

NEWSLETTER FOR THE COTTAGES AT RIVENDELL

RIVENDELL UNIT #1 APRIL, 2004 EDITION

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TRACY ARENDT - TECHNICAL COORDINATOR

For Newsletter and Community info when you're out of town, visit: www.thecottagesofrivendell.com



- Pool heater is now operational.
- · Porches at the clubhouse are freshly painted.

TOWN HALL MEETING

There will be a Rivendell Unit #1 Town Hall meeting on Tuesday, April 5th, at 7 PM. It will be held at the clubhouse and all are welcome to attend.

SIDEWALK EXTENSION REPORT

Special thanks go to Tim Rogers, whose comprehensive report revealed that the strip of land proposed for sidewalk extensions is the property of Sarasota County, and does not fall under the jurisdiction of either Rivendell HOA. His extensive effort made clear the process for applying to the county for permission and permits, which is more fully explained in the minutes. The Board and the community would like to express sincere appreciation to Tim for tackling such a daunting task, and executing it thoughtfully and thoroughly.



DAYLIGHT SAVINGS TIME BEGINS

Turn you clocks ahead one hour on Sunday, April 3rd, the official day to "Spring Forward."



UPCOMING ACTIVITIES

HERE'S WHAT'S PLANNED FOR APRIL:

Sunday, April 17th - Brunch at Venice Yacht Club

11:30 - 2 PM • Extensive selection of breakfast & luncheon items. Complimentary champagne and your choice of eggs, omelets made to order, a diverse selection of dessert items, carving station and much more!

Jackets are required, shorts are not permitted. \$17.30 per person includes tax and gratuity

Your check, made payable to Jan Huwiler (966-0856) before April 4th is your reservation.

COMING UP IN MAY:

Thursday, May 5th -

Woody's Barbecue at Turtle Beach Pavilion Need 40 people by April 15th!! Call Maury Tragar 966-6291

Chuck & Gretchen Bly



Host & Hostess of the March 12th

Happy Hour @ the Clubhouse.

Thanks for a lovely evening.

Meadow Sweet Cuisine...

Recipes Contributed by your neighbors.

EASTER LEFTOVERS CASSEROLE

6 green onions, chopped
6 medium potatoes, cooked and peeled
6 hard-boiled eggs
1 cup ham, diced
Salt & Pepper to taste
1 can cream of mushroom soup
1/4 cup milk

Western Union - Money Orders - Keys - Notary

MAIL/PAC "N" FAX

THE PLAZA AT PALMER RANCH

8499 South Tamiami Trail

Sarasota, Florida 34238

Tel: 941-923-5484

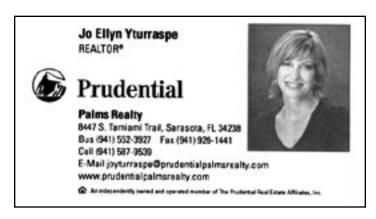
Fax: 941-925-2946

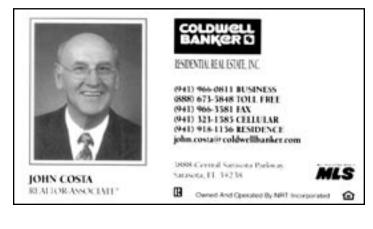
Rob Schloss



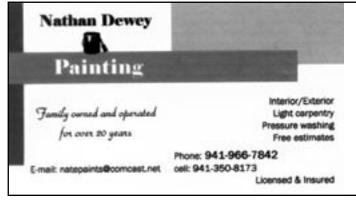
Preheat oven to 350°.

Sauté onions briefly in butter. Drain. Slice potatoes and hard-cooked eggs. Place alternate layers of potatoes, eggs, ham and onions in greased 1½ quart casserole. Season with salt and pepper. Thin soup with milk, and pour over other ingredients. Bake in 350° oven for 30 minutes. Remove from oven and allow to cool briefly. Sprinkle with Parmesan cheese and parley, if desired, and serve.









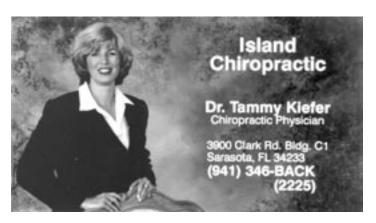


APRIL, 2004

Calendar of Events

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
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Set clocks ahead 1 hour	4	5 Town Hall Meeting 7 PM at the clubhouse	6	7	8	9
10 Coffee at the Clubhouse 10 AM - Noon	11	12	13	14	15	16
17 Brunch at Venice Yacht Club	18	19	12	21	22	23
24 Passover Begins	25	26	27	28	29	30





Spring! Spring! What a Wonderful Thing!

