

PACES FARM

ISSUE #4

Post

OCTOBER 2011

WWW.PACESFARM.COM



Get your costumes!
Halloween Pizza Party
Monday, Oct. 31 at 5:30PM

Pool parking lot. Prizes for adults!
E-vite coming soon.

community NEWS

There have been many updates and events happening in Paces Farm through the middle of 2011. Committee members have worked hard to ensure fun and safety at our events and facilities.

First, Holly Wild successfully organized our Neighborhood Watch program with the Cobb County Police Department. You may have noticed the new sign posted at our entrance! Please do not hesitate to report any suspicious activity!

Please be sure to thank Mike Rossi for meticulously managing the pool facilities. It is a big job, and our families were able to enjoy the pool amenities worry-free this summer.

Playground area improvements were made with the addition of stone steps at the back pool area door. Drainage pipes were installed as well as new mulch under the equipment. Special thanks to Al Sicat, John Merchant, Dave Katarski, Chris Lightner and Eric Spivey for laying the mulch!

Also, the social committee (Britt White, Kristi Motter, and formerly Val Parham) held several new events for adults and kids this year. Their creativity and planning helps our friends and families make great memories!

Thank you to all residents for making our transition to American Disposal seamless. If you haven't yet switched, please make arrangements to change over ASAP.

We want to thank Mike Parham for serving on the ACC committee and welcome Lee Ballentine to that position. Also, Eric Spivey will be our new Landscape committee chair in place of Scott Edens who we thank for his work in that area over the last two years.

— ROSS WESTBROOK, PACES FARM BOARD

Happy Anniversary PACES FARM TURNS FIVE!

IN THE FALL OF 2005, Traton Homes had begun construction on Phase One of the Paces Farm subdivision. The Edens family was the first to purchase a lot, build and close on their home on Hoyle Farm View in May of 2006.

Since then, Traton and Bercher Homes have built and sold 77 homes in our neighborhood with the final house currently under construction. This is a tremendous accomplishment considering the economic climate over the past few years. The quality of the homes, open floorplans, large wooded lots and covenant-kept curb appeal are big reasons for the success of Paces Farm.

But along with that status comes a few issues that homeowners will have to address concerning the maintenance of their house.

One of the top priorities that some of us will need to budget for will be the repainting of the exterior or our homes. Especially in those with dark siding or trim colors, the sun has contributed to faster wear-and-tear. The cost to repaint could range anywhere from \$4000-\$7000 depending on the amount of siding and the size of your home. Once you decide to hire a contractor to do the work, you must also submit a request to



repaint to the HOA with your color choices and painted swatch (even if they are the same.) The updated Design Standards and modification request forms can be found at www.pacesfarm.com/acc.html.

With fall and winter approaching, here are some other maintenance items you might want to consider this year:

- Restain decks and fences
- Clean windows and screens
- Repaint iron mailboxes
- Replenish mulch or pine straw
- Service HVAC units and change filters



- Drain irrigation systems and winterize exterior faucets
- Clear gutters after leaves fall
- Get a roof inspection
- Clean and prepare fireplaces
- Caulk or weatherstrip windows and doors
- Service lawn and garden power tools

And don't forget that for any exterior work or additions, it's simple to get your request approved before you begin.

Our homeowners have clearly demonstrated pride in their properties evidenced by attractive landscapes and well-maintained exteriors. With this kind of care, Paces Farm will surely continue to be a quality community after another five years have passed!

more warm welcomes

The faces in our neighborhood have changed a bit this past summer. Please welcome these five new families to Paces Farm: Kevin and Cindy Gersch and their children Lily (4) and Logan (1); John and Jennifer Gagney with daughter

Julia (7) and son Jack (5); Colin Thomson and Angela Kane with daughter Claire (3); Bill and Sue McBride (children are grown); and Ben and Amanda Green with Emily (4) and newborn son, Luke.

