

ISSUE 13 October 26, 2022

2022 EVENTS

October 29th—Halloween Golf Cart Parade & Party

November 26th - Tree Lighting & Clubhouse Gathering

DON'T

FORGET

TO



Tuesday—Nov. 8th

2023 EVENTS

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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!

HAPPYFALL

The summer ended on Labor Day with an elegant President's Dance and another beach and boating weekend with warm weather. At the Stockholders' Meeting on September 4th, the 2023 Nominees for the Tax District and Community Boards of Directors were unanimously approved.

Our snowbirds on the West Coast of Florida had to battle Hurricane Ian and will have their work cut out for them recovering from the damage he left behind.

Autumn brings foilage and a host of activities including apple picking, pumpkin picking, football games and, of course, Halloween and Thanksgiving holidays. The children are back to school and they are already counting the days until their next vacation break!

Please send me any updates (weddings, babies, milestones, etc.) for our next issue which should be late January or early February. And for those of you who still send out holiday cards with family photos, please send me a copy of your family photo so I can include it in a

collage for our next issue.

Enjoy the beauty of this season!

Denise



Our Security Guards are on hiatus until the Spring!

Our off-season beach hours: Closed at 8:00pm October 15, 2022 through April 15, 2023

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



2022 BOARD OF DIRECTORS

President: Tom LaMonte Vice President: David Clegg Secretary: Roberta Anderson Treasurer: Karly Becker Past President: Maria Stonecipher

DIRECTORS

<u>COMMUNITY</u>

TAX DISTRICT

Mike Dapolite Florence Iavarone Marie Knox Tim Morris Mike Rail Ken Keenan John Gelcich Lori Moriarty Casey White Rich Stark Frank Ross



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 2 remaining seasonal issues (late January and early April), 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

These last several years have brought us a surge of CK weddings! Some were planned after a short or long engagement period and others were postpoments of weddings planned during the pandemic.



Jessica Carey and her fiance Johnny Hyland, son of Nancy & John Hyland, had plans to wed on 11-7-20 and unfortunately had to postpone their celebration. The couple wed in a private ceremony in Virginia on 9-19-20 and set a new date to celebrate with family and friends for 4-3-21. As the pandemic lingered, the couple had to postpone once again. Finally on September 17th, just shy of their 2nd anniversary, over 125 guests were able to gather at the CK Clubhouse for a formal wedding celebration that included a renewal ceremony and reception.

Jess & Johnny met in their hometown of Chatham, NJ where the groom's mother, Nancy, was Jess' middle school science teacher. The couple and their dog, Kida, reside in Alexandria, VA where Jess works in Washington DC as an Operations Director for a political non-profit foundation and Johnny works in retail sales. They plan to take a honeymoon in December via planes, trains, and automobiles travelling from Amsterdam, through the Swiss Alps, to Florence and Rome.



On Friday, October 14th, **Isabella** Robisheaux and **Dylan Rooney**, son of CK resident Tim Rooney, were married in a beautiful outdoor ceremony at Candlelight Farms Inn in New Milford, CT. The bride and groom, along with their 170 guests, enjoyed a cocktail hour and reception at the venue's barn. Following the wedding, the couple enjoyed a brief



honeymoon in New Hampshire and have another one planned for



St. Lucia in December. Isabella is a registered nurse in plastic surgery and Dylan is a machine operator. The couple reside in their home in Pawling, NY, along with their lab beagle – Gunnar.

Congratulations to both couples!!







Around the Town...

Craft & Bake Sale hosted by the NF Senior Center Saturday – October 29th (9:00am to 3:00pm) Lots of homemade gifts and treats as well as raffle prizes!



Trick & Treats Fest Friday – October 28th (4:30pm – 6:30pm) Pick up the map at Town Hall and follow the route through town for free treats for the kids!



38th Annual Run for the Turkeys race/heatlh walk Sunday – November 20th – 38th beginning at NF High School at 11:00am.

Holiday Celebrations

Saturday – November 26th

10th Annual Santa's Workshop (12:30pm-3:30pm) at NF Library

Light Parade (5:15pm) in the center of town Tree Lighting (following parade) at Memorial Field



Luk's Realty will be hosting a **COAT DRIVE** for the month of November (only). You can drop off your gently worn and clean coats along with hats, scarves, and gloves to be distributed to local charities.

> November 1st—30th ** Monday-Saturday (10am – 3pm) at Luk's Realty – 88 Route 37 in NF





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RECIPE:



PUMPKIN LOAF

Ingredients

- 3 cups flour, all-purpose
- ½ teaspoon salt
- 1.5 teaspoons baking soda
- 1 cup sugar
- 2 cups pumpkin puree
- ½ cup vegetable oil
- 4 eggs, beaten
- ½ cup vanilla pudding (or 1 vanilla pudding cup)
- 1 teaspoon vanilla
- 1 teaspoon cinnamon

Instructions

- 1. Preheat oven to 350F.
- 2. Spray two loaf pans with non-stick cooking spray.
- 3. In a medium bowl, mix flour, salt and baking soda together. Set aside.
- 4. In a large bowl, stir together sugar, pumpkin puree, vegetable oil, eggs, pudding, vanilla and cinnamon. Stir well to mix.
- 5. Add flour mixture to pumpkin mixture and stir well to mix.
- Pour into two loaf pans and bake for 45 minutes or until toothpick inserted in middle comes out clean.



