



THE CRIER

October 2025

FROM THE PRESIDENT

Terry Bales

tbales01@gmail.com



Hello Neighbors,

We have so much to cover this month as we head into the holiday season — and yes, it’s coming quickly!

First, I want to apologize for the tardiness of our September issue of The Crier. We experienced some technical difficulties beyond our control, including omissions and discrepancies on the calendar. We hope this didn’t cause undue hardship for anyone. It was certainly an inconvenience, but we made it through together.

We had a fantastic turnout for our Variety Show Extravaganza! Directed by Glenda Tinsley, twenty talented acts filled the afternoon with laughter, camaraderie, and delight. If you have a talent to share, we encourage you to join us in the next show.

And oh, those Mai Tais! Our Luau was a blast. Al’s signature recipe was off the charts, served up by the gracious Shenanigans Bar volunteers. Diane Perry and the Kitchen Magicians prepared delicious hors d’oeuvres, while Sam Kuykendall and Brian Nather provided the Hawaiian music.

Maria wowed us with her hula dancing demonstration — and even taught a few brave villagers some moves performed in

front of the crowd! Thank you to everyone who made this event so special.

Also, a big thank you also goes out to everyone who turned in their survey to Diane Perry and Kathy Cooley. A \$50 winner has been drawn (after this article was written) and will be announced in next month’s Crier.

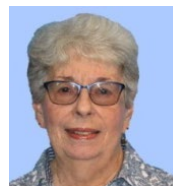
An important part of the **Lakeview Villagers Association** is our By-Laws. Last month, we distributed a copy of the proposed changes and have received helpful input from many of you. Our Parliamentarian, Scott Hillis, will accept additional responses until **November 5th** at scott.hillis2013@gmail.com. We will vote on the By-Laws during the general meeting on **Wednesday, November 12th** — please be sure to attend.

Finally, a heartfelt thank-you to all our volunteers. Every ticket seller, bartender, food server, and event organizer you meet is a neighbor donating their time so you can have a great experience. Please take a moment to thank them when you see them. Better yet, consider joining in! Volunteering is a fun way to meet new people, build friendships, and feel a sense of accomplishment.

We look forward to seeing you at our upcoming events!

SPOTLIGHT ON

By Anne Sandler



Terry Bales

He’s outgoing and always has a smile. Terry Bales’ outlook on life has propelled him through highs and lows of existence. “I’ve always had an attitude of the glass is half full,” he says.



Born in 1958, the oldest of 3 (two younger sisters), Terry's home life was challenging.

He took on adult responsibilities in his early years. "My mom was always sick. Dad worked, did the shopping and cooked our meals. Taking care of the house was up to us kids," says Terry.

Through it all the family was close. "I knew I was loved," he said.

Love in the Bales family began early. "My parents married when mom was 14 and dad was 18. I was born 2 1/2 years later.

In those early years, Terry began building model cars, "My dad and uncle had a love of cars, so I caught the car bug early in life," he says. "In fourth grade I went to the drag races with my uncle at the Sacramento Raceway. My uncle raced a Chrysler 300 Hemi convertible with red leather interior and white exterior."

This led to Terry's passion for building model cars. "I enjoyed it tremendously," says Terry. "It was my escape into my own world. I bought my first car at age 15."

His own world and love of cars help create the entrepreneur he is today. "I was tall for my age, looked older and worked for Fuller Brush as a door-to-door salesman. I would also buy cars, fix them up and sell them at a

profit," says Terry. "I was driven to make money. My mom and dad couldn't afford certain things I wanted like trendy clothes."

Putting his high school sports ability aside to earn money, Terry graduated from high school with a B average, I was motivated to have a B average so I could get a break in my car insurance that I paid for. He graduated a semester early in 1976 and found himself unemployed for the first time in four years. "My dad asked me if I wanted to work at the Crystal Creamery plant where he was employed," he says.

Terry worked there learning the dairy business. "At 18, I was the youngest state licensed pasteurizer, separating the cream from milk to make butter, cottage cheese and yogurt," Terry says.

