



Autumn is no longer here, and the holidays are behind us. Our mailbox station planters reflect the change of seasons and let's face it -- the Knolls is beautiful in all four seasons. Many Knolls residents flew (in my case - drove)

south for the winter. We didn't even bother waiting to see what the groundhog had to show us!

The new year brought us additions and changes to our CK Board of Directors. I'm sure 2023 will bring about continued enhancements and improvements to our wonderful community.

The paver project was completed in early November and looks fantastic! Check it out next time you stroll by the clubhouse. And it's not too late to purchase one which will be added to the walkway in Spring or Summer.



Please send me any updates (weddings, babies, milestones, etc.) for our Spring issue which should be published mid-April.

Enjoy the beauty of the winter season!

Denise

Our Security Guards are on hiatus until the Spring! Our off-season beach hours: All Beaches Close at 8:00pm October 15, 2022 through April 15, 2023 ISSUE 1 February 2023

Welcome 2023

CKCP Ski Day February 12th

Superbowl Sunday February 12th

Happy Valentine's Day February 14th

Happy St. Patrick's Day March 17th

> Happy Passover April 5th

Happy Easter April 9th

Don't forget to set your clocks FORWARD Sunday March 12th

2023 CK EVENTS

TO BE DETERMINED

Stay in touch with us throughout the seasons: Sign up for our eBlasts, and check out our CK Website, CK Hello Facebook Page, & Mail Station Bulletin Board!



Candlewood Knolls

21 North Beach Drive New Fairfield, CT 06812 Phone: 203-746-4807 Email: office@candlewoodknolls.com

Fun & Friendship at the Lake since 1929



2023 BOARD OF DIRECTORS:

President: David Clegg Vice President: Ken Keenan Treasurer: Wayne Roberts Clerk (Secretary): Roberta Anderson Past President: Tom LaMonte DIRECTORS

COMMUNITY Mike Dapolite John Gelcich Florence lavarone Marie Knox Tim Morris Mike Rail

TAX DISTRICT Lori Moriarty Frank Ross Rich Stark David Sandvik Casey White



Candlewood Knolls Golf Cart Guidelines

- Golf Carts must have headlights and reflective tape affixed to the rear of the cart if they are going to be used after dark. (Reflective tail tape provided.)
- · Drivers must be 16 years of age to drive a Golf Cart or 15 years of age with a valid learners permit. You may also drive a Golf Cart if you are under the age of 16 if you are accompanied by an adult, 21 years of age or older, sitting alongside in the front seat.
- · Golf Cart capacity is limited to the available seating on each respective Golf Cart.
- · Driving rules for Golf Carts are consistent with the general rules of the road. This includes abiding by stop signs, yielding right of way, staying to the right side of the road, etc. It is the responsibility of the driver to know and follow the rules of the road.

Candlewood Knolls Board of Directors

From the Editor ...

As I prepare for our remaining seasonal issues (mid April and Memorial Day), please provide feedback and any stories and/or pictures you would like to share with the community. Content is king! Please email your ideas to:

cknotesdenise@gmail.com

COMMUNITY NEWS



Thank you to Tom LaMonte (left photo) for serving as CK President the last two years, as well as for your dedication as a board member since 2015. Tom will remain on the Board as Past President for the next two years...

While we don't have official inauguration ceremonies for our new Presidents, we extend our congratulations and appreciation to Dave Clegg (photo below) who began his tenure as CK President as of January 1^{s†}.

2023 Board changes include: Ken Keenan has moved from Community Inc. Board to Vice President.

Past President Wayne Roberts has been nominated as Treasurer. (Thank you Karly Becker for your hard work and dedication as Treasurer since 2018).

John Gelcich has moved from Tax District to Community Inc. Board.

David Sandvick is the newest member on the Tax District Board.





Help us CONTINUE to Pave the Way!

If you didn't order a paver last time, here's your chance to do so! Don't miss out! Pavers can be purchased for our Club Beach Walkway at this time for a spring or summer installation.

Please see the CK Website ("Announcements" tab) to get all the information and download the order form you need. All forms and payment (check or venmo) should be submitted to the office. Any questions should be addressed to Annarose in the office (203-746-4807) or Maria (860-424-1226).





Halloween 2022 October 29th

CK families enjoyed a Haunted Golf Cart Ride followed by fun & games in the clubhouse. Thanks to Jed Wilson for organizing this event!







November 26th A few dozen families gathered on the ballfield for the **Annual CK Tree Lighting** Ceremony then enjoyed some food, drinks, & games in the clubhouse. It was the perfect ending to the Thanksgiving Holiday weekend.







- Twenty-Five CK neighbors representing 8 CKCP families enjoyed
- a day of skiing at Mohawk Mountain on January 15th. The next
- A trip, organized by Phil Passaro, is scheduled for Sunday, February 12th
- R all are welcome to join!
- K Mohawk Mountain has set up a portal for easy reservations. The CKCP Group Portal username is "cheshire" and the password is "cheshire" as well. Here is the link to use......

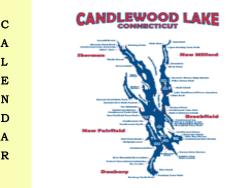
https://shop.mohawkmtn.com/group-portal

- O Photos from both trips will be included in the next Knews Notes
- U Spring edition.

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AROUND THE TOWN...



Chocolate Tasting with Synergy – Taste & rate 5-6 different chocolates – NF Senior Center on February 14th @ 1:00pm

New Fairfield St Patrick's Day Parade will be held on Saturday, March $11^{\rm th}$ at 10:00am

In the mood to laugh? Check out **Comedy Night** at Daryl's House in Pawling on Wednesday, February 15th.

In the mood for music? Darly's House will feature a **Bon** Jovi Tribute Band "Slippery When Wet" on Friday, February 17^{th --} and an **Eagles Tribute Band** "Desert

Highway" on March 23-24-25. Or you can check out another Eagles Tribute Band "Dark Desert Eagles" on March 10th at the Ridgefield Playhouse.





Ingredients

2 3/4 lb. tomatoes

2 tbsp. olive oil

8 cloves garlic, smashed

1 red onion, thickly sliced

Kosher salt and pepper

4 1/2-in.-thick slices baguette

3 tbsp. finely grated Parmesan

Directions

Step 1

Heat oven to 325°F. On a rimmed baking sheet, toss tomatoes, garlic and onion with oil and 1/2 teaspoon each salt and pepper. Roast until tomatoes are tender and juicy and onion is tender, 60 to 70 minutes. Transfer all vegetables to a pot along with 4 cups of water; bring to a boil, then in a blender or using an immersion blender, puree until smooth.

Step 2

Heat oven to broil. Arrange baguette slices on a baking sheet, top with Parmesan and broil until melted; serve with soup. The Knolls in January... No snow yet!



