



In the Woods

Monthly Newsletter of Farmington Woods
March 2015

Volume 33
Number 3

Master Association Office Hours:
Monday through Friday 7:45 a.m. to 4:45 p.m.
Phone: 860-673-6193 **Fax:** 860-675-6156
www.farmingtonwoods.com



photo credit, Chris Randall

OLE!

Save the evening of Thursday, April 23, 2015 when CONNECT presents:
THE VAL RAMOS FLAMENCO ENSEMBLE

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MA Meetings & Activities in the Board Room

**Unless Otherwise Noted
March 2015**

- Mon. 3/2 Communications Committee 2 p.m.
- Tue. 3/3 Landscape Committee 4:30 p.m.
- Tue. 3/3 Paddle & Tennis Committee 7:15 p.m.
- Thu. 3/5 CONNECT Committee 4 p.m.
- Mon. 3/9 Public Works Committee 4:15 p.m.
- Mon. 3/9 Pool Committee 6:30 p.m.
- Wed. 3/11 Community Awareness Committee 6 p.m.
- Tue. 3/17 Design Review Committee 6 p.m.
- Wed. 3/18 Covenants Committee 6 p.m.
- Mon. 3/23 Finance Committee 7 p.m.
- Tue. 3/24 Clubhouse Committee 7:15 p.m.
- Thu. 3/26 Golf Committee 7 p.m.
- Mon. 3/30 MA Executive Board Meeting 7 p.m.
District Board Meeting to follow



***We are saddened by the loss
of our neighbors and friends.***

*Lou Gold ~ 6 Centerbrook Court
Debbie Rogers formerly from 6 Waterford Place
Mayo Schreiber ~ 5 Muirfield Lane
Richard & Mary Wheeler ~ 17 Canterbury Lane*

DEADLINE FOR THE NEXT ISSUE...

Copy and photos for the April 2015 issue of *In the Woods* are due at the M.A. Office to the attention of Jennifer on or before **March 10, 2015**. You may drop off, fax 860-675-6156 or send via email to jennifer@farmingtonwoods.com. Thank you!

LETTERS TO THE EDITOR: Letters may be reviewed by the Communications Committee and are subject to editorial changes for reason of space or suitability. Letters should be limited to 250 words or fewer. Letters will not be returned to senders. Letters that are not signed will not be considered for print.



General Manager Letter

“Windows – What a Pane!” (it’s all about transparency)

As we have peeled one layer after another off the onion that is the siding/roofing project at Maple/Walnut/Sycamore and 32-42 Heritage, we have discovered not just the expected wood rot, but some code updates to be implemented, at a cost, which will make our buildings better, stronger, more air-tight and more fire-resistant. We have also discovered challenges and opportunities we must deal with, as efficiently and expeditiously as possible, in a sleeping giant in much of our community in the form of very old or not properly replaced, windows and sliding doors.

Article XXI of the Declaration provides that windows and doors are the responsibility of the individual unit owner for maintenance, repair, and replacement, and that damages to other units or common elements due to improperly done such maintenance, or lack thereof, are likewise the responsibility of the unit owner. We are finding that awareness of this in the community is low, and we commit to maintaining a higher level of awareness about this.

WHAT WE FOUND

Our physical survey of the neighborhoods in question revealed that of about 800 windows total, 600 were the 40 year old original, metal-framed, highly energy-inefficient windows. These windows normally have a useful life of about 25 years, after which their joints and seals can fail, resulting in leaks that will rot and damage the siding and framing around them, and eventually the drywall in your home. The other 200 windows had been replaced at some point. On the positive side, those residents are seeing a 25%, or better, reduction in heating and cooling costs. On the negative side, most of the new windows are what are called “replacement” windows. These have no nailing flange integrated into the edge of the window and are designed to be inserted into an existing wooden window frame, which does not exist when you remove the old metal-framed window, and all that is left is a rough opening that is difficult, if not impossible, to adequately water-proof. The result is continued rot and damages. We have found that awareness of this issue is also lacking.

To date, Farmington Woods has unknowingly been fixing rot and doing weatherproofing as a result of failed windows or improper installations at no cost to the owners.

WHAT WE ARE DOING

Going forward, we must be stricter about window issues that may compromise the structures of our buildings through rot-related damages. From now on, per Design Review Committee and Public Works Committee directives, only flanged “new-construction” windows will be allowed for replacing older windows. Additionally, strict inspection requirements and installation and weather-proofing procedures and specifications are being implemented to ensure proper window selection and installation.

For Maple, Walnut, Sycamore and 32-42 Heritage, we have devised and rolled out an optional, but recommended, window replacement program with the following elements:

- For those who don’t or cannot replace their windows, a 3-year grace period during which Farmington Woods will continue to repair rot and weather-proof as best it can, as it has in the past, without cost to the owner; afterwards, repairs and damages being the responsibility of the owner.
- Solid quality “new-construction” window selection installed by the siding/roofing contractor.
- Labor cost savings passed on to the owner due to the bulk work being done and the removal/replacement of all of the siding.
- Materials cost savings passed on to the owner due to buying windows in bulk.
- Low cost home equity financing for those who qualify through Farmington Bank. Owners are free to use any lender or none at all.
- Owners are free to use their own installer if they choose, provided that the work be done after the siding/roofing project is done. Proper window selection and installation will be required.

LOOKING FORWARD

We are gathering data on other neighborhoods in the community that have windows that have reached, or passed, their useful lives, or where the energy savings of new windows likely surpass the cost of replacing them. We are also looking at the timing of upcoming rehab or staining work to be done in the different neighborhoods, which would also be sensible triggers for unleashing a similar window replacement program to that of Maple, Walnut, Sycamore and 32-42 Heritage. Our goal is to become the “new window community,” which we feel will lead to lower energy costs, better building protection, and better property values going forward.

Stay tuned.

Web Site Story The Sequel



Four years ago we introduced the farmingtonwoods.com website to the community, a visually rich and informative compilation of all that Farmington Woods has to offer.

Since then we have sought assessments from experts in the Website Design field. We've learned that the groundwork laid in our original model could be optimized to become a strong marketing tool by targeting the Public Side of the site to potential new Golf Club members, new users of our Banquet facilities, and even new residents.

If you are already a Golf Club Member, or a Resident, or an Owner, you will see that the information and forms related to your status are now found on the Private Side of the website - MEMBER CENTRAL.

If you have never logged on to MEMBER CENTRAL before, you will find step-by-step directions in the FAQ's area of the Home Page, under Owners. If you require (or prefer) assistance, the Office Staff will be delighted to help you. Call us at 860-673-6193.

The following areas, which used to appear on the Public Side, are now on MEMBER CENTRAL only:

- GOLF: Tee Times, Calendar, Instruction, Leagues, ENews, Directory and Handbook.
- DINING: Menus and Hours of Operation
- GOVERNMENT: All Committees and names of Incumbents

MEMBER CENTRAL is your go-to spot for:

- MA and Tax District Board Packages
- Budget Information
- On-line review of your Restaurant Account
- Automated submission of Work Orders
- Updates on where the Grounds Crew will be working
- And much, much more.

So please take some time to log-on and familiarize yourself with Phase Two of the website. If you have friends or relatives who might be interested in a Golf Membership, holding a Special Event, or our Community Lifestyle please pass on the contact information:

farmingtonwoods.com

The Paper Chase Initial Results



The first wave of community response to our efforts to curtail the costs of postage, paper and administrative time by opting to receive your monthly MA Bill on-line, and using farmingtonwoods.com to view the monthly newsletter rather than having it printed and mailed was very encouraging.