After 12 years, Terry looked for something that would be less strenuous and that would be more mind challenging. "In 1989 I went into Real Estate, got my license and sold new homes," he says. "I got my brokers' license in 1991, and became Sales Manager, Vice President of Sales and Marketing, and earned Broker of Record at Lennar Homes."

That career lasted until 2008 when the nation went into a deep recession and the housing market crashed. Not to be defeated, Terry worked collections for Comcast, soon becoming manager for the Western United States. "I renamed the division, Customer Retention and created a paradigm shift," he says. "I travelled the Western United States, giving seminars."

Teaching his employees how to give the customer the best experience, Terry's Sacramento region earned the highest customer satisfaction numbers in the company.

As you've probably realized, Terry doesn't sit still. He's currently working for a company selling concrete to commercial companies. "I'm going to retire in February of 2026 at age 68. I plan on continuing serving on the Lakeview Village Board and I'm looking forward to attending my daughter's wedding. I'm close with my daughter (from a previous marriage), having raised her as a car girl. We went to mini car meets together," he says.

Once retired, he plans on travelling to places like Mexico and taking small trips to various California cities. "Mostly, I plan on sleeping for a week!" Terry says.

And who is he going to travel with? The woman he met on a dating site: our very own Kathy Cooley. "We first met on March 3, 2019, and have been dating exclusively ever since," Terry says. "Kathy was living on Mame Court at that time. She sold that house and we bought our present home together 4 years ago. We love to dance and make each other laugh."

Summing up his success, Terry advises young people to seize the day, pursue their interests, not to let opportunities pass, and follow their hearts.

These are wise words from someone who knew sales was his success path.

SHENANIGANS BAR

Al Fichera



Here is a cocktail perfect for those chilly days and nights that is easy to make at home, or in the case of Shenanigans Super Happy

2Hours Oktoberfest, might be the featured Signature Cocktail once again. It is our **Cinnamon and Rum**

Spiked Cider. The ingredients are minimal and easy to find.

One ingredient could be an easy upgrade if you like shopping at Trader Joe's, every year they reintroduce their own Spiced Cider at a great price. It will be an easy upgrade to the cocktail, but not important if you choose to buy a bottle of regular cider from the supermarket.

Another essential ingredient is a bottle of Cinnamon flavored liquor; we use *DeKuyper Hot Damn! Cinnamon Schnapps Liqueur*, easy to find at BevMo. Although, you could use *Fireball Hot Cinnamon Blended Whisky* just as well, both add that bit of heat to the drink.

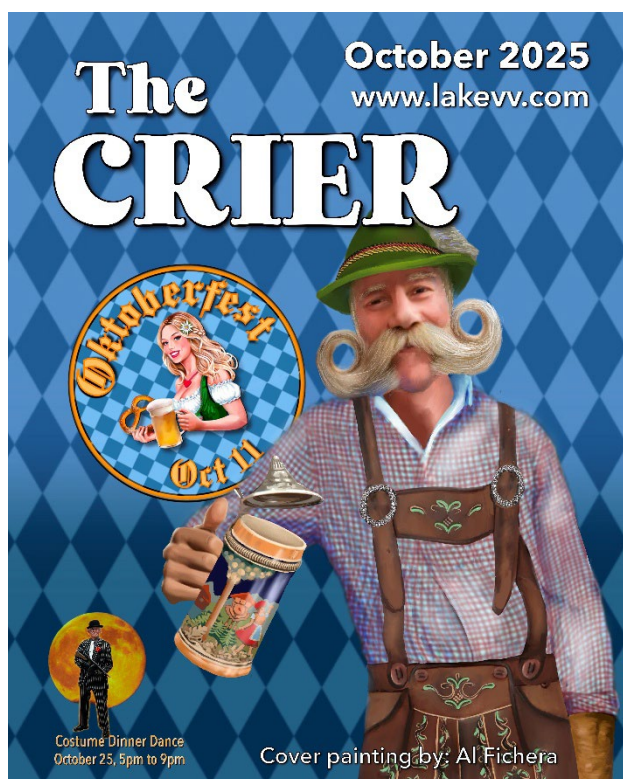
At Shenanigans, I prefer to use Bacardi's Golden Rum as the main liquor; optional, if you wish, you could add a cinnamon stick or Star Anise to dress up the cocktail.

