



Charter Point Notes

December 2017

May the peace and joy of the holidays be with you now
and throughout the New Year.



Merry Christmas & Happy Hanukkah

It's Holiday Time in Charter Point!



Best Decorated House Contest Saturday, December 16

It's time to untangle your lights, fluff up the wreaths and sprinkle those poinsettias with glitter. You could be this year's Best Decorated House! A winner will be chosen on Saturday evening, December 16. Remember to turn on your lights and decorations at dark. The winning household will receive a \$25 gift card and a Best Decorated sign to display in the front yard.

Christmas Eve Candlelight - December 24 at dusk



Lighting luminaria candles curbside throughout our neighborhood on Christmas Eve is a longtime Charter Point tradition. It is a lovely, peaceful sight when our streets are silently aglow with candlelight flickering softly through the night. Look to receive your bag of luminary candles and supplies soon.

Remember to turn off sprinklers and restrict curbside parking that evening. Rain plan: If raining on Christmas Eve, light your candles on Christmas Night. If raining Christmas Eve and Christmas Night, light your candles on New Year's Eve. If out of town December 24, please ask a neighbor to light your candles. Let's all join in to create a beautiful holiday evening for our guests and families.

A \$5.00 donation is asked to help cover the cost of supplies. Please have your donation ready when your candles are delivered. Or simply add an extra \$5.00 to your 2018 Association dues check.



Ho-Ho-Ho!

Santa and Mrs. Claus will be cruising around Charter Point in fine style this **Saturday, December 2**. The jolly couple will be riding in a classic convertible escorted by a JSO patrol car. How cool is that? St. Nick and his Mrs. will be handing out treats from 2:00 - 3:00 p.m. to all the kids. Be sure you and your kiddos are on the lookout curbside for a fun Santa visit.

Join us afterward from 3:00 - 4:00 p.m. at John & Karen Caine's home (4524 River Trail Rd). We'll be roasting S'Mores!

In the spirit of the giving season, we are also collecting non-perishable food for the Arlington Community Center. You may bring your food donations to the Caine's home.

See you Saturday!



Welcome New Neighbors!

**Guy and Patricia (Patti) Sanders
4397 Fern Creek Drive (lot 28)**

We hope you will enjoy your new home
and community!



**The Vior Family
5470 Fern Creek Drive, N.
(lot 180)**



Have you checked out Charter Point's new website? More than a facelift, the site has many nifty features. To get your web registration started, go to www.charterpoint.org. In the upper left corner, click on REGISTER and follow the prompts. Enter the case sensitive "Confidential Password" *charterpoint2017*. This password is only used to gain access to the registration portal, where you will be asked to input your own private password during the process. Input whatever other information you choose to be available or simply leave it blank for privacy. *Members Only have access to select information.*

2017 Charter Point Community Association Board Members

President: Linda Rehberg
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744-0625 or rehberglinda@yahoo.com

Vice-President: Bob Barletta
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743-4996 or bob.b1@comcast.net

Secretary: Steve Richey
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Treasurer: Bobby Huey
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4497 Fern Creek Dr.
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Covenants & Restrictions Chair:
Vacant

Hospitality Chair: Ruth Becerra
4497 Fern Creek Dr.
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Membership Chair: Linda Hemphill
5487 River Trail Road, N.
945-4937 or cpcanews@aol.com

Security Chair: Bill Cuartero
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Social Chair: Peggy Huey
4499 Charter Point Blvd.
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Newsletter Editor & Breaking e-News:
Linda Hemphill

Residential Directory: Doris Barletta

Bulletin Board: Jan Walker

Christmas Eve Luminaries: Walt Holton

Ombudsmen: Webb Wade, Millie Kanyar

Charter Point Property Management



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Jacksonville, FL 32246
(904) 646-2626 Sherrie Jarnu
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more than a membership
IT'S A PARTNERSHIP

2018 Charter Point Community Association Membership Drive

Start the New Year right by promptly remitting your annual Association dues on January 1. A solvent Association treasury provides the revenue to assure the top-quality neighborhood we all enjoy — vigilant security, well kept common areas, and other fine qualities that set Charter Point apart from many other long-standing neighborhoods.

