



CLIFFNOTES

The Newsletter of the Clifftops Property Owners Association

November 2005

President's Message Ed Jackson, CPOA President

Our CPOA Annual Meeting held on Saturday November 5th was well attended. Three new members - Earnie Lumpkins, Louis Smith and Don Zimmermann - were elected to the Board. Our new directors bring a fresh approach to the Association and I look forward to working with them.

I would also like to express my deepest appreciation for the members of the Board whose terms ended in November. Jim Anderson, Andrew Bouldin and Henry Blizzard served your Association with the highest regard for your property and benefit. I am proud to know them and will always consider them part of the Clifftops team.

Let us also be mindful of what a great job our Clifftops Staff continues to do for us.

Not many of you signed up to work on the CPOA Committees. We really need your participation and input. Please consider getting involved with the operation of Clifftops through Committees. We will have the sign-up sheets available at the January 15, 2006 Board meeting.

How did you come up with your property name?

Wayne Bradshaw who lives at "Sunflower Landing" has offered to gather and document the names and reasons for naming our Clifftops property. He has agreed to publish this for us. All we have to do is provide him with the information. Please jot down your information and give it to the office or leave it at the gate marked for Wayne.

CPOA Board of Directors Election Results

Elected for 3-Year Terms

Louis Smith
Don Zimmermann
Earnie Lumpkins

Board of Directors for 2005-2006

Ed Jackson, President
Dennis Raines, Vice President
Earnie Lumpkins, Secretary
Don Zimmermann, Treasurer
Dale Cermak, Director
Henry Chase, Director
Louis Smith, Director

The Holidays are upon Us Let's make this Season one of the best yet at Clifftops.

GATE HOURS

The gate will continue its normal operating hours, but will be closed Thanksgiving Day and Christmas Day.

Please make a note of these dates.



EMPLOYEE GIFTS

At this time of year many property owners contribute toward a monetary gift for our hourly employees. If you would like to participate, please send your contributions by check or money order made payable to the CPOA to the Clifftops Office by December 15. Your gift will be added to the total and distributed among our hourly employees.

Any Changes for the Clifftops Directory?

We will soon be updating and printing the 2006 Membership directory.

If you have any changes to your mailing address, phone numbers or would like your e-mail address included, please provide the office with this information by **December 15th**.

The 2006 directories will be mailed to members in January and will once again include "Rules and Regulations" for your convenience.

Clifftops is on the Web! www.clifftops.net

The Clifftops web site is on the net at www.clifftops.net and is updated monthly.

The site has been designed as and is intended to provide another source of information to our Members. The site provides photographs, articles and information regarding your Association, By-Laws, Committees, board meeting minutes, news letters and social events. There are several CPOA forms available on the site for your use.

The creation of the Website is an excellent example of constructive input from the community being channeled into something useful for all of us.

Getting to Know our Staff

We are very fortunate to have an outstanding team of employees at Clifftops. In addition to Jim and Suzan in the office, we have a number of talented employees, who keep things running at Clifftops.

Charlie Meeks and Amos Dixon – long time employees of our Association, Charlie and Amos have been working on the property since the early days of the development. Charlie began his employment in 1979. Amos came aboard in April of 1995. They are responsible for the maintenance and upkeep of the property. They take pride in their work. Charlie and Amos maintain the equipment, mow and trim along the nearly twelve (12) miles of roadway and all common area landscapes. Repair and maintain the club houses, office and gate house, tennis courts,

pool and bath houses, walking trails, fences and gates and much more. They are carpenters, plumbers and electricians, grounds keepers, roofers and furniture makers. They rescue wildlife and help maintain the lake, dock and boat racks. They are the unseen difference that makes Clifftops is one of the premiere properties in Tennessee.

Jerry Layne – Jerry supervises the security staff and is on the gate at 6am until 2pm and many other times as well. He is courteous and efficient. He has a military background and serves our owners well helping to ensure access controls. Technically proficient, he was instrumental in the installation and software set-up on the new access controls. Jerry maintains the owner access data base, visitor and contractor logs, package pick up and other gate house and security specific issues and services.

Johnny Sells – has the evening shift (2pm-10pm) at the gatehouse and performs a cursory check of the club houses and common areas Monday through Friday. Johnny is a solid fixture and understands well the importance his job holds to the owners at Clifftops.

Michael Wright – is responsible for checking properties at Clifftops. He is very familiar with the property. He takes the minutes of the board meetings. Michael also fills in at the gatehouse when needed.

David Reeves – our newest addition to the staff. David is currently part-time, working as gate attendant on Saturday and Sunday nights and filling in on other shifts. He has also been trained as a property checker. He is well rounded and enthusiastic.

