



BHR News



From the Horse's Mouth

JULY 2010

From the President's Desk

Summer is here! I hope that you have had a chance to check out the pool.

Before it's opening, people donated over 300 hours of labor in order to make some improvements to the area and get things ready. Both bathrooms have been scrubbed and repainted, lights repaired, new changing benches and dressing room curtains installed, and removable floor tiles were put in place to improve the surface traction and to keep water from puddling underfoot. In addition, we built 2 new storage closets in the front of the pool house; one for lifeguard equipment and the other for swim team storage. The remaining 2 showers were refurbished so that both the hot and cold water work. The water fountain was also removed and cleaned and now exhibits a surprisingly refreshing water flow! Also, the front of the pool house received a fresh coat of paint. Thanks to Don Lineberry, Kathy Murray, Vickie and Bill Lyons, Amy Blaker, Ann and Jim McKenzie, Anne and Peter Ampuja, Paul Connolly and Julie Richter for working with me on these projects. It looks great!

Thanks also to the BHR Racers for coming out for an afternoon to scrub down the pool furniture. Don Lineberry had the Coke machine refurbished as well – it looks like new and is fully stocked!

Many thanks to Paul Connolly, Ann and Jim McKenzie for spending many hours making the process of re-issuing the pool keys so efficient. We hope that by re-issuing keys, we have restricted access to the pool to BHR owners and their invited guests.

This year we have 2 new lifeguards who are supplied by American Pool under their contract. Please let me or Paul Connolly know if the lifeguards are not performing their duties effectively so that we can do something about it to make sure that these dollars are wisely spent.

I hope that you are finding the banners at the clubhouse and the Straight Away entrance to be an effective method to communicate and remind you of coming events. Keep an eye out as we have several things coming up. Thanks again to Jan Azimi for her artwork on the Easter Egg Hunt, the BHR FYI and

the Ice Cream Social banners. Jan also did great banners last year for the Halloween gathering and the annual meeting. If you have time and/or a particular talent, we can always use volunteers for projects (read making banners)! The more we do ourselves, the less we have to spend on outside services. Please call or drop me an e-mail if you are willing and able to help, especially making banners!

Paul Richter, prichter_bhr@nc.rr.com

Community Events

Pot Luck Dinner

On April 24th 31 BHR neighbors attended and the food was wonderful and plentiful. All had a pleasant evening, and it seems new and old friendships were enjoyed. Thanks go out to all who cooked for our get-together. Some of the attendees were kind enough to share their recipes, check them out below in the newsletter.

Ask The Expert Lecture Series

Several residents attended the lecture by the County Extension Agent on Tuesday, May 25th at the clubhouse. The agent spoke on the care and maintenance of Bradford Pears. She also provided some alternatives to Bradford Pears that don't require as much maintenance. She also provided several tips on getting started with organic gardening and answered many resident questions. It was a very informative evening.

Upcoming Community Events

- **Ice Cream Social**
Ice Cream is being bought as we speak.
- **Water Aerobics**
11 AM Mondays and Wednesdays thru August 30th (10 AM in August)
- **Fourth of July Picnic Poolside**
Bring a picnic supper for your family, swim and visit. If the weather permits we may be able to watch the fireworks in Durham. Look for more details in an email and banner.

Pool/Tennis and Security

Pool/Tennis Key Re-issue

Thanks to everyone for participating in the BHR Key re-issue! We have issued over 130 keys in the past couple of weeks. This reissue allows us to track our keys and maintain more stringent control over the use of our shared amenities. The pool is open 24 hours a day. Lifeguard hours are 12-5 PM daily. Any other time you swim at your own risk. If it's after dark you can turn on the pool underwater lights located on the left hand side of the bathhouse. Please help us monitor the pool this year by speaking up if something is not right. We all own the pool! If anyone still needs a key visit the BHR Web Site at www.blackhorserunofdurham.org click on "Pool" and send me an email.

Pool Update

We have a "Salt Water" pool! We have switched from a chemically maintained chlorine pool to a salt pool. The saltwater pool has less chlorine content compared to a regular pool. This is because you do not need to physically add chlorine to the pool. Instead, saltwater pool systems use chlorine generators that convert salt into chlorine.

Because of this significantly lower chlorine content in the water, swimming pools that use salt water systems are less damaging to the skin. People who have very sensitive skin or those who are suffering from allergies will not have problems when they swim in our pool. Even though our pool is called a saltwater pool, the water in our pool has lower amounts of salt than ocean water. As a matter of fact, the salt content in our pool is proportionally the same as that in human tears. You can safely open your eyes while under water. The small amount of salt in the water can also make the skin feel softer and smoother. Enjoy the summer!

Paul Connolly
Chairperson, Pool/Tennis/Security

BHR Swim Team Update

Congratulations to the BHR Racers for winning their first meet of the season!!

Pot Luck Dinner Recipes

Baked Vidalia Onion Dip... Betty Hewlett

- 3 to 4 large Vidalia (or sweet) onions
- 1-cup mayonnaise
- 2 cup shredded Swiss cheese
- 1-3/4 cup shredded Parmesan cheese

Slice and quarter onions into bite-size pieces. Mix with mayonnaise, Swiss cheese and 1/2 of the parmesan cheese. Put mixture into a 9x13-inch. glass dish. Sprinkle remaining Parmesan cheese on top. Bake casserole at 350 degrees for about 30 or more minutes, or until cheese is lightly browned. Serve with Tostitos chips (Tostitos scoops work best), or crackers. Delicious!!

Three Bean Salad...Anita Schill

- 1 1 lb. can French style green beans
- 1 1 lb. tiny green peas (La Seur)
- 2 cups chopped celery (4 stalks)
- 1/2 cup chopped green pepper
- 1 4 ounce jar of pimentos, diced
- 1 medium red onion sliced in rings
- 1/2 cup sugar
- 3/4 cup cider vinegar
- 1/2 cup of oil
- 1 tsp. salt

Drain beans and peas, and combine with celery, pepper, pimentos, and onions in large bowl. In a separate bowl, stir sugar, vinegar, oil, and salt until sugar dissolves. Pour mixture over vegetables and stir gently. Refrigerate for 24 hours before serving. Keeps well in refrigerator.

Clubhouse Rentals

To request a clubhouse rental contact Anne Ampuja at 919-323-9804 or anne_ampuja@yahoo.com. Anne works and has a family so allow 1 to 3 days for a reply. Please make your call is between 9am to 9pm.

Remember to Keep Your Email Updated!!

We still plan to go green so email Bill Lyons wrylions@gmail.com to make sure you are on the electronic distribution list. Your contact information will only be used for internal BHR purposes.

Board Directory

Paul Richter	President	237-2285
Marti Bren	VP	479-2144
Ann McKenzie	Treasurer	479-6017
Sajina Cooper	Secretary	479-8772
Amy Blaker	Grounds and Trails	294-8442
Anne Ampuja	Clubhouse	323-9804
Don Lineberry	Architectural	471-6599
Kathy Murray	Community Affairs	425-5366
		402-6282
Mary Nunes	Equestrian	451-8527
Paul Connolly	Pool/Tennis	H 765-5893 C 530-9290
Paul Connolly	Security	H 765-5893 C 530-9290
Vickie Lyons	At Large	381-4295
Michael Neal	At Large	237-1808
Jeff Varughese	At Large	-----

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