Our Association mission is to maintain our community -- keep common areas well cared for, provide for security, and protect the value of our homes. Wisely managing the Association budget is a fiduciary responsibility of the Board. An annual Association dues increase to \$275 was approved in October by a majority Association member vote. Associations like Charter Point that are able to invest in projects, such as rejuvenating common areas (with the help of a COJ Neighborhoods Grant), installing safety lighting along the perimeter wall, and increasing patrolled security, among other improvements, reap increased property values. A reasonable, fiscally justifiable increase allows our Association to meet these responsibilities and more, an obvious advantage to our neighborhood.

Thank you for your support!

When you receive your dues notice, please complete and return the included Residential Information card along with your check. Make check payable to Charter Point Community Association. If paying electronically, set your e-check delivery to Linda Hemphill, CPCA Membership, 5487 River Trail Rd, N., Jacksonville 32277. If more budget friendly, dues may be paid in two monthly installments.



Keep in Touch with Charter Point.

The more aware of our surroundings, the more safe and connected our neighborhood will be.

1. **Join** the Charter Point e-News Group,
2. **Bookmark** the website (www.charterpoint.org),
3. **"Like"** Charter Point on Facebook.

To join e-News, send your name and address to the Charter Point e-News administrator at cpcanews@aol.com. E-News is more than a means to distribute the newsletter. It's also a vital tool to communicate security alerts in a flash.

Charter Point Security



It may be the most wonderful time of year, but 'tis also the season for stealing. Charter Point will be increasing its JSO security patrols in December. Expect to see more marked police units in the neighborhood. Meanwhile . . .

Door or Porch theft increases during holiday time. Although you can't require specific placement, try asking UPS, FedEx and independent delivery drivers to place your package(s) at the side or back of your house. Leave them a friendly note (with a P.S. to not leave your note at your door, of course). If

possible, install a monitored security camera or video doorbell device in order to see, record and speak to anyone approaching your door.



Online vendors usually email tracking information for your purchases, helpful for anticipating a delivery. Try to be home to receive your package, if possible. Another idea is to leave a note on your front door advising the delivery driver you are home and to knock or ring the door bell.



Street parking: We have received several complaints from neighbors about residents regularly parking their cars or trucks in the street. Although Charter Point Community Association has no jurisdiction over street parking, the matter does create a safety concern, especially when parking along curves, and can be a nuisance to traffic flow. If you must park in the street, make sure you follow the rules: the tires must be within 12" of the curb; the vehicle must be parked in the direction the traffic the lane is heading; the vehicle must have a valid tag. Failing to adhere to any of these rules may elicit a parking citation.

Lights ... Lights ... Lights. Leave your outdoor lights on all night, front and rear, during this time of the year. Burglars do not like light or sound. Keep your vehicle doors locked if parked outside. Do not leave any firearms in your vehicle at anytime. Lastly, keep your house doors locked and garage door closed. Don't make yourself an easy target.



Remember, thieves look for crimes of opportunity. Don't make it easy for them.
~ Bill Cuartero, Security Chair

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***A Picture is Worth a Thousand Words —
 But a 3D Model Is Priceless.***

If you are planning to sell your home, bring your listing to life by including 3D Virtual Touring Photography in your marketing plans. Let us entice prospective buyers by creating a realistic and immersive online visual experience covering your entire home. For more information, contact Bill by email or phone.



C&R Corner

Please be reminded that architectural approval is required before starting your exterior improvement projects (e.g., fence construction, house painting, driveway paving, roofing, adding a room, major re-landscaping, etc.) Be sure to heed requirements within the Charter Point covenants and restrictions, which outline what is expected before commencing a project and the limits of what is permitted.

Everyone's continued compliance and willingness to help improve Charter Point's overall appearance is appreciated.

Charter Point's deeded C&R can be found at www.charterpoint.org (DOCUMENTS); the exterior improvement application (FORMS).

