



Lake Lines

News From The Lake Sovereign Neighborhood

Cherokee County's Premier Private Lake Community

Newsletter Date

Nov-Dec, 2006

President's Message.....

Seasons; A Time Of Change

Oh, how I love this time of year. It is a time filled with familiar traditions. The Holiday's bring on a time of giving and sharing with family and friends. This is also a time of year that brings constant change. As we witness the vivid colors emerge as autumn is at its' peak; change is constantly taking place all around us.

On a national level, the midterm elections brought forth a shift in power. Now the Democrats control both the House and the Senate. How will their control affect our nation? The verdict may not be known for some time.

Upcoming, we as a community have a changing of the guard. Two Director Positions on our Board will need to be filled. Peter Pauline and I will have fulfilled our two year term as of the next annual meeting. If you are someone who has a desire and vision to help make our community an even better place to call home, we need you! We also need volunteers to serve on our committees. Our current committees include ARC, Common Grounds, Communications, Lake, Social, and Recreation. If you are interested please email me at gwfig@alltel.net or Becky Hudson at beckyhudson@alltel.net. The Board meets on the second Tuesday of each month. The committee chairperson usually will dictate how many times that their committee will meet with the norm being around once a quarter depending on the committee. When you get through reading this newsletter please go to your computer and email us. That is how important this is. For our neighborhood to maintain its natural beauty and quality of life we need you. It is hard for a neighborhood to flourish on the 90/10 rule where 90% enjoy the benefits and 10% do all the work. I am asking for your help.

Other changes are taking place in our community. The Sixes Road project is nearing completion. We have an active community group seeking support to improve the Sixes Road parkway. Beautifying the roadway would happen in phases. Once completed this will enhance the value of the Sixes community as a whole which would hopefully increase our property values.

As you see, changes are happening all around us. We have a role to play. If we do nothing, we can expect nothing in return. If we plant the seeds the harvest will come. Together, we all can make a difference.

Gary W. Copeland



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Fun Facts

- People that drink coffee are less likely to commit suicide than those who don't drink coffee.
- Fishing is the largest participation sport in the world.
- Blueberry Jelly Bellies were made specifically for President Ronald Reagan.
- Nearly 20% of cars stolen had the keys left in them.

Gas Prices

Georgia	
Regular	Premium
\$2.13	\$2.39
Last week:	
\$2.13	\$2.39
Last year:	
\$2.15	\$2.37

L A K E S O V E R E I G N ' S

Coming Events . . .

➤ **Christmas Party - *Sunday, December 10***

Come join your friends and neighbors at Lake Sovereign's Annual Christmas Party. The fun begins at 5 p.m. at the Winchester Woodfire Grill once again. Look for a flyer soon with reservation information.

➤ **Ladies Ornament Exchange – *Thursday, December 14***

Come join the ladies of Lake Sovereign for our annual Ornament Exchange at 7 p.m. at the Clubhouse. The Bunco, Pequeno, and Texas Canasta groups plan the refreshments—appetizers and desserts. Soft drinks will be provided by the Social Committee.

**Please mark these dates on your Calendar.
More information to follow.**

Halloween Party

On Sunday, October 29, the Lake Sovereign neighborhood had its Annual Halloween Party at our clubhouse with more than 35 children attending. Once again, we had a variety of scary monsters, fierce pirates, wild animals, action characters, and pretty princesses. It was a picture perfect day which allowed everyone to enjoy the games, crafts, face paintings, cookie decorating, tattoos, and mummy wraps.

Trays of fruit, veggies, popcorn, pretzels and soft drinks were provided by members of the Social Committee. Thanks go out to the parents, grandparents, and the young members of our community-- Eric and Seth Kays, Colene Copeland, and Aaron Zarvou, to name a few—for their help in putting on the party.



