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THE PROPERTY IN REVIEW

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RECREATION UPDATES

Introducing Noah Smith, Chetola Recreation Director



Hello! My name is Noah Smith. I am your new Recreation Director here at Chetola Resort. I am from Boone, NC, and I am a recent graduate of Appalachian State University with a degree in parks and recreation management.

I love working with and serving others, so I am excited to be interacting with all of our recreation center members and guests. My goal is to design and implement some exciting programs here at Chetola while also continuing the programs that have been well loved over the years. Come and say hello as you see me in the recreation center!

A first look at Chetola's new Bocce Ball Court







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Kids in Parks Partnership with Chetola Resort



The Blue Ridge Parkway Foundation's Kids in Parks program and Chetola Resort have come together to collaborate on a Track Trail at Chetola Resort that leads into the Moses Cone National Memorial Park and around Bass Lake. The trail loop is 1.8 miles.

The mission of the Kids in Parks program is to work together with partners throughout the country to promote children's health and the health of our parks by increasing physical activity and engaging families in outdoor adventures that foster a meaningful connection to the natural and cultural world.

Chetola Resort also promotes a healthy lifestyle including creating memories with friends and family, while enjoying the great outdoors here in the High Country of North Carolina.





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RECENT CONDO UPDATES

Chetola MISPATCH



OTHER PROPERTY UPDATES

Lakeside Gazebo Before:

Lakeside Gazebo After:









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CHETOLA FLY FISHING

1st Annual Blue Ridge Parkway Foundation Master's Fly Fishing Tournament

Our inaugural Blue Ridge Parkway Foundation Master's Fly Fishing Tournament was a huge sucess, even in the rain! We sold out our event and all profits went to benefit the Blue Ridge Parkway.

We'd like to send a big thank you to all our participants and winners:

1st Place- David Moore with a 28" Rainbow Trout 2nd Place- Jan Waters with her 26.5" Rainbow Trout 3rd Place- Dewey Wells with his 22.5" Rainbow Trout

Thank you to our land owners, without you, tournaments like this would not be able to raise money for wonderful non-profits that we love so much!

-Morgan Tarbutton





2nd Place



1st Place



3rd Place

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TIMBERLAKE'S RESTAURANT

Timberlake's Apple Cobbler Recipe

"Capture the sweet, warm flavors of fall in this gorgeous apple cobbler! After all, is there anything better than your home smelling like freshly baked cinnamon apples? Three of my personal favorites, apples, biscuits, and cinnamon rolls come together in this unique, satisfying dessert. Enjoy!" - Candace Hagaman, Pastry Chef | Timberlake's Restaurant

- Ingredients -

For the cinnamon swirl filling:

For the biscuits: 1 cup all-purpose flour 1 tablespoon brown sugar 1 ½ teaspoons baking powder 1/8 teaspoon baking soda ¼ tsp cinnamon ¼ teaspoon salt 4 tablespoons of butter 1/3 cup milk 2 teaspoons vanilla

½ cup finely chopped walnuts or pecans (optional) 3 tablespoons brown sugar ¼ teaspoon cinnamon 1 tablespoon butter, melted

For the apples:

2/3 cups brown sugar 1 tablespoon plus 1 teaspoon cornstarch 6 cups sliced and peeled granny smith apples 1/4 teaspoon cinnamon 1/4 teaspoon ginger n - 1/8 teaspoon allspice 2/3 cups water

- Preparation -

Preheat oven to 350 degrees Fahrenheit

For biscuits, in a medium bowl combine flour, 1 tablespoon brown sugar, baking powder, baking soda, salt, and cinnamon. Whisk until fully combined. With a pastry blender, cut in 4 tablespoons of butter into the flour mixture. It should resemble coarse crumbs. Stir together milk and vanilla. Make a well in the center of the flour mixture and add the milk and vanilla all at once. Using a rubber spatula, stir the dough together just until it forms a ball. Do not overmix.

