

Fall, 2019

From the HOA President, Wayne Wenzel

It's hard to believe another summer has come to a close and we're already preparing for the holidays. I think everyone enjoyed our beautiful refurbished pool and other amenities again this year. Thanks to our new pool maintenance company, Pirate Pools, we were able to keep the pool open into October! Thanks to all those who worked so hard on the renovation project. Based on the many positive comments we received from the community, it seems to have been worth the investment.



I would like to take a moment to talk about the Rules and Regulations of the Community. When you bought a house in a community governed by a Homeowners' Association, you should have been given a copy of the HOA Rules and Regulations. (If you don't have one, please contact us and we will provide it.) As part of your purchase, you agreed to abide by those rules. The purpose of these rules is to preserve the appearance and aesthetic appeal of our beautiful community. This summer, we noticed that there were several owners who made changes to their property (fences, home additions, etc.), without first getting the permission of the HOA. I want to remind you that before you make any change to the outside of your house, including fencing, the Rules require that you must first contact the HOA and receive written permission to do so. As you all know, the HOA Board is charged with enforcing these Rules and Regulations. The Rules require the Board to provide notice to the homeowner of a rules violation, and to allow a period of time (normally 30 days) to correct the violation. If the violation continues, the Rules allow the Association to levy monthly fines against the homeowner until the violation is corrected. If the homeowner refuses to pay the fines and correct the violation, the Association has the authority to place a lien against the property for the amount of the outstanding fines and its cost to file the lien. At every point in this process, homeowners are encouraged to contact the Board and provide additional information about the violation, for example, an explanation, extenuating circumstances, or plans to correct the violation, etc. I am amazed at how few homeowners take the opportunity to do so. I've noticed in this community the tendency is to *ignore* notices from the Board, in the hopes that the matter will simply go away (even certified letters sent to the homeowners are left at the Post Office!). I hope you all understand that, in fairness to the homeowners who comply with the rules, the Board cannot just drop these matters. When the Board receives no response from the homeowner, this puts the Board in the position that they must take further steps to ensure enforcement of the rules. As I am sure you will agree, this process is as unpleasant for the Board members as it is for the homeowner. The Board would prefer not to send violation notices, levy fines, or take legal action. We are not ogres; we are your neighbors and friends. We make an effort to be understanding, flexible and creative in resolving disputes. So, if you receive a letter from the Board about a violation of the Rules and Regulations on your property, don't ignore it! Take it as an opportunity to open up a dialogue and resolve the issue.

Deck the halls with Arnell Creek's Holiday Tree!

When you travel to downtown Rehoboth to see the holiday tree this year, you will see a part of Arnell Creek! That's right, the tree at the bandstand downtown this year will be donated by Ed and Traci Humphries of Arnell Creek! The tree was planted 23 years ago in their yard after serving as their very own Christmas tree in 1996, and in the hopes that some day it would be the Rehoboth holiday tree. The tree is now almost 30 feet tall and will be cut down on Friday, November 22nd, at 8AM. The lighting will be Friday, November 29th and the Humphries

will have the honor of lighting the tree.

The Arnell Creek e-mail list provides a quick and easy way to get in touch with Arnell Creek residents. If you would like your e-mail address to be included on our annual directory, send your e-mail address to arnellcreek@gmail.com.

Thank You Many thanks to Jerry Talley for maintaining the community entrance. It always looks terrific! Thanks also to Joe Biliski for his wonderful seasonal decorations at the pool. Thanks to Jeanne and Ed Fox, Rosemarie Cialini, Michael Mallon and Larry Musser for all their help at the pool this summer.

Don't forget those Trash Cans! A reminder – Please don't forget to bring your trash cans back into your garage after pick up on trash day. We've noticed a number of trash cans at the end of driveways for several days after pick up. Thanks!

Dog Walkers! Please remember to clean up after your dog when walking them in the community or surrounding neighborhoods. Also, Delaware law requires that all dogs be leashed while out of doors, unless kept in a fenced-in yard. Finally, please be courteous to your neighbors and do your best to control barking.

We Want To Hear From You! Send your ideas, suggestions, compliments, complaints and recipes to: P.O. Box 95 Rehoboth Beach, DE 19971 (mail), or e-mail at: arnellcreek@gmail.com.



Upside Down Caramel Apple Pie

Spray a pie plate with cooking spray, then line it with parchment paper and spray the parchment paper. Then melt one stick of butter, and 1 Cup brown sugar together. Stir in 1 Cup of chopped nuts. Place this mixture in the bottom of the prepared pie dish on top of the parchment paper. Then assemble your favorite apple pie recipe over top of the caramel in the pie plate. (You can even use a frozen apple pie, just take it out of container and place it over the caramel mixture.)

Be sure to put the pie plate on a cookie sheet, because it will likely bubble over. Bake as usual. After you take it out of the oven, put a large plate over the pie crust and QUICKLY (you don't want the HOT filling to drip out) flip it over. Remove the pie plate, peel off the parchment paper and let it cool some before serving.

Impossibly Easy Mini Pumpkin Pies

Ingredients

1 cup canned pumpkin (not pumpkin pie mix)

1/2 cup Original Bisquick® mix

1/2 cup sugar

3/4 cup evaporated milk

1 1/2 teaspoons pumpkin pie spice

1 teaspoon vanilla

2 eggs

1 cup frozen (thawed) whipped topping, if desired

Directions

- 1 Heat oven to 375°F. Spray 12 regular-size muffin cups with cooking spray.
- 2 In medium bowl, stir all ingredients except whipped topping until blended. Pour 1/4 cup of mixture into each muffin cup.
- 3 Bake about 30 minutes or until muffin tops are golden brown and edges are starting to pull away from sides of pan. Cool 10 minutes. With thin knife, loosen sides of pies from pan; remove from pan and place top sides up on cooling rack. Cool 10 minutes longer and serve with 1 generous tablespoonful whipped topping.

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