Joseph Blalock – Joseph is on the gate Saturday and Sunday at 8am until 4pm. Joseph has been a part-time employee at Clifftops for nearly 3 years. His professionalism and diligence at the gate is well received.

Clifftops Plein Air Art Group

Are you a watercolorist, oil painter, acrylic artist or pastel artist-beginner or pro? If you fit this group and would like to help form a plein air art group in Clifftops, call John Baggenstoss at 924-3276 or email me at (jbaggenstoss@yahoo.com) and I will gather the names and arrange a meeting at one of the clubhouses after the Holidays.

2006 CLIFFTOPS CALENDAR

Friday, December 2	First Friday Bluff Club 5:30 PM
Friday, January 6	First Friday Bluff Club 5:30 PM
Sunday, January 15	Board Meeting Lake Club 2:00 PM
Friday, February 3	First Friday Bluff Club 5:30 PM
Sunday, February 12	Community Meeting Lake Club 2:00 PM
Friday, March 3	First Friday Bluff Club 5:30 PM
Sunday, March 12	Board Meeting Lake Club 2:00 PM
Friday, April 7	First Friday Bluff Club 5:30 PM
Friday, May 5	First Friday Bluff Club 5:30 PM
Sunday, May 14	Board Meeting Lake Club 2:00 PM
Saturday, May 27	Memorial Day Celebration Lake Club
Friday, June 2	First Friday Bluff Club 5:30 PM

Saturday, July 1	Independence Day Celebration
Friday, July 7	First Friday Bluff Club 5:30 PM
Sunday, July 9	Board Meeting Lake Club 2:00 PM
Friday, August 4	First Friday Bluff Club 5:30 PM
Sunday, August 13	Community Meeting Lake Club 2:00 PM
Friday, Sept. 1	First Friday Bluff Club 5:30 PM
Saturday, Sept. 2	Newcomers Brunch
Sunday, Sept. 10	Board Meeting Lake Club 2:00 PM
Friday, Oct. 6	First Friday Bluff Club 5:30 PM
Saturday, Oct. 7	October Fest Lake Club 5:00 PM
Friday, November 3	First Friday Bluff Club 5:30 PM
Saturday, Nov. 4	Annual Meeting Lake Club 10:00 AM
Friday, December 1	First Friday Bluff Club 5:30 PM

Recipes from the Clifftops

Ernie Lumpkins' Meatballs

- 1 box of brown sugar
- 1 32 oz can of V-8 juice
- 1 cup of vinegar
- 2 cloves of garlic halved
- 30 pitted prunes
- Package of meatballs (I buy mine from Wal-Mart)

Simmer 1 hour. Remove the prunes and garlic the best you can. Add frozen meatballs and heat thoroughly. Serve alone or with small rolls. Crock pot will keep them warm.

Note: I have used apricots instead of prunes and it works fine. I have used tomato juice instead of V-8. I have put the sauce over the meatballs and put it all in the oven to heat or heated it in the Crock pot.

Ernie Lumpkins' Southwest Salad

- 1 can black beans, drained and rinsed
- 2 cups frozen corn kernels
- 1 red bell pepper, chopped
- 1 small onion, chopped
- ¼ cup vinegar
- ¼ cup chopped cilantro (I use parsley)
- 1 minced jalapeno pepper, or cayenne to taste
- 1 tsp. chili powder

Combine all ingredients. Tastes even better if you let it stand for at least one hour before serving.

Options: ½ tsp cumin powder, 2 tsp paprika, Red Wine vinegar, Lemon juice

Sylvia Anderson's Apple Dumplings

- 1 Granny Smith apple cored and cut into 8 pieces
- 1 pkg crescent rolls
- 1 stick butter
- ½ cup water
- 1 cup regular sugar
- ½ cup brown sugar

Core and cut apples into wedges. (You can peel as desired). Unroll crescent rolls and wrap one section around each wedge sealing edges. Put into a 9" baking dish. Heat butter, water and white sugar just until the butter melts. Pour over crescent rolls in baking dish. Sprinkle cinnamon and sugar mixture over dish. Bake at 350 in a preheated oven

Bo Jackson's Rubeen Dip

- 8 oz. Shredded Swiss cheese
- 8 oz. Shredded cheddar cheese
- 8 oz. Deli corn beef
- ¾ cup mayonnaise
- 32 oz. can or jar of shredded sauerkraut, drained

Mix all ingredients well. Bake in a 9 x 13 inch dish, 30 to 40 minutes at 350 degrees.