

Things to Do in the 'Burgs

Rail Gap Pocono Nature Preserve Welcomes Visitors

by Ting Qian, Contributor

“We Love Visitors!” A friendly shout out from a Pocono Heritage Land Trust (PHLT) booklet caught my attention. Nature is calling.

Do you know that there are 12 nature preserves in the Pocono area? And they are all within a 12-30 minute drive from Penn Estates?

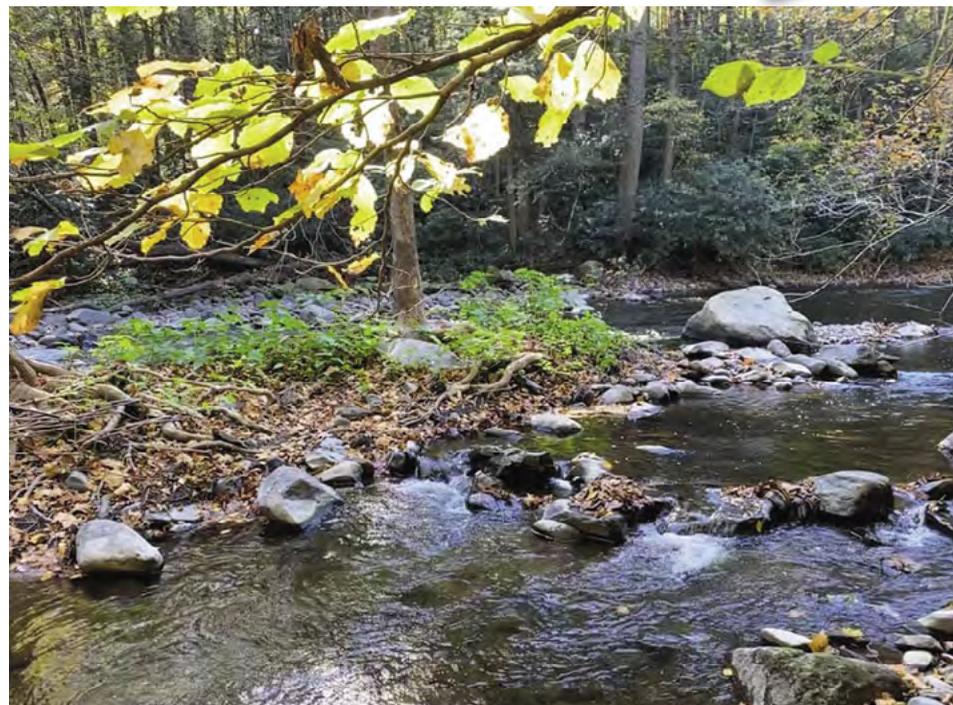
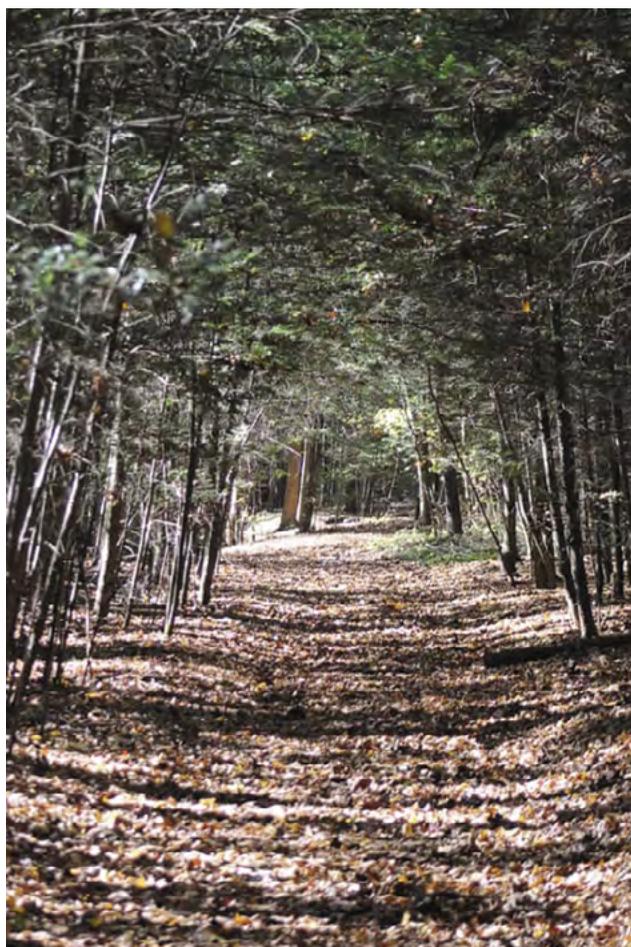
Rail Gap Pocono Creek Nature Preserve is the closest to us, and the view of the creek is breathtaking. There’s plenty of space in the parking lot where visitors can conveniently park cars right by the entrance. The babbling creek on the left side of the trail instantly excited us. It is the Pocono Creek.

There are signs “Wild Trout Waters - Catch and Release Only” on several trees. They remind us that this is a section of the Pocono Creek with Class A

Wild Trout Waters, clean and cold enough to support naturally-reproducing trout populations.

The 62-acre Rail Gap Nature Preserve was purchased by Pocono Heritage Land Trust in 2020 and was open to the public in August 2021. It’s such an ideal place for hiking, fishing, birding, and a scenic place for everyone to enjoy what nature has to offer.

According to PHLT website, this property features many interesting landmarks, including a path of the old Wilkes-Barre & Eastern (WB&E) Railroad, which transported coal, ice, and passengers between Wilkes-Barre and Stroudsburg from 1893 to the 1930s, as well as an



abundance of small marine fossils, dating back approximately 400 million years.

A glimpse of the Pocono Creek was such a great reward to start our walk on the trail. What a stunning view of the creek! With such a beautiful nature preserve literally just 12 minutes away from Penn Estates, it’s like taking a nature walk in our own backyard. With the soothing sound and beautiful views of creek and forest and the fresh air of the forest, it quickly made corgi Chubby and I two happy visitors!

Rail Gap Pocono Creek Nature Preserve is on Shafers Schoolhouse Road in Bartonsville, right off Route 611. The address is: 3555 Shafers Schoolhouse Road, East Stroudsburg, PA 18360

The 12 Nature Preserves near Penn Estates:

- Kephart Nature Preserve
- Yankee Run Nature Preserve
- Fieldstone Farm Tank Creek Nature Preserve
- Kurmes Paradise Creek Nature Preserve
- Upper Paradise Nature Preserve
- Pocono Creek Nature Preserve
- George & Olive Learn Conservation Easement
- Rail Gap Pocono Creek Nature Preserve
- Glen Run Nature Preserve
- Pomeroy McMichaels Creek Nature Preserve
- Pohoqualine Fish Association Conservation Easement
- Jonas Mountain Nature Preserve



For detailed information on visiting these nature preserves, go to Pocono Heritage Land Trust online:

<https://www.phlt.org/places-to-visit.html>

Hope to meet you at one of these beautiful places!

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Lucy Jacobsen Remembered

by the Communications Committee

We recently lost a good neighbor and friend, Lucy Jacobsen here at Penn Estates. Lucy was a long time Chairperson of the Nominating and Steering Committee and for years she was a very active volunteer on the Recreation Committee.

She performed her duties professionally but always managed to find humor in most situations. Lucy loved a party! Along with her late, beloved husband Norm and her sons, she could always be found helping to set up and clean up after an event.

Lucy loved her late husband Norm and adored her sons Matt, Brian and Chris. She was a friend to many and will be missed by all who had the good fortune to know her.



St. Nicholas - the Original Santa Claus

by Sandy Black, Contributor

On Saturday, December 25, 2021, families will be gathering to celebrate Christmas by opening presents, getting together for a family dinner and just enjoying the day together. Children will go to bed Christmas Eve without a fuss because they are anticipating the visit of Santa Claus and what he will bring them.

“Santa Claus” has been known by various names around the world such as Father Christmas, Saint Nicholas, Saint Nick, Kris Kringle. It turns out that the legend of Santa Claus began from a real saint, St. Nicholas of May. St. Nicholas who was known for this generosity to those in need and his love for children was born in the third century.

St. Nicholas was born in the village of Patara in Asia Minor. At the time of his birth the area was Greek and is now a part of the southern coast of Turkey. He was raised as a devout Christian who lost his parents when he was a young child and where he inherited great wealth. He focused on using his wealth to give children presents which would bring them closer to Christianity as opposed to the worshiping of the saints.

