



# Neighborly News

Volume 10 Issue 11 7400 Circulo Sequoia, Carlsbad, CA 92009 December 2015

## Contact Information

**The Clubhouse**  
7400 Circulo Sequoia  
Carlsbad, CA 92009

**Community Website**  
[www.lacostaoakshoa.org](http://www.lacostaoakshoa.org)

**Onsite General Manager:**  
**Carl Weise, CCAM**  
(760) 943-6650  
[cweise@keystonepacific.com](mailto:cweise@keystonepacific.com)

**Onsite Assistant:**  
**Jennifer Stephens**  
(760) 943-6650  
[jstephens@keystonepacific.com](mailto:jstephens@keystonepacific.com)

**Snake Removal:**  
911 or 619-236-2341  
**Animal Control**  
(800) 486-0010  
Carlsbad Fire/Police  
(760) 931-2197

## Hours of Operation

**Exercise Facility**  
**Multi-purpose Room**  
Mon-Thurs 6a.m.-8p.m.  
Fri / Sat 6a.m.-7p.m.  
Sun 6a.m.-6p.m.  
**Pools**  
Daily 5a.m.-10p.m.

## *Holiday Edition*

**It's Official, It's the Holiday Season!**  
**Let the Home Decorating and Lighting Begin.**

We hope you are having a great Thanksgiving and getting ready for all the Holidays coming up. We'd love to see you at our two December Holiday Events. PLEASE RSVP at least one week in advance.



**Breakfast with Santa: Sat. Dec. 12th. 9AM - 11AM**

**RSVP: <http://lcosanta.rsvpify.com>**

Old World Santa will be at the Clubhouse greeting the children and spreading holiday cheer.

The Gingerbread Man will be onsite to help us decorate sugar cookies.

**A continental breakfast will be provided.**



**Holiday Celebration for Adults:**

Thu. Dec 17th 6PM - 8PM at the Clubhouse.

**RSVP: <http://lcoholidaycelebration.rsvpify.com>**

Residents 21 and over are invited to mingle and dine with neighbors. Wine, beer, soda's and a variety of hot and cold hors d'oeuvres will be served.

Jessica Lerner will provide guitar, piano and vocals as background music.



### Landscape Updates:

As you know, we've had a very hot and dry year. The entire state is experiencing an extreme drought. We certainly hope that the much anticipated El Nino will provide us with nice periods of soaking rain and the Sierra and Rocky Mountains with large amounts of snowfall. This will go a long way to get us out of the drought. However, we don't expect that the regulators will remove the water restrictions next year.

As a result, we have a plan to rejuvenate the parkway grass over the cooler, wetter months. Already, the turf areas have been prepared by removing broadleaf weeds, aerated, and fertilized. New seed and topper has been applied and water schedules modified to help the new seed grow and fill in the bare patches. We will redo this process in about two months to the areas that need more help.

By Spring and Summer, the turf should be full, green and better able to sustain another hot and dry Summer.

2014 & 2015 has brought about many changes to La Costa Oaks; a Board now controlled by owners not the developer, a new landscaper and a new management company. The Board of Directors and the Landscape Committee are working closely with management, arborists, and our landscaper to implement a Master Plan for landscape maintenance and renovations. We are using the expertise and strengths of each of these groups to create a comprehensive plan to tackle these concerns in a well planned and budget friendly manner. There are some big issues to resolve. We have over 2000 Parkway Trees being evaluated and GIS mapped currently, and we know that many will need to be replaced soon. We are also reviewing all common area slopes and entry areas. This is a large task, but necessary as we continue to provide the best care and value to La Costa Oaks.

## Oktoberfest was a Blast!

Many thanks to Wavelength Brewing Company for bringing some of San Diego County's Best Craft Beer.



### Brussels Sprouts Recipe:

I have had a number of owners ask me for the recipe I used during Oktoberfest Event. So, here it is, a traditional German recipe with Beer, Bacon, Balsamic Glaze, and Garlic!

3 lbs. Fresh Brussels Sprouts, trimmed and halved.  
6 Lager Style Beers (5 for the pot, 1 for the chef.)  
1.5 Cups Fresh Bacon Crumbles  
3 T. Minced Garlic  
4 T. Butter or Olive Oil  
Kosher Salt & Pepper to Taste

### Balsamic Glaze:

1 C. Balsamic Vinegar  
2 C. Brown Sugar

Preheat oven to 400° F

Steam/Boil Brussels Sprouts in Beer for 15 minutes.

Drain sprouts and transfer to bowl, combine with bacon, garlic, & butter.

Stir to coat and spread them out on a large baking pan, S&P to taste.

Bake until lightly browned, 20 - 25 minutes.

While sprouts are in the oven, whisk vinegar and sugar in a sauce pan, over medium high-heat until dissolved and beginning to boil. Reduce heat to medium-low and reduce volume by 50%.

Plate your sprouts and drizzle with balsamic glaze. Serves 12

Enjoy!

## Dates to Remember:

### **Architecture Review Committee:**

Have applications to the office by Wednesday, November 25th for the December Review Meeting and by Wednesday, December 23rd for the January Review Meeting.

This committee meets on the first Thursday of each month.

**Landscape Committee:** Meets on the first Thursday of each month at 4:30pm at the Oaks Club.

**Board of Directors Meetings:** Meets once per month, next meeting is 7:00 PM, Tuesday December 15th at the Oaks Club.

### **\*\*SAVE THE DATE\*\***

\*\*Watch for the Annual Budget Mailing. It will arrive shortly after Thanksgiving. This has the approved 2016 Budget, Reserve Study Disclosure and the 2016 Monthly Assessment amount.

### **Holiday Hours:**

		<u>Pools</u>	<u>Gym/Clubhouse</u>	<u>Office</u>
Thanksgiving	Nov. 26	Open	Closed	Closed
Black Friday	Nov. 27	Open	Open 6am - 6pm	Closed
Christmas Eve	Dec. 24	Open	Open 6am - 6pm	Closed
Christmas Day	Dec. 25	Open	Closed	Closed
New Years Eve	Dec. 31	Open	Open 6am - 6pm	Closed
New Years Day	Jan. 1	Open	Open 6am - 6pm	Closed