- 225 requests for e-mail statements
- 214 requests to stop hard copy delivery of the Newsletter

This translates into a cost savings of more than \$1,600.00 p.a. in postage alone!

Hurray!

This was not your only opportunity to opt out of paper delivery!



You can still respond to the Office by email (jennifer@farmingtonwoods.com) or by sending in the authorization below.

In addition to the budget savings of electronic delivery, there are many advantages to reading the monthly copy of In the Woods on farmingtonwoods.com.

- It is available earlier than the paper version.
- It is in full color.
- You can print out specific response forms or calendars on your home printer, rather than having the entire paper printed.

We shall keep you apprised of the savings achieved through this paper reduction exercise. Please join in, and encourage your neighbors to do the same.

___ Yes, I would like to receive my Farmington Woods Master Association monthly bill via e-mail.

___ I waive receipt of the paper copy of *In the Woods*

Name: _____

Address: _____

Account Number: _____

E-mail Address: _____

Signature required: _____

2015 Resident Directory Updating Records for Production

Listing changes and additions for the new Farmington Woods Resident Directory are now being accepted.

All residents – whether owners or renters – are urged to check their listings in the current 2014 directory for accuracy.

The deadline for submitting changes is **March 20, 2015**. You may call the office at 860-673-6193 if you have any questions.

Fill out the following form if:

1. Your name does not appear in the current directory.
2. Your name, address or telephone number is incorrect.
3. You do not want your phone number published – but agree to list your name and address.
4. You do not even want your name published.

If you are satisfied with your current listing, there is no need to fill out this form.

Many people have switched from land lines to cell phones. Please make sure we have those changes, including area code if different from 860.

Farmington Woods Resident Directory

Present Listing:

Name _____

Street Address _____

Telephone No. _____

Listing for Next Edition:

Name _____

Street Address _____

Telephone No. _____

Do not publish my phone number

Do not even list my name in the new directory. My name and address is:

Drop off at the M.A. Office or mail to:

FWMA
P.O. Box 279
Unionville, CT 06085

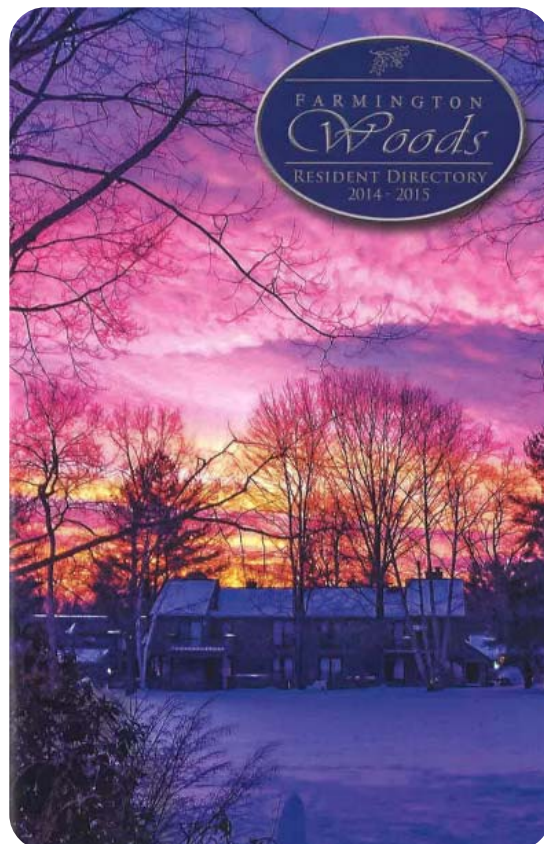
2015 Resident Directory Picture Contest

Do you have the perfect picture (photograph) to grace the cover of the 2015 Resident Directory?

If so, submit your entry to Jennifer Egan at the M.A. Office, 200 Byron Drive, Avon or to jennifer@farmingtonwoods.com **prior to March 20, 2015**. Pictures should reflect a theme of life at Farmington Woods. Portrait size is needed to fit the cover.

The owner of the winning selection will receive dinner for two at the Clubhouse.

Good Luck!



*Fabiola Bidwell
Photo Contest
Winner for 2014.*

CONNECT NEWS and EVENTS

Dear Friends of CONNECT,

With all the bad weather we have been having, we thought we might have an evening provided by members of the CONNECT committee in March. This way, if it has to be cancelled, it's an easy matter for all. Now watch, this will be a spring-like, sunny day!

SO YOU THINK YOU DON'T LIKE OPERA?

SO YOU THINK YOU DON'T KNOW OPERA?

How about a night of "OPERA GOES TO THE MOVIES?"

Have you seen MOONSTRUCK? Mrs. DOUBTFIRE? PRETTY WOMAN? THE SHAWSHANK REDEMPTION? Or , how about :THE TALENTED MR.RIPLEY and PHILADELPHIA? OK! What about BUGS BUNNY and ELMER FUDD singing WAGNER?

If you are familiar with any or all of these movies, you have experienced opera either as the theme modernized to the present day (PRETTY WOMAN) or as a meaningful event to the lead actor (SHAWSHANK REDEMPTION).

Join us Thursday, March 19, 2015 in the North Lounge of the Clubhouse at 7 p.m. for a program where you will laugh, cry, see beauty, treachery, murder, passion, and more!

That's all Folks! (Bugs Bunny)

Francine Hunter, Chairperson, CONNECT Committee

OLE!

Photo by Chris Randall

Save the evening of Thursday, April 23rd when CONNECT presents:

***THE VAL RAMOS
FLAMENCO ENSEMBLE***

The Val Ramos Flamenco Ensemble is one of the best Flamenco fusion groups in the United States. It features the unique talents of VAL RAMOS (lead Flamenco guitarist), JOSE R. RAMOS (Flamenco guitarist), KRIS JENSEN (flutist and saxophonist), CARLOS HERNANDEZ CHAVEZ (bassist), ASHLEY JONES (violinist), and MATT MOADEL (cajon player/percussionist). The ensemble often performs with international Spanish Flamenco singing sensation ALFONSO CID. The ensemble also performs with guest Flamenco dancers and other musicians from Spain and the United States. What a treat for Farmington Woods to have them to ourselves in the North Lounge. Look for more details in the April issue.



Farmington Twigs

Written by kids for kids

With all this snow this winter, it makes me start to wonder what I will be doing when it all clears up? For people who love to garden I think that the perfect place to go is The Community Garden.

The Community Garden is a fun & educational experience for kids and families. The lots come in different sizes and are available at reasonable prices. For example, the price for a 3 x 8 lot is only \$5!

With spring right around the corner I can't think of a better family activity than spending time with nature, especially with such a great deal.

Knowing all this, I know someone who is definitely going to be seen visiting The Community Garden this spring. Hope you'll join me!



2015 Paddle Challenge Men, Women, and Mixed Doubles!

Friday, March 20, 2015 at 7 p.m. (Finale)
Paddle Court (across from the Clubhouse)
Paddle players and non-resident players, spectators
Sign up at Heritage court shed or contact Brett Eisenlohr at (860) 978-7184, bretteisenlohr@yahoo.com.

