



THE FARM

—AT LAKE BRANDT—



Polar Express



**Secret Santa
Reveal**

Welcome to The Farm

Congratulations on your new home! We hope you love this community as much as we do. Please use this enewsletter as your neighborhood guide, and we trust we will be seeing you at one of our social activities soon. If you have any additional questions or suggestions, please consider forwarding them to our community email at thefarmatlakebrandt@gmail.com

Lisa & Jeff Eller
8097 Paso Fino Trail

Tonya & Lane Molpus
8098 Paso Fino Trail

Wendy & Steven Wasserman
Hayes Farm Road

Jenn & Ed Hardie
8303 Cavalletti Court

Lindsly & Chad Pittman
8301 Cavalletti Court

Tessa & Justin McKinlay
1106 Hayes Farm Road

Puja & Dhav al Vora
3213 Pasture View Drive

1

WELCOME

Congratulations on your new home.

2

HOA UPDATE

Advisory Committee gets busy.

3

CELEBRATIONS & EVENTS

Farm Announcements!



**Mingle with Kris
Kringle**

Advisory Committee Debut

The Advisory Committee (Cheryl Baisey, Dane Northcutt and Kathleen Smith) held their first meeting with Slatter Management on October 19. The purpose of the meeting was to review the roles and responsibilities of the Committee, go over the budget and to address any outstanding business.

- HOA Board is comprised of two official members Kye Bunker (Leoterra's Land Acquisition Manager) and Buddy Lyons (Leoterra Owner), and two non voting, in-house employees Kathryn Tomanelli (Board Liaison) and George Price (HR Manager).
- George is training Kathryn to take over some of his duties, including being the Farm's new point of contact.
- Megan shared Leoterra's development history with the committee, which includes Leoterra managing over 40 associations. She also shared that Jeremy Albers was our new point of contact at Slatter Management.
- The committee inquired about the appropriate recourses that could be taken to protect the homeowner's interest. The overall feeling was that there are too many capital projects left undone, and we did not want to let Leoterra off the hook and bear the brunt of the capital needed to meet these expectations.
- Leoterra did not meet their December 2021 deadline to complete all the tasks outlined in their spring 2021 letter to the homeowners. We are currently trying to coordinate a discovery meeting to find out what is legally required of Leoterra before they can abandon the Farm project.



- Jeremy is working on a punch list of outstanding projects/items to see if Leoterra might consider subsidizing these items. He is also working to schedule the annual homeowners meeting for February.
- The Committee reviewed and modified the committee's roles and responsibilities document. The key function being a liaison between Leoterra, homeowners and Slatter Management.
- The Committee reviewed the HOA's insurance policies and liabilities.
- The Committee reviewed the balanced budget, which ratified in November. We have 34 homes completed as of January 2022.
- Leoterra and Slatter are working to resolve signage and entrance design issues with the DOT and landscape contractors. We expect an update soon.

“Blessed is the season which engages the whole world in a conspiracy of love.”

Hamilton Wright Mabie

Farm to Fork, Chili Contest Winner

1/3 cup lard
3 med. sized onions (chopped)
2 green bell peppers (chopped)
chile
2 stalks celery (chopped)
1 tbl pickled jalapeno chilies (diced)
8 lbs beef chuck (coarsely ground)
2 cans (14 1/2 oz each) stewed tomatoes
1 can (15 oz) tomato sauce with mushrooms
1/2 cup beer

1 can (6 oz) tomato paste
1/2 cup pure ground hot red chile
1/4 cup pure ground mild red
2 tsp ground cumin
3 bay leaves
1 tbl hot pepper sauce
garlic and onion salt to taste
salt and ground pepper to taste

Directions: Melt lard in large, heavy pot over medium-high heat. Add onions, bell peppers, celery and jalapenos, and cook, stirring, until the onions are translucent. Add meat to pot. Break up any lumps and cook, stirring occasionally, until the meat is evenly browned (20-30 min). Stir in remaining ingredients, and add enough water to cover. Bring mixture to a boil, then lower heat and simmer, uncovered, stirring often, for 3 hours. Taste and adjust seasonings as needed. Non appetite. Buen provecho!

Also, Marilyn wanted us to know that her famous oatmeal raisin cookie recipe is on the Quaker Oats box. *The secret: bake the cookies 2 minutes less than what's called for...*

Recipe, Marilyn Prekup



Ervins at the Homestead



Peppermint Licoriebottom

<https://youtu.be/sCmx4uTulkk>

Calendar of Events

FEBRUARY

- TBA Beauty Bizarre Side Hustle, FLB
2/2 Galentines at Kau, Kay Fyler has extra tix!!!
2/5 Magical Winter Storytime & Pony Rides with Elsa, Summerfield Farms
2/10 Galentines 4-9pm, Summerfield Farms
2/12 Flavors of Spain Wine Dinner, Summerfield Farms
2/12 Greensboro Wine and Chocolate Festival, Greensboro
2/12 Super Bowl Charcuterie Workshop, Summerfield Farms
2/14 Flavors of Spain, Valentines Dinner, Summerfield Farms
2/26 LNO 6-9pm, Scent Workshop, FLB

MARCH

- TBA NCAA Basketball Tournament Contest, FLB
3/5 Skeet Shooting & Lunch at VIR
3/6 CPR Class, FLB
3/20 CPR Class, FLB
3/12-3/13 Otis and Wawa's Pub Crawl, Greensboro
3/17 St. Patricks Day Celebration, TBA
3/26 Bourbon BBQ, FLB

And a very special thank you
to the Baiseys,
Ervins and Smiths
for their
leadership with
the Fall Festival,
Cookie Exchange,
Secret Santa &
Mingle with Kris
Kringle events.

**FLB is The Farm at Lake Brandt*

And don't forget to check out the Steven Tanger Center for the Performing Arts, Greensboro
www.tangercenter.com



Addie Smith appeared
in soccer.com's holiday
magazine.



Cheryl and John Baisey were featured in Summerfield Living for their Armed Forces and First Responder's Christmas tree!



Fall Festival Celebration

**140 Days until the First Day
of Summer!!!**