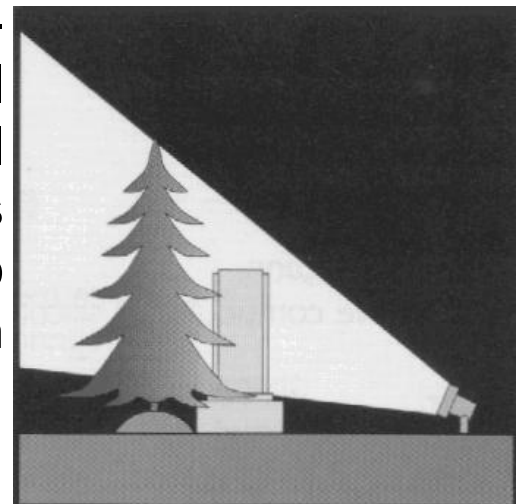
MUST MINISTRIES

MUST Ministries would like to thank all of the families who contributed to the Thanksgiving Food Drive. Both food and money were donated by our residents to help those in need in Cherokee County.



NEW ENTRANCE LIGHTING

Low voltage landscape lighting has been installed at each of our entrances. This new lighting provides a lower cost, brighter appearance to each of our entrance monuments. After the first of the year, additional landscape lighting will be installed to illuminate some additional bushes and trees. This work will not be completed until the Sixes Road widening and infrastructure to support the stoplights has been completed.



THANKS FOR YOUR PROMPT PAYMENT

Each June and December our Association Maintenance Statements are mailed to all owners for semi-annual installments, which are due on July and January 1, respectively.

Typically about three per cent of our owners are late in paying their maintenance fees and there are penalties for late payment. Historically, your Board of Directors has been fiscally responsible in managing receipt of maintenance fees to keep cash flow sufficient to meet current and reserve fund obligations.

When owners do not pay on time, the Board has a strict process, which is invoked. Owners receive a friendly reminder from the Board that their payment has not been received. This notice reminds owners, accounts not paid in full, will be entered for collection on a specific date. Once accounts are entered for collection, a lien is placed on the specific property; legal expenses and associated fees of approximately \$300.00 are added to the outstanding amount along with interest charges of 12% per annum from the due date of the payment. If the amounts cannot be collected through the collection process, the Board does file a lawsuit to obtain a Judgment for payment. The majority of delinquent accounts never get to the stage of a lawsuit, but the Board would prefer also not to invoke the fees and expenses associated with the collection effort. We urge all owners to make payment by the due date.

The Board wants to thank the majority of our Members who pay timely and regard their maintenance fees with the same priority as a utility bill or a charge card bill. Your responsible attitude allows our Association to pay our bills on time and to make the repairs and replacements necessary to manage the neighborhood.



THANK YOU!

The Board extends a big "Thank You" to all who helped with the Fall Lake Clean-Up. Much was accomplished on the crisp morning of October 21st by some of our industrious neighbors. The huge log floating on the East Shore Drive side of the lake was finally removed, and many other floating and semi-submerged logs were removed from the lake. The new boat and motor donated by a Lake Sovereign resident made the work go much faster. Special thanks to...

- Jim Derr
- Michael and Rosie Flanagan
- Jim and Jane Gunnin
- Ray Horihan
- Phyllis Lea
- Sergio Leone
- Chris, David Sr., and David Perry Jr.
- Deborah Pesta



NEW NEIGHBORHOOD WEBSITE

Check out the new neighborhood website at www.lakesovereign.net. This website will replace the former website www.lakelines.com, beginning December 1, 2006. The prior domain name made it difficult for realtors and our owners to locate the site. The new site will allow for important notices to appear as headlines and will be easier to navigate.

WHAT IS FALL TURNOVER?

Have you ever noticed in the fall, sometimes almost overnight, the lake water will turn murky and discolored for no apparent reason? This occurrence is called Fall Turnover.

