



The Grapevine



BOARD OF DIRECTORS

President	Jim Foley
Vice-President	Michael Toback
Secretary	Laurel Smith
Treasurer	Gloria Felcyn
Director	Anna Scicinska
Director	Jeff Klopotic
Director	Tom Schmidt

VINEYARDS WEBSITE

www.vineyardsofsaratoga.com

- Monthly newsletter
- HOA forms and documents
- Bylaws, CC&Rs, Rules and Regs
- HOA Board meeting minutes

Want to receive e-mails about events?
Please e-mail your name and unit number,
indicating if you are an owner or tenant to
register@vineyardsofsaratoga.com

Welcome committee for new residents
Please email Katherine Weiss
welcome@vineyardsofsaratoga.com

HELPFUL CONTACTS

Community Management Services

To report problems with outdoor lights or
sprinklers and request repairs please call or
email CMS customer service:

cs@communitymanagement.com

Telephone 408-559-1977

Fax number 408-559-1970

Bill Oldfield, Association Manager

boldfield@communitymanagement.com

To report a crime or suspicious behavior
call the local Sheriff 408-299-2311



MAR/APR 2018

THE NEXT BOARD OF DIRECTORS MEETING

The next Board meeting is scheduled on Thursday Apr 12th at 7:00pm.

The agenda for all board meetings is posted in advance at the entrance to the Clubhouse. Monthly meetings are open to all homeowners. The 15-20 minute Open Forum session at the start is an opportunity to have any issues heard by the board, association manager, and others present, and to ask questions about any projects or decisions addressed by the board.

Following Open Forum, the meeting is limited to those issues posted on the agenda. Homeowners are welcome and encouraged to stay and observe, but this part of the meeting is closed to owner participation. Minutes of all meetings are posted on the website after they have been approved at the next board meeting.

MARCH NEWS

Our Spring Wine Tasting on Friday March 23rd at 7:30pm. The theme will be South American wines. Please bring one bottle per unit, an appetizer to share, and wine glass(es). For more info contact Carole D. Make sure you arrive on time – the tasting starts promptly at 7:30PM.

Important warning for dog owners. During last Open Forum a few residents reported that their dogs had found cooked chicken bones in the ivy at the side of Vineyard Lane. Be wary of this hazard near the mid 600s and on the low 500s corner. Chicken bones are very sharp and brittle may rupture the intestines of cats, dogs, and other mammals. If **you** have been tossing your leftover KFC or El Pollo Loco into the ivy ... please stop!

Report blocked gutters. Gutter cleaning is under warranty; so if leaves and twigs have blocked your gutters, please report this to CMS. After heavy rains, please check the drains under your patio walls, and clear any debris that could cause your patio to flood.

There may be unexpected intermittent short water disruption between 8am and 5pm over the next few weeks, specifically between the Clubhouse and the fire lane on the SE side of the Vineyards. We have had some ongoing problems with the two large valves that control our water supply, which we hope to resolve soon.

Six new wooden picnic tables sets are on order for the BBQ areas at both pools. The landscape committee researched available outdoor furniture and chose some nice rustic cedar tables and benches that will require little maintenance, and should age well. They should arrive in time for BBQ and pool season.

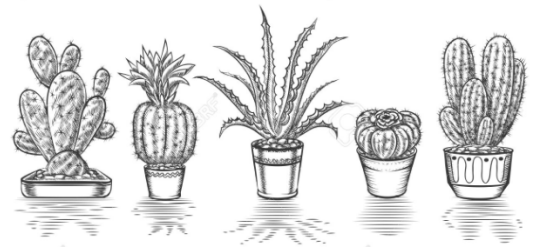
Our newsletter theme for the year is sharing recipes for pot-lucks and other favorite dishes. Please send your recipes with a photo to Anna S. at grapevine@vineyardsofsaratoga.com.

COMMUNITY NEWS

BALCONIES, PATIOS AND PORCHES

There are a few HOA rules you need to keep in mind when planning planting on your patio and decorating your front porch and balcony with pots:

1. Make sure that the level of the dirt is below the reglet to prevent moisture seeping into and damaging stucco walls.
2. Pots should not obstruct any stairs, paths or walkways to other units. Keep pedestrian access in the Common Area clear and safe.
3. Never place pots or decorative items on fence posts or balcony railings.
4. When placing pots on balconies and outdoor stairs please use 'feet' under pots to stop water rotting the wood.
5. Restrict the number of pots in front of your front door to six or less.



If you have any landscaping questions, please come to a monthly HOA meeting and ask Chris Burns.

DOES YOUR REMODELLING PROJECT NEED PLANNING PERMISSION?