Here are the ingredients for a single cocktail: 5 to 6 ounces of apple cider, a jigger (1.5oz) of Bacardi Gold Rum, one-half ounce of Hot Damn Liqueur. If you would prefer your drink to have more spicy heat, then up the amount of Cinnamon liquor. That is about it, unless you like to add a little flair to the presentation with a cinnamon stick. This recipe is easy to increase for a small party, or in Shenanigans case, up to a couple of gallons. Enjoy!

About this month's cover theme:

I have made a couple of covers in the past for October, both on the Halloween theme. I really had fun making last years cover, spooky mansion and three ghosts flying out into the darkness. Okay, bar set a little too high for me this year, so, I was stuck for a theme to use. I mentioned my dilemma to a couple of friends and someone for the life

of me, I cannot remember who, suggested the Super Happy2Hour Oktoberfest we hold each year. Duh, great idea, so, it was off to design a cover to match the theme. How about a fancy mustachioed gent for the main image? I figured, October is generally when some men that can grow exceptional beards, tend to do so for Oktoberfest.



I did a search for outrageous mustaches, wow, there were a lot to choose from! So, I chose the easiest one to try and paint; hey, I am not lazy, just practical when it comes to my time. Once I found what I thought would work, I set out to build the rest of the man, have no fear, I am not Dr. Frankenstein okay! So, I added a green Alpine hat, more than casual shirt, leather Lederhosen, and a fancy beer stein to create my version of an Oktoberfest character. I even aged the dude to look old enough to live here with us. I noticed that there was way too much empty space so, I created a sign with a buxom barmaid; okay, you got something against young people?

Ha ha. You know we artists can claim artistic license whenever necessary. A little Oktoberfest diamond background completes the painting.

Then after the cover was completed, I thought, what about the annual Halloween Costume Dance? Uh oh, well I did have a little empty space in the lower left corner of the cover. Fortunately, I did have some photos of last year's event to use. Awesome, the cover is now ready for the printer.

FROM DIANE'S KITCHEN

Diane Perry

From Diane's Kitchen

Latin Roasted Red Potatoes



Ingredients

- 1-1/2 pounds Red Potatoes, cut lengthwise into 1/2-inch-thick wedges
- 1 tablespoon olive oil 1 tablespoon chili powder
- 2 teaspoons finely chopped garlic 3/4 teaspoon salt
- 1 onion, cut into 1/2-inch-thick wedges
- 1/2 teaspoon pepper
- 1-1/2 cups halved cherry tomatoes
- 1/3 cup coarsely chopped fresh cilantro 1 tablespoon fresh lime juice
- 4 lime wedges (optional)

Directions

- Heat oven to 425°F. On a lightly oiled nonstick baking sheet, combine all seasoning ingredients.
- Add potatoes and onion; toss to coat evenly.
- Bake 25 minutes.

- Add tomatoes: bake an additional 10 minutes or until potatoes are tender.
- Transfer vegetables to large bowl; add cilantro. Sprinkle with lime juice; toss lightly. Serve with lime wedges, if desired.

A Personal Note

I have decided that April 2026 will be a good time for my semiretirement. I will have a new position doing kitchen supplies. It has been an honor for me to work in Lakeview Kitchen. Plus, I have been blessed to work with a fabulous group of people. We have all worked hard, but we've shared many laughs. I'll be forever grateful to them. I'll still be around for several months and hope to see you all at our many fun events.

If anyone out there is interested the kitchen committee and wants more information, please feel free to call or text me at (408) 242-3502. Or email me at dperry98@hotmail.com.