To understand this process, the first thing we need to know is that water is most dense at 39 degrees Fahrenheit. This means both water warmer than 39 degrees F. and water cooler than 39 degrees F. is less dense or lighter. This is why ice floats. If ice were denser than water, instead of floating at the surface, it would sink to the bottom, and lakes would fill with ice each winter from the bottom up, eventually providing no liquid water for fish and other animals.

To give a simple example of Fall Turnover, we'll start the cycle in mid summer. During the summer, the water at the top of the lake is likely in the 70's or 80's, and the water at the bottom of the lake is likely in the low 50's, because that is the normal ground temperature. In the deeper water of the lake, there is likely a 'thermo cline,' which is a sharp break in water temperature, where the top water warmed by the sun, and the cold water from the bottom meets. Anyone who has gone swimming in a lake has probably experienced a 'thermo cline.' Wind and wave action mix the warm top layer, but the bottom colder layer is essentially lifeless as the oxygen gets depleted by decaying matter and the oxygen isn't renewed by wave action or weed growth. Again, the reason the colder water is at the bottom is that it is far denser than the warmer water above, so it stays on the bottom.

In the fall, as the top layer of water cools, it will cool to a point where it approaches and goes lower than the temperature of the bottom layer of water. When this happens, the colder more dense water will sink, causing it to replace or mix with that previously lifeless cold bottom layer. Sometimes this will cause decaying fish or organic matter to float to the surface. This is called 'Fall Turnover' and usually occurs here sometime in October when the surface water cools to a point in the low to mid 50's. Obviously smaller shallower lakes will cool faster than large deep lakes, so all lakes don't 'turn over' at the same time. Sometimes this process occurs overnight while other times it may take over a week to complete depending on weather conditions and the size and attributes of the lake. Following this 'turnover,' the water temperature in the entire water column is the same from the top to the bottom. Fish that couldn't venture into the deeper oxygen-depleted water in the summer can (and do) now use the entire water column.

As fall progresses, the water will cool to 39 degrees and beyond. When this happens, the 39 degree water will remain on the bottom (remember 39 degrees is the most dense) and the cooler water will remain up at the surface, forming ice when it cools to 32 degrees. Therefore in winter you have a temperature differential, but it isn't as great as summer. Summer differential from top to bottom may be up to 30 degrees Fahrenheit difference. In winter, that difference is only 7 degrees Fahrenheit from the top to the bottom of the water column.

Come spring, when the sun warms the water to 39 degrees, the entire water column once again mixes and is the same temperature throughout. This is called 'Spring Turnover.' Obviously, with a much smaller temperature differential, it isn't as noticeable as Fall Turnover, nor does it have as much effect on the fish. Following Spring Turnover, the sun will continue to warm the surface water and the colder water (39 degrees) will remain on the bottom, where it slowly warms to the low 50's over the course of the summer based mainly on the ground temperature. A thermo cline (sharp break) will again form as the surface warms into the 70's or beyond and the bottom water stays in the 40's to low 50's. The cycle then starts all over again.

Sixes Road Enhancements

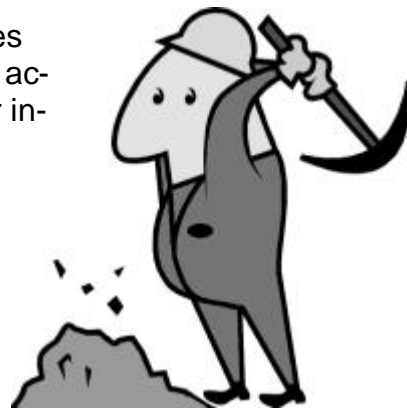
In mid-July the "Enhance Sixes Road" website, www.sixesroad.org, was introduced. The website is the communications vehicle to make Sixes Road private and commercial owners aware of the landscape maintenance challenges, once the road widening is completed. Press coverage for the website has appeared in **Sixes Living** and some of the homeowner association newsletters.