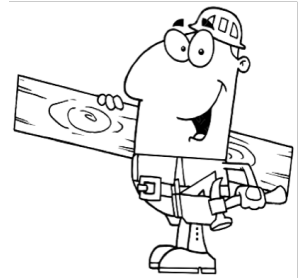
Friends and neighbors, however well meaning, may give you very costly advice! If in doubt please bring the details of your project to a monthly board meeting or phone Bill Oldfield at CMS and check. Retroactive permission might not be granted, additional inspections may be required and repairs to remedy or to reverse an upgrade can become very expensive. Caveat emptor!

In a condominium community permission needs to be obtained for many upgrades **before** your contractor starts work. You may also need permits from the city of Saratoga. If you are planning a new HVAC unit, electric car charging station, Comcast cable, a new skylight, replacement windows or carpets, or to do a kitchen or bathroom remodel read on ... Most common & routine improvements will be signed off without a problem, but they may have some guidelines or restrictions attached. Some projects will need to be inspected by the HOA during certain stages of the work. Application Forms are available on the Vineyards website <http://www.vineyardsofsaratoga.com/forms.htm>.

One of the most common questions regards installation of hardwood flooring in units. Our CC&Rs state that "no alterations in type of floor coverings may be made," so carpet should be replaced with carpet. Modifications to the position of internal load-bearing walls cannot be made. In the worst-case scenario, owners of units are asked to correct unapproved modifications – regardless of whether they or a previous owner put in the updates in question – the CC&Rs state that we, as owners, are responsible for the compliance of our units.

CITY OF SARATOGA FAQs: When do I need to obtain a Building Permit? "A Building Permit is needed for ... remodeling or other improvements such as ... replacement of windows, Electrical, Plumbing and Mechanical Permits are required for alterations and modifications such as furnace and water heater replacements, new air conditioners ... or the installation of new plumbing, mechanical or electrical fixtures or appliances. Always check with a Building Inspector as to whether a permit will be required."

To read this article in full go to: <http://www.saratoga.ca.us>



DO YOU HAVE AN EMERGENCY GARAGE KEY?

If your garage is in a shared Common Area, in other words you have no access to the garage from inside your unit, then the garage door will have a key operated lock for emergency access. In the recent power brown outs, a couple of residents had problems opening their garage doors to commute to work. If you have misplaced this small but important key, then you need to contact a locksmith (or your landlord). Unfortunately neither CMS nor the Board can provide any help if the power goes out and you do not have your key!

NEIGHBORHOOD CLEANUP DUMPSTERS

The large Spring dumpsters have been ordered for 12th – 22nd May. Keep all your large unwanted items, moving boxes, rickety furniture, old curtains, and household items until then. Please no paints or hazardous materials.

Unwanted items should never be left on the ground or leaning against our regular dumpster enclosures. If an item is "too good to throw away" please donate it to a charity, or post it on a local vendor site like Craigslist, Nextdoor, or Freecycle.

VINEYARDS RECIPES FOR MARCH

BAKED MUSHROOM APPETIZER from Genell Toback

Ingredients:

Button Mushrooms
Softened Cream Cheese
Shredded Jack Cheese
Spices (Garlic, Chives)

Directions:

Wash and de-stem the mushrooms (as many as you need). Mix equal amounts of cream cheese and shredded jack cheese. Add garlic and chives and other desired spices to taste. Fill mushroom caps with mixture. Place on broiling pan. Broil until nicely browned.



CHEESY ZUCCHINI AND RED ONION FLATBREAD from Carole Di Filippi

Ingredients:

EVOO or vegetable oil spray
10-ounce refrigerated pizza dough
3/4 cup garlic-and-herb cheese spread (such as Alouette or Boursin)
3/4 cup finely grated Parmesan cheese
3 tablespoons chopped fresh Italian parsley
1 small red onion
1 7- to 8-inch-long zucchini, cut crosswise into 1/8-inch-thick rounds
Olive oil



Directions:

Preheat oven to 400°F. Line baking sheet with parchment paper and spray with nonstick spray. Roll dough out into a large rectangle and place onto the parchment. Spread half of the garlic-and-herb cheese over 1 long half of the dough, leaving 1/2-inch plain border. Sprinkle with half of Parmesan and 2 tablespoons parsley. Using parchment as an aid, fold plain half of dough over filled half of dough (do not seal the edges). Spread remaining garlic-and-herb cheese over the top; sprinkle with the remaining Parmesan. Remove enough outer layers of onion to yield 2-inch-diameter core; cut into 1/8-inch-thick rounds. Arrange 2 rows of zucchini down the long sides of dough. Arrange onion rounds between the zucchini. Brush the vegetables with oil; sprinkle with salt and pepper. Bake bread until puffed and brown at edges, about 24 minutes. Garnish with remaining tablespoon of parsley.