Where did we get “Santa Claus?” It is actually the Dutch nickname for St. Nicholas: “Sinter Klaas.”

In the 19th century, a book was published dedicated towards children from the ages of five to twelve. The book “Old Santeclaus with Much Delight” described “Santeclaus” as a man riding on a sleigh with reindeers who brought rewards to children. Later on in years, St. Nick/Santa Claus was then described as being “chubby and plump”, “a right jolly old elf with a little round belly that shook like a bowl of jelly.”

His reindeers were then given names: “Dasher, Dancer, Prancer, Vixen, Comet, Cupid, Dunder and Bixem.” The names “Dunder and Bixem” are derived from the Dutch words for thunder and lightning.

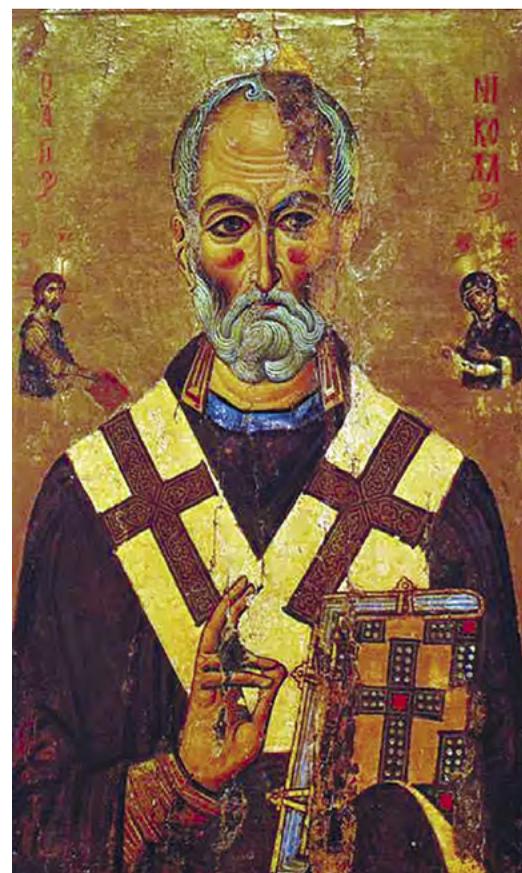
By the year 1845 the name “Kris Kringle” was commonly used in parts of the United States. But even today, such as in parts of Pennsylvania he is referred to as “Kris Kringle” but in New York he is referred to as both St. Nicholas or Santa Claus. Kris Kringle is a legendary character which originated in the Western Christian culture.

As years have passed Santa Claus has grown in popularity as the large, heavy-set person who rides a sleigh with reindeers delivering gifts to children around the world. Traditional myths have also started with regard to Santa Claus. One myth is the fact that he enters dwellings through the chimney and it is shared by many European seasonal gift-givers.

Different countries follow the tradition of leaving Santa Claus a treat when he comes to their house such as in the United States and Canada, children traditionally leave a glass of milk and a plate of cookies. Now in Britain and Australia, a glass of sherry or a beer with mince pie is put out for him. In Denmark, Norway and Sweden the children put out rice porridge with sugar and cinnamon added to it. Others will also leave a carrot for Santa’s reindeers to fortify their traveling all night.

Then there is the myth of leaving a child a lump of coal because they have misbehaved all year which to me is archaic. The Dutch custom for Sinter Klaas is to put out their shoe, leaving hay and a carrot for his horse in the shoe before going to bed. They also are told that if they have misbehaved they will receive a “roe” – a bundle of sticks instead of sweets.

So, from my home to yours, MERRY CHRISTMAS!



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From Phyllis's Desk

by Phyllis Haase, Community Manager

Should I Attend a Business Meeting of the Association?

Suppose you've never attended a Board of Directors meeting. In that case, you are not taking advantage of your right to observe and participate in the policymaking process that protects, preserves, and enhances the Association's assets, business operations, and important changes that may affect you as a resident.

We are a large corporation. Our Directors work hard to run an informative, productive business meeting. Many of the decisions made at a meeting directly impact you and potentially the property values of our wonderful community.

You may or may not be aware that there are different phases of a Board meeting. The Board holds monthly business meetings where they discuss and make decisions based on the meeting agenda. Some of the items are financial, rules/regulations, policies, and maintenance items/projects.

There is a portion on the agenda called Member Comments. During this time, you, the unit owner, are permitted to address the Board for a limited period. This is so that you may address the Board with your input, ideas, comments and/or suggestions pertaining to the Association.

An important point to remember is that although you may have an issue to bring to the Board, please do not expect the Board to act on this issue at that time. Most items brought forward are turned over to me, the Community Manager, to research and to provide options and details around the item.

This process is followed to gather as much information as possible so that the Board is informed and well prepared on a topic before a decision is made. A lot of time and forethought goes into the Board's decisions.

The occasional Executive Session is conducted without homeowners present to discuss legal, contractual, or personnel issues. Homeowners are not allowed to attend the Executive Session.

Many times we hear, "I didn't know that," "when did that happen," or "why did that happen." Therefore, we encourage you to attend the Board meetings to be better informed. Now is a perfect time to start.

Poetry Corner

by James Ruffini, Communications Committee Member

Light for the New Year

Looking through the window,
The snow weaves the cold night's darkness
Around the bare, shadowed trees.
I am in the quiet of my living room --
The only light
From the Yule Log in the fireplace --
Light brightening this winter night with hope
From the living flames and embers.
The low whispers of the fire
Provides needed comfort.
In the stillness, it sings a soft carol
Of better times to come:
Spring and young blossoms in the yard,
And bright, green awakening leaves
On the trees outside.
The soft, hushed words whirl around my heart,
Wrapping it in warmth,
Wrapping it in hope,
Wrapping it like a present
In the Yule Log's glow.

Editor's Note: Our committee member James Ruffini writes poetry in his spare time. We thought that a column showcasing poetry written by James as well as other poets in Penn Estates would be a good addition to Harmony. Please submit your poems to James at the Harmony email: pepoaharmony@gmail.com



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Board of Directors Election May 2022

There will be three director positions to fill, each serving a three-year term.

Candidates must be at least 21 years of age, a person who owns at least one residential lot in Penn Estates, whose name appears as a grantee on a recorded deed for the property and is registered at his Penn Estates lot's address to vote in municipal elections.

Qualified candidates must be natural persons; they may not be corporations, LLC's, trusts, or partnerships. Candidates must also be in good standing with the association.

As per the bylaws, being found guilty of a misdemeanor or a felony offense under any state or federal jurisdiction is cause for removal.

The Board of Directors is responsible for the governance of the association.

Directors have the duty to:

1. Act in good faith, in a manner, they reasonably believe to be in the best interests of the association.
2. Act in accordance with the Articles of Incorporation, Declaration of Covenants, and Bylaws.
3. Act in conformance with but not limited to the Uniformed Planned Community Act, Fair Housing Act, and Non-Profit Corporation law.

Directors need to devote substantial time to their duties - anywhere from 10 to 30 hours a month, and possibly more if serving as an officer. Attending monthly Board meetings is only the tip of the iceberg. Time will also be spent



attending Board workshop meetings as needed; acting as a liaison to several committees; and attending annual and special association meetings, community forums/workshops, and other community events.

Abilities that a director should possess include the ability to listen, keep an open mind, and not rush to judgment; the ability to put your personal agenda aside and work only in the best interests of the association; the ability to articulate your viewpoint and respectfully disagree with other perspectives; and the ability to always support majority decisions of the Board, even in those situations where you voted in the minority.

Candidates that meet the qualifications outlined in the bylaws may obtain a board election packet beginning on January 2 from the Administration Office. The deadline for candidate packets to be returned to the Administration Office is by the close of business on February 2.

Serving as an effective director can be challenging, and it requires a lot of time and work. It can be a thankless job at times, and directors do not receive any compensation. However, being part of the governing body and working to improve Penn Estates and keep it one of the best communities in the Poconos is its own reward. You will derive satisfaction and pride from contributing your talents and leadership skills to your community.