The 2015 Paddle Challenge is a series of three challenges starting in January with the Finale this month in March. Teams will include mens, womens, and mixed doubles and the winners will be awarded trophies to be showcased at the Clubhouse in the Farmington Woods Trophy Case. So, get your racquets out and start practicing! Feel free to invite your non-resident paddle-playing friends to join the challenge too.



MOMS OF THE FARMINGTON WOODS

Become a Member of the "Moms of the Farmington Woods"! If you'd like to join, you can find our Group on Facebook under "Moms of the Farmington Woods". If you are not connected on Facebook, Please email Charlene Savino at charlenesavino@gmail.com for more information.

Farmington Woods Woman's Club News and Events

WEARIN' O THE GREEN!

The Farmington Woods Woman's Club invites its members to a St. Patrick's celebration featuring a Light Lunch and Irish Step Dancers

March 12, 2015, 11:30 a.m. in the North Lounge at the Clubhouse

We will start with a short Business Meeting followed by a luncheon served family style and then a real Irish Treat.

A performance by the

Scoil Rince Luimni - Irish Dance Academy - Step Dancers Extraordinaire.

St Patrick's Luncheon Menu (Served Family Style)

Mini Corned Beef and Rye Sandwiches with Swiss

Bourbon Chicken Sliders

Grilled Vegetable Pinwheels

Fresh Cut Seasoned Steak Fries

Tossed Salads

\$11.00 per person PLUS tax and service fee

Reservations are a must! The deadline is Friday, March 6, 2015

To RSVP, please return the reservation form below to the Woman's Club mailbox at the MA Office or call Barbara Smith 860-675-0328.



<http://www.irishdancect.com/>

FWWC St. Patrick's Day Celebration

Thursday, March 12, 2015, 11:30 A.M.

Hostesses for this Event: Barbara Smith and Francine Hunter

RSVP on or before March 6, 2015

Faith and Begorrah, you can count on me: _____
Name/Phone/Account #

I will be bringing a guest: _____
Name/Phone/Account #

Cancellation Policy: Member/guest must call *only* the hostess up to 48 hours prior to the event to avoid being charged.
We'll see you on the 12th. Don't forget your green finery

FWWC Book Discussion Group: Meets 2nd Tuesday of the Month, 10:30 a.m. at the Farmington Library

For information call: Annette Chagnon 860-836-7888 or Loretta Antupit 860-404-7449

March 10: Me Before You, by Jojo Moyes

Facilitator: Claire Sliverstein

Lou Clark knows lots of things. She knows how many footsteps there are between the bus stop and home. She knows she likes working in The Buttered Bun tea shop and she knows she might not love her boyfriend Patrick. What Lou doesn't know is she's about to lose her job or that knowing what's coming is what keeps her sane. Will Traynor knows his motorcycle accident took away his desire to live. He knows everything feels very small and rather joyless now and he knows exactly how he's going to put a stop to that. What Will doesn't know is that Lou is about to burst into his world in a riot of colour. And neither of them knows they're going to change the other for all time.

April 14: The Invention of Wings

by Sue Monk Kidd

Facilitator: Mary Healey

Hetty "Handful" Grimke, an urban slave in early nineteenth century Charleston, yearns for life beyond the suffocating walls that enclose her within the wealthy Grimke household. The Grimke's daughter, Sarah, has known from an early age she is meant to do something large in the world, but she is hemmed in by the limits imposed on women.

**The Farmington Woods Woman's Club is honored and excited to announce the
 Legendary Pianist, Luiz de Moura Castro accompanied by his wife, Bridget,
 will perform at our April Meeting
 Thursday, April 9, 2015 at 10:30 a.m. in the Clubhouse, North Lounge**

Don't miss this opportunity to enjoy the genius of the de Moura Castros. Luiz de Moura Castro, a native of Rio de Janeiro and is a graduate of the National School of Music, Federal University of Rio de Janeiro, Brazil (summa cum laude), the Lorenzo Fernandez Academy of Music, Rio de Janeiro, and the Liszt Academy, Budapest. He gave his debut recital at the age of 9 at the Teatro Municipal and went on to appear with orchestras around the world. In 1968 he was invited by Lily Kraus to teach at Texas Christian University in Fort Worth. In 1998 he began a visiting professorship at Catholic University in Washington, D.C. Since 1978 Professor de Moura Castro has been a faculty member of the Hartt School of Music, University of Hartford, and chairman of the piano department for 15 years. In 2014 he was inducted into the Immigrant Hall of Fame in New Britain honoring his service to music in the state and nationally.

During the last six months, Professor de Moura Castro has taught and performed in festivals in Portugal and Argentina. He was invited to be one of the pianists to play in the recital at his Alma Mater, the Liszt Academy, Budapest commemorating the 90th anniversary of his Hungarian teacher Mihaly Baecher. In addition to teaching piano students at the Liszt Academy. He also taught at the conservatori El Liceu, Barcelona and in his home town of Rio de Janeiro. Luiz continues to teach at Hartt and to coach pianists on three continents. He will perform in New York in April and October. A film is being produced entitled "Moura Castro, the Legacy". The Professor has over 200 former students teaching in universities and institutions in more than 14 countries worldwide.

Pianist Bridget de Moura Castro, Luiz's wife, has performed and taught in Spain, Czechoslovakia and Brazil. She holds degrees from Reading University (England) and Texas Christian University where she studied with Lili Kraus. A British Council Scholarship holder, she did graduate studies at Liszt Academy of Music, Budapest. Ms. de Moura Castro was recorded on two CDs of French music—one a four-handed piano with her husband Luiz. They will perform a four-handed selection for us in April.



If you have any questions, please contact Joan Brault, our hostess for this program, at 860-673-1161.

*So that we may better anticipate the number of members who will attend this meeting, please complete this form and return it to the Woman's Club mailbox at the MA Office by **Monday, April 6**. If you are bringing a guest, please include your \$10 check, payable to FWWC to cover the guest fee. If you are not sure whether you can attend, please feel free to join us at the last minute without having returned this form.*

FWWC Meeting — Thursday, April 9, 2015, 10:30 a.m.

I will attend (Name/Phone) _____

I will be bringing a guest (Name/Phone) _____

Enclosed is a check for \$10 to cover the guest fee.

LUNCH BUNCH PLUS
SAVE THE DATE
Ballard Institute and Museum of
Puppetry
Lunch at Geno's Grille, Storrs, CT
Tuesday, April 28, 2015

As usual, we are giving you what you asked for at last May's luncheon.

The Ballard Institute and Museum of Puppetry is one of America's hidden treasures—a superb collection of over 2,500 puppets from all over the world; an archive of books, manuscripts, posters, drawings, audio-visual materials and photographs all covering the history of puppetry. It is also the home of the Puppeteers of America's Audio-Visual Collection: the largest collection of videotapes, films, and other media about puppetry in the United States. The Ballard Institute curates and produces exhibitions of puppetry, both at the Ballard Museum and for touring across the United States. The Institute also offers workshops, museum tours, artists' forums, film showings, performances, and other events and programs that promote the art of puppetry as a twenty-first-century art form with deep historic and global roots. <http://bimp.uconn.edu/>

After our tour, we will walk across the street to Geno's Grille where women's basketball coach Geno Auriemma has opened his latest Geno's Grille as part of the new Storrs Center. The menu features varied American fare - <http://www.genosgrille.com/storrs/index.htm>

The April issue of *In the Woods* will give all the details of this spring trip.

