

LGCA Bulletin

May 2017

Volume 69, Issue 5

"Your Neighborhood Newsletter for over 60 Years"

This month's Bulletin is sponsored by: The Newman Real Estate Team

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The LGCA Has Gone GREEN!

Great news! The new solar electric system is up and running! Our monthly electricity bill has come down to less than \$25 per month! The thermal pool heating system has been fully installed and the pool temperature has been set to 83 degrees. The pool should be more comfortable to use during the year, however, since it's a solar system, the water temperature may vary with the availability of sunlight. The two new A/C unit installations should be completed soon, so both the Member Lounge and the large hall will be more comfortable during events & rentals in the summer months without increasing our utility costs! Enjoy!

BUNCO Night

BUNCO Night will begin on Thursday, May 18th and will repeat every 3rd Thursday of the month. **Doors open at 6:30 pm!** Bring your family & friends and get ready to have some fun!!



Mexican Fiesta

The Mexican Fiesta will be at the LGCA Clubhouse on Sat, May 6th from 5pm to 8pm. Advance tickets will only be available until May1st—get your tickets now! What's on the menu? Chicken tacos, rice and beans. And, of course, dessert! Nachos and beer will be available for an additional purchase. Bring your family down to the clubhouse for karaoke, loteria, and more! Tickets are affordable, only \$5 for children and seniors and \$7 for adults. Buy now! For more information, go online to www.lgca.info or call Joaquin at 714-785-2549. No tickets will be sold at the door.



Parental Supervision at the Clubhouse

Because the demand for a lifeguard during the summer months was low in the last few years (some days the life guard was there alone all day) and since the cost to pay for the service is more than \$4,000 for the season and since minors must have be supervised by their parents while at the clubhouse anyway, we have decided not to have a lifeguard at the pool this year. Emergency information is posted at the pool (Call 911) and ring buoys are located on the pool deck.

As a reminder, NO ONE UNDER 18 yrs. old is allowed to use the LGCA Access card to enter the clubhouse. Only adult LGCA Members (not non-resident guardians/family members) are authorized to use the Access card. Members may not drop off their underage children to use the pool nor the member lounge unsupervised. Doing so is unsafe and may result in the suspension of your membership.

If your card does not work, please check with Membership Records to ensure that your dues are paid in full, or if your expiration date needs to be updated. Be safe - DO NOT CLIMB OVER THE LGCA WALL!

Guests are limited to four (4) per member household so that the pool will not become overcrowded. This is especially important during the popular Summer days. Thank you for your cooperation.

Don't Forget to Keep Current with Your Membership Dues

Membership Benefits:

- *Solar-Heated Swimming Pool
- * Member Lounge
- *Secure Building
- *Clubhouse Rental
- *WiFi Hotspot
- *Key Card Access to Clubhouse
- *Events held throughout the year (potlucks, pool parties, holiday events, etc.)

Contact Member Records (562) 754-4715 for the status of your membership

SAVE THE DATES!

Sunday, June 4, 2017 ~ *Pool Opening Day Potluck 11am* Sunday, June 25, 2017 ~ *LGCA Grads Pool Party 11am*

Classified Ads

For Sale: One (1) 4-drawer lateral file cabinets, beige, \$40/each OBO. Must have vehicle & helpers to move them. Call: 626-675-3097

Sponsor the Bulletin: The LGCA is seeking monthly sponsors for the bulletin to cover printing costs. A *different* sponsor will be featured every month on a full B & W page in the bulletin. If you have a business that you would like promote through this sponsorship, call 626-675-3097.

Option 1: \$45 (if you have your own print-ready artwork/ad copy)
Option 2: \$65 (if you need design artwork/ad copy done for you)

LOST CAT: "Houdini" Missing since Saturday, April 22, 2017
Black Long Haired Female with white feet and markings (15 lbs.)
Spayed and Micro-Chipped--Please check your garages
Please call 562-531-1863 (home) or562-477-3788 (cell)
Janet and Ernie Earl



<u>Upcoming Events</u>

Sat, May 6, 2017 Mexican Fiesta 5pm – 8pm

Thurs, May 18, 2017 BUNCO NIGHT 6:30 pm

Sun, June 4, 2017 Pool Opening Day Potluck 11am

Sun, June 25, 2017 LGCA Grads Pool Party 11am

Fri, June 30, 2017 Volunteers needed to unload Fireworks

Sat, July 1, 2017
Fireworks Stand Opens
8am – 10pm
(Through Tues,
July 4th)