Stay in Touch with Penn Estates

Website: www.pepoa.org

Facebook: Penn Estates Property Owners Association

Instagram: penn_estates_wildlife

Twitter: @PennEstatesPOA

Email: Harmony Editor > pepoaharmony@gmail.com

Board of Directors > board@pepoa.org

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Out & About

Things to Do and See in the Poconos

by Sharon Kennedy, Communications Committee Member

It is almost time for Christmas preparations. What is your family's tradition? Do you put up a Christmas tree and lights? Do you light a menorah? Do you gather despite Covid? Are you traveling to be together? Despite Covid being with us for a long time now, just deciding what to do and how safe to be is a challenge still. What do you do if only some of your family have been vaccinated?

The news about supply chain problems adds further worries, along with delays in mail. We can no longer take for granted that all is according to tradition. Heck, most years the internet lists page after page of Christmas events, with concerts and tree lightings and festivals.

There are few advertised as yet. It may be that event venues are waiting to assess Covid numbers before announcing events. (Check the newspapers and websites for events as December draws nearer.) There may just be fewer events. I miss our Penn Estate events, don't you?

The train lines always hold special events to celebrate the season. The Lehigh Gorge line out of Jim Thorpe hosts Santa Claus Special trips on Fridays, Saturdays and Sundays through 12/19. They also have winter character trips daily through 12/19.

The train leaving from Honesdale operates a Santa Christmas Tree Express on Fridays, Saturdays and Sundays until 12/24. Your train stops at a Christmas tree farm and you can pick your tree (the cost is extra for the tree), have it carried on the train back to Honesdale, and have it delivered to your car. Not including the optional tree, tickets are \$25 for adults and \$15 for children over 3.

Every year Jim Thorpe celebrates the Olde Time Christmas. This year it runs on Saturdays and Sundays through 12/19. Country Junction usually has some sort of holiday celebration. You can have your pictures taken with Santa on Saturdays and Sundays until 12/19 at Country Junction. Or you can have breakfast with Santa at Shawnee Inn and Golf Resort on Saturdays from 9-11 through December 18th.

Each year PEEC in Dingman's Ferry hosts a Holiday Bows and Boughs day. For \$20 you can make your own wreath. They provide the supplies. That is held on 12/5. They have many other events throughout the year that are nature or science oriented. On 12/5, you can also enjoy Wacky Science Adventures for a fee of \$5.

Shawnee Playhouse is playing Elf the Musical on Fridays, Saturdays and Sundays through 12/19.

Many folks enjoy just driving around to see the lights. More formally, there are light shows. Streamside Camp in Stroudsburg has a 50-acre light display along with crafts and actors on 12/4. Tickets can be purchased through Eventbrite and cost \$5.

Bethel Woods in New York hosts Peace Love and Lights. It's a drive through light display, taking about 30 minutes and costing \$25 to \$35 per car.

Apparently, there is a local family (the Bevins) that has a massive light display in East Stroudsburg. You can see the 153,000 lights on on Thursdays, Fridays, Saturdays and Sundays. There is no charge, but they accept donations to benefit the local United Way.

There are a variety of other ways to get into the spirit of the holidays. Of course, you can donate time, money and/or gifts through a variety of charitable organizations in the area.

There usually are a variety of craft fairs and tree lightings this time of year. It seems that the tree lightings will have all occurred before this will be published. A very popular craft and activity event in the general area is Christkindlmarkt in Bethlehem. They have crafts, performers and St. Nicholas. Tickets can be purchased ahead of time on line and range in price based on the day and whether you purchase ahead.

I am fairly certain that there will be a variety of New Year's events in the area; however, I have not been able to locate the announcements as yet. That may be a lingering effect of the pandemic. Keep an eye out on local news for updates.

Have fun! Please let me know of your favorite events so that I can include them in the future, especially if they are annual events.

 **Harmony**

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HEALTH & FITNESS

Autumn-Fall Fit Prep

by Yolanda Sarrabo, CPT, NASM

Yes, the dip in temperature has confirmed that the season of cold is here. Unfortunately, with change in temperature comes lackadaisical attempts in exercising. You can't just let go of all that hard work you put in these last few months. So, how do we move forward with back to back holidays that consist of food and more food? It's called moderation and prepping a system of mindfulness 101. So, with two major holidays on the horizon (Thanksgiving and Christmas), how should you go about not overdoing things?

Start a Fit Prep

Take control in rethinking what you want for the next few weeks and month leading up to these fruitful holidays. Though you are thinking about the luscious meals that await you, should you really eat everything that is prepared? Should you stop the exercising that you are doing because the holidays are approaching? Let me break it down:

Two weeks prior to these holidays, stay consistent in walking as much as possible rather taking in any shortcuts. Try to get in 20 minutes for 3x in the week of cardio based exercises, such as jumping jacks or Tabata training. Tabata simply consists of a workout that has structured intervals, such as 10-15 sec of



jumping jacks, rest, and then back at jumping jacks or jump squats. This range of exercises helps with flexibility as well as burning fat. A cardio rich workout prepares the body for what is about to come and you may be surprised that your appetite may lessen thanks to the behaviors you've accomplished beforehand.

Meal Prep

Okay, once you've comprised your exercise plan, let's look at what to eat prior to the grand finale of the holidays. Try a color theory as it involves food, use color as your base to gravitate towards in the timeline of the holiday and those to stay away from. Your meal prep containers should include Green, Yellow and Orange for veggies and fruits add this to your breakfast and lunch containers, along with a protein if needed. It's okay to switch out the same fruits with other veggies and fruit of the same colors.

Example

Monday / Wednesday / Friday

Morning or evening workout - 20 minute routine

Tabata or high intensity exercises

*Always start with 5 minutes of warmup and ending with 5 min cooldown

Monday Meal Prep

In the days you prep your exercise plan, include your food containers with:
Breakfast - oatmeal (fiber), fruits (red &, green) - ex., strawberries & kiwi
Lunch - Salad (green, blue, and yellow) - ex., spinach or romaine lettuce, blueberries, yellow peppers and fish (salmon, your choice)
Dinner - Your liking

By adding this fall prep sample for just 2/3 meals for 3 days, it helps with clean eating before the shock of sugars and starches that usually come with the holiday festivities. It also keeps you consistent of doing some form of energized based movement.

Enjoy & Cheers!

Yolanda Sarrabo is principal at Chronic Fitness Personal Training Boutique Service and a regular contributor. www.chronicfitnessinc.com

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Living with Penn Estates

“American Bears”

by **Stephanie Joy Lewis, Contributor**

Most of us in Penn Estates have seen a bear in our community at one time or another. Some have seen them crossing the roadway when driving down Penn Estates Drive. Others have seen them in their own yards or passing through our neighbor’s. Many have also seen pictures or videos from our neighbors posting on social media, or on commercial neighborhood security watch video shares.

According to the PA Game Commission, the scientific name for our large furry friends is *Ursus Americanus*, which means “American bear.” Of the three species of bear that inhabit our continent, Pennsylvania is home only to this one.

The Smorgasbord Crawl of the Bear

When we sight a bear moving about in our Penn Estates community, it is likely looking for food. Bears’ most active foraging is between dusk and dawn. Some of us have seen (and cleaned up) the after-party remains of our garbage can “smorgasbord” after a visit by a bear. Bears are omnivorous, eating vegetables, fruits, nuts, your table scraps, honey, carrion and even insects. It is important for the safety of the bears, humans and pets, to refrain from feeding bears* or routinely leaving accessible food sources that bears will be attracted to. You do not want to be on the food source travel map of the foraging bear population.

If you do come across a bear on your property the Game Commission advises that there are two obvious options: 1) make loud noises, such as shouting, from a distance, to safely encourage him to leave or 2) leave him alone and clean up any mess after he is gone, being sure to eliminate remains of whatever may have attracted him to your home to begin with.

Hibernation

With winter approaching, the bears have likely been actively feeding up to 20 hours per day, hoping to consume 20,000 calories per day, in body preparation for hibernation. Soon they will be fairly dormant in their dens as their heart and breathing rates slow, their temperature dips, and they hibernate. Their dwelling can be one of many suitable shelters, including excavated pits underneath dead trees and shrubs, in hollow trees, or even nests built on the ground, in addition to rock caverns. While they may emerge from their hibernation home if disturbed, they are generally so inactive that they neither drink, eat or pass any body waste, relying solely on their stored fat for living needs.