NEIGHBORHOOD AWARENESS UPDATE

Duane and Annette Coller



Thank you to the many of you who have emailed me to indicate your support for submitting a proposal to the park owners to make specific modifications to the fencing of the RV park, install video monitoring equipment, and confirm the operation of the advertised security cameras which are claimed to record activity in and out of our main gate. You have made your concerns clear and strong, and your messages will be a vital part of the appeal we will make in the near future. If you have not yet joined the dozens who have said they want to support

such improvements, please just email me to say "count me in". dcoller58@gmail.com

RV OWNERS, I sent a message on September 17th to all of you who have provided your email address. I shared recommendations from a local security company CEO on things we can do individually toward protecting our own units in the lot. I also offered the creation of our own messaging circle wherein we can give and receive tips on local mechanical services for our rigs, travel recommendations, notifications that we are selling or buying a vehicle, etc. Recently, when returning my motorhome to the lot I got to talking with another gentleman doing the same. We discussed a number of our experiences and found it mutually beneficial and enjoyable. If you will email me to be included in the ongoing conversation, I will communicate bcc to the owners group the messages from other owners that can be of value. Amongst all of us there is a great wealth of helpful knowledge. dcoller58@gmail.com

I invite all residents to use email to make me aware of your security experiences or concerns. Email provides an articulate record of two-way conversations that is helpful for productive follow-up. DCOLLER58@gmail.com—If you have nothing to report you can just type: "Keep me informed."

WHEN YOU SEE TROUBLE: We have an attentive police department in Citrus Heights with whom we are having ongoing conversations. They encourage us to **call 911 and identify ourselves as Lakeview Village residents** when we have current safety or security concerns for ourselves or others.



AS ALWAYS—Keep your eyes and ears open, and if something seems amiss with your neighbors check it out. You would want them to do the same for you. We are all better off TOGETHER.

Happy to serve you in this capacity,
Duane Coller

dcoller58@gmail.com

BE SAFE-STAY SAFE! (Psalm 91)

Contacts:

CHPD: 911/916-727-5500

DUANE COLLER dcoller58@gmail.com

JAY GLUCK: 916-728-6194(updated#)

RICK SHAFER: 916-485-2523

JON 916-708-0544(John3:16)

ZWANZIGER

SOCIAL COMMITTEE

Peggy Hillis



October Events to Remember

🎵 Concert in the Park – Sunday, October 5th, 12:00 p.m. to 3:00 p.m.

Join us in the park for an afternoon of great music and fun! Tickets are just **\$5.00 per person** and will be on sale in the clubhouse on **October 1st, and October 2nd** from 10:00 am to 12:00 pm. If you missed the early sales, don't worry—tickets will also be available at the entrance table on the day of the concert. One of our favorite bands, **FBI**, will be back to entertain us with music you'll love to listen and dance to. **Lunch Option:** Paul March will be serving **Hot Dog or Kielbasa** lunches for **\$7.00 each**. Please note: **lunch tickets must be purchased in advance** and will not be sold on the day of the concert.

Don't forget **Morning Wake Up on Thursday, October 9th**. We'll have plenty of coffee and donuts for you and

friends and neighbors to meet. **Oktoberfest Happy Hour – Friday, October 10th, 4:00 p.m. to 6:00 p.m.** Celebrate Oktoberfest with us! Enjoy Hawaiian music performed by **Brian and Sam**, and rumor has it a **Hula dancer** may join the fun. For more details, be sure to check out Al's article in this month's Crier.

Halloween Dinner Dance – Saturday, October 25th



Dress up as your favorite character—or come as you are—and enjoy a night of food, fun, and dancing with your friends and neighbors. **The Crystal Image Band** will provide the evening's entertainment. **Tickets:** \$20.00 per person **Prizes:** Awards for **Best Costume** – 1st, 2nd, and 3rd place

Looking Ahead to November: Craft Fair – Saturday, November 1. **Veterans Day Breakfast** – Tuesday, November 11. **Evening Quarterly Association Meeting** – Wednesday, November 12. **Thanksgiving Dinner** – Saturday, November 22

Mark your calendars and be sure to get your tickets early for these upcoming events!