On a lightly floured surface, knead dough gently for about 5 strokes. Roll the dough into a 12" x 16" rectangle. Combine, nuts, brown sugar, and cinnamon. Brush the dough with 1 tablespoon of butter and sprinkle with nut mixture all the way to the edges. Roll up in a spiral, starting from the short side. Pinch seam to seal. With a sharp knife, cut into six 1-inch thick slices, set aside.

For the apple filling, in a large saucepan stir together 2/3 cups brown sugar, corn starch. Add apples and water. Cook and stir until bubbly and apples are tender. Carefully pour hot filling into an ungreased 2-quart rectangular baking dish.

Arrange biscuit slices cut side down, onto the hot filling. Bake about 25 minutes at 350 degrees Fahrenheit or until biscuits are slightly golden. Serve warm, with vanilla ice cream.





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Chef Candace's Apple Cobbler



Thanksgiving Dinner at Timberlake's Restuarant

Timberlake's will be happily serving Thanksgiving dinner on November 26, 2020. A four-course plated meal and curbside to-go menu options will be offered. Reservations are open to Chetola owners on Thursday, October 22nd. Please call Timberlake's Restaurant to make a reservation.

Reservations: 828-295-5505

See menus on next pages



Thanksgiving Dinner at Chetola Resort Thursday, November 26th 2020 \$50++ Per Person

Four-course plated dinner served with corn bread, yeast rolls, whipped butter, and apple butter

Choice of one starter:

Gulf oysters baked in a caramelized leek and vermouth cream sauce, with Shiitake mushrooms, and topped with crackers

House-made pimento dip with pita points

Lobster bisque

Butternut squash and caramelized apple bisque

Choice of one salad:

House salad with grape tomatoes, cucumber, shredded carrots, croutons, shredded cheddar C=cheese

Caesar salad with crisp romaine hearts, shaved parmesan, croutons

Choice of one entree:

Sage butter-roasted brined turkey breast

Bourbon mustard glazed ham

Chicken roulade with acorn squash, spinach, and feta cheese, over mushroom gravy

Butternut squash ravioli with sage brown butter, pecans, goat cheese

Pine nut crusted grouper over warm potato fennel salad, puttanesca

Prosciutto wrapped crab stuffed Canadian salmon with lemon dill beurre blanc

Shrimp and grits with roasted red peppers, caramelized onions, smoked corn, Tasso ham, asparagus, NOLA Butter Sauce

Thanksgiving power bowl with a five-grain blend, butternut squash, spinach, baby kale, pine nuts, dried cranberries, lemon thyme vinaigrette

Sides:

Hasselback potato gratin Cornbread and sausage stuffing Green bean amandine Balsamic glazed brussel sprouts with cranberries

> **Choice of one dessert:** Salted caramel crumb pumpkin tart

Maple bourbon pecan pie w/ vanilla ice cream

Chocolate hazelnut roulade



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Reservations: 828-295-5505

CURBSIDE THANKSGIVING TO-GO AT CHETOLA RESORT THURSDAY, NOVEMBER 26TH 2020

\$160++ PER FAMILY OF 4

Curbside Thanksgiving Dinner Includes:

Yeast rolls

Cornbread

Sage butter-brined and roasted turkey breast

Bourbon mustard glazed ham

Mashed potatoes

Green bean amandine

Balsamic roasted brussel sprouts with cranberries.

Cornbread and sausage stuffing

Bourbon pecan pie

Salted caramel crumb pumpkin tart

Order ahead: 828-295-5505

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BOARD COMMUNICATIONS BY DAVE ROEVER, LAKES POA BOARD PRESIDENT

Fellow Owners.

I hope you are healthy and well.

Your board held a virtual annual meeting on September 19th, 2020. We have been having virtual meetings since April. The annual meeting was recorded and has been put on our website for your viewing pleasure. The video lasts about an hour so grab a box of popcorn, a beverage and enjoy.