Lunch Bunch Plus 2015-2016

In anticipation of our May luncheon and the annual voting for sights to visit for the next Woman's Club year, please let me know places you would like included on the list for voting. You may call me at 860-673-1216 or e-mail me at annefitzge@aol.com



On January 14, 31 FWWC members gathered for a **Lunch Bunch Plus** behind-the-scenes private tour at The Bushnell Center for the Performing Arts, and as you can see, were able to see the theatre from the side we usually do not see it from - the stage!

Following lunch at ON20 at the top of the downtown Hartford Steam Boiler building, Farmington Woods resident and docent for the company's antique 1690-1823 furniture collection Brenda Geiling, took us around the executive floor where they are displayed, and also showed us Persian rugs and paintings loaned from the New Britain Museum of American Art.



It is never too late to join the Farmington Woods Woman's Club
Please contact Dorothy Pfizenmaier, Membership Chairwoman, at 860-673-4919.



An Evening of Spectacular Flirty Fashions by Chicos

The Farmington Woods Woman's Club invites all residents of the Woods and their families and guests to a *special fundraising event featuring Chicos fashions.*

Friday, May 1, 2015, 6:15 PM in the Clubhouse North Lounge

Admission — \$25 (Includes tax and service charge)

Since this is a Fundraiser, \$5 of the \$25 will be donated to Gifts to the Woods – Woman's Club Account which would allow us to utilize the funds as needed to enhance our Farmington Woods amenities.

This Event will include dinner, a spectacular fashion show with our very own Farmington Woods models, and the opportunity to win one of several specially themed baskets or all of the bills on a \$Money Tree\$.

Happy Hour begins at our Cash Bar at 6:15 P.M. So get your drink and stroll over to see a beautiful display of Raffle Baskets and a \$Money Tree\$. Try to guess just how much "green" there is on the Tree **and purchase a ticket for \$5.00**. The Raffle Baskets will be filled with items according to varied themes. **Tickets for these beautiful baskets will sell \$5.00 for 6 tickets and \$10.00 for 12.** Chicos will gift all our attendees a 10% voucher for future purchases at their store.

Dinner Entrees:

Grilled Salmon with Sundried Tomatoes and Spinach Pesto
Chicken Marsala Pan Seared Chicken with Marsala Wine and Mushrooms
(above served with confetti rice and sautéed vegetables)
Vegetarian Pasta

Salad and a Dessert Tray included

At 7:00 p.m. the models will be escorted to the runway. The finale will be the Grand Raffle for our Beautiful Baskets and the \$Money Tree\$.

Reservations are a MUST for the Fashion Show. Please return the form below to the Woman's Club Mailbox at the Master Association or to Louise Pierfedeci at 10 Sweetbriar, Avon No later than Friday, April 24th.

Name _____ Account # _____

Entree: Salmon Chicken Vegetarian Pasta

Guest Name(s) _____ Charge to: _____ Account # _____

Entree: Salmon Chicken Vegetarian Pasta

***Please arrange seating for me (and my guest(s)) _____

***I would like to reserve a table for 10. Seated at my table will be: _____

***Please seat me at the table reserved by _____

Please include a check for \$25 payable to the Farmington Woods Woman's Club for yourself and each of your guests. **Cancellations for the Fashion Show will be honored up to 48 hours prior to the Event. If you must cancel, please call Louise Pierfedeci at 860-673-6745.**

FWWC Special Note on Fashion Show:

Just as a reminder. Over the years, as a result of our fundraising activities, membership fees and generous private donations, the Woman's Club has been able to donate over \$75,000, to enhancing the good life and amenities we enjoy in Farmington Woods. The gifts include our beautiful Baby Grand Piano. Our most recent donations purchased chairs for the pools, ceiling fans and furniture for the Clubhouse patio, a dance floor, kitchen and dining equipment and china, as well as donations to the Landscape Committee, Farmington and Avon libraries and last year to the Heritage Fire Fund. We should all be justifiably proud of our record.

The Fashion Show is a Fundraiser and we are asking our membership to donate some raffle basket items. Some of the baskets have already been donated in their entirety, but we still need a few more items to make the themes special. If you would like to help out, please call or email Carole Connolly for suggestions or to tell her what you would like to donate, or for the drop-off location. (860-673-0704 or cconnolly@sbcglobal.net). Thank you all for your generosity.

See you at the Spectacular Flirty Fashion Show

Farmington Woods Woman's Club Ladies Do Lunch

Looking out the Clubhouse dining room windows at lazy snowflakes falling from the sky, 27 members of the Farmington Woods Woman's Club gathered for an "impromptu mid-winter lunch". We all enjoyed getting together once again after a long break since our Holiday Party in December and agreed that we should repeat this event again next year, same time, same station. While it was a bit touch-and-go, with snowfall in the offing, we prevailed. Eat your heart out, Mother Nature!

By Louise Pierfedeci



President, Sophie Sefcik makes some announcements.



Irene Loretto, Suzzy Grey, Louise Vaughan, and Francine Hunter.



Another table of happy FWWC members.

The Clubhouse Corner

PRIME RIB NIGHT Saturday, March 7, 2015

Prime rib dinner specials while they last. Mouthwatering, slow roasted, tender prime rib served au jus with our fresh baked popovers. With three different sizes to choose from, there is a cut for everyone!

Petite, Gentleman's and King Cut
\$21/\$25/\$29
plus tax and service fee



Mass-Conn-Fusion March 7, 2015 ~ 7-9 p.m.

Prime rib dinner specials while they last. \$5 cover charge for entertainment. Reservations required at 860-673-2419.



As its name suggests, Mass-Conn-Fusion draws its talent from both sides of the Massachusetts-Connecticut border. The group has an extensive repertoire featuring Motown, R&B, Jazz and Blues hits of the 60's right up to the present.

Winners of the Hartford Advocate's Grand Slam Band R&B for SEVEN years!

<http://www.massconnfusion.com/index.html>



PLANNING A PARTY?

For private functions of all kinds for family, friends and business associates, choose the convenience and beautiful environment of your own CLUBHOUSE.

Weddings, Rehearsal Dinners,
Anniversaries, Wine Tastings, Birthdays,
Baby or Bridal Showers, Graduations, and/
or Company Parties.

Call Cristin Cook at 860-673-2419 Ext. 71.





St. Patrick's Specials

Saturday, March 14th and

Sunday, March 15th

Specials available during lunch and dinner

Sandwich

Corned Beef and Swiss on Rye Bread with
Fresh Cut Steak Fries
\$9 plus tax and service fee

Entree

Choice of Salad or Irish Beef Stew with Guinness
Corned Beef, Cabbage, Carrots, and
Whole Baby Potatoes
Served with Irish Soda Bread
\$18 plus tax and service fee

Dessert Special

Irish Bananas with Irish Whiskey
and Vanilla Ice Cream
\$6 plus tax and service fee



Italian Pasta Night Saturday, March 21, 2015



Italian Wedding Soup

Meatballs

Marinated Grilled Vegetable Platter

Garlic Bread and Caesar Salad

Pasta

Linguine, Shells, Whole Wheat Penne, and
Gluten Free Penne

Sauce

Marinara, Alfredo and Pesto

Toppings

Shrimp, Scallops, Chopped Clams, Calamari,
Prosciutto, Grilled Chicken and Sausage

Accompaniments

Basil, Parmesan Cheese,
Roasted Red Peppers, Mushrooms,
Plum Tomatoes, Broccoli, Onions, Spinach,
Garlic and Crushed Red Pepper

Assorted Desserts ~ Coffee, Tea or Decaf

\$20 per person

\$9 children 10 and under

(plus tax and service fee)

**Easter Egg Hunt
and Bunny Lunch
Saturday, April 4, 2015 at 11 a.m.**

Come join the fun!
Bring the whole family and have your children
and grand children's picture taken
with the Easter Bunny.