Wintertime is cub time

Despite the down time of hibernation, mamma bears have quite a bit going on in the winter. The mammas give birth to up to five cubs, in the den, around January. The cubs will remain in the den with their mamma as they grow from about 10 ounces at birth to up to 10 pounds by April.

They will stay with their mother for more than a year, observing and learning from her by way of imitation. At about a year and a half year old, they move on and the family parts ways. It is not unusual for a female bear to have multiple litters spaced out every two to four years.

Many of us enjoy our bear sightings, feeling a little awe-inspired when we get the opportunity. Keeping it more on the rare side, by not feeding them or encouraging them to habituate here in Penn Estates, can help keep the bears and ourselves safer and healthier. It can also continue the awe and amazement we, and future generations, may experience when we do get that rarer sighting, from an appropriate distance.

**It is important to remember that under Pennsylvania law, it is illegal to intentionally feed bears, or any wildlife if doing so is causing bears to habituate to an area. As bears return to an area with people and easily accessible food sources, they lose their natural fear of people and can become bolder in efforts to access food. The loss of their natural distance and fear leads to a greater risk to the bear of being struck by a vehicle or causing a human injury. The bears also become at a higher risk of unnaturally congregating more often in numbers (they are normally solitary) which can cause the spread of disease, including mange, which can be deadly to bears.*

<https://www.pgc.pa.gov/Wildlife/WildlifeSpecies/BlackBear/Pages/Livingwith-BlackBears.aspx>

Board of Directors Proclamation

by the **Communications Committee**

The Penn Estates Board of Directors recently issued a proclamation recognizing the outstanding work two of our residents perform on behalf of lost or homeless cats and dogs in our community. Naomi Gauntlet and Courtney Dingkel are selfless in their efforts to care for our less fortunate furry friends. We are so lucky people to have people like Naomi and Courtney living in our community.

WHEREAS, the Penn Estates Board of Directors recognizes and commends Naomi Gauntlet and Courtney Dinkel for their supportive efforts regarding the fostering and or adoption of dogs and cats as companions during these trying times; and

WHEREAS, pet adoptions directly impact the lives of homeless dogs and cats from our community; and

WHEREAS, the majority of Penn Estates residents already know the pleasure and value of dogs and cats as pets and family members; and

WHEREAS, Penn Estates residents support many non-profit animal rescue groups and other organizations dedicated to helping animals through the donation of time and resources; and

WHEREAS, Naomi Gauntlet and Courtney Dinkel responded to our call to action for fostering animals in our time of need, which directly resulted in animals being able to find homes; and

WHEREAS, the invaluable contributions of love, kindness, socialization, and care provided help them to be prepared for a new beginning with their new families; and

NOW, THEREFORE, BE IT RESOLVED, the Board of Directors and Management does it hereby express its sincere gratitude to Naomi Gauntlet and Courtney Dinkel, who rose to the occasion and fostered dogs and cats; and

BE IT FURTHER RESOLVED, that the Board of Directors and Management does continue to encourage its residents to volunteer, adopt a pet or become a foster caregiver.

Ken Nevil, President

Sandra Bonet, Secretary



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Octoberfest Senior Lunch

by Michael J. Tyrrell, Communications Committee Member

When our Community Manager, Phyllis Haase, put together the September lunch for the senior group, she didn't realize it would be the last Penn Estates event until after the New Year. All events were put on hold later that week until January due to a spike in Covid numbers in Monroe County.

She outdid herself. It was a beautiful September day so the tables were set out by the pool and a very special lunch was served. The main courses were Kielbasa and Noodles and Austrian Goulash with Mashed Potatoes and Green Beans. Salad and rolls rounded out the meal as well as a nice assortment of desserts.

Everyone thought the food was very appropriate for the theme and delicious. Sadly, we were out of town that day - but our friends reported that the lunch was a huge success! We are looking forward to these lunches resuming in January.

Happy holidays to all!



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- SundayClosed
- Monday.....7:30am to 3:30pm
- Tuesday.....Closed
- Wednesday.....Closed
- Thursday.....Closed
- Friday7:30am to 3:30pm
- Saturday7:30am to 3:30pm

Accepted Items

- Newspaper, magazines, catalogs, and office paper
- All paper - unless contaminated with food, grease, etc.
- Books - hard & soft cover
- Cereal boxes
- Junk mail
- Plastics - all numbers
- Plastic bottles, containers, milk jugs, and juice jugs
- Aerosol cans, bi-metal cans, tin cans, and aluminum cans
- Detergent bottles
- Corrugated cardboard
- Juice cartons
- Glass - all colors

Not Accepted Items

- Trash of any kind
- Electronics
- Waste oil
- Wood, lumber, & pallets
- Propane tanks
- Road kill
- White goods (ie. refrigerators, stoves, air conditioners, etc.)
- Yard waste & construction debris
- CFL & fluorescent light bulbs
- Ceramics, plate glass, dishes, or light bulbs
- Tires
- Furniture
- Styrofoam
- Car batteries
- Restaurant oil
- Scrap metal



Eats Around Town

by Michael J. Tyrrell, Communications Committee Member

Gary's Meat Market

We are fortunate to have a gem of a butcher shop so close. Located on Chipperfield Drive between Cranberry Road and 9th Street, Gary's Meat Market has been in operation since 1983. It's a family business run by Gary, his wife and their daughter.

They have a great selection of meats smoked on the premises (think kielbasa, pork chops, ring bologna) as well as freshly butchered meats and poultry. They also carry a limited selection of Amish grocery products such as noodles, pickled beets, potato pancakes and more.

Their frozen food case is loaded with fish and seafood, store made chicken sausage, brats, ground turkey and much more. One of our favorite items is their brats. I love to sauté them in a wok with peppers and onions, sort of Italian hot dog-style.

Gary's is our go-to when we want to treat ourselves to a juicy strip steak (simply seasoned, seared stovetop and sliced - oh boy!) Freshly ground beef and store made pork sausage are always on our shopping list; great to have in the freezer for meatballs, meatloaf, or Italian meat sauce for pasta.

Hours are 9am to 2pm Tuesday thru Saturday; closed Sunday and Monday. You will be pleasantly surprised at the prices - not all that much more than the super-markets in my opinion. They get really busy around holidays so be forewarned.



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3313 Greenbriar Drive



154 Summerton Circle



453 Lakeside Drive



171 Summerton Circle



3298 Stonehenge Drive

Thinking About an Air Fryer?

by Jennifer Nicholson, Communications Committee Member



If you are thinking about purchasing an air fryer I can tell you a novice air fryers point of view. I am by no means an expert on air frying recipes nor comparing brands of air fryers, but I can share with you what I have discovered via experimenting with my new kitchen appliance.

This past holiday season, air fryers were everywhere. The kitchen section of every store was packed with air fryers. I took this observation to mean that air fryers were the hot trend in kitchen appliances.

Milling about in the aisles, I listened to people discussing purchasing air fryer for themselves, their in-laws etc. picking up little bits of conversation I

found that my concerns were similar to other shoppers.

Should I give in and try it? Which brand is good, which is junk? They are so big, bulky and ugly. I don't have the cabinet space to store one. Or more honestly, I don't feel like cleaning out unused junk in my cabinets to make space for one. Obviously, I eventually gave in and ordered a random air fryer online.

My new air fryer gets so much use that storage is not an issue. I never have time to store it in a cabinet as it gets used almost every day. The main reason air fryers are attractive is to avoid the health and weight effects of deep-frying food in oil.

For me it was more about the horrible mess that is produced from frying food in oil. But does the food taste the same as if fried in glorious high fat, high calorie oil?? Well yes and no.

Things like French fries, fried fish, onion rings etc. are tricky for me. For example, you need to make sure you pause and flip your fries around. I have found that the fries on the top get crispy first and the ones on the bottom are mushy. So, you need to move them around a few times during cooking to avoid mushy, un-crispy food.

I have found that some foods that are NOT normally deep fried come out amazing in the air fryer. I don't want to heat up my oven in the summer, nor do I want to stand over a hot stove pan frying foods. I have found that some foods that I would normally bake, roast or pan fry come out exceptionally well in air fryers. Chicken that would normally be baked is cooked to perfection in my air fryer. Crispy on the outside and tender, soft and juicy inside.