Before the meeting, we asked for questions that you, the members, would like to ask the board. We had several on décor which Molly will answer. We had a member who questioned the pet policy implementation. After consideration, the board decided in the interest of the POA to have a vote by the entire ownership so we can change our by-laws. Everyone was mailed a letter addressing the issue, a copy of the pet policy and a proxy vote ballot. Please read everything thoroughly and cast your vote so it will be received by the deadline. The board made the decision to allow pets to conform with the Woods POA and RSK which already have pets on the property. Also, so we can achieve sales of available units from those who wish to purchase only if they can bring their pets. The pet policy has been closely monitored for the past 4 months with no issues, while raising deposits of \$2100 for their pets. (this is equivalent to almost 3 yearly maintenance fees for a standard unit) One of the approved motions of the annual meeting, which all will be happy with, is there will be no increase in your yearly maintenance fees for 2021.

Please refer to our website - chetolalakepoa.com - to contact the board member you wish to contact.

I would like to thank the following RSK employees who have been working very hard during COVID 19 protocols:

Shannon Logan – for reassigning all our owners who missed their assigned week while the resort was closed Tim Presnell – for keeping up with our units and our budget Charles Taylor – for managing his maintenance crews to their effectiveness Michelle Ford – for excellent work managing housekeeping Craig Lawsoski – for his excellent work with our flowers around the grounds

Regards & Stay Healthy & Safe,

Dave Roever



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FALL 2020

BOARD COMMUNICATIONS By Jean Gilreath, Woods POA Board President

What a year! It goes without saying that no one predicted COVID-19 and the impact the virus had and continues to have on our lives. Even with the obstacles we have experienced at Chetola and in our personal lives, it is always great to drive through the gate, be greeted by our security staff, see the swans on the lake, and enjoy the mountain air! With the welcoming of Tim Presnell (tim@chetola.com or 828-296-5538) as our new Woods POA Manager and actions of your very active Chetola Woods POA Board, we have been able accomplished a lot this year in spite of our challenges.

Your Board set a goal to focus this year on increasing overall Communications and transparency to the Association members. We heard in our 2019 Annual meeting that members wanted more up-to-date communications and the Board listened. Under the Chairmanship of Susan Schiller, we introduced Email Blasts to alert members of Woods POA news. We updated our Website with the Board Roster, Board Minutes, Financials, and Policies, and built an Email Address exclusive to Woods POA for additional communications WoodsPOA@ chetola.com Keeping you informed is important to us; please be sure Susan has your email address so you are included in our Communications.

As our units are aging and we welcome new owners, there has been many renovation projects. The Board saw the need to assist owners with a policy regarding contractors, repairmen and remodeling of units to enhance security and safety, and to promote the quiet enjoyment and use of Chetola property for all owners. Under the Chairmanship of Chip Morgan, the Board approved the Construction On-site Rules, Regulations and Permit which can be found on the Woods POA website. A letter to the owners with the above documents were also included in your Annual Meeting package.

We welcomed the Pet Policy in 2017 and since then the Chetola Lodge and Lakes have adopted the Policy. With the inclusion of the Chetola property, the Woods POA Policy was revised effective June 13, 2020. The main changes included the annual fees (reduced), DNA testing (eliminated), issued Woods POA leash (eliminated) and adjusting the map to indicate where dogs are welcome for walking. You will receive in the Annual dues package, the revised Pet Policy with the Pet Registration form.

Under the Chairmanship of Stephen Schiller, the Board has taken a sharper view of the Woods POA finances and has conducted an in-depth financial analysis. We will be presenting the results of this analysis and the 2021 Budget later.

