



[www.carefreeclub.org](http://www.carefreeclub.org)

A NON-SMOKING FACILITY AND GROUNDS

<https://www.nextdoor.com>

## October 2015

### Newsletter Published Quarterly

#### 2015 Carefree Club Board

President:	Jess Carrasquillo	Website Chairman:	Erich Bauer
Vice President:	Clara Spenny	Activities Chairman:	Josh Wisby
Corporate Secretary:	Sandra Carrasquillo	Recording Secretary:	Linda Sternnock
Treasurer:	Renee-Ann Pikulik	Steve Sternnock	At-Large
Pool Chairman:	Linda Sternnock	Ellen Morrow	At-Large
Grounds Chairman:	Patrick McMahon	Emily Stage Myers	At-Large
Newsletter Chairman:	Jenaca Tilson	Robert Overton	At-Large
Clubhouse Chairman:	Steve Wisdom	Bev Huldeen	At-Large

**Carefree Club Board Meetings** are the 2<sup>nd</sup> Monday of each month at 7:00 pm. Everyone is welcome to attend. Find out about *your* club and give us *your* suggestions and concerns.

**Volunteers** are always needed. Go to [www.carefreeclub.org](http://www.carefreeclub.org) for contact information for all committees or call 625-2582 for more information.

#### **ATTENTION:**

**A car key was found on Shady Lane, next to a smashed "Hide-A-Key" box.  
If you are missing a key, please contact Linda Garland at 881-3951.**

#### **MESSAGE FROM THE PRESIDENT**

As the pool closed and 2015 is winding down, I look back and can say this was another great year for our Carefree Club. Many families and friends enjoyed the Pool, a lot of our children had fun and enjoyed being part of the Carefree Crocodiles. The Crocodiles won the conference again, and all summer long you could see a lot of smiling faces. Hats off to everyone that maintains the pool, to all the coaches, all the volunteers, and lifeguards too. It takes a total team to make this happen year after year! We are very fortunate to have such tremendous facilities at our disposal.

Have you been inside the Clubhouse recently? Steve Wisdom does a phenomenal job maintaining and improving the Clubhouse, so that it's ready for your use. What a deal! Thanks Steve. If you are interested in renting the Clubhouse contact Steve Wisdom at 625-2582.

Have you seen our parking lot lately? It used to be an eye sore and now we have a board that is working hard to improve things. This year we added directional arrows and a fire lane for safety and a smooth traffic flow.

Speaking of our Board, if you know a current member take a moment sometime to thank them. They give a lot of their time to make things better for all of us. As you travel through other sub-divisions take a note and see if you can find another sub-division that have the amenities of Carefree. Two full-court Basketball courts, 2- tennis courts, a huge pool with a diving board, a baby pool and play area, a great Clubhouse, a playground area, a volleyball area, and a lot of green space.

It is a big undertaking to maintain and improve Carefree Club Inc. If you are interested in being part of the Board or volunteering in any capacity let a board member know. We would love to have you. No job is too small even if you just have 2-3 hours a month we would love to have your help! We all have heard that many hands make light work.

Enjoy the rest of this year with your family and friends, and consider joining us in some capacity next year. What can you do to make Carefree and our Carefree Club Inc. a better place to live?



### **Pat's Baked Beans**

makes 10 servings

- 1 cup chopped onion
- 1 cup chopped green pepper
- 1-16 oz can pinto beans
- 1-16 oz can great northern beans
- 1-16 oz can baked beans
- 1-16 oz can red kidney beans
- 1-15 oz can garbanzo beans
- $\frac{3}{4}$  cup ketchup
- $\frac{1}{4}$  cup molasses
- $\frac{1}{4}$  cup packed brown sugar
- 2 T. Worcestershire sauce
- 1 T. yellow mustard
- $\frac{1}{2}$  t. pepper

Preheat oven to 375°

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown (I like mine crisp!) Drain, reserving 2 T of drippings. Crumble bacon and set aside in large bowl. Cook onion, garlic, and green pepper in reserved drippings until onion is tender. Drain excess grease and transfer to bowl with bacon. To this add beans. Stir in ketchup, molasses, brown sugar, Worcestershire sauce, mustard, and black pepper. Mix well. Transfer to 9"x12" casserole dish, cover, and bake in preheated oven for one hour.