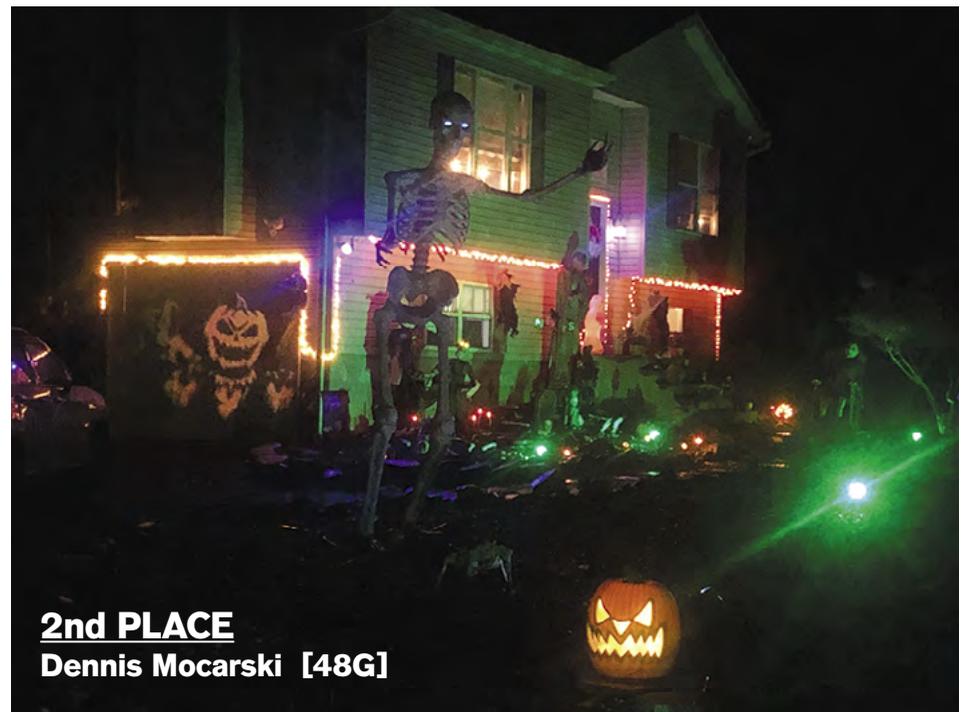
As of yet I have not been able to get my fries perfect. But its still has more pros than cons. I'd rather eat my air fryer fries then deep-fried fries for a variety of reasons. Its easy to clean, super easy to use and definitely healthier than deep frying. If you are on the fence, as I was, I would say go for it. Experiment and you may find that, like me, your air fryer gets more use than your oven.

Fall Decorating Contest

The Recreation Committee is pleased to announce the winners of our 2021 Annual Fall Decorating contest. Gift cards in denominations of \$100, \$50 and 25 were awarded to the winners. Congratulations to all the winners and thanks to all that participated.



1st PLACE
Ryan McLaughlin [385C]



2nd PLACE
Dennis Mocariski [48G]



3rd PLACE
David Santos &
Lisa DiGiovanni
[55B]

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Fascinating Nuggets of New York's Hidden History

by Sandy Bonet, Communications Committee Board Liaison

At 900 pages, *New York: A Novel* by Edward Rutherfurd is a massive book. It takes dedication, time and patience to read, but it's well worth the effort.

The story begins in the 17th century, during the Dutch colonization and ends after the 9/11 destruction of the World Trade Center in 2001. That's 3½ centuries of history! But because the characters are colorful and interesting and the author tells the story at a fast pace, it is a great read. Best of all, it is packed full of interesting and often little-known nuggets of New York history.

But if you are not enough of a history nerd to take it on, here is a sampling of the information the book offers:

New York's Dirtiest Secret

Most people think of the New York Stock Exchange when they think of Wall Street. But before that, it was the site of a thriving slave market. On December 14, 1711, a law passed by the New York City Common Council made Wall Street the city's first official slave market for the sale and rental of enslaved Africans and Native Americans. The slave market stretched from Pearl Street to Water Street.

Today, the only reminder of Wall Street's history in the slave trade is a small plaque at the bottom of Wall Street that was dedicated in 2015. The market operated until 1762 but New York City remained a key hub for the slave trade through the 1850s. However, this dark legacy has been buried so deep that most people don't even know it existed.



Origin of the Big Apple

NYC is nicknamed the "big apple" not because New York State is the second state in the U.S. for apple production, but because of horse racing. It was first described in the 1920's as "The Big Apple" in John J. Fitz Gerald's racing column "Around the Big Apple" in *The Morning Telegraph*. The nickname was brought back to popularity in a NYC tourism campaign in the 1970s.

The Oyster Bonanza

New York was once the oyster capital of the world. New York Harbor contained half of the world's oysters until over-harvesting and pollution unfortunately destroyed the oyster beds.

Happy Birthday to the Prince

After the English took the city of New Amsterdam from The Netherlands, King Charles II gave to his son, the Duke of York, on his 18th birthday in 1664. The Duke later renamed it "New York."

New York Considered Going South

While most New Yorkers supported the Civil War, many forces in the city urged conciliation with the Confederacy. From Wall Street financiers, to commercial shippers, to merchants selling manufactured goods to a South that produced little of its own; the New York City economy depended heavily on southern cotton.

In response to the divisive Compromise of 1850, a group of merchants formed the Union Safety Committee, which pledged, "to resist every attempt to alienate any portion of our country from the rest." During the war years, Mayor Fernando Wood, a "Peace Democrat," led opposition to the war in the city, which grew as the wartime economy floundered and casualties mounted.

Walter Chrysler's Last-Minute Surprise

In late 1920s, there was intense competition in New York City to build the world's tallest building. One of the competitors was Walter Chrysler, the owner of Chrysler Corporation. The original design had the roof height of 924 feet, which would not have made it a winner. But when the building was completed on May 27, 1930, in the last 90 minutes of construction, its spire was raised to the top giving the building an additional height of 122 feet and making the tallest building in the world. With its staggering 1,046 feet height, it kept that title for 11 months until the Empire State Building was completed.

New York Still Speaks Dutch

New Amsterdam had a big influence on New York names. Iconic places – Brooklyn (*Breukelen*), Harlem (*Haarlem*), Wall Street (*Waal Straat*) – are all taken from colonial Dutch. The Bowery, now a busy New York street lined with cocktail bars, was once named "bouverij" ("farm") for the fields of nearby pasture. If the Amusement Park at Coney Island had been built in 1650, it would have been overrun with bunnies: "conyne" was what the Dutch settlers called wild rabbits.

Manhattan Loses Its Hills

Manhattan, in the Algonquin language means "The High Hills Island." Today it is hard to imagine Manhattan as a land of rolling hills. But they were there. Over the centuries, the hills were leveled and smashed down as the small trading village grew into the massive metropolis it has become.

If you want to escape into New York's history, two books that are not quite as long but really good reads are: *City of Dreams* by Beverly Swerling (592 pages); *Island at the Center of the World* by Russell Shorto (384 pages).

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Calling All Bibliophiles: Hughes Library Book Sale

by Sharon Kennedy, Communications Committee Member & avid reader

I come from a long line of readers. Other Kennedy families were famous for playing football or sailing at family gatherings. Not mine! For our version of togetherness, we each took a favorite place in the living room, snuggled up under a blanket and read.

Books were reviewed in very brief ways (“AWESOME”, “meh”, “scary”) and passed on to the next person. Any really good books then went to aunts and cousins for another round of readers. We reenacted the same scene at a family beach vacation a few weeks ago. Unfortunately, I am now the older generation instead of the younger one.



I love the convenience of audio and kindle books, but nothing compares to the texture and aroma of paper. Buying books can be great because they can be passed on to friends and family. However, there is nothing like a library for an avid reader.

The Hughes Library in Stroudsburg is one of the most welcoming of libraries that I have been to in my life, and I have been to a bunch! I wrote a previous article on the ease and variety of e-books and

audiobooks that anyone with a library card and a device can download from the comfort of your home.

I now want to tell you about their annual book sale. Well, it was an annual book sale every spring before Covid. The latest one (the 35th) was delayed until this past September, but it was as awesome as ever.

When my bookshelves become overcrowded and all my relatives and friends have read my books, I donate them to the library. Donated books are then sold at the “annual” book sale and the proceeds benefit the library.

This book sale is not some small event. Imagine a warehouse size area with tables topped by shelves. The tables and the shelves are loaded with books. On the tables are stacks of boxes with books and under the tables are stacks of more boxes of books. The categories are well marked. (God bless the volunteers and staff who bring order to the massive offering.)