Easter egg hunt will begin at 11:15 a.m.
Lunch and pictures with the Easter Bunny
will follow the Egg hunt.

Lunch

Tossed Salad
Fresh Fruit
Assorted Pizza's

Chicken Nuggets with Honey Mustard and BBQ Sauce
French Fries
Fruit Punch, Easter Cupcakes

**\$12 per person
\$9 children 10 & under
Children 3 & under are free
plus tax and service fee**



**Easter Sunday Brunch
Sunday, April 5, 2015**

**Two Seating's
11:00 a.m. & 2:00 p.m.**

Assorted Breakfast Breads and Pastries,
Bagels with Cream Cheese
Shrimp Cocktail,
Norwegian Smoked Salmon Display
Fresh Fruit Platter,
Caesar and Tossed Salads
Eggs Benedict, Bacon & Sausage,
Sautéed Fresh Vegetables,
Confetti Rice Breakfast,
Potatoes

Sausage Cornbread Stuffed Chicken
with Supreme Sauce

Baked Ham with Cinnamon Rum Raisin Glaze
Stuffed Sole Newburg

Carving Station

Carved Rosemary and Garlic Crusted Leg of
Lamb with Minted Demi Glaze

Chef's Station

Made-to-Order Omelettes with Assorted
Ingredients

Belgian Waffle Station with Strawberries,
Blueberries and Fresh Whipped Cream

Assorted Dessert Station

Assorted Fruit Juices

Coffee and Tea

**\$23 per person plus tax and service fee
\$10 Children 10 and under,
Children 3 and under free**



We have Cappuccino and Espresso!

Enjoy in either regular and decaf.

Espresso \$3

Cappuccino/Latte/Mocha \$4

Almond Biscotti 2 for \$1.50

Come in and try one today!

Steak Night April 11, 2015

Featuring these special additions to the regular dinner menu:

Beef Burgundy Soup

Teriyaki Beef Satay

Sirloin au Poivre
with Creamy Brandied Demi Glaze

Grilled Delmonico Steak
with Garlic Butter

Marinated Flank Steak
with Bordelaise Sauce

Filet Oscar
with Lobster, Asparagus and
Hollandaise Sauce

Sunday Family Pasta Buffet and Ice Cream Bar

March 1, 8, 15, 22 and 29

We will feature assorted pastas & sauces, Chef special entree, garlic bread, caesar or make your own tossed salad and build-your-own ice cream sundae bar. All this for \$13 for adults and \$6 for children under 10 plus tax and service fee.



March 2015 Restaurant Calendar

Monday & Tuesday: Closed

Lunch: Wednesday - Saturday 11:30 a.m. - 5:00 p.m.

Dinner: Wednesday - Thursday 5:00 p.m. - 8:30 p.m. ~ Friday - Saturday 5:00 p.m. - 9:00 p.m.

Sunday: Sunday Menu 11:30 a.m. - 4:00 p.m.

Sunday: Family Pasta Buffet 4:00 - 7:00 p.m.

Reservations are encouraged and can be made by calling the restaurant at 860-673-2419.

If the voicemail activates, simply leave a message on ext. 70 with your name and phone number.

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1 Sunday Menu 11:30a.m.-4p.m. Family Pasta Buffet & Sundae Bar 4-7 p.m. PP-NL	2 Closed	3 Closed	4 Lunch & Dinner	5 Lunch & Dinner	6 Lunch & Dinner	7 Lunch & Dinner featuring: Prime Rib Specials while they last. Regular dinner Menu available. MASS-CONN-FUSION 7-9 p.m. with a \$5 cover charge.
8 Sunday Menu 11:30a.m.-4p.m. Family Pasta Buffet & Sundae Bar 4-7 p.m. PP-NL	9 Closed	10 Closed	11 Lunch & Dinner	12 Lunch & Dinner	13 Lunch & Dinner	14 Lunch & Dinner featuring: St. Patrick's Specials Regular menu available.
15 St. Patrick's Specials Sunday Menu 11:30a.m.-4p.m. Family Pasta Buffet & Sundae Bar 4-7 p.m.	16 Closed	17 Closed PP-NL	18 Lunch & Dinner	19 Lunch & Dinner	20 Lunch & Dinner	21 Lunch & Dinner Dinner featuring: Italian Pasta Night Limited Menu Available
22 Sunday Menu 11:30a.m.-4p.m. Family Pasta Buffet & Sundae Bar 4-7 p.m.	23 Closed	24 Closed	25 Lunch & Dinner	26 Lunch & Dinner	27 Lunch & Dinner	28 Lunch & Dinner PP-NL
29 Sunday Menu 11:30a.m.-4p.m. Family Pasta Buffet & Sundae Bar 4-7 p.m.	30 Closed	31 Closed	March Monthly Banquet Events			
			March 1, 2015 Private Party ~ North Lounge		March 13, 2015 Private Party ~ North Lounge	
			March 8, 2015 Private Party ~ North Lounge		March 19, 2015 Connect Concert ~ North Lounge	
			March 12, 2015 Private Party ~ North Lounge		March 28, 2015 Private Party ~ North Lounge	

Farewell Trevor



Like many chefs, Trevor Coates came up through the ranks of restaurant kitchens over 20 years to hone his skills and earn the title of Executive Chef at Farmington Woods, where he has served us for 12 years.

An Executive Chef is not the Head Cook. His responsibilities are significantly wider-in charge of coordinating the work of the kitchen staff, controlling food cost, determining serving sizes, planning menus, ordering supplies, ensuring quality and presentation of food is correct, scheduling staff, training the cooks on public health regulations and how to store all products in order to control waste.

“You are always thinking about how to work smarter, faster, or more economically,” Trevor said in a recent interview. “You can never rest on your laurels, because the restaurant business changes with new trends and new techniques all the time.”

“Working at Farmington Woods has been an enormous opportunity for me”, he continued, “but at this stage of my life, with my wife establishing her own career as a Clinical Therapist, and two young children aged five months and three years, our time together is our most precious commodity. Working evenings, weekends, holidays and almost any time when the rest of the world is not working, does not complement the family life of a father of young children.”

So when an opportunity to regularize his hours and explore a new career in the food sales industry came along, he felt he had to take it.



“This was one of the most difficult decisions of my life. I will miss so many people at Farmington Woods who have helped me, or come in regularly to celebrate at our social events. They have become part of my family.”

Demanding as the job has been, Trevor has never been bored. “There is always something going on in a kitchen,” he says. “We have strived to make the most memorable meals possible for each of our patrons.” Add to this a dash of good comments from the patrons, a sprinkle of the satisfaction that comes with a job well done, and the spice of camaraderie and teamwork in the kitchen. These are all the ingredients for a successful and satisfying career over the past 12 years.

“I do not feel that I am leaving you in the lurch”, Trevor asserts. “The kitchen team has years of experience with Farmington Woods, and can carry on until an ultimate replacement is named. Johnny Rosario, my very capable second-in-command, will be the Acting Executive Chef, and he has even more years here than I do.”



