



## February - 2018

Shorewood News Editor: Chantille Henry – ChantilleSOTS@gmail.com

Monthly Board Meetings are held the 2<sup>nd</sup> Thursday of the month.  
Everyone is welcome! Contact Angelica Spates at 206-769-0889 for location

### President's Letter

My, oh my, 2018 is here and I'm serving as President for a third year. I would like to welcome everyone who moved into Shorewood on the Sound in 2017 and this year so far. We have a great year planned for you and some exciting changes coming to our SOTS Website, which should be active soon. Our digital footprint will allow us to communicate more frequently and more effectively with our neighbors. It might require a bit of a learning curve but in the end will save us money and make information more accessible. If we don't have your email address, please consider sharing it with us.

Here are some highlights of what is happening with our website. You will soon be able to pay your dues online if that is something you're comfortable with. I'm not sure when that portion will be active but it will be at some point in the implementation. Look for a "Secure" portal that will allow you access to all information you will need about the neighborhood and it's functioning. The Directory will be available online and no longer routinely printed and mailed. This should make it more current and accurate. There will be a link to print a hard copy, if that is something you want. For those who don't have internet access we will facilitate a way to get a copy to you. Also, the Newsletter will be sent by email instead of postal mail. Those who have not yet provided email addresses will be mailed a hard copy. Emails will be coming from our MailChimp account. I know security continues to be a concern for all of us and this is what we need to do to keep our website secure. Updating will also be much easier. Once we're up and running we welcome your pictures to post. This will be an ongoing project that should be fully functional before the end of the year. Until then, we'll have the old site and the new one to make sure we are carrying over all the necessary information. Thanks for your patience and feedback as we move forward with the project.

We had a fantastic 2017 with our usual great events. We will again bring you the Annual Events that are the SOTS mainstay for your enjoyment:

- The first of which will be the Easter Egg Hunt, Saturday March 31st at 11:00 AM
- Followed by Streets of Garage Sales, Saturday June 2
- And the Salmon Bake August 11.

Look for more details closer to the event dates.

I'd like to introduce you to our 2018 Officers and Board. We have three new members who have never served on the Board and two that just moved here in 2017. We are really thrilled that you want to participate and serve our Community. Welcome, welcome, welcome!

#### Officers:

President, Angelica Spates

Vice President, Rand Fullington

Secretary, Shari Sewell

Board (Class of 2018):

Bob Edgar, Kyle Lonzak, Jean Spohn

(Class of 2019): Gary Harris (also Treasurer), Jennifer Cooper, Rick Goroski;

Class of 2020): Masato Takahashi, Lori Deck, Alp Akdemir.

Our Immediate Past President is Jon Newton.

I'd like to thank everyone who served on last year's Board for their support and contributions and welcome our new Board members. Also, a big thanks to all Committee members and volunteers whose many hands made the work lighter. Without you our events wouldn't happen. I'm looking forward to getting to know you better and working with you to implement our events and business for 2018.

The Dues Statements are part of this February' Newsletter mailing. As mentioned in a previous article, the dues have been raised effective this year from

\$50 to \$75 and \$40 to \$60 for seniors. We plan to do some improvements to the Beach this year, some of which could be costly. Your input and comments are always welcome. Everyone is welcome to attend a Board Meeting, which meets on the 2<sup>nd</sup> Thursday of each month. Please reach out to me to find out where the meeting will be held as we rotate locations. My email is [angelicawre@comcast.net](mailto:angelicawre@comcast.net) or phone 206-769-0889

Looking forward to a fun and fabulous 2018

-Angelica Spates, President

## **Easter Egg Hunt**

**Saturday March 31<sup>st</sup>, 11:00am, SOTS Beach**

Join us for the annual Shorewood on the Sound Easter Egg Hunt! Bring your kids, grandkids, nieces and nephews out to enjoy the beach, meet other young neighbors and find multicolored eggs filled with delicious treats. Kids up to age 12 are welcome to hunt for eggs. Those older than 12 are welcome to come early and help hide eggs.

Gather at the top of 130<sup>th</sup> Avenue with baskets in hand. We will all walk down to the beach together at 11:00am.

We would love your help with egg preparation, getting the beach ready, hiding eggs and clean up, if you can help, please contact one of us.

-Lori Buchsbaum (206-240-4639

[lori@bermuda-associates.com](mailto:lori@bermuda-associates.com)

-Betsy Wheelock

[Wheelchock@msn.com](mailto:Wheelchock@msn.com)

## **Winners of 2017 Christmas Lighting Contest**

Thanks to all who contributed to making our neighborhood look so festive over the holidays. I know I really enjoyed driving through the neighborhood and truly appreciate everyone who lit it up. Hope you did as well.

Here are the winners for 2017. They will get their dues complimented for 2018. If as a winner you want to pay your dues, you are welcome to.

**Grand Prize** – 12805 Shorewood Dr. SW

**Runner Up** – 12043 Standring Ct SW

**Most Original** – 12033 Standring Ct SW

**Highest Wattage** – 12204 Shorewood Dr. SW

**Honorable Mention** – 12237 Marine View Dr. SW

If you'd like to see pictures of the winners they are available at the following link.

<https://photos.app.goo.gl/4e4lvvce4S5BWaEC2>

Thanks again Kyle for Chairing this event and sending me the winners.

Congratulations Everyone!

-Angelica Spates / President

## **Swedish Almond Cake**

### **INGREDIENTS:**

1 cup sugar

2 tsp vanilla flavoring

1 lemon, zested

2 eggs

1/4 tsp salt

1/2 tsp almond extract

1 cup flour

1/2 cup butter, melted

2 Tbsp sliced almonds

1 Tbsp powdered sugar

### **DIRECTIONS:**

In mixer, blend sugar and vanilla with zest from one lemon. Beat in eggs, one at a time. Add in salt and almond extract.

Mix in the flour and melted butter.

Pour batter into a greased and floured 9 inch cake pan. Sprinkle almonds on top.

Bake in a 350 degree oven for about 25 minutes.

Remove from oven, cool several minutes before turning out of pan.

Sprinkle powdered sugar on top

Enjoy warm or room temperature

Add fresh strawberries or blueberries for an added topping if desired!

## **Club Mission Statement**

*Neighbors working together to maintain a comfortable, friendly, secure, community.*