There are very recently published novels by popular authors, as well as books on everything from history to religion to travel. There are books on tape and videos. Books can range from \$3 for new, popular, hardcover novels to 50 cent paperbacks.

Books are reduced to half price on the second to the last day and \$7 per bag of books on the last day. This year, the teen and children’s book sale was the week before the annual book sale.

So, about three weeks before the book sale, my niece’s daughter was given her 10th grade literature list. My niece called and asked me to check my bookshelves for four books: Night, The Joy Luck Club, Oedipus Rex, and The Kite Runner. The school provides e-books but not print copies and my niece’s daughter likes the feel of a good print book.

I had donated my copies of those books years ago. So, off to the annual book sale! Now, those particular books were popular years ago so most people would have donated their copies years ago.

I was having a hard time finding copies so I enlisted one of the volunteers. Soon I had three volunteers on a search. It took us awhile but we found copies of all four books, with cries of success with each one found. For a total of \$2 and the fun of a joint mission, I had succeeded in my quest.

Check out the many events hosted by the library, donate your books (and money too if you can) and go browsing at next year’s sale. It truly is a fun event with lots of help from fellow book lovers.

Adoption of 2022 Budget

by Phyllis Haase, Community Manager

On Monday, October 25, the Board adopted the 2022 budget. As a result, the annual assessments are set at \$1,466 for a single home property. The Association’s budget provides a road map for the operations of the community with a reasonable estimate of revenue, operating expenses, and capital expenditures.

The budget is a vital aspect of the financial pulse of the Association. The majority of revenue comes from the annual assessments (dues). However, other income such as interest, late fees, rental fees, and various administrative services offset expenses. Operating expenses determine the services provided a day in and day out and general upkeep of the Association and are used to cover ongoing monthly expenses. This includes utilities, staffing, professional services, legal services, as well as cleaning and maintenance of the common area.

Capital expenses are determined by the Reserve Study and the asset repair and replacement as well as funds to be saved for future projects. They are similar to a savings account for the Association. The asset repairs and replacements may include improvements to roofs, pools, tennis courts, clubhouses, vehicles, and roads or parking lots.

While compiling the budget, we keep expectations for expenses and income realistic, doing our best to accurately predict expenses and avoid a shortfall to ensure the Association’s finances are sound and just as well as planning for the future.

The Association continues to file judgments on delinquent owners to protect the financial interests of all. Additionally, the Association has moved on to the execution of personal property and foreclosure on those who fail to meet their financial obligations for the benefit of all owners.

The annual invoice will be sent the last week in November. If you do not receive this package by the first week of December, please call, stop into the Administration Building or email our controller at lisagehringer@pepoa.org. The Association is not responsible for lost or non-received mail. If you have any questions regarding your invoice, call the Administration Office at 570.421.4265.

I would like to thank the management staff, the Finance Committee, and the Board of Directors for their time and effort in completing the 2022 budget. Although 2021 has not been the ideal year with a pandemic affecting us all in various ways, the Board and staff wish you all a healthy and happy new year!

See the 2022 Operating Budget on the next page...

Approved 2022 Capital Budget

Capital Improvement Budget

INCOME

2022 Dues Income designated to Capital Improvement Fund	
Capital Improvement Fees	\$ 124,620
Total Capital Improvement Contribution	\$ 124,620
	\$(124,620)

EXPENSE

Total Capital Improvement Expenses	0
---	----------

Capital Reserve Budget

INCOME

2022 Dues Income designated to Capital Reserve Fund	\$ 500,000
CIF Funds designated to Capital Reserve Fund	\$ 124,620
Prior Years Contribution	\$ 2,000
Interest	\$ 1,000
Total Capital Reserve Contribution	\$ 627,620
Funds from Capital Reserve Balance	\$ 12,380
TOTAL	\$ 640,000

EXPENSE

Road Improvements	\$ 500,000
Road Improvements - Base repair	\$ 25,000
Storm water	\$ 75,000
2021 Carrier Over	
Generator	\$ 40,000
Total Capital Reserve Expenses	\$ 640,000

2022 Operating Budget

INCOME

Dues Revenue

04000	Dues Income.....	\$2,053,057.20
04001	Prior Dues.....	\$75,000.00
04004	Deferred Dues.....	\$100,000.00
04020	Interest on late payments.....	\$53,000.00
04021	Collection Fees.....	\$6,500.00
04050	Late Fees.....	\$58,000.00
04051	Payment Plan Fee.....	\$14,250.00
	Subtotal Dues Revenue.....	\$2,359,807.20

Operating Revenue

04030	Public Safety Citations.....	\$80,000.00
04070	Interest Income.....	\$100.00
04071	Rental Registration.....	\$165,000.00
04075	Gate Cards.....	\$22,000.00
04085	Private Event Rental.....	\$1,500.00
04080	Resale Certificate Fee.....	\$13,950.00
04090	Codes Enforcement Permit - Violations.....	\$9,000.00
04099	Miscellaneous Income.....	\$600.00
04081	Country Store Lease.....	\$7,800.00
04079	Beach and Pool Income.....	\$3,500.00
04073	Amenity Badges.....	\$25,000.00
04006	Bingo.....	\$500.00
04070	Procurement Card Rebate.....	\$1,500.00
	Subtotal Operating Revenue.....	\$330,450.00

TOTAL INCOME..... \$2,690,257.20

OPERATING EXPENSES

Schedule A – Maintenance

06000	Payroll.....	\$290,588.88
06001	P/R Taxes.....	\$37,776.56
06002	Benefits.....	\$64,234.79
06020	Janitorial Supplies.....	\$6,500.00
06030	Buildings & Grounds.....	\$20,000.00
06040	Landscape Maintenance.....	\$10,000.00
06050	Amenity Repairs.....	\$13,000.00
06060	Refuse Collection.....	\$19,000.00
06061	Tools/Equip Purchase/Repair.....	\$7,000.00
06062	Road Repair Materials (in-house).....	\$5,000.00
06070	Snow Removal.....	\$25,000.00
06080	Vehicle Fuel.....	\$20,000.00
06090	Vehicle Maintenance & Repair.....	\$8,000.00
06092	Personal Protective Equipment.....	\$3,000.00
06093	Crack Sealing.....	\$4,180.33
06094	Line Painting.....	\$900.00
	Total Maintenance.....	\$534,180.56

Schedule B – Public Safety

07055	Monthly Contract Charges.....	\$536,640.00
07056	Overtime Charges.....	\$14,000.00
07057	Monthly Vehicle Charges.....	\$23,400.00
07059	Security Supplies.....	\$5,500.00
07060	ACA Surcharge.....	\$43,680.00
07060	Radar Gun.....	\$600.00
	Total Public Safety.....	\$623,820.00

Schedule C – Recreation [including Pool and Lakes]

08000	Payroll.....	\$105,340.00
08001	Payroll Taxes.....	\$13,694.20
08002	Benefits.....	\$0.00
08020	Lifeguard Expenses.....	\$3,500.00
08090-000	Events.....	\$10,000.00
08090-001	Activities.....	\$10,000.00
08090-002	Community Day.....	\$6,500.00
08090-003	Youth Group.....	\$1,400.00
08030	Lake/Pool Maintenance.....	\$19,500.00
08031	Lake/Pool Testing.....	\$1,900.00
08032	Equipment Purchase.....	\$10,000.00
08040	Amenity Badges.....	\$1,500.00
08023	Bingo.....	\$500.00
	Total Recreation.....	\$183,834.20

Schedule D – Committees

07042	Community Safety.....	\$0.00
05084	TNR.....	\$400.00
08064	Communications Committee.....	\$300.00
08065	Election Committee.....	\$200.00
05081	Board Expense.....	\$1,600.00
	Total Committees.....	\$2,500.00

Schedule E – Administration Wages/Salaries

05002	Management Payroll.....	\$134,769.70
05003	Management P/R Taxes.....	\$17,520.06
05006	Management Benefits.....	\$56,660.91
05000	Admin Payroll.....	\$158,726.14
05001	Admin P/R Taxes.....	\$20,634.00
05007	Admin Benefits.....	\$14,958.89
05010	Codes Enforcement Payroll.....	\$0.00
05011	Codes Enforcement P/R Taxes.....	\$0.00
05013	Codes Enforcement Benefits.....	\$0.00
	Total Administration Wages/Salaries.....	\$403,269.70