LAKEVIEW VILLAGE VARIETY SHOW EXTRAVAGANZA DVDs

Troy Tinsley



Hey everyone. For those of you who either missed the 2025 Lakeview Village Variety Show Extravaganza, or want to relive it, the 2 DVD set will be available sometime mid-month. It will cost a whopping 10 bucks or 2 Lincolns: your choice. To order: please email me at troysings@gmail.com or call me at (831) 239-0407.

TECH4SENIORS

Scott Hillis



Our computer world is being turned upside down by hackers. They become more skilled with each passing day. The Tech4Seniors committee wants to make your

computer life safer and more enjoyable. At each meeting we discuss the latest preventative measures to defend ourselves from the “dark side”. I subscribe to several online tech newsletters that keep me informed as to the latest and creepiest scam techniques. I share this information with our group on the first Wednesday of each month, from 10:00 a.m. to 12 noon in the clubhouse. I also produce a meeting recap that covers topics discussed and the latest tech news. If you are interested in receiving this free recap please let me know. Enjoy your tech devices but be cautious and aware of scams.

Scott Hillis

scott.hillis2013@gmail.com

Worry-Free Walking

Many of us enjoy walking around our park. It’s not only a pleasant way to enjoy the outdoors, but also excellent exercise. However, if walking is not done with good body mechanics, it can sometimes lead to unnecessary aches and pains. When strolling along an asphalt road—one of the hardest and least forgiving surfaces—it’s especially important to take care of your posture and movements so you stay safe and comfortable.

Start with posture. Keep your head up and your gaze forward rather than looking down at your feet. Relax your shoulders without slouching and gently engage your core muscles to support your spine. Try not to lean too far forward or backward; instead, keep your body aligned over your hips for balance and stability.

Your stride matters as well. Walk with your feet pointing straight ahead and allow your heel to touch down first, rolling smoothly through the ball of your foot before pushing off with your toes. Avoid overstriding, which can place stress on your knees and hips. Because asphalt is firm and unyielding, taking shorter, softer steps can help reduce impact on your joints.

Don’t forget your arms. Let them swing naturally at your sides, bent about ninety degrees, moving opposite arm with opposite leg. Smooth, rhythmic arm swings help with balance and make walking more efficient.

Safety is also key when walking on asphalt. Watch out for cracks, potholes, oil spots, or loose gravel that may cause you to trip or slip. Supportive shoes with good cushioning can make a big difference in absorbing shock. On long walks, vary your pace and posture slightly to prevent repetitive strain. In hot weather, remember that asphalt radiates heat, so stay hydrated and pace yourself. And if you’re out in the evening or near traffic, be sure to wear reflective clothing or carry a light to stay visible.

Finally, pay attention to your breathing and energy. Walk tall and steady rather than rushing and keep your breathing smooth and rhythmic. If you begin to feel joint pain, slow down or, if possible, move to a softer walking surface such as a park trail.

In short, walking upright with good posture, keeping your steps light and natural, swinging your arms smoothly, and staying aware of your surroundings will make your walk safer and more enjoyable. Most importantly, remember to relax, take in your surroundings, and enjoy each step!

BINGO

Judy Wilson

Bingo....Every other Thursday, schedule is on the bulletin board in the foyer.

October Schedule 10/9, and 10/23 .

We are seeing quite a few new faces...Hope to see you there!

Any questions feel free to contact me, call or txt 916-878-7125 or judywilson6236@gmail.com

YOU'RE INVITED TO THE LAKEVIEW JAM

Carol Spiker

There's an enjoyable event that happens monthly that some of you newer folks may not be aware of. It's frequented by residents who play musical instrument and by residents who like to listen to us play.



Musicians from outside our village also join us . . . particularly from California State Old Time Fiddlers. Their president brings a sound system.