The website offers the opportunity for owners to register their comments. The comments have been overwhelmingly positive with 90% of respondents favoring the formation of a Sixes Road Community Association, which would become responsible for landscape maintenance and enhancement of the median and sidewalks. The Association will be funded by commercial owners and private owners. Some of our Sixes Road homeowner associations have already approved their participation and budgeted their funding at \$20-25 per household annually. Initial efforts to finalize a long-range landscape plan for the road are underway and comments placed on the website are receiving consideration.

The first two years are likely to generate enough funding from neighborhoods and commercial owners to only remove litter, mow and edge the sidewalks and median at a more frequent schedule than the county would provide. Initially it will not look like Towne Lake as Sixes Road is not a master planned community, but the long-range goal is the same as more and more neighborhoods budget their funding and join the Community Association.

We need all owners to visit the website, provide their comments and register their interest level in Enhancing Sixes Road. Some of our Sixes Road neighborhoods have done a great job in getting their owners to visit the website and a few have been less active. We still need more Lake Sovereign owners to visit the website, provide their comments and register their level of interest in this important effort. There will be no increase in the Lake Sovereign maintenance fees to fund our participation.

The website will be our communications tool to all owners along Sixes Road to communicate a consistent message. Sixes Road will be an active four-lane county road by Spring 2007 and we need to know your interest level and thoughts when you visit the website, www.sixesroad.org.



Santa's Chocolate Thumbprint Cookies

"Thumbprint cookies filled with swirled chocolate, toffee bits and maraschino cherry halves."

Original recipe yield: 4 dozen

INGREDIENTS

- 1 cup butter, softened
- 3/4 cup white sugar
- 3/4 cup corn syrup
- 1 egg
- 1 teaspoon vanilla extract
- 3 1/2 cups all-purpose flour
- 1/2 cup unsweetened cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon ground cinnamon
- 1 (11 ounce) package white chocolate chips
- 1 (1.4 ounce) bar chocolate covered English toffee, chopped
- 1 (4 ounce) jar maraschino cherries, halved

DIRECTIONS

1. Beat butter and 1/2 cup sugar in large bowl until well blended; stir in corn syrup, egg and vanilla. In a separate bowl, combine flour, cocoa and baking soda; gradually add this dry mixture to butter mixture. Blend well. Cover and refrigerate dough for 1 hour or until firm enough to handle.
2. Preheat oven to 350 degrees F (175 degrees C).
3. In a small bowl, combine remaining 1/4 cup sugar and cinnamon. Shape dough into 1 inch balls; roll each ball in sugar mixture and arrange on a cookie sheet. Using your thumb, make an indentation in center of each cookie.
4. Bake in a preheated 350 degrees F (175 degrees C) oven for 7 to 8 minutes or until just set.
5. Remove the cookies from the oven. If the indentation has grown indistinct, use the top of a spoon and press indentation in further. Immediately place 1 teaspoon white chips into each indentation. After several minutes, swirl the melted chips with a spoon. Top with toffee bits and maraschino cherry halves (if desired). Cool cookies on a wire rack.

Maple Roast Turkey and Gravy



"A New England style turkey with maple syrup. It makes for a mellow Thanksgiving dinner. Try stuffing it with Cranberry, Sausage and Apple Stuffing. If fresh marjoram is unavailable, 2 teaspoons of dried marjoram may be substituted."

