
**The
Belfair Review
www.belfair.ws**

Issue 12

June 2005

It's BBQ time!

President's Note...

Dear Neighbors,

Our new pool furniture has arrived. We now have 34 chaise lounges, 4 tables and 16 chairs. Hats off to Patrick Hall, a Dutch Fork High School senior, for spending his Wednesday morning helping me to unpack all of the new furniture! What a super show of volunteerism!

We have a new pool management company, Poolman Pool Service, Inc. The certified pool operator is Danny Hamilton. If you have an emergency, call 911. But, if there is an accident in the pool like someone throws up or urinates in the pool, please call Danny immediately so he can come out and treat the water. This is the safest way to protect the health of your neighbors. His number is 414-5361. It also is posted on the bulletin board at the pool.

Now that our pool is in tip top shape, we are going to celebrate by having an Adults Only Party. Julie Siomacco has organized a Mexican Fiesta at 8 p.m., Saturday, June 25. You should have already received a separate flyer in your mailbox. Get a babysitter for the kids, whip up a tasty Mexican treat and head to the pool for the sounds of Carolina DJ. It's sure to be a good time. Call Julie at 407-8212 if you need more information.

Things seem to be shaping up for our association. Our pool is beautiful. Our landscaping is looking great. We had another quarterly Block Captain meeting on Tuesday, May 31. Three Richland County deputies attended and reported no crime in our area. The only issue in our neighborhood continues to be trespassers at the pool and driving violations such as running stop signs and speeding. Please remember that our posted speed limit is 25 mph and that is really too fast. SLOW DOWN and watch for children. Also, please observe the STOP SIGNS. I know it's easy to roll through them but they are there for a reason and we would hate for someone to get hurt.

Finally, if you drive into the neighborhood and see unwelcomed visitors at the pool after dark, please call our deputies. They can be reached at 691-9000 for

non-emergencies. Deputy Lehy and Deputy Bass said to call this number and ask for dispatch, explain the situation and one of them will respond.

Thank you in advance for helping to keep our community safe and free of vandalism. I hope you're having a great summer! Try to stay cool! See you at the pool! You can contact me about this or any other issues you may have at 732-1233 or cwhill88@earthlink.net.

Christie Hill

If you have a question regarding your dues or if you have a covenant violation to report, please contact our management company at their office or via email.

Halcyon Real Estate Services, LLC
9600 Two Notch Road
Suite 5
Columbia, SC 29223
803-736-0394
halcyoninc@mindspring.com

Cabana reservations? Call Nancy Fennell at 781-4340 or reserve online at www.belfair.ws. The password for the resident's only section of our website is *Belfairzone*.

AHHHH! The Pool is Open

New pool keys, which open the gate and the bathrooms, have already been distributed. If you were unable to pick up your key, contact Halcyon at 736-0394.



Interested in joining a pool committee? Call Nancy Fennell, pool chairman at 781-4340.

If you witness an incident requiring immediate pool service, please call Poolman Pool Service, Inc at 414-5361.

Block Captain Needed

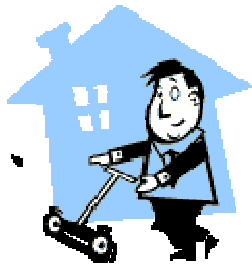
A special thanks to Jamie Chumney, block captain for 208-222 Amberwood Circle and Amberwood Court, for all her hard work. The Chumney family is moving so she has resigned. If you live in this block and would like to volunteer, call Christie Hill at 732-1233.

Landscaping News...Who will receive the first Yard of the Month Award?

Wes Harper, our Landscape chair, wanted to inform the neighborhood about recent landscape improvements. Wes reports that new sod was installed at the front entrance where a turf fungus attacked a portion of the grass. Sod and another sprinkler zone were installed at the back entrance. Later, the committee plans to add more trees or shrubs at that entrance

Wes also provided the following landscaping tips.

- Watering—for best results always water turf in the morning. You never want to leave turf wet overnight.
- Flowers—remove flowers as they finish blooming to encourage growth and additional blooms.



While you're out in the yard sprucing up, you might want to work a little harder because our homeowner's association is now giving a Yard of the Month award. The landscape committee will be choosing a yard each month that showcases the way we want our neighborhood to

look. The judging will be based upon how well the yard is maintained, seasonal color and overall beauty. If you have recommendations for yard of the month email Wes at STPWHLM@AOL.com

Home Sweet Home

If you have purchased a home in the past 30 days and have not been contacted by the Welcome Wagon Committee, contact Leslie Whitacre at 732-7445 or Wendi Pesek at 407-7029.

Homeowners Fees are now Past Due

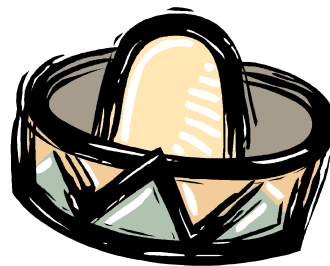
Our association budget is based on all of the homeowners paying their dues. Homeowners' fees for 2005 are \$345. They were due by January 31. If you have not paid your fees, please remit your payment to the Association's management company. All delinquent accounts have been assessed a \$10 per month late fee plus an additional \$100 lien filing fee has been added to the account. Be prepared to cover all of these fees if you have still not paid your bill.

How To Avoid Food Poisoning

There are an estimated six million cases of food poisoning each year in the U.S. South Carolina Cancer Center nutrition specialists offer some tips to help keep your family safe from food-related illness:

- Wash hands thoroughly with soap and warm water before and after handling food. Remember to wash all work surfaces and utensils also.
- The danger zone where bacteria multiplies the fastest is between 40 degrees and 140 degrees Fahrenheit, so keep hot food above 140 degrees and cold food below 40 degrees.
- Thaw frozen meat, fish and poultry in the refrigerator, never on the counter.
- After shopping, quickly freeze or refrigerate all perishable foods.
- Use separate cutting boards for raw and cooked foods. Be sure to clean them after each use. They also need to be sanitized with a solution of two to three teaspoons of household bleach in one quart of warm water, then rinsed with plain, hot water.
- Perishable foods left out of the refrigerator for more than two hours (or one hour in 85 degree temperatures) are not safe and should be discarded. When in doubt, throw it out!
- Never eat raw seafood, meats, poultry, eggs or foods containing raw eggs, like cookie dough.
- When refrigerating leftovers, use a shallow container. This allows the food to cool quickly and minimizes the likelihood that bacteria will grow.
- Reheat cooked food thoroughly to 160 degrees or until steaming hot.
- Cook ground beef to an internal temperature of 160 degrees or until juices run clear. Slit the middle to make sure the inside is brown, not pink, before eating.

Source: www.palmettohealth.org



Don't Forget Mexican Fiesta

Get a babysitter for the kids, whip up a tasty Mexican treat and head to the pool for the sounds of Carolina DJ at an Adults Only Mexican Fiesta at

8 p.m. on Saturday, June 25 at our pool. You should have already received a separate flyer in your mailbox. Come meet your neighbors, it's sure to be a good time. Need more info? Contact Julie Siomacco at 407-8212.