Also, congratulations to Emily and Dave Katarski on the birth of Savannah in July. The Gaston, Berry and Thompson/Kane families are also expecting babies soon – that will put the total number of PF babies born in the last 2 years at 19!

FOOTBALL SEASON is upon us! Although most of our Paces Farm neighbors may cheer for different teams, we all have one thing in common; **tailgating**. Here's some tips gathered from www.tailgating.com that can help you make the 2011 season the best yet.

TOP TEN Tailgating TIPS



- 1. Dress in team colors.** Wear a team jersey, t-shirt or sweatshirt. If you don't have time to get to the team store, dressing in team colors is perfectly acceptable as well. Show your team spirit -- because tailgaters are superb fans.
- 2. Plan the menu.** Make sure that you get as much prep done as you can in advance. Keep the menu simple with simple choices to eat on the go — and keep packing as simple as possible too.
- 3. Make a list.** Think about the things that you want to bring with you. Check off items as you pack. Remember paper and plastic products (i.e. - plates, napkins, towels, cutlery, bowls) the night before. Don't forget to bring paper towels for spills, trash bags and antibacterial wipes for the kids.
- 4. Arrive early. Stay late.** Get to the parking lot at least 3 hours early and stay 1 to 2 hours after the game. It will make it much easier to get in and get out.
- 5. Pick the prime parking location.** If you can, park next to a grassy area or at the end of a

parking row. This will give you room to sprawl out to enjoy some serious tailgating.

- 6. Fly a flag.** Hoist it up on a very high pole so that friends can find you. And decorate. Get those team colors up on your rig. Pennants and other school memorabilia can turn even the most humble vehicle into a homage to your alma mater.
- 7. Meet your neighbors.** Tailgating is one of the most social activities in our country. Throw the football with your friends (old and new), share stories and recipes — have fun.
- 8. Have the food ready early.** You should serve food at least 90 minutes before the game starts. This will give you plenty of time to eat and clean up.
- 9. A clean tailgate is a happy tailgate.** Use the old hiking adage, if you took it in, take it back out.
- 10. Don't forget some of these other tailgating must-haves:**
 - Folding tables and camping chairs
 - Large Storage Bins for tailgating gear
 - Pre-frozen bottles of water
 - Toilet Paper
 - Ziploc bags for leftovers
 - Aluminum foil (for easy grill cleanup)
 - Extra Ice
 - First Aid Kit
 - Umbrella or ponchos
 - Sun Block and bug spray for night games
 - Comfortable Shoes
 - Ibuprofen/Antacid
 - Jumper Cables



COOKIES WITH SANTA Friday, December 16

Drop in anytime between 6-8 p.m.
Bring the little ones by to meet Santa, take photos and enjoy some Christmas snacks!

Neighbor SPOTLIGHT

TOM AND STEPHANIE CONCILIO, OWNERS
HIRAM BOTTLE SHOP, HIRAM, GA
(678) 567-0000

Tom has owned Hiram Bottle Shop since May of 2005, and has 15 years experience in the adult beverage industry. This is Paulding county's largest family-run liquor store with over 5,000 square feet and 6,500 items. The knowledgeable and friendly staff provide planning for parties, weddings, and other gatherings. Kegs are available onsite and discounts are given on bulk purchases.

Hiram Bottle Shop is different from most other package stores because of their commitment to customer service. If they don't carry a product you want, they will gladly special order it, and they specialize on getting items that others can not. The store is located about 10 miles from Paces Farm, at the corner Hwy 278 & 92 in Hiram. Tom and Stephanie have lived in Paces Farm for five years and have two children, Charlotte (8) and Matteo (3).