Volunteers needed!
Call Joaquin Castro for more info 714-785-2549

Upcoming Clubhouse Rentals & Events (May - June):

May 6 & 7 - Member's Only Weekend

Sat May 6 – *Mexican Fiesta*

Sat May 13 - Juan Gutierrez (prize rental)
Sun. May 14 - Available for rent (Mother's Day)

Thurs May 18 – **BUNCO Night**

Sat May 20 - Magdalena Sanchez rental

Sun. May 21 - Albert Martinez rental Sat May 27 - Jim McKinnon rental

Sun. May 28 - Judith Thompson rental

Tues May 30 - LGCA Board Meeting 6:30 pm

June 3 & 4 - Member's Only Weekend

Sun. June 4 - Pool Opening Day Potluck

Sat Jun 10 - Magdalena Rodriguez rental

Sun. Jun 11 - Diana Perez rental

Sat Jun 17 - Laura Havlik Rental

Sun. Jun 18 - Jamie Adams Rental

Sat Jun 24 - Joaquin Castro Rental

Sun. Jun 25 - LGCA Grads Pool Party



Interested in renting the clubhouse for your next event or party? Email Rentals4LGCA@gmail.com

Note: Dues must be paid up to 6 months in advance if renting the clubhouse. New Members must be paid 1 year in advance.

Your Lakewood Gardens Real Estate Team







Selling Lakewood Gardens Homes since 1980!



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Blair Newman's 2017





What's your biggest FEAR when you list your home with a real estate agent? You worry about being locked into a lengthy listing agreement with a less than competent real estate agent,

costing your home valuable time & exposure on the market.

Worry No More! Blair takes the risk & fear out of listing your home with a real estate agent. Call us to see how (562)822-6532

Blair & his team have a strong opinion about real estate service! They believe that if you are unhappy with the service you receive, you should have the power to fire your Realtor. We guarantee it!



The Newman Real Estate
Team is giving away to the
First 10 people who sign up
(only 1 from each home



Our Lakewood Gardens Commitment:

We have a motto of "Going Above and Beyond Just Selling Homes" we LOVE Lakewood Gardens and not only want to continue to keep Home Prices Up in your neighborhood but want to continue to help **make Lakewood Gardens great!** We are committed to serving you with honesty, reliability and top notch SERVICE!

If you're thinking of selling or buying a home call, text or e-mail The Newman Real Estate Team!

The Newman Real Estate Team (562)822-6532

Blair Newman, Dave Emerson & Jaime Nyssen

Blair Newman, Realtor CalBRE: 01459316 & Jaime Nyssen, Realtor CalBRE: 01972692 Dave Emerson, Consultant (562)822-7653

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Check out our LGCA Website! http://www.lgca.info

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Authentic Carne Asada Recipe

Ingredients

- 2 limes, juiced
- 4 cloves garlic, crushed
- ½ cup orange juice
- 1 cup chopped fresh cilantro
- ½ teaspoon salt
- ½ teaspoon black pepper
- 1/4 cup olive oil
- 1 jalapeno, minced
- 2 tablespoons white vinegar
- 1 (2 pound) flank steak



Directions

- 1. In a gallon size resealable bag, combine lime juice, crushed garlic, orange juice, cilantro, salt, pepper, olive oil, jalapeno, and vinegar. Squeeze it around to mix it up.
- 2. Put the entire flank steak into the resealable bag. Seal it up tight. Make sure all the meat is exposed to the marinade, squishing the bag around to coat. Refrigerate for at least 2 hours, or overnight.
- 3. Heat an outdoor grill to high heat.
- Remove the flank steak from the marinade, and discard excess marinade. Cook on the grill for 7 to 10 minutes per side.
- 5. Once done, remove from heat and let rest 10 minutes. Slice against the grain, and serve.

Serves 4 to 6 people

Prep time: 2 hrs Cook time: 20 min

[Source: http://www.thestayathomechef.com/authentic-carne-asada/]

Happy Cinco de Mayo & Happy Mother's Day!!



Thank You & Shout Outs



We'd like to thank a few people for their help & support:

Shannon Ebeling-Graham—for her generous donation of 4 new pool deck umbrellas! Woo hoo!

NextDoor Lakewood neighbors—for donating used pool deck umbrellas that we can re-cover in the future.

Parents who attended the Easter Egg Hunt—for helping hide the eggs!

And to all of the LGCA Board members who have helped to make the LGCA even better this year!