GUACAMOLE (serves 12+) from Anna Scicinska

Ingredients

6 large ripe avocados	1 green bell pepper
3 Roma tomatoes	3 cloves garlic
2 – 3 large fresh jalapenos	juice of 3 limes
3 small or 2 large shallots	chopped cilantro to taste
salt and pepper	1/2 cup crumbled cojita* cheese

Directions

Halve and de-seed the tomatoes, jalapenos and green bell pepper under running water, then cut them into small cubes. Finely dice the shallots. Crush the garlic. Halve, scoop out and lightly mash the avocado. Crumble or coarsely grate the cojita cheese – do not omit the cheese as this is the “secret ingredient” that gives this dish its superb creamy flavor!

Combine all of the above into a large bowl, add the lime juice, cilantro and stir. Add a black pepper and salt – add the salt slowly (always do this after you have added the cheese which is itself quite salty), stir and taste. You will taste the difference (flavor explosion) when you have added enough – avocados need quite a bit of salt!

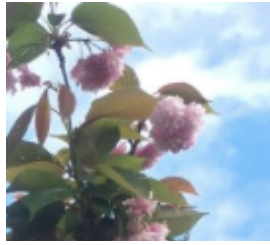
Serve immediately, or refrigerate before use. Leave a couple of the avocado stones in to prevent discoloration. The garlic, jalapenos and cilantro may be omitted or quantities reduced if you or your guests do not like these flavors. Serve with some home-style tortilla chips and enjoy!



*crumbled plain feta is a good substitute if you cannot find cojita cheese

UPCOMING LOCAL EVENTS

If you know of an upcoming event that you think other Vineyards residents would enjoy and like to hear about, please e-mail the details to the Grapevine Team at grapevine@vineyardsofsaratoga.com.



CUPERTINO HOLI FESTIVAL OF COLORS

Date: April 8, 2018, 11am - 4pm

Distance: 5.1 miles

Cost: Free

Activity: Celebrate spring with food, color, music, dancing, and other live performances. Colors available onsite.

Location: Memorial Park, 10185 N. Stelling Road, Cupertino, CA 95014

Website: <https://patch.com/california/cupertino/calendar/event/20180408/310391/cupertino-holi-festival-of-colors>

OUTDOOR ICE SKATING IN PALO ALTO

Date: Ends April 15

Distance: 17 miles

Cost: \$11 + skate rental \$5

Activity: Last chance to enjoy the winter joy of ice-skating. An outdoor family tradition since 1956.

Location: Winter Lodge, 3009 Middlefield Rd, Palo Alto, CA 94306

Website: <http://winterlodge.com>

EARTH DAY CELEBRATION

Date: April 15, 2018, 1 – 4 pm

Distance: 12 miles

Cost: Free

Activity: Electric cars, a bookmobile, and wild cats featuring a cheetah, ocelot and black leopard for 1:30pm and 3pm.

Location: Westwind Community Barn, 27210 Altamont Road, Los Altos Hills, CA 94022

Website: <https://patch.com/california/cupertino/calendar/event/20180415/310793/earth-day-celebration>

EARTH DAY & ARBOR DAY FESTIVAL

Date: April 21, 2018, 11 – 3 pm

Distance: 4.8 miles

Cost: Free

Activity: Learn about environmental issues and solutions in a family-friendly, interactive atmosphere. Activities include yoga, tai chi, petting zoo, rock climbing wall, arts and crafts, electric vehicles, food trucks and more.

Location: Civic Center Plaza and 10300 Torre Avenue, Cupertino, CA 95014

Website: <http://www.cupertino.org/our-city/departments/environment-sustainability/green-events-activities/earth-day-arbor-day-festival>

ARBOR DAY

Date: April 25 at 3:30pm

Distance: 2.2 miles

Cost: free

Activity: Join the City of and enjoy refreshments, resources, and a tree planting!

Location: Saratoga Foothill Club, 20399 Park Place, Saratoga, CA 95070

Website: <http://www.saratoga.ca.us/Calendar.aspx?EID=327&month=4&year=2018&day=12&calType=0>

CHERRY BLOSSOM FESTIVAL

Date: April 28 - 29, 10am – 5pm

Distance: 5.5 miles

Cost: free

Activity: This fun family festival honors Cupertino's sister city in Japan by sharing arts & culture.

Location: Stevens Creek & Mary, Cupertino, CA 95014 (parking is FREE at De Anza College in Lots A&B)

Website: <https://www.cupertinocherryblossomfestival.org>

THE NEWSLETTER AT A GLANCE

Dog owners watch out for chicken bones on perimeter

Possible intermittent water shut off

Do you have an emergency garage key?

Next Board Meeting – Thu Apr 12th @ 7:00pm

Wine Tasting – Fri Mar 23rd @ 7:30pm

Spring Cleanup Dumpsters – May 12th – 22nd

NEWSLETTER

We welcome all input into our Vineyards newsletter. If you are interested in joining the newsletter committee or contributing an article please contact Anna Scicinska by email at grapevine@vineyardsofsaratoga.com. Letters and articles submitted by residents will go into the next newsletter to go to print.

Anna Scicinska, Carole Lunny, Par Moroak



