



Happy Hanukkah!

Happy Thanksgiving!



Merry Christmas!



Upcoming Events:

New Neighbor Party: *Friday November 14th, 6pm.*

Spring Ridge Christmas Party: *Saturday, December 6th.*

Spring Ridge HOA newsletter November, 2008.

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Springridgehoa.com

A Message from the President, Wade Wilson

Hello Spring Ridge,

I first want to welcome all the new Spring Ridge residents. There has been a lot of new families move in this past year. We have a lot of new faces and from the looks of things down at the renovated playground, many children have arrived. The summer season has ended but the message for the new families is there are many things to do in Spring Ridge. Each year the HOA puts on a Progressive Dinner in the fall. However, with so many babies being born this fall, RSVP's were low so we decided to move the Progressive Dinner to the spring with a date to be set after the New Year. Please check the Spring Ridge website or the signs at the front of the neighborhood for updates on current events. We also have a Father/Kid campout at the clubhouse and a Tailgate party for college football fans where all are welcome to join in the fun. We also would like to mention the Holiday season will be filled with many festive activities as well for the kids so please check the website.

If you are new to the neighborhood we would like to invite all members new and old to a "New Neighbor" party on November 14th. Sometimes it is difficult to meet new people and the HOA would like to help with that. Everyone will meet at the clubhouse parking lot for appetizers and drinks. All children are welcome as we have the playground to keep them occupied as we socialize. I am a little biased toward Spring Ridge subdivision. I feel as though we have one of the best neighborhoods around. The thing that sets us apart from the other neighborhoods is the people in it. Many have volunteered and put in many hours to make this such a great place to live. We need to keep this going but we need more people to participate in all activities including service on the HOA Board. With all the new families here now we should have plenty of volunteers to keep this neighborhood a fun place to live. Please be active and participate in the many events we have and do not be afraid to volunteer to help out. We need all the support we can get.

Finally, if you have not had a moment to see the new facilities please come down to see them. Some of the recent improvements to the facilities have been a newly resurfaced parking lot. We have also purchased a new basketball goal for permanent installation at the parking lot. A new Spring Ridge directory has been sent to the printers and is due out soon so be on the lookout for that as well. Thanks to all or residents for all you do and welcome to the new ones. I hope to meet you all soon..

Sincerely,

Wade Wilson, President Spring Ridge HOA



Tennis News

Don't let cabin fever get the best of you. The weather in Atlanta is great for tennis almost thru December. Are you looking for a team? We have both men's' and women's' doubles and Mixed doubles teams of all levels playing out of Spring Ridge. Whether you are new to the neighborhood or new to tennis, it's a great way to meet some of your neighbors and get exercise too!

We are nearing the end of an 8 week session of kids lessons led by Pure Tennis. The kids met with their coach on Tuesdays after school. There were three groups of kids at varying levels and ability. Some brand new to tennis, and some have completed at least 6 of these sessions. If you are interested in the Spring lessons please contact me. We may possibly change the lessons to Friday afternoons so they won't conflict with other sports.

Thanks for everyone's effort at taking good care of our courts! Please remember to close the gates, turn off lights, and lock bathrooms when leaving. The Spring Ridge Rec area looks great and is a great asset to our neighborhood. We get many compliments from visiting teams about our nice viewing areas and hospitable hosts.



Questions contact Stacy Wright (770) 641-0010 or stacywright@bellsouth.net

**Help
Wanted**

If you would like to help with a Spring Ridge party, we could always use volunteers! Contact Larry Boulton at ldboulton@att.net

Spring Ridge HOA Dues Update

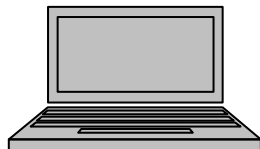
I hope everyone is enjoying the great Georgia fall weather. I wanted to give everyone a heads up on some changes that will be coming with next year's dues payment process.

SRHOA has a new agreement with Smartstreet, the community association division of RBC Centura Bank. Together with Smartstreet, in 2009 we now offer three ways to pay your annual dues:

- 1) Online Payment. This will be through www.smartstreet.com, and you can pay either by online check or credit card. There is a \$9.95 transaction fee for credit card payments.
- 2) Payment to our new Lockbox (through personal check)
- 3) Your bank's online bill pay

As part of the new process, your home will be assigned an account number and you will receive a statement for annual dues through the mail sometime in April. Your annual payment will be due, as always, on June 1st.

There will be more details to come next spring. I hope the new, flexible methods of payment make it easier for everyone to pay their dues each year.



***** Come check out the new basketball goal in the Rec Area parking lot. Secured in the ground- Enjoy!**



Thank you Spring Ridge Residents for helping out at the Halloween Party. Many of you were recruited on site and I really appreciate your help. The Halloween party was a huge success and a lot of fun!

Chili Contest Winners:
First Place: Bethany Leftwich
Second Place: John Miller
Third Place: CC Marshburn
Fourth Place: Joshua Edwards

A special thank you to Jud Shumway for providing us with music and announcements!



It may seem early... but be thinking about swim team. Spring Ridge hosts a great swim team beginning in May. Practices are daily at our pool with meets against other neighborhoods on Thursday evenings. This activity is open to children outside the neighborhoods and SRHOA members. Please contact Stephanie De Jarnette for more information. Registration will begin in the Spring.

Top Ten Turkey Tips

1. Thawing a frozen turkey requires patience. The safest method is to thaw turkey in the refrigerator. Be sure to plan ahead — it takes approximately 3 days for a 20 pound turkey to fully defrost.
2. For crisper skin, unwrap the turkey the day before roasting and leave it uncovered in the refrigerator overnight.
3. Cooking times will differ depending on whether your bird was purchased fresh or frozen. Plan on 20 minutes per pound in a 350 degree F oven for a defrosted turkey and 10 to 15 minutes per pound for fresh.
4. A turkey will cook more evenly if it is not densely stuffed. Consider adding flavor by loosely filling the cavity with aromatic vegetables — carrots, celery, onion or garlic work nicely — or by carefully tucking fresh herbs underneath the breast skin. For the stuffing lovers, cook the dressing in a casserole dish on the side.
5. For even roasting, truss your turkey.
6. Before roasting, coat the outside of the turkey with vegetable or olive oil, season with salt and pepper and tightly cover the breast with aluminum foil to prevent over-browning (it will be removed in step 7).
7. Don't be a peeping tom (no pun intended)! Once you get the turkey in the oven, resist the temptation to open the oven door and admire your handiwork. When the oven temperature fluctuates, you're only increasing the likelihood of a dry bird. About 45 minutes before you think the turkey is done, remove the foil from the breast to allow it to brown.
8. Remove the turkey from the oven when the deepest spot between the leg and the breast reads 180 degrees F on an instant-read thermometer. Check the internal temperature of the stuffing as well; it should be at least 165 degrees.
9. Tent the bird with foil and let rest for about 15 minutes before carving. If you need more time to make gravy, heat up side dishes, etc., you can let the turkey set for up to an hour without losing too much heat.
10. Remember to carve your turkey with a very sharp or electric knife.