Original recipe yield: 12 servings

INGREDIENTS

- 2 cups apple cider
- 1/3 cup real maple syrup
- 2 tablespoons chopped fresh thyme
- 2 tablespoons chopped fresh marjoram
- 2 1/2 teaspoons grated lemon zest
- 3/4 cup butter
- salt and ground black pepper to taste
- 14 pounds whole turkey, neck and giblets reserved
- 2 cups chopped onion
- 1 cup chopped celery
- 1 cup coarsely chopped carrots
- 2 cups chicken stock
- 3 tablespoons all-purpose flour
- 1 teaspoon chopped fresh thyme
- 1 bay leaf
- 2 tablespoons apple brandy (optional)

DIRECTIONS

1. Boil apple cider and maple syrup in a heavy saucepan over medium-high heat until reduced to 1/2 cup (about 20 minutes). Remove from heat and mix in 1/2 of the thyme and marjoram and all of the lemon zest. Add the butter, and whisk until melted. Add salt and ground pepper to taste. Cover and refrigerate until cold (syrup can be made up to 2 days ahead).
2. Preheat oven to 375 degrees F (190 degrees C). Place oven rack in the lowest third of oven.

Pecan Fudge Pie



"This fudgy pie is the perfect showcase for crunchy pecans. It's a special chocolaty twist on traditional pecan pie. It slices beautifully, and one slice goes a long way. Top it with whipped cream and you won't wait long for compliments! Original recipe yield: 6 servings

INGREDIENTS

- 1 1/4 cups light corn syrup
- 1/2 cup sugar
- 1/3 cup baking cocoa
- 1/3 cup all-purpose flour
- 1/4 teaspoon salt
- 3 eggs
- 3 tablespoons butter or margarine, softened
- 1 1/2 teaspoons vanilla extract
- 1 cup chopped pecans
- 1 (9 inch) unbaked pastry shell
- Whipped cream

DIRECTIONS

1. In a large mixing bowl, beat the first eight ingredients until smooth. Stir in nuts; pour into pie shell. Bake at 350 degrees F for 55-60 minutes or until set. Cool completely. Garnish with whipped cream if desired.

Twice-Baked New Potatoes



Prep Time: 1 Ready In: 1

Hour 10 Hour 20

Minutes Minutes

Cook Time: Yields: 12

10 Minutes servings

"I've used these rich potatoes as both an appetizer and side dish. Guests seem to enjoy the distinctive taste of Monterey Jack cheese and basil. These satisfying mouthfuls are perfect for a late-afternoon or evening

INGREDIENTS:

1 1/2 pounds small red potatoes
 2 tablespoons vegetable oil
 1 cup shredded Monterey Jack cheese
 1/2 cup sour cream
 1 (3 ounce) package cream cheese, softened

1/3 cup minced green onions
 1 teaspoon dried basil
 1 garlic clove, minced
 1/2 teaspoon salt
 1/4 teaspoon pepper
 1/2 pound sliced bacon, cooked and crumbled

get-together when something a little heartier is needed. -- Susan Herbert, Aurora, Illinois"

DIRECTIONS:

1. Pierce potatoes; rub skins with oil. Place in a baking pan. Bake, uncovered, at 400 degrees F for 50 minutes or until tender. Allow to cool to the touch. In a mixing bowl, combine Monterey Jack, sour cream, cream cheese, onions, basil, garlic, salt and pepper. Cut potatoes in half; carefully scoop out pulp, leaving a thin shell. Add pulp to the cheese mixture and mash; stir in bacon. Stuff potato shells. Broil for 7-8 minutes or until heated through.



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Full Page	\$ 500
Half Page	\$ 150
Quarter Page	\$ 75
Business Card Size (1/8 of a page)	\$ 40

All advertising will be displayed in black and white only, with final copy to be supplied by the advertiser. All advertisers will receive a copy of Lake Lines. Interest in placing advertising should be directed to:

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Director - Peter Pauline
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Pool Committee - Donald Copeland
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Architectural Review Committee - Louis Tooker
Social Committee - Sue Gross

I welcome all opinions and articles that you would like shared with our community. You can e-mail me at gwfig@alltel.net with any material that you would like published concerning our neighborhood.

Gary Copeland
LSHOA President

The printing of advertisements in this Newsletter does not constitute an endorsement by LSHOA of goods or services advertised herein. No representations are made as to the quality of the goods or services advertised or veracity of the statements relating to the goods or services.



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