“I must especially mention what a pleasure it has been to work with Cristin Cook. Her creativity and work ethic have been an integral part of the success of our many, many banquets and events.” Indeed, the Clubhouse customer files burgeon with compliments on the service that Trevor and his team have provided over his tenure. Perhaps the most illustrative is this one:

“For our 50th reunion we estimated the same number of attendees that we had for our 25th. Then someone donated a Band, and the registration exceeded our expectations. Trevor and Cristin sprang into action, adding the South Lounge, tenting the roof deck, and re-positioning the dance floor. The Golf Shop provided carts with drivers for the overflow parking at the tennis courts. The food was delicious and the service was ‘to perfection’. The feedback from our classmates has been nothing but glowing superlatives. They want to start re-unioning every two years and at the very same location!”

“I am looking forward to the expanded time I will be able to have with my family,” Trevor said, “but I also know it will be years before I can watch a Super Bowl or a Kentucky Derby, or sit down to Thanksgiving, Christmas or Easter dinners, without looking back on the hundreds of fond memories I have of my time at Farmington Woods. My deepest thanks to all of you.”

Favorite Memories about our Clubhouse Manager & Executive Chef Send-off Party 2/11/15***Louise Vaughn and Helen Banks***

"Trevor was brand new and my car wouldn't start. He noticed my problem and came right over with his jumper cable. I wrote to everyone I knew: "We've got a jewel!"

***Ivan Mendelsohn, Irene Loretto, Adam Briggs***

"Every year I come back from California just for the New Year's Eve party. Plus, Trevor has been wonderful to the Women's Club. We could never thank him enough."

***Dan Healey, Francine Hunter,******Jamie Caldwell, Carol Gottlieb, Mary Healey***

"I've seen him grow from the kid that he was when he joined us, to the professional he's become as he leaves."

***Ray and Anne Freake, Kirk and Rosie DeRousse***

"We never missed Trevor's Prime Rib Night; and that man makes the best burgers and dogs in the Farmington Valley."

***Brian Petrovits, Greg Bradley, Joe and Pat DiCosimo***

"I admire his stamina – that three day Member Guest Tournament – he's on the job the whole time."

***George Pierfedeici, Sue and Steve Meltzer***

"The Avon Horse Guards are still talking about the job Trevor and his team did for our Annual Golf Outing."



General Manager Bob Ellwood wishes Trevor best of luck in his new career.



You can't say a proper goodbye without a cake.



FARMINGTON WOODS MEN'S GOLF LEAGUES MEN'S CLUB and SENIOR MEN

All male golf members of the Farmington Woods Golf Club ("FWGC") are eligible for membership in the Men's Club and, if over age 50, for membership in the Senior Men's League according to membership category. Tournament play will begin in late April-early May and will continue through mid-October. There are weekly tournaments.

SENIOR MEN

DUES: \$85.00

- Must be age 50 or older.
- Play on Tuesday mornings.
- Applicant must present evidence of a USGA handicap of 40 or less.

Contact: Steve Dishner 860-673-1438
s.dishner@sbcglobal.net

MEN'S CLUB

DUES: \$175.00

- No age limit.
- Play on Saturday mornings with some Saturday/Sunday tournaments.
- Applicant must present evidence of a USGA handicap of 40 or less.

Contact: Jeff Koppen, 860-463-1100
koeppenjm@gmail.com

Senior Men – Please send this application with a check for \$85.00 for dues payable to the FW Senior Men's Golf League and send it to Tim Fitch, 35 Fieldstone Run, Farmington, CT 06032. tmfitch@comcast.net

Name _____

Address _____

E-mail _____

Telephone: (Home) _____

(Office) _____ (Mobile) _____

NEW MEMBERS

USGA Handicap Index _____

as of _____ GHIN # _____

I am transferring from

(Name of Golf or Country Club)

Men's Club - Please send this application with a check for \$175.00 for dues, payable to the FW Men's Golf Association to Jeff Koppen, 16 LedgeWood Drive, Farmington, CT 06032. koeppenjm@gmail.com

Name _____

Address _____

E-mail _____

Telephone: (Home) _____

(Office) _____ (Mobile) _____

NEW MEMBERS

USGA Handicap Index _____

as of _____ GHIN # _____

I am transferring from

(Name of Golf or Country Club)

FARMINGTON WOODS WOMEN'S GOLF ASSOCIATION 9-HOLE and 18-HOLE CLUBS

All women members of the Farmington Woods Golf Club ("FWGC") are eligible for membership in the Farmington Woods Women's Golf Association ("FWWGA"). Tournament play will begin in mid-April and will continue through mid-October. If you have any questions about membership, please call the contact listed below. We look forward to having you join us! To help you decide which group would best suit your golfing plans and according to membership category, please consider the following:

9-Hole Club DUES: \$50.00

- * Play on Wednesday mornings.
- * An applicant must present evidence of a current USGA 9-Hole Handicap of 26 or less, or submit five non-adjusted 9-Hole scores of 75 or under that have been attested by a FWGC member with an established handicap.

9-Hole Club Members: Please return this application, along with a \$50.00 check for dues payable to "FWWGA - 9-Hole Club", to Peg Watson, 5 Chevas Road, Avon, CT 06001. 860-673-2872. pw123@comcast.net

Name _____

Address _____

E-mail _____

Telephone: (Home) _____

(Office) _____ (Mobile) _____

NEW MEMBERS of FWGC

USGA Handicap Index _____

as of _____ GHIN # _____

I am transferring from:

(Name of Golf or Country Club)

18-Hole Club DUES: \$70.00

- * Play on Thursday or Saturday mornings. Women who are able to play on Thursdays are **encouraged** to do so because of the limited number of tee times available on Saturdays.
- * An applicant must present evidence of a current USGA Handicap of 50 or less, or submit five non-adjusted 18-Hole scores of 130 or under that have been attested by a FWGC member with an established handicap.
- * The 18-Hole Club is continuing its mentoring program this year to help new members settle in.

18-Hole Club Members: Please return this application, along with a \$70.00 check for dues payable to "FWWGA 18-Hole Club", to Phyllis Butler, 8 Willow Lane, Avon, CT 06001. 860-673-8310. butlerphyllis@att.net

Name _____

Address _____

E-mail _____

Telephone: (Home) _____

(Office) _____ (Mobile) _____

Thursday Saturday

18-Hole Club only: ___ Group ___ Group

**New Members of FWGC and transfers from
9-Hole Club to 18-Hole Club:**

USGA Handicap Index _____ as of _____

GHIN # _____

I am transferring from: _____

(Name of Golf or Country Club)

9 Hole Women's Golf League

It's Almost Over

How many of you have been weeping and gnashing teeth during the last couple of months because the snow, wind and cold really interfered with enjoying the outdoors and fresh air? Has your patience reached its limit? Believe it or not, our 2015 golf season is not very far away. I believe I speak for many of us when I say it can't arrive too soon...we've had enough!

It will be wonderful to see all our members again, even our snowbirds who have not had to withstand what this Connecticut winter has been offering in the way of weather challenges. We'd also really enjoy seeing some new faces in our group.

The Farmington Woods Women's 9- Hole League is a warm and welcoming group, and we would love to increase our numbers. So, take a look in this issue of *In The Woods* or on the Farmington Woods website for an application to join our group, which plays on Wednesday mornings. If you have any questions, call me at (860) 672-2872 or send me an e-mail at pw123@comcast.net. I'd love to tell you more about our group and our plans for the year.