Schedule F – Administration

05020	Accounting Services.....	\$15,500.00
05030	General Legal Services.....	\$45,000.00
05040	Computer - Camera Expense.....	\$27,500.00
05050	Operating Supplies.....	\$16,000.00
05060	Leased Equipment.....	\$10,000.00
05070	Collection Filing Charges.....	\$7,000.00
05080	Annual/Special Meetings.....	\$3,000.00
05090	Bank Fees.....	\$3,000.00
05091	Payroll Processing Fees.....	\$4,000.00
05100	Credit Card/Bank Fees.....	\$21,000.00
05110	Refunds.....	\$1,000.00
07041	Alarm System Fees.....	\$3,800.00
07043	Gatehouse Support Fees.....	\$24,000.00
05051	Membership Mailings Postage.....	\$11,000.00
05052	Webhosting Fees.....	\$5,000.00
05057	Dues/Subscript/Licenses Training.....	\$9,000.00
05053	Advertising.....	\$1,500.00
05054	Volunteer Dinner.....	\$3,500.00
05066	Community Relations.....	\$2,500.00
	Total Administration.....	\$213,300.00

Schedule G – Community Insurance

08201	Insurance - Directors & Officers.....	\$7,369.00
08202	Insurance - Umbrella.....	\$16,390.08
08203	Insurance - Package (QBE).....	\$83,678.52
08204	Insurance - Worker's Comp.....	\$16,665.14
08205	Insurance - Volunteers.....	\$427.00
	Total Insurance.....	\$124,529.74

Schedule H – Utilities

08263-000	Fiber Optic Cable.....	\$23,520.00
08250-001	Water and Waste Removal.....	\$14,000.00
08250-002	Electric.....	\$27,500.00
08250-003	Propane Gas.....	\$15,000.00
08250-004	Internet.....	\$3,000.00
08250-005	Cable.....	\$2,800.00
08250-006	Phone Landline.....	\$14,000.00
08280-007	Phone Mobile.....	\$5,000.00
	Total Utilities.....	\$104,820.00

Contingency Fund..... \$0.00

Schedule J – Interfund Transfers

08264	Capital Reserve Contribution.....	\$500,000.00
	Total Interfund Transfers.....	\$500,000.00

GRAND TOTAL OPERATING EXPENSES..... \$2,690,257.20

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Holiday Roasts

No meal says holiday more to me than a big fat juicy roast with gravy. With the frantic pace that many people keep, roasts have become less popular due to the perception that they are difficult to prepare and time consuming. Here are some favorites of mine that are reasonably easy to prep and do not require that much active cooking time. The chimichurri is a versatile sauce that is a great match for many meat and seafood dishes. Happy Holidays and New Year to all!

Mahogany Roast Turkey

(makes 12 to 14 servings)

- 1 turkey, about 16 lbs.
- ½ tsp salt
- ½ tsp black pepper
- 1 onion, chopped
- 2 carrots, peeled and halved crosswise
- 2 celery ribs, halved crosswise
- ¼ cup low-sodium soy sauce
- ¼ cup maple syrup
- ¼ cup (½ stick) unsalted butter, melted
- 4 cups chicken broth
- ½ cup white wine
- 6 tbsp all-purpose flour

1. Heat oven to 450°.
2. Season turkey cavity with salt and pepper. Stuff with onion, carrots and celery. Tie up legs or tuck them into flap of skin. Place turkey in a large, deep roasting pan; roast at 450° for 30 minutes.
3. Whisk soy, maple syrup and butter in a bowl.
4. Reduce oven temperature to 350°, basting every 15 minutes with soy mixture, for 1½ hours or until internal temperature in the thickest part of the thigh reaches 180°. Remove from oven; tent with foil.
5. Make Gravy. Scrape pan drippings into a fat separator. Pour defatted liquid into a medium-size saucepan. Add chicken broth and wine. Whisk in flour and cook for 5 minutes or until thickened.

Standing Rib Roast with Chimichurri Sauce

(makes 8 servings)

- 1 standing rib roast (3 ribs, about 6 lbs. total)
- 1 tbsp olive oil
- 4 cloves garlic, chopped
- 1 tsp plus 1/8 tsp salt
- ½ tsp plus 1/8 tsp black pepper
- 1 ½ cups parsley leaves
- ¼ cup oregano leaves
- 3 tbsp red wine vinegar
- 2 cloves garlic, chopped
- 1/8 tsp red pepper flakes
- 1/3 cup olive oil

Standing Rib Roast cont.

1. Heat oven to 450°. Place a rack in a large roasting pan.
2. Rub roast with oil, then rub with garlic. Season with 1 tsp of the salt and ½ tsp of the pepper. Place roast on rack in pan, rib side down.
3. Roast at 450° for 20 minutes. Reduce oven temperature to 375* and continue to roast for 70 minutes or until temperature reaches 120*. Tent foil and let rest 15 minutes.
4. Meanwhile, make chimichurri. Place parsley, oregano, vinegar, garlic, red pepper flakes and remaining 1/8 tsp each salt and pepper in a blender. Pulse until chopped. Gradually add oil and process until combined. Cover until serving.
5. Thinly slice meat and serve with chimichurri.

Pork Roast with Rosemary and Pan Gravy

(makes 8 servings)

- 4 cloves garlic, finely chopped
- 1 tbsp chopped fresh rosemary or 1 tsp dried
- 1 tsp grated lemon rind
- ½ tsp salt
- ¼ tsp black pepper
- ¼ tsp dried thyme
- 1 tbsp lemon juice
- 2 tbsp olive oil
- 1 boneless pork loin roast (3 lbs)
- 2 tbsp all-purpose flour
- 1 cup chicken broth mixed with 1 cup water

1. Heat oven to 450°.
2. Mix together garlic, rosemary, lemon rind, salt, pepper, thyme, lemon juice and half the oil in a small bowl. Rub the seasoning mixture over the top and sides of pork.
3. Spoon remaining oil into flame-proof roasting pan; spread evenly over bottom of pan. Place pork in pan.
4. Roast pork at 450° for 30 minutes. Lower oven temperature to 350°. Roast 20 to 25 minutes or until internal temperature registers 145°. Remove roast to cutting board and tent with foil. Let rest 15 minutes.
5. Make gravy. Sprinkle flour over drippings in pan. Place pan over medium-high heat; cook for 1 minute, scrapping up browned bits from bottom of pan. Stir in broth mixture; cook for 5 minutes or until thickened. Strain through fine-mesh sieve. Pour into gravy boat and serve with sliced pork.

Roast Chicken with Greek-Style Potatoes

(makes 8 servings)

- 6 tbsp olive oil
- 3 tbsp lemon juice
- 1 large shallot
- 2 cloves garlic
- ¼ cup parsley leaves
- 2 tbsp fresh oregano leaves
- ¾ tsp salt
- ½ tsp black pepper
- 1 whole chicken (about 4 lbs)
- 2½ lbs russet potatoes, cut into thin wedges

1. Heat oven to 425°.
2. Add olive oil, lemon juice, shallot, garlic, parsley, oregano, ½ tsp salt and ¼ tsp of black pepper to blender; blend until combined. Liberally season chicken with half the mixture and place on a rack in a large roasting pan. Season with 1/8 tsp each of the salt and pepper. Roast at 425° for 60 to 70 minutes or until internal temperature reaches 165°.
3. Meanwhile, toss potatoes with remaining olive oil and lemon mixture. Place on a baking sheet and roast with chicken for 40 to 45 minutes, until browned and fork tender. Season with remaining salt and pepper.
4. Slice chicken and serve with potatoes.

Michael's Kitchen cont.

Fall Fruit Holiday Desserts

I love fall fruit in desserts. Think apples, pears, cranberries. Pumpkin is also a great choice. Here are some favorite recipes of mine that will help you take advantage of the season's bounty. These desserts will wow your family or guests. Everyone has their traditional Holiday desserts that family and friends expect. Shake up your menu and try one of these desserts for a change. Pumpkin Cheesecake anyone? Wishing everyone a happy and healthy holiday season.