Paul and I came to jam sessions here for years before we moved here. Luckily, we have a long-time resident who coordinates things for us, gets our Saturdays, makes sure there are snacks. She emails us. Her name is Judy Wilson. She's also my next-door neighbor!

So, I'm kind of leading the jam now . . . with help from the guy who lives on the other side of Judy. His nick name is "Root Beer" (his initials are A&W). He plays everything you can blow into and he's into blues and jazz. I play several things you can strum or bow (things with strings).

"Root Beer" and I guarantee that if you drop by at the clubhouse on our Saturday, you'll be glad you did! (You can bring a snack if you like).

How do you know which Saturday?

It's on the calendar – want to know more?

Call Judy (916) 878-7125 or

Carol (916) 723-2314.

See you there!

BUNCO
Val Lea

Bunco will be held on **October 20th** this month at 1:00 p.m. promptly. Hope you are liking Un Bunco as well as the regular Bunco and want to see it continue, please let me know at (408) 460 6345 See you all on the 20th, let's keep our snack having a Halloween theme this month.

BOTTLES AND CANS

Bob Hossack (916) 220-8654

Good job Lakeview Village. This month's collection was a tremendous success. Thanks to all who donated. Many thanks go to our hardworking volunteers, who collect, sort and recycle the bottles and cans each month.

We raised \$470.86 for the month of September. Again, I wish to thank everyone who donated to this fundraiser. We collected 134.8 lbs of aluminum, 312 lbs of plastics and 635 lbs of glass. **Next pickup day is Tuesday, October 14th, 2025.**

Please remember to sort your bottles and cans. Make sure there is no trash or containers with liquid. It is very much appreciated. Please don't remove the labels from the bottles and cans. The recycler will refuse to take them. Look for the letters: CA CRV on the label of the container to see if it qualifies to recycle for money.

If anyone saw or knows about bags being taken or disappearing, please let me know.

Again, thanks to everyone who donated to this fundraiser.

THE BOOK CLUB

Glenda Tinsley



The Lakeview Book Club will be **Friday, October 24th at 10:00 a.m.** at the cozy couches and chairs in the clubhouse.

Glenda Tinsley; Director (831) 252-9440

HAZARDOUS MATERIALS

Norm Schoch (Hazardous Hairy)



Sorry, folks. There's no progress on restarting the Hazardous Waste Collection. Hopefully, we will be back in business in November.

Your LVV Dukes of Hazardous(aka Hazardous Hairy)

VETERANS' GROUP

Diane Weber

Please join us for our monthly Lakeview Veterans Village meeting on Thursday, **October 23th, 2025** at 10:00 a.m. at the clubhouse. If you have a military or veterans' topic you wish to cover, please come and share.



Do you have pictures or items you might like to display in the veterans' display case in the clubhouse? Come to the meeting and share. If you have questions, call the group facilitator Diane Weber at (530) 828-5777.

JACK'S JOKES

Jack Barry



During a visit to my doctor, I asked him, "How do you determine whether or not an older person should be put in an old age home?"

"Well," he said, "we fill up a bathtub, then we offer a teaspoon, a teacup and a bucket

to the person and ask them to empty the bathtub."

"Oh, I understand," I said. "A normal person would use the bucket because it is bigger than the spoon or the teacup."

"No" he said "A normal person would pull the plug. Do you want a bed near the window?"

GARDENING

Good day to all the continuing and possible new gardeners at LVV. Remember to sign up for a FREE gardening space; it is GREAT exercise and is good for the soul!

NOW is the time to contact Kristi in the management office to secure your FALL 2025 or your Spring 2026 garden space. Why so early you ask? Well, let me tell you.

Fall/Winter 2025 gardens need to be planted RIGHT NOW! There are several spaces available and even if you just plant flowers for pollinators that benefit all the garden spaces, you are very welcome to sign up for one of these spaces now.

