



Spring: April

Summer: July

Fall: October



http://woodbinehoa.org/blog

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WOODBINE



A reminder to all Woodbine neighbors about the Town of Blacksburg's LEASH LAW

View full law at > http://tiny.cc/17c41x

Section 5-200. - Leash law.

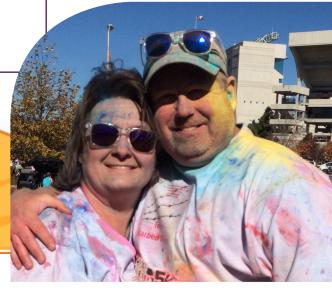
(a) It shall be unlawful for the owner of any dog to permit the dog to go or be in the town off the premises of the owner, unless the dog is kept secured by a leash, or led by other means of restraint (which may include an electronic leash or training device) not harmful to the dog.





2015 Newsletter

Help us save on paper! If you are receiving a hard copy of the Woodbine newsletter, and would like to receive it electronically, please email president@woodbinehoa.org.



Meet Jim and Melissa Wyers

313 Woodbine Drive

- What year did you move to Woodbine: 2005; when you couldn't even look at a house fast enough before a contract was already on it!
- Pets: Josie our Cavapoo dog
- Interesting fact neighbors might not know: *Melissa >>* I work three part time jobs, walk (goal 10,000 steps a day or more) and read if I have extra time! Plus, I served in the National

Guard and am currently the Business Manager for Shawnee Swim Club (of the forever long list)!

Jim >> I am retired Army 22 years in an elite unit with 7 recognized combat tours; jumped out of airplanes for over 19 years; CEO of Automation Creations since 2009; better than average golfer; grill master extraordinaire; can touch the tip of nose with my tongue; and originally from Michigan's Upper Peninsula (nobody is from the UP).



NEED EXTRA HANDS AROUND THE HOUSE?

Various tasks to include yard work, baby sitting, walking dogs and more!

ALL NAMES AND PHONE NUMBERS ARE DISTRIBUTED VIA THE WOODBINE LISTSERV.

MEET YOUR WOODBINE BOARD MEMBERS

- President: Eric Sanborn: president@woodbinehoa.org
- Vice President: Beth Mann batmannrobyn4@gmail.com
- Secretary: Brian Novoselich
- Treasurer: Robin Sanborn treasurer@woodbinehoa.org
- Members-at-Large: Adam Cook, Kristen Ducote, James Hawdon, Tony Lin, Michele Sullivan and Greg Vidmar
- Architectural Committee Chair: Greg Vidmar architecturalreview@woodbinehoa.org

FALL CLEANUP: OCT. 19-23

www.blacksburg.va.us/Index.aspx?page=321&recordid=52101

Please remember the speed limit is 25 mph throughout Woodbine. The police have warned us they plan to increase enforcement in the next few months.



Rentals in Woodbine: If you are considering purchasing a home to rent, our Woodbine Bylaws state: Each dwelling erected shall be planned, erected and used for single-family occupancy only. Singlefamily occupancy is defined as no more than two (2) unrelated persons. All dwellings that are used by the owner for rental property shall maintain the same type occupancy.

Selling your home? If you have your house on the market, please let our board know by emailing HOAPacket@woodbinehoa.org, so we can prepare a packet for your buyers in time for your house closing!

NEW! Initial Contribution Fee: Any future sales of homes in Woodbine, effective June 1, 2015, will have a \$300 initial contribution fee applied at settlement.



What do I do with the innards of my carved pumpkin... here's an idea...

PUMPKIN SEED BRITTLE: This preparation calls for a little more attention and mindfulness so as not to burn the hot sugar you'll be working with, but the end result is worth the little bit of effort. We're turning to domestic goddess Martha Stewart for her take on pumpkin seed brittle:

- 1/2 stick unsalted butter, plus more for baking sheet
- 1/2 cup packed light brown sugar
- 1/4 cup honey
- 1 cup fresh pumpkin seeds, rinsed, dried and toasted

Butter a large baking sheet or line it with parchment paper or a Silpat baking mat.

Melt the butter in a saucepan over medium heat then stir in the sugar and the honey. Cook the mixture without stirring!—until it achieves a medium amber color, approximately 6 minutes. If you have a candy thermometer (seriously?) it should read about 280 degrees. At this time, stir in the pumpkin seeds and continue cooking for another 2 minutes. Carefully evacuate the molten hot liquid sugar mixture to the baking sheet and let it cool completely (seriously do not touch that with your bare hands what are you thinking?). Break into chunks and go to town.

Halloween is Saturday, Oct. 31st! Get ready for a busy neighborhood!