Peg Watson

Calling all Farmington Woods Artists!

We will be hanging our Spring Show on Monday morning March 2 at 9:30 a.m. The show will run until early June.

Work should be framed and ready for hanging...with price, title, and medium and a short artist bio attached if you have not participated before.

Please plan to pick up your work from the Winter Show at the same time.

Any questions please contact Carolyn Newell (860-673-7200) or Joan Brault (860-673-1161).



Fabiola Bidwell's daughter Melissa and friend Korina visiting Walnut Lane and enjoying the snow.



OLAF's visit to FW hole #10!

Spring Ahead – Safety Checklist



This is a good time to check that your fire extinguishers and smoke alarms are functional.

Fire extinguisher maintenance is important for everyone's safety.

You must ensure that:

- The extinguisher is not blocked by equipment, coats or other objects that could interfere with access in an emergency.
- The pressure is at the recommended level. On extinguishers equipped with a gauge, the needle should be in the green zone - not too high and not too low.
- The nozzle or other parts are not hindered in any way.
- The pin and tamper seal (if it has one) are intact.
- There are no dents, leaks, rust, chemical deposits and/or other signs of abuse/wear. Wipe off any corrosive chemicals, oil, gunk etc. that may have deposited on the extinguisher.

Some manufacturers recommend shaking your dry chemical extinguishers once a month to prevent the powder from settling/packing.

Fire extinguishers should be pressure tested (a process called hydrostatic testing) after a number of years to ensure that the cylinder is safe to use. Consult your owner's manual, extinguisher label or the manufacturer to see when yours may need such testing.

If the extinguisher is damaged or needs recharging, replace it immediately!

Recharge all extinguishers immediately after use regardless of how much they were used.

Industry experts generally recommend *replacing fire extinguishers every 6 years*.

The fire department does not service fire extinguishers. You should check in the Yellow Pages under "Fire Extinguishers" for businesses that sell and service fire extinguishers.

Daylight Savings Time begins on Sunday March 8, 2015

Change your clock,



CHANGE your batteries

All smoke detectors and alarms have a test button that, when pushed, causes the alarm to sound. Also, most detectors have either a blinking or a solid light that glows to let you know that the alarm is getting power.

Once a month, get up on a chair or use a broom handle for extra reach and push the test button. If you don't hear anything, then your battery is dead. If after changing the battery, the smoke detector is still not working, immediately replace it with a new one.

While battery-operated units have a built-in device that chirps when batteries get low, signaling the need for replacement, common wisdom dictates not waiting until that point. Batteries should be replaced twice a year, once in the spring and once in the fall.

Never remove a battery from your smoke alarm for use in another item, such as a radio, toy, or TV remote. Many people do so with every intention of replacing them in short order, only to remember that they forgot while standing and watching their house burn down (if they were lucky enough to escape).

After a period of ten years, a smoke detector has endured more than 87,000 hours of continuous operation, during which time the internal sensors have probably become contaminated with dust, dirt, and air pollutant residues.

If your alarm or detector is more than ten years old, consider replacing it to maintain optimal detection capabilities of deadly smoke in your home.





The Community Garden Wants You

We would absolutely love to have 30 or 40 more gardeners for the 2015 growing year. If you visited the Community Gardens you're probably amazed at the variety of plants and vegetables that were grown AND harvested. If you haven't done so, you should visit and talk to some of the folks, weather permitting. The "farmers" are nice people, everyone is very helpful, and there's no "wrong" way to do it. Come and join us. Perhaps the following reasons can persuade you, it's kind of like "Fifty Shades of Green". If you're interested or would like to get more information, call or email me: John Sahn 860-404-0334 or jsahm@snet.net. The lines are open.

Top 10 Reasons to Join the Community Garden

10. You get to play in the dirt and people won't think you're strange. Well, maybe they won't.

9. You get to eat healthy food that you have grown by the sweat of your brow and, because you over-planted, you harvest so much you have to distribute it to your neighbors who didn't have to do a darned thing to get YOUR harvest.

8. If you're biblical, you get to re-live the Garden of Eden (or is that eatin') unless you get cross-wise with Billy or Donna and then you get cast out where there is the weeping and gnashing of golfers.

7. You learn to talk in Farmer-tongue like, "Yep", "A-yuh"(if you're from Maine)", "Seems a might wahn today", "Sure could use some rain", "Sure wish it would stop rainin".

6. You can get up before dawn and slap hogs and feed chickens until Billy makes you take them home.

5. You get to curse in Farmer-tongue, like "Dag-nab it!", "Con-sarned varmints!", and the ubiquitous "%^&#@S".

4. You get to wear bib overalls, which are now fast becoming the fashion rage.

3. Instead of slapping hogs and feeding chickens, if you insist on getting up early you can carefully check to see if anyone else is gardening at that hour and you can then snip other gardeners herbs (heh-heh-heh).

2. You can freely and without guilt talk "dirt".

1. There's beer.



Community Garden “Meet our Master Gardener, Donna Curtis”

We know our Community Garden has plenty of sunlight, soil, and opportunity to socialize. We may not know, however, the extent of talent and resources we have in our own Master Gardener, Donna Curtis.

Starting at the beginning ... one of Donna’s earliest memories is walking home from nursery school, proudly carrying a bright red geranium that she displayed on her kitchen windowsill. Meanwhile, when the ground was not covered in snow, she was busy exploring the plentiful acreage surrounding her Maine home and picking wild strawberries, blueberries, blackberries, nuts, and fiddleheads.

Donna recalls childhood holidays as being centered around food. She fondly remembers, “the talk and laughter while preparing the meal, eating the meal, and then sitting together around the fire.” As a teen at prep school, she met classmates from all over the world and became vegetarian. She subscribed to *Organic Gardening*, and she and her parents started a garden of their own. They nurtured in each other an interest in vegetarianism and a passion for growing vegetables.

By the time she had started her own young family, she was living on a 115 acre farm in Maine, to which she annexed a 25 acre wood lot, with sugar maple trees. And then one day, she made the decision, “This is the year I’m going to start selling my vegetables.”

She built a greenhouse and grew thousands of plants to transplant into the gardens. In a second greenhouse, she grew 200 tomatoes to extend the harvest season. Her family farm produced an extensive variety of vegetables, herbs, fruits, and flowers.

Donna describes the care involved in processing the harvest for sale: “When I harvested a vegetable, such as green beans, I immersed them in cold water to take the heat from the field out of them. Then I lay them on racks to dry, and then I put them in bins in the fridge.” This process ensured the vegetables remaining in perfect condition for a full week.

Leaving her farm in Maine was hard, though life took Donna to Maryland, where she became the Horticulturalist at a country club. One winter, she transformed a bathhouse into a greenhouse with grow lights, ordered thousands upon thousands of seeds, and executed a massive landscaping plan.



Six years ago, Donna and her husband Tom (who claims to have originally enamored her with his culinary skills) moved up to the Woods. She now works at Winterberry Gardens in Southington as the Assistant Grower. You may be familiar with some of Winterberry’s work in Unionville, on the Farmington Bridge, and at the Shoppes at Farmington Valley.

Donna states that sharing and exchanging ideas with fellow farmers, along with her extensive reading, were the backbone of her education. She has studied Sustainable Agriculture through The Cooperative Extension of the University of Maine and has taken a Master Gardening class. She is a certified Connecticut Accredited Nursery Professional, accredited by the CNLA. Donna continues to expand her expertise by constantly researching horticultural and gardening sites on the internet.