Photo and recipe by Bev Huldeen

## **CLUBHOUSE**

The Carefree Clubhouse kitchen is being remodeled and photos will be posted to the website after the project is complete.

The availability of the clubhouse can be checked at [carefreeclub.org](http://carefreeclub.org).

So call the Clubhouse phone 625-club(2582) or email the Clubhouse at

[clubhouse@carefreeclub.org](mailto:clubhouse@carefreeclub.org)

### **Rental Rates:**

- Monday – Thursday half day is \$53.50 or full day for \$80.00
- Friday, Saturday, Sunday, and holidays half day is \$80.00 or a full day for \$134.00
- Half day = 5 am – 4 pm or 5 pm - 4 am

**\*The above prices include sales tax.**

The only requirements for renting the clubhouse are that you must be a Carefree Club member and that your dues are paid current. The Clubhouse Rental Agreement requires that the Clubhouse be returned to its **SAME CLEAN CONDITION** at the end of each rental so the next rental can also enjoy a clean Clubhouse. Also, all doors should be locked, all of the blinds closed, and prompt return of the key.

**SMOKE FREE – The entire Carefree Club property is smoke-free including E-cigarettes. This includes the Clubhouse, parking lot, playground, basketball courts, etc.**

Thanks for all the interest in the Clubhouse.

Steve Wisdom, Clubhouse Chairman, [clubhouse@carefreeclub.org](mailto:clubhouse@carefreeclub.org)

625-2582 for Clubhouse Rental info

## **Member Business/Service Announcements**

If you are a member of Carefree Club you can place announcements and notices in the newsletter. To have your ad listed for one year, please submit name, phone number and ad text to [newsletter@carefreeclub.org](mailto:newsletter@carefreeclub.org). Members can also place a notice if they are looking for someone to perform a particular type of service for them. To keep the list current, members are asked to submit announcements yearly in January by contacting [newsletter@carefreeclub.org](mailto:newsletter@carefreeclub.org).

<b>Green With Envy Lawn Care</b> <b>Jeff Williams, Owner</b> , 626-9922 e-mail at <a href="mailto:jeff@green-withenvy.com">jeff@green-withenvy.com</a> <a href="http://www.green-withenvy.com">www.green-withenvy.com</a> <a href="http://www.facebook.com/greenwithenvyla">www.facebook.com/greenwithenvyla</a> wncare	<b>Notary Public – Polly Krockenberger</b> 440-7070 or <a href="mailto:mpollyk@yahoo.com">mpollyk@yahoo.com</a> No Charge	<b>AVON</b> - Call Lisa Wraley for your AVON needs 317-882-5310 in Carefree North
<b>Tennis Anyone?</b> Anyone interested in playing tennis doubles call Bill Rice, 374-1323	<b>YOUR AD COULD BE HERE.</b> <b>EMAIL YOUR AD TO</b> <a href="mailto:newsletter@carefreeclub.org">newsletter@carefreeclub.org</a>	<b>Handyman Services:</b> Mark Baranko – Off Duty firefighter available to help with your various home maintenance/improvement projects. 812-361-8247
<b>Teresa Clark</b> <b>The Wordsmith VA</b> Writing, editing and administrative services for small businesses <a href="http://www.teresalynnclark.com">www.teresalynnclark.com</a>	<b>Time for Tranquility, LLC</b> Massage Therapy Contact: LMT Bev Huldeen (712)204-6287 <a href="mailto:bev.huldeen55@gmail.com">bev.huldeen55@gmail.com</a> Receive \$10.00 off your 1 <sup>st</sup> Session!	