Spring/Summer 2026 gardens need to be prepped RIGHT NOW and through the fall/winter to have a nice productive garden in the spring. Some ways to help prep your space for spring:

1. Get your space weeds and debris cleaned up and the fence repaired and decide on a watering system for your garden.
2. Dig or get someone to dig you some trenches or holes to add kitchen waste and other composting (see free compost below) to get your soil ready to produce wonderful crops. ALWAYS cover any waste you deposit in your space with dry leaves, soil and cardboard. You can **take** one of the 5-gallon buckets and **use** tools from the community space and put holes in the sides and bottom and **keep the lid on it**. Bury it up to the top in your garden near where you

will plant. THEN you deposit your kitchen waste and water once in a while. This will leach out into your garden and worms will come and turn that kitchen waste into BLACK GOLD. BUT it takes time. So, use the FALL and WINTER months to beef up your soil so it will be productive and keep all that great kitchen waste and other contributions out of the landfills.

3. Cover your space with ground cover. Some ideas are:
 - 1) Winter plants/flowers that will cover your space and keep the weeds at a minimum.
 - 2) dry leaves, shredded paper, Rice Straw, and/or cardboard. This will all turn to mulch and feed the worms in your soil and keep the weeds at a minimum through the Winter. You just plant right over this all as it turns into mulch keeps the weeds at a minimum and feeds the soil.

Maybe you don't want to actually take advantage of one of the spaces to plant but you would like to contribute to those who do. This would be very kind of you. We encourage your help and contributions. We welcome and appreciate your contributions that you can deposit at the Community Space. THIS SPACE HAS MOVED TO THE CENTER OF THE GARDEN SPACES. IT STILL HAS THE WHITE LATTICE FENCE AROUND IT. Please be neat and keep the containers covered with lids. We do not want to encourage varmints in our garden. If in doubt call Diane or Martha (contact info below) and we can help.

We appreciate your kitchen waste, shredded paper, large pieces of cardboard (broken down, staples and tape removed, no shiny boxes or paper), buckets with lids, trellis material, yard clippings cut in small portions, dried leaves and/or donate a bale of RICE STRAW or some in good condition tools that you no longer use. Hey LVV kitchen crew that includes your kitchen waste if you are willing.

Remember kitchen waste **should not include** citrus peels, onions, garlic, cooked food, meat, or animal waste. The worms do not like these things. We WANT the worms to be happy and stay in our gardens! **Good Kitchen Waste things** are: vegetable and fruit scraps, soiled hand towels, napkins, non-shiny paper, human hair, coffee/tea grounds, melon rinds, think of all that stuff like this that you throw away when you clean out your fridge. There is a flyer on the clubhouse bulletin board or just google it for more ideas.

Let's stay in touch:

Lakeview management office:

Kristi (916) 729-0460

Reserve or confirm a plot today for your winter garden plans!

Diane Churchill (916) 715-2688
(text is best)

Martha Kelley (916) 390-6295

mkelley7117@gmail.com text or email is ok.

Free Seeds: Go to a participating library. Some even have tools to loan!

Free Compost while it lasts:

- City Hall, 6360 Fountain Square Drive.
- Sylvan Ranch Community Garden, corner of Sylvan Road and Stock Ranch Road.
- Bring your own containers and a shovel.

HOLIDAY CRAFT FAIR

Kathy Cooley

Ok all you crafters and artists in the village. We are sorry that the Crier was not on time for our article about being down in clubhouse. We have just **3 tables left** at the moment. Please give Sam or Cathy a call and we can fill out the application form on the phone and arrange for your money.

Holiday fair is \$25.00 per table and a donation to the bake sale (either homemade or store bought). Sam has a flyer that he can email so you can add to

your social media or copy to place somewhere.

Please call if you want table or have questions.

Sam (916) 715-5915/Cathy (707) 292-2440

GOLDEN TICKET

Cathy Wheeler

I am still looking for a co-chair for this popular event. I'm hoping someone will step up to take it over for following years. It is an easy event and would be great for a new resident. You can get to know other people in the village and find out it's not scary hosting an event. Give me a call.