'Tis the Season for Delicious Holiday Fare

Veggie Cassoulet

2 T. olive oil
2 zucchini, chopped
2 celery stalks, sliced
1 onion, chopped
1/4 tsp. salt
1/4 tsp. ground black pepper
4 cloves garlic, sliced
1 can (14 oz) diced tomatoes, drained
3 c. drained cannellini beans, save juice
4 sprigs fresh thyme
2 dried bay leaves
4 slices crusty whole-wheat toast
Preheat oven to 400°. Cook zucchini, celery, onion, salt and pepper over medium heat until tender. Mix in garlic and cook another minute. Combine veggies, tomatoes, beans, 1/4 cup of the bean liquid, thyme and bay leaves in a 2-qt baking dish. Bake until golden, about 30 minutes. Remove bay leaves and serve warm with wheat toast. Serves 4.



Hearty Pumpkin Bisque

1 tablespoon butter
1 cup chopped onion
2 teaspoons minced garlic
1 pound of ham, cut in 1" cubes
3 (29 oz.) cans pumpkin puree
1 (32 oz.) carton chicken broth
1 cup cream
1 tsp each: cinnamon, nutmeg, brown sugar



Melt butter in a skillet over medium heat. Cook onion and garlic in butter until soft. Combine onion, garlic, ham, pumpkin puree, chicken broth, cream, cinnamon, nutmeg and brown sugar in a slow cooker set to Low; cook 4-5 hours. Garnish with sour cream. Serves 8-10

"Life is uncertain. Eat dessert first." - Ernestine Ulmer (writer, 1892-1987)



Fruitcake Fun Fact

The first recorded fruitcake was in Roman Times, and some believe the fruitcake to be the cause of the fall of the Roman Empire. Another little known fact is the method of determining whether a woman was a witch during the Salem Witch Trials was to offer the suspect a piece of fruitcake. If she ate it and lived, it was considered proof that she was, in fact, a witch. (*The Retro Housewife's Fruitcake Page, www.retrohousewife.com.*)



Savory Baked Holiday Brunch

1 pkg. (17.3 oz.) frozen puff pastry (2 sheets), thawed
6 eggs, beaten
1 cup ricotta cheese
Dash hot pepper sauce
2 (10 oz.) pkgs. chopped spinach, thawed & drained
4 slices thick cut bacon, cooked & chopped
1-1/2 cups shredded cheddar cheese
1 cup chopped sweet red peppers

Preheat oven to 400 degrees. Unfold pastry sheets. Roll out one sheet to 11-inch square; set aside. Roll out other sheet to a 12" square to use to line bottom and side of greased 9" spring form pan. Remove 1T. beaten egg; set aside. Mix ricotta, pepper sauce and spinach with remaining eggs. Layer half each of the bacon, cheese, egg mixture and peppers in pastry-lined pan. Repeat layers. Cover with remaining pastry sheet; fold edges of pastry under and tuck inside pan. Brush top with reserved egg. Cut slits in top of crust with sharp knife to allow steam to escape. Bake 45- 55 minutes or until golden brown. Cool 10 minutes. Run small knife around edge of pan to loosen crust before removing spring form rim. Serves 10-12.



Mini Crab Tarts

1/3 cup cream cheese, softened
1/4 cup crabmeat - drained, flaked
2 T. chopped green onions
1 (2 oz) pkg mini phyllo tart shells
1/3 cup whole cranberry sauce

In a small bowl, combine cream cheese, crab and onions until blended. Place the tart shells on an ungreased baking sheet. Drop 1 T. of the crab mixture into each shell. Top each with 1 teaspoon cranberry sauce. Bake at 375 for 12- 15 minutes or until heated through. Makes 15 tarts.

Santa's Sleigh Cocktail



White sugar crystals, coarse
2 cups eggnog, chilled
1/2 cup brandy
1/2 cup amaretto liqueur
1 teaspoon ground nutmeg
2 scoops vanilla ice cream
4 cinnamon sticks

Dampen the rims of 4 martini glasses and then line the rims with sugar crystals. Combine eggnog, brandy, amaretto, nutmeg, and ice cream in a blender; process until smooth. Pour into chilled martini glasses; garnish with a cinnamon stick.