, Janie was still working at Austin Community College. Jim had already retired as Director of Human Resources from Kentucky Farm Bureau Mutual Insurance Company in Louisville, KY. He was

President of WBCCI's Region 5 (Illinois, Indiana & Kentucky) and running for International 3rd Vice President. He was elected 3VP in 2001 and International President in 2004.

Janie retired and traveled with Jim to the many rallies in North America to which he was assigned as an International Officer. In our free time between assignments, we stayed in Louisville, Austin or Melbourne. We would visit our friends the Larson's at NTAC when traveling I-35.

After four years of traveling and looking at prospective homes in TX and KY, Texas won out. On one of our visits to NTAC in 2004, we decided to look at properties here and the rest is history. Shortly after our move to NTAC, Jim was elected to the NTAC Board of Directors and became the longest serving President in NTAC's history (six years). Janie pioneered the Board Breakfast and has chaired three different committees. We are both still very much involved as volunteers here and in the Hillsboro community. We love it here!



Places Visited & Things to See

PLACES WE VISITED, By John & Rita

ARK ENCOUNTER, WILLIAMSTOWN, KY

In 2019, on our way to the International Rally in Doswell, VA, we visited the Ark Encounter near Williamsville, KY. It's just off I-75 between Cincinnati, Ohio and Lexington, KY. We stayed at the Kentucky Horse Park Campground on the north side of Lexington and just south of Georgetown, KY.



The Ark Encounter is a Christian religious theme park with a full size replica of



Noah's Ark based the flood narrative from the scripture in Genesis. It is 510 ft. long, 85 ft.

wide and 51 ft. high. Inside are 3 floors for a walking tour of the structure. One day ticket prices range from \$25 to \$50. Parking is not included. Electric power chairs are available for those with mobility issues.

We recommend the Kentucky Horse Park campground and reservations can be made online. There's more to see in the area such as thoroughbred horse farms, a thoroughbred horse "retirement" farm, the Toyota Camry assembly plant in nearby Georgetown, plus plenty of good restaurants within 5 mi.

What's Cooking?

Your "go to" travel recipes.

John and Rita Green believe this to be their absolute favorite go-to recipes for the road. Always easy and convenient to have on hand.

IMPOSSIBLE HAM 'N SWISS PIE

2 c cut-up fully cooked smoked ham
1 c shredded natural Swiss cheese (4 oz.)
1/3 c chopped green onions or chopped onion
2 c milk
4 eggs
1 c Bisquick baking mix
¼ tsp salt
¼ tsp pepper



Preheat oven to 400°. Grease a pie plate 10 X 1 ½ in. Sprinkle the ham, cheese, and onions in the plate. Beat

remaining ingredients until smooth, 15 seconds in a blender or 1 minute with a hand beater. Pour into plate. Bake until golden brown and knife inserted in center comes out clean, 35 to 40 minutes. Cool 5 minutes. Serves 6-8.

We put the ham, shredded cheese, and onions in a zip lock plastic bag and refrigerate. We put the milk, eggs, bisquick, salt, and pepper in a half gallon plastic bottle. Shake well and refrigerate. When we get to the campground, we preheat the oven, put the dry ingredients into the pie pan, shake the liquid ingredients vigorously and then pour over the dry ingredients. Bake per the recipe.

From the 1983 edition of the General Mills, The Best of Bisquick cookbook.
Rita Green

Be a Careful Gardener!

Jim Rester found a slithery neighbor, who also serves as a great reminder for the need to be careful when tending to our spring gardens.



Spring Has Sprung at NTAC

Seems just the other day, the trees were just starting to bud; there were a few Daffodils and Steve W just cordoned off the area around the Blue Bonnet seeding by the pavilion.



Now Texas Wildflowers are everywhere!



More Foodie Stuff

This past December, I participated in and won the Annual Heart of Texas Aluminum Chef Competition, held each year during the HOTC Holiday party. The competition features a secret ingredient, determined by the previous year's winner. This year the secret ingredient was Cardamom, a spice new to me, but easy to use.



Here is my winning dish recipe

Orange Maple Cardamom Glazed Salmon

Ingredients

Cedar Plank	1 Orange sliced
1 Lb fresh salmon	1/2 T Ground Cardamom
1/4 C Maple syrup	Salt and Pepper
1/2 C Water	1/4 tsp Garlic Pwdr
Dash of liquid smoke	

- Soak the cedar plank in water for at least an hour. This is important to prevent them from flaming up and burning.
- Preheat your grill to 400F

- Rinse & pat salmon dry, then place on soaked cedar plank.
- Lightly salt and pepper
- In a sauce pan, combine water, maple syrup, cardamom, garlic, liquid smoke and orange slices. Give each slice a light squeeze as you place in the pan. (Or add a tablespoon of OJ to the pan).
- Bring to a boil and simmer for 2 minutes
- Place cedar planks with salmon on the grill (indirect hat works best) and slather the salmon with the glaze.
- Cook for 10-15 minutes adding more glaze every few minutes.
- Take orange slices from pan and place on hot grill grid to caramelize and use for garnish, though they taste pretty good too.
- You can cut the salmon into 1/4 slices if you want but I found it easier to cook as a whole fillet.



Keeping Busy

It sure seems NTAC residents are keeping busy, even with recommended travel and gathering restrictions. Vickie and I try to venture out on the golf cart now and then, and people are busy, busy!



Bruce Nutt, shared photos of neighbors hard at work, and Facebook is alive with activity in the community.



Please check our [Facebook site](#) out, share your own photos and thoughts.



This is a great time to get your travel plans in order for this summer and start on those preventive maintenance projects. And if you don't typically do your own work, You Tube is full of Do It Yourself videos to get you started.

Please, Share your story! We try to include bios on our new residents in the NTAC Newsletter. It's time we share the rest of our stories. What brought you to NTAC? Why NTAC? What's your favorite story about NTAC?