And it's back again this year. You may have purchased tickets at last month's spaghetti feed, that was the maiden voyage. I will be selling at the first half hour on happy hours, and when there are ticket sales at the clubhouse for other events. Tickets are 3 for \$5.00 or one lone ticket is \$2.00, and if there are other activities going on I might pop over just to check out your pocketbook so always carry around a couple singles, or a 5er. you know you only need one, but the more tickets you buy the more chances to win the golden ticket.

Cathy Wheeler (707) 292-2440



*Loving memories never die,
As years roll on and days pass by.
In our hearts a memory is kept,
Of ones we loved and will never forget.*

Tammie Culpepper
Gerry Sellnow



FREE ADS FOR RESIDENTS

FOR SALE: EAST LAWN BURIAL SPACE Very reasonable. **Ken (916) 729-3940**

Ready to sell or just want to spruce up your home?

CERTIFIED PROFESSIONAL STAGER, I can help! **Text (916) 223-8855** and we'll get you on the schedule. First 3 LVV consultations are FREE!

Lizette Bowers, Owner –ZeeZee Designs

Did you know your largest organ is your skin? Ready to try the #1 skincare brand in the country? **Text SKINCARE to (916) 223-8855** for a free online personalized recommendation from our world-famous dermatologists, Rodan + Fields.

Lizette (916) 223-8855

NAIL TECHNICIAN – Manicures and pedicures.

Call for appointment. **Tracy (916) 524-9024**

CATERING all events birthdays, parties, and celebrations of life. Reasonable rates.

Paul (916) 856-6966

FOR SALE: NEW Paraffin Wax Machine/Warmer for feet and moisturizing hand "spa" treatment. In original box. 5000 ml large capacity with 3.85 # refills (5 packs), plastic liners, mitts & booties, spatula; auto & manual heating modes, instruction. \$ 40.

Judy (916) 719-0594

Available for services you may need, including personal care. I'm certified and registered with the state and have great references.

Joyce (916) 690-7305

EDUCATE & EMPOWER YOUR IMMUNE SYSTEM with messenger molecules. Not a vitamin, mineral, or herb. Made by the immune system for the immune system.

Carolyn Weeks (916) 956-8226

NOTARY PUBLIC, Do you need a power of attorney or health care directive? Don't wait until you think you will need it. Do it now. I can notarize it for you. **Martha Kelley (916) 390-6295**

KATHY'S KORNER: Need a ride to appointments, doctor, airport, or shopping? Help with home projects or organizing? Dependable and reasonable. **Kathy 1-(503) 522-2447**

NEED SOMEONE TO GROCERY SHOP? Do errands? Drive you to the airport or doctor? I also have work experience in **PARTY & EVENT PLANNING**. **Glenda 1-(831) 252-9440**

HOUSE/PET SITTER: Bonded and Insured Pet sitting and walking, light housekeeping, garden maintenance, and mail pickup while you're away. Skilled at taking care of all domesticated animals, including administration of meds and shots. References available **Laurie (925) 446-2143**

FUNERAL EXPENSES: We help put a plan in place for the costs, so your family won't have to in a very difficult time. **Paul (916) 856-6966**

PROFESSIONAL ORGANIZER: Declutter, Organize, Personal Assistance, Interior Design, Mac Tech support. **Candy Beeman at (310) 709-2813 call/text or candy@canbeeorganized.com www.canbeeorganized.com**

Tall men's 26 in. bike with Travel bag, speedometer, pump, and other gear. \$50 or best offer.

Ron Hale at 916-812-7155

New Vision Sport Electric Wheelchair NEVER USED! **\$750.00** Pristine Condition – Retail value is over \$2000.00. We are moving and have no room for it any longer and circumstances have changed. **Contact – Pam Goff – (916) 759-3852** if you would like to come see it! We are in the park.

I am trying to find a good home for a remote control airplane starter kit. I do have pictures and would be happy to send them to an interested party. **scott.hillis2013@gmail.com**