To help us all to get to know our neighbors, the Paces Farm Post will highlight one resident's personal business in each bi-annual issue. Please email tiffanywestbrook@comcast.net if you'd like us to share more information about what you do!

recipe faves for fall and football

brisk air on autumn evenings brings cravings for warm and tasty treats. Here are a few recipe ideas for your fantasy football party, Octoberfest or tailgate extravaganza:

Cajun Gator Taters

INGREDIENTS:

- 5 lbs. Red Potatoes
- 1 large Vidalia or Sweet Onion
- 2 Bell Peppers (Green and Red)
- 2 Hot or Medium Peppers (Jalapeno/Chile, etc.)
- 1 Container Parmesan Cheese (or 2 cups fresh grated)
- ¼ cup olive oil
- ½ box Secret Ingredient – Luzianne Cajun Chicken Coating Mix (or substitute 2 tbs. Luzianne Cajun Seasoning)
- 1 extra large bag (2-gallon or larger)

DIRECTIONS:

Wash the potatoes, leaving the skin on. Cut the potatoes into approximately one inch cubes (an apple corer works great and saves time). Wash, clean and cut the bell peppers into ½ inch wide square pieces. Dice the whole onion the same way as the peppers, about ¼ to ½ inch chunks. Chop up the hot peppers (don't touch your eyes!). Take the seeds out unless you want it hotter! Take the bag and add the potatoes, bell peppers, hot peppers and onions to the bag. Add the oil and ½ packet of the chicken coating mix. Shake the bag well to evenly coat the potatoes and mix in the peppers and onions. Lightly coat a 13x19 dish with oil and pour the contents into the pan. Completely cover the potatoes with a good solid layer of parmesan cheese. Bake the whole mess for 45 minutes at 375°F until the potatoes are soft and well done. They should be sticky and cheesy.

Pumpkin Roll Tide

INGREDIENTS:

- 3 eggs
- 1 cup sugar
- ¾ cup pumpkin
- 1 tsp. lemon juice
- ¾ cup flour
- 1 tsp. baking powder
- 2 tsp. cinnamon
- 1 tsp. ginger
- ½ tsp. nutmeg
- ½ tsp. salt
- 8 oz. cream cheese
- 1 tsp. vanilla
- 1 cup chopped pecans



- 2 cups powdered sugar
- 4 tsp. butter

DIRECTIONS:

Beat 3 eggs for 5 minutes. Add sugar, pumpkin and lemon juice. In separate bowl mix flour, baking powder, cinnamon, ginger, nutmeg and salt. Fold into pumpkin mixture. Spread into 15 x 10 cookie sheet (sprayed with Pam). Bake 15 minutes at 350°F. Turn out on tea towel well covered with powdered sugar. Roll up and let it cool. Mix together cream cheese, powdered sugar, vanilla, butter and chopped pecans. Unroll pumpkin roll and spread cream cheese mixture on it. Roll back up (without towel.) Refrigerate before slicing.

Dawg House Meatballs

INGREDIENTS:

- 1 lb. Mild pork sausage
- 1 lb. Lean ground beef
- ½ cup seasoned breadcrumbs
- 2 eggs, lightly beaten
- ¼ cup milk
- ½ finely diced Vidalia onion
- ½ each – salt and pepper
- Sauce:**
 - ½ cup apple jelly
 - ¼ cup spicy brown mustard
 - ¼ cup whiskey
 - 1 tsp. Worcestershire sauce
 - 1 tsp. Tabasco sauce



DIRECTIONS:

Combine all ingredients and shape into 1½ inch balls. Place on a lightly greased jelly roll pan or cookie sheet. Bake at 375°F for 30 minutes, turning after 15 minutes. Combine sauce ingredients in a large skillet over medium heat. Cook for one minute, then add meatballs and cook for 5 more minutes, stirring to make sure they get well-coated.

Coming Next Spring

The HOA Board is excited to announce a new program coming for residents next Spring. Look for the "Yard of the Month" sign awarded to neighbors that demonstrate beauty and care in the maintenance of their landscape. More details to come!



PACES FARM
HOMEOWNERS ASSOCIATION, INC.