



# CLIFFNOTES

The Newsletter of the Clifftops Property Owners Association

November 2004

## President's Message

**Ed Jackson, CPOA newly Elected President**

I would like to express my appreciation to the owners of Clifftops for electing me to the Board and to the elected Members of the Board for their support and confidence in choosing me as the President of your association.

I come to this position with an open mind and a willingness to work with everyone at Clifftops. We are blessed by having the opportunity to live in this beautiful gated development.

I encourage you to be mindful of just how much effort and accomplishments that past Boards and their members have had on this association and the grounds we share.

I am ever hopeful that we can put past differences behind us and work as a team to move forward. There are several issues of concern that I know we all want to settle, and together we will be able to make Clifftops even more enjoyable.

Again, I look forward to visiting with each owner and working to find common solutions.

### **Important Reminder About Leaves and Burning**

As a reminder, there is no burning of leaves in Clifftops. Our woodlands are our most precious treasure in Clifftops. Thank you for helping us protect them.

**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, Christmas Day and New Year's Day. Please make a note of closings.



#### **Employee Gifts:**

At this time of year many property owners contribute toward a monetary gift for our employees. If you would like to participate, please send your contributions to the Clifftops Office, and it will be added to the total and distributed among the hourly employees.

## **Clifftops is on the Web!**

[www.clifftops.net](http://www.clifftops.net)

The CPOA Webpage is operational and provides information on meetings (including minutes), committees, social functions and the regulations of our community. Several homeowners have commented that the photographs are beautiful.

The creation of the Website is an excellent example of constructive input from the community being channeled into something useful for all of us. Special thanks to Craig Cummings and Jim Tripp for spear-heading this effort.

## **Election Results from the Nov. 6 Annual Meeting**

### **Elected for 3-Year Terms**

Henry Chase  
Dennis Raines

### **Elected for 2-Year Terms**

Ed Jackson  
Dale Cermak

### **Board of Directors for 2004-2005**

Ed Jackson, President  
Andrew Bouldin, Vice President  
Henry Blizzard, Secretary  
Jim Anderson, Treasurer  
Dale Cermak, Director  
Henry Chase, Director  
Dennis Raines, Director

## **Get to Know the Clifftops Employees**

**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.**

**Charley Meeks and Amos Dixon** – long time employees of the association, Charley and Amos have been working on the property since Clifftops was developed. Charley began his employment 1979. Amos came aboard in April of 1995. They are responsible for the maintenance and up keep of the property. They care for it as if it were there own, they take pride in their work. Charley 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 effort behind the reason Clifftops is one of the premiere properties in Tennessee.

**Jerry Layne** – 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 the 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.

**Jonathan Dixon** – is responsible for checking properties at Clifftops he has been employed as summer help with the maintenance staff and is very familiar with the property. Jonathan also fills in at the gatehouse when needed.

**Nicole Blalock** – a bright light at the gatehouse Nicole is our gatehouse attendant on Saturday and Sunday from 8am until 4pm. She has been with Clifftops for almost two years. Nicole has been instrumental with data entry on the new access controls.

**Michael Wright** – our newest addition to the staff. Michael began as the minute taker for board meetings and is now working as gate attendant on Saturday and Sunday nights and fills in on other shifts. He has also been trained as a property checker. He is well rounded and enthusiastic.

## **Clifftops' Rib Roast - A Huge Success Social Committee's Hard Work Enjoyed by over 80 Residents and Guests**

The Social Committee hosted another wonderful event, the Rib Roast that followed the Annual Meeting on Nov. 6. Over 80 Clifftops residents and their guests enjoyed Texas-style dry-rub ribs that were prepared by members of the social committee and overseen by Ed Jackson.

The Ribs were cooked on a very large grill, provided by Aramark Food Services, which operates the dining facilities at The University of the South. A special thank you goes out to Aramark for letting Clifftops borrow this very expensive piece of equipment.

In addition to the Ribs, the committee prepared appetizers and side dishes that were enjoyed by all. In fact, recipes for several of the dishes were requested and are printed below.

## **Recipes from the Rib Roast**

### **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

### **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.

### **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 for 30 minutes.

## Any Changes for the Clifftops Directory?

The 2005 Membership directory will soon be updated and printed.

If you have any changes to your mailing address or phone numbers, please contact the office by **December 3<sup>rd</sup>**.

The new directories for 2005 will be mailed to members in January and will once again include "Rules and Regulations" for your convenience.

### Clifftops Calendar

Friday, December 3	<b>First Friday Bluff Club</b> 5:30 PM
Sunday, January 9	<b>Board Meeting Lake Club</b> 2:00 PM
Friday, February 4	<b>First Friday Bluff Club</b> 5:30 PM
Sunday, February 13	<b>Community Meeting</b> Lake Club 2:00 PM



**CLIFFNOTES**

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