Tim outlined in his Newsletter section a number of Capital Projects within the Woods property. Several of the projects have been major and are still in progress. We will be sharing more details with you when we recap our 2020 Capital Projects and share the future Projects. On the short list, under Tim's management we are in the process of replacing both sets of stairs at Cardinal; have painted Quail, Pine, Cardinal, Chestnut, with Sierras scheduled; chimneys rocked on Hemlock and Aspen; paving to prevent water damage at Cardinal and Wren. Our virtual Annual Meeting was held on Saturday, September 12, 2020 with 46+ participants. We were challenged with the technology of GoToMeeting (mostly operator limitations – that is me!) but from feedback it was a successful meeting.



Continued

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Mark your calendar for the 2021 Annual Meeting scheduled for Saturday June 12, 2021 at 10:00 am. We plan to offer the virtual format along with meeting onsite in person.

We are now forming a Landscape Committee and are soliciting owners who would like to participate. Please send me an email if you are interested (Jean-gilreath@carolina.rr.com)

As you make your plans to come home to Chetola, take some time to walk around the property to view the improvements and the work in progress.

Feel free to reach out with your comments and thoughts. We look forward to hearing from you and/or seeing you at Chetola.

Jean

POA UPDATE By Tim Presnell, Chetola POA Manager

Greetings everyone:

As many of you know I came to Chetola Resort in January 2020 as the new POA manager. I am very excited to be part of such an incredible team and such a beautiful resort. I understood there were many challenges for me and welcomed them all. Boy I had no idea that Covid-19 would turn our worlds upside down. It seemed on a daily bases we were adapting to new situations and obstacles . I am happy to say that our entire staff pulled together and overcame everything thrown at us.

If you have had the pleasure of spending any time on property this summer you may have noticed that several improvements to the property have been made. Many of the Woods Condos have been re-painted. Some of the chimneys have been stoned, and many of the entrances have been redone. We are also working on replacing the carpet and railings on the back decks. We have several projects scheduled for 2021 already and are very excited to see all these completed. The Lakes (Timeshare) units have Re-painted one building and redone several front entrances as well as all the back decks. We were able to get into many units during the Covid shutdown and do some extensive upgrades taking a bad situation and making some good come out of it. We also have many other projects scheduled for 2021 for the Lakes Buildings as well.

The Master Association has also been very busy in helping to identify any problem areas and taking care of them in a timely manner. You may have noticed that the walk path around the Lake has been repaved and many areas of our streets have been repaired and new asphalt placed on them. Any areas that have eroded from all the rain this year has been repaired and reseeded. They also removed the large pine tree across from Security after lightning struck it early one morning . I am very excited to announce the lake gazebo has been repainted and all the landscaping has been completely redone. It truly looks amazing. Kudos to the grounds crew for making Chetola look so fresh and well groomed, the maintenance team for keeping everything up and running at peak efficiency, the cleaning staff for working so hard to keep things looking and smelling new, and the entire staff here at Chetola for making this the best place in the World to work at, live, or visit. I look forward to many more years of helping to maintain and improve Chetola for everyone to enjoy.

Thanks,

Tim Presnell





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MAINTENANCE CONTACTS

Tim Presnell, Property Manager 828-295-5538 or tim@chetola.com

Kindra Myers, Administration 828-414-5519 or kindra@chetola.com

Charles Taylor, Director of Maintenance 828-414-5519 or charles@chetola.com

Craig Lesowski, Head Groundskeeper craigl@chetola.com

General Maintenance maintenance@chetola.com

2020 Lakes POA Board Contact Info

President Vice President Treasurer Secretary Director Director Director Director

POA Manager

Timeshare

Dave Roever Larry Burns Frank Stephon Sandra Stephon Jim Luneke Molly Kennerly Daniel Sadvary Caryn Cusick Additional RSK Contacts:

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2020 Woods POA Board Contact Info

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Jean Gilreath Dennis Jones Chris Fletcher David Beatty **Trevor Cherry Stephen Schiller** Chip Morgan

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Additional RSK Contacts: POA Manager Tim Presnell tim@chetola.com 828.295.5538