Donna would like to see our Community Gardeners attend the upcoming spring workshops so that they may garden “more mindfully with regard to soil, insects, and diseases. Healthier soil makes for healthier plants that are able to resist insects and provide healthier food.”

In her own garden plot, Donna works the land “from the moment the ground is thawed until the moment the ground is frozen.” And when she harvests, she plants again. She envisions for all Community Gardeners a mindfulness that will reap a plentiful and healthy bounty and nurture the living soil.

Cold Weather Reminders

Frozen pipes & freeze damage

◆ On problem water lines, keep water on at a light trickle. Also keep cabinet doors open under sinks on outside walls in order to allow warm air into the cabinet. Insulating pipes located in outer walls and other vulnerable locations would be beneficial. Should a pipe freeze, please call the maintenance department, who will send an employee to attempt to thaw the pipe with our machine. Plumbers will also perform this service.

Fireplace safety

- ◆ Chimney should be cleaned periodically
- ◆ Do not overload fireplace
- ◆ Do not use wood scraps, scrap lumber or soft woods
- ◆ Do not use paper logs, lighter fluids, or artificial logs
- ◆ Never burn magazines
- ◆ Fireplaces are not designed to heat units, only to provide ambiance

Outdoor hoses

- ◆ Disconnect all hoses from outdoor water faucets

Garage doors

- ◆ Keep all garage doors closed during cold months to prevent frozen pipes

Please be sure to maintain your heat at a minimum of 55 degrees.

Are you expecting guests or a delivery?

Guide them to the West Avon Road entrance.

Directions

For GPS enter:

127 West Avon Road, Unionville, CT 06085 to arrive at our main entrance. The guard at the gate will guide you to your destination. Please note the Lovely Street entrance is accessible by gate card only.



Mallard ducks resting on Byron Drive

Tuesday Social Bridge

Come join the fun!

Will be held at the MA Office- Board Room

On the second and fourth Tuesday
each month at 1 p.m.

If you have questions contact

Peggy Sterns at 860-675-7202

Unit Owner Insurance Coverage

All homeowners are strongly urged to carry insurance on their unit and belongings. In cases of frozen pipes bursting due to inadequate heating, old water heaters bursting that should have been replaced, kitchen fires, or other cases which are the fault of the homeowner, the homeowner may be liable for the losses not covered by the Association's policy, including the \$10,000 deductible, and beyond. And the Association's policy does not cover personal property and other potential costs. Below is an overview provided by The Master Association's Insurance Agent, Rich Bouvier of Bouvier Insurance.



A quick guide to the Unit Owner Policy:

Since the average premium for a well written Condominium Unit Owners Policy usually runs between \$250 and \$350 per year, it is certainly worth the extra effort to take a close look at the available coverages and be certain you have done your best to purchase the coverage that best suits your needs. Important policy enhancements can cost as little as \$9 per year and many are not automatically included on the standard "Condominium Unit Owners Policy" also known as the **HO-6** policy.

Condominium Unit Owner Policies are broken into two parts:

Section 1 - Property Coverages

Starting with "**Coverage A - Dwelling Coverage**", this refers to the physical coverage to your unit. With the July 2010 changes to the Common Interest Ownership Act (CIOA) in the State of Connecticut, the amount of physical dwelling coverage each unit owner may be responsible for has changed. While I would never recommend to remove this coverage altogether, I have tried to recommend an appropriate amount of coverage that is reasonably priced and would afford worthwhile coverage in situations where unit owners could be held responsible for certain costs related to covered losses. My recommended dwelling coverage amount is \$25,000.

The next line item under the Property Coverage section is "**Coverage C - Personal Property**". This coverage refers to the contents of your condominium unit. This may be your clothing, furniture, televisions, computers, etc. The amount of coverage to be purchased is truly up to the individual unit owner. There isn't an easy formula to determine a proper amount of coverage, but taking an hour to review your entire unit and estimating replacement costs for your personal property will help you decide to purchase \$50,000 or \$250,000 worth of coverage and be sure to request "**Guaranteed Replacement Cost**" coverage on your personal property.

Section 2 - Liability Coverages

With most **HO-6** policies, "**Coverage E - Personal Liability**" will be available at coverage limits of \$100,000, \$300,000 and \$500,000. There are a handful of insurance companies that can offer this coverage up to \$1,000,000. My recommendation is to purchase as much Personal Liability coverage that you can afford. The best advice is to ask your insurance agent what Personal Liability coverage is available and to make the final decision with the guidance of your agent based upon your own liability exposures and concerns.

"**Coverage F - Medical Payments to Others**" is an included coverage under the **HO-6** policy. Albeit a small limit, this is a useful coverage and increasing your coverage limit to \$5,000 or more, where available, is not a costly coverage enhancement.

As with all insurance policies, the initial task of obtaining one can seem a bit overwhelming, but with the assistance of a professional insurance agent, purchasing proper coverage for your individual needs can be a straightforward task. The coverage outline above is intended to be a quick guide and not an all inclusive template for coverage. In light of the relative low cost for a well written unit owner policy, it is certainly worth the effort to enhance your policy to truly protect yourself.

Classifieds & Announcements

For Sale: Round table, reddish brown, 2 foot in circumference, 1 foot 10 inches tall. Excellent condition. \$25.00. Please call 860-673-4904.

For Sale: Baseball Cards, 7-5,000 Count Boxes (Approximately 35,000 Cards), Mint Condition, 1984-89 Topps, 1981-89 Fleer, 1981-89 Donruss, 1986 Unopened Wax Packs (45), 1986 Unopened Cello Packs (84), Best Offer, Call 860-670-4652.

Naples, Florida Vacation Rental: Enjoy the sun in Pelican Bay with private beaches, restaurants, pools, fitness, tennis and great community center. Offering first floor 2 bedroom plus den condo with garage and large lanai overlooking lovely lake and waterscape. Available April 16 through December 16. One month minimum. Call Carol for more info. 860-638-9279.



FREE: Real Estate Lunch & Learn for Buyers and Sellers. Avon Public Library, March 21, 2015 at 11:30 a.m.-2 p.m.

RSVP: dave.olson@raveis.com
or 860-836-2111.

FREE CLASSIFIEDS

FREE for residents. Send your classifieds to jennifer@farmingtonwoods.com or to the M.A. Office no later than **March 10, 2015** to be included in the April 2015 issue. Please limit your ad to 8 lines or fewer. Classified ads can only run 2 times in a rolling 12 month period. Ads are subject to editing. If sending an e-mail, please write: "classified ad" in the subject line.



Fitness on the Run

Spring into Fitness! Join today!

Classes are held right here in the Woods:
Monday-Yoga, Tuesday- Low Impact Aerobics,
Wednesday-Pilates, Thursday-Body Sculpting and
Friday-Zumba. Classes are at 9-10 a.m. in the North
Lounge of the Clubhouse.

Contact Nancy for class details:
cthometraining1@gmail.com



Bob Noreika will demo at the Avon Arts Association on Tuesday, March 17 at 7 pm at the Avon Town Hall. The demo is free and open to the public. Refreshments will be served. Bob will also conduct a workshop at the same location on Saturday March 21 from 9:30 am – 2:00 pm. Workshop fees are \$35 for members, \$45 for guests.