Sour Cream Streusel Topped Apple Pie

(serves 10)

- 1 ready to roll piecrust
- 2 tbsp butter
- 3 lbs. Granny Smith apples, peeled, cored and cut into eighths
- 1 cup granulated sugar
- 1 cup chopped pecans
- $\frac{3}{4}$ cup packed brown sugar
- $\frac{3}{4}$ cup all-purpose flour
- 1 tsp cinnamon
- $\frac{1}{4}$ tsp salt
- 1 egg, lightly beaten
- $\frac{1}{8}$ tsp nutmeg
- 6 tbsp cold unsalted butter
- $\frac{3}{4}$ cup sour cream
- 1 tsp vanilla extract

1. Heat oven to 375°.
2. Gently roll out crust on a floured surface to a 12-inch round. Fit into a 9-inch deep dish pie plate and crimp edge. Refrigerate until ready to fill.
3. Melt 2 tbsp butter in a large skillet over medium heat. Add apples and $\frac{1}{2}$ cup of the granulated sugar. Cook, stirring frequently, 12 to 15 minutes until barely tender. Let cool on rack.
4. Make streusel. Combine pecans, brown sugar, $\frac{1}{2}$ cup of the flour, cinnamon and $\frac{1}{8}$ tsp of the salt. Cut up the 6 tbsp butter into small pieces; rub into mixture until crumbly. Set side.
5. Mix remaining $\frac{1}{2}$ cup granulated sugar, $\frac{1}{4}$ cup flour and $\frac{1}{8}$ tsp salt in a large bowl. Stir in sour cream, vanilla, egg and nutmeg. Fold into apples. Pour into prepared crust. Top with streusel and place on baking sheet.
6. Bake at 375° for 60 minutes until apples are tender; Tent with foil after 30 minutes. Cool 4 hours and serve.

Pear & Cranberry Crostata

(serves 8)

Pastry

- 1 cup all-purpose flour
- 3 tbsp sugar
- $\frac{1}{8}$ tsp salt
- $\frac{1}{4}$ cup cream cheese, chilled
- 2 tbsp solid vegetable shortening, chilled

Filling

- $\frac{1}{3}$ cup sweetened dried cranberries
- 3 tbsp apple or orange juice
- 3 Bartlett pears (about 1½ lbs.)
- 3 tbsp sugar
- 1 tbsp cornstarch
- $\frac{1}{2}$ tsp ground cinnamon
- 1 egg yolk, lightly beaten

1. **Pastry.** In a bowl, whisk flour, sugar, salt. With pastry blender, cut in cream cheese and shortening until coarse crumbs form. Sprinkle with 3 tbsp cold water, 1 tbsp at a time, until dough just hold together. Shape into a 6-inch disk. Wrap well; refrigerate 30 minutes.



Pear & Cranberry Crostata cont.

2. **Filling.** In a small microwave bowl, combine cranberries and juice. Microwave 30 seconds and set aside.
3. Heat oven to 400°.
4. Peel and core pears, halve and cut into thin slices. In a large bowl, combine pears, 2 tbsps of the sugar, cornstarch and cinnamon. Stir in cranberries and any liquid.
5. On a lightly floured surface with floured rolling pin, roll pastry to a 13-inch circle. Roll up pastry onto large ungreased baking sheet. Mound pear filling into center, leaving a $\frac{1}{2}$ -inch border. Fold border up and part way over filling. (crostata should measure 8 inches across). Brush edge with egg; sprinkle with remaining tablespoon of sugar.
6. Bake at 400° for 40 to 45 minutes or until pears are tender.

Pumpkin Swirl Cheesecake

(serves 16)

Crust

- 9 oz Nabisco Famous Chocolate Wafers, finely crushed
- 2 tbsp sugar
- 6 tbsp butter, melted

Filling

- 1½ lbs. cream cheese, softened
- $\frac{1}{2}$ cup granulated sugar
- $\frac{1}{2}$ cup packed brown sugar
- 2 tbsp cornstarch
- 1 tsp pumpkin pie spice
- 1 cup pumpkin pie mix
- 4 eggs
- 1 tsp vanilla
- $\frac{1}{2}$ cup milk chocolate baking chips

1. Heat oven to 350°. Wrap bottom and side of a 9-inch springform pan with foil.
2. **Crust.** Mix together cookie crumbs, sugar and butter. Press over bottom and partially up sides of prepared pan. Refrigerate while making filling.
3. **Filling.** In a large bowl, beat cream cheese until smooth. Beat in sugars, cornstarch, and pumpkin pie spice until combined. Beat in pumpkin pie mix, and eggs one at a time; add vanilla and beat until smooth. Reserve 1 cup batter.
4. Microwave chocolate chips for 30 seconds, stir and microwave another 15 seconds. Stir again and mix into reserved batter; microwave an additional 15 seconds.
5. Pour batter into prepared pan. Dollop heaping tablespoons of the chocolate mixture over top of cake and swirl with a small knife or spatula. Place in roasting pan, adding enough hot water to come halfway up side of foil.
6. Bake at 350° for 70 to 80 minutes, until just set. Run a knife around edge of pan. Cool in pan on rack. Cover; refrigerate overnight. Remove side of pan to serve.

Day Trippin' in New York City

by Robin Nicholson, Communications Committee Member

There are many amazing things about the location of our community. We enjoy the beauty of lush mountains, lakes and rivers, and at the same time, we benefit from being a short distance to two world class cities (New York City and Philadelphia).

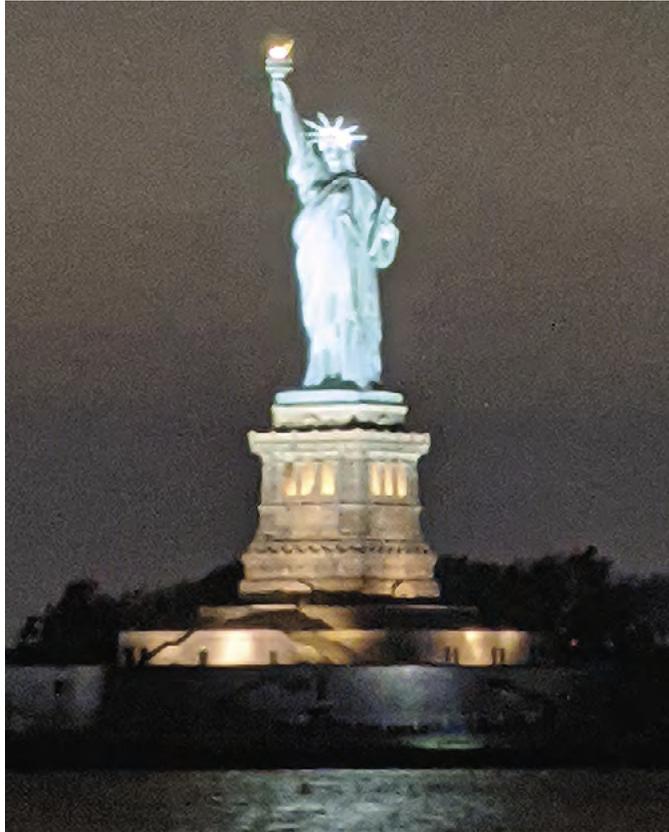
We are closest to arguably the greatest cultural and business epicenter, with New York City just 70 miles away. It makes sense that we should take advantage of experiencing the extraordinary things about living so close to what many feel is the greatest city on earth.

One very inexpensive and pleasant way to enjoy NYC is to take the Staten Island Ferry on a Sunday afternoon. The St. George Ferry Terminal is located at 1 Bay Street Staten Island NY. One benefit to taking the ferry in is you avoid the expensive toll and parking costs.

The Staten Island Ferry is FREE and runs 24 hours a day, 7 days a week. An added bonus to taking the Ferry on Sunday is even parking at the St. George Terminal is free. The ferry runs approximately every 15-20 minutes between St. George Ferry Terminal and Whitehall Terminal in lower Manhattan.

The ferry ride takes about 25 minutes and is an awe-inspiring scenic ride through New York Harbor with panoramic views of Manhattan and goes directly past the Statue of Liberty. The Staten Island ferry system maintain a nine-vessel fleet and provides free transportation for over 22 million passengers a year.

Once you arrive in lower Manhattan you are a short distance (very short subway ride) from cultural hot spots like China Town, Little Italy, Soho and Washington Square Park. It's a great way to spend the afternoon experiencing so much of what downtown Manhattan has to offer. We are so lucky that we can take a short trip and experience this from where we live anytime!





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