

LAKE SHORE NEWS

November 2022

Lakeshore Website
www.Lakeshore
communityhoa.com

QUESTIONS OR
CONCERNS?

FEEL FREE TO
CONTACT
THE EMMONS
COMPANY

MANAGER:
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net

CUSTOMER
SERVICE:
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emmonsco.net

BOOKKEEPER:
Ellen Henderson
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Get a hold of us!
We are happy to
assist you.

Phone:
(805) 413-1170
24 hrs / 7 days a
week.

By Mail:
P.O. Box 5098
Thousand Oaks
California, 91359

Secural Security
818-225-0813

Lost Hills Sheriff
Non Emergency
310-456-6652

BOARD MEETING NEWS



- Visit by Mayor Brad Halpern- Provided updates on City news
- Security Contract Renewed
- Paddle Tennis Court will be resurfaced and restriped to Pickleball
- Residents will institute Neighborhood Watch program

NEXT BOARD MEETING

Wednesday, November 30th at 5:30 p.m.
**Westlake Village City Hall
Community Room**

All members are welcome to attend and are not required to arrive at the start time. Agendas are available on the Lakeshore website 4 days before a meeting date.

OCTOBER WLMA UPDATE

The lake has stabilized for the last ten days which is a good sign. It is going through a Fall turnover, which means the surface waters cool at night and the water surface becomes denser than water below. The siphons are off which provide water downstream from the dam from May 1 to the beginning of September. Ten diffuser aeration units were installed in the lake that were strategically placed from outside the restaurant docks to the dam. There are continued signs of plant growth in the lake which is good for the overall health of the lake, Bluegill and Bass. Lake management has been electroshocking the Carp by the bait stations located around the Triunfo bridge area.

VOLUNTEERS NEEDED

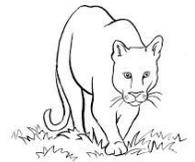
The Lakeshore Architectural Committee, Dock Committee and Pool Committee are looking for volunteers. As a committee member your hard work and commitment helps maintain both the beauty and property values of our lovely community. Email Dee Jenkins: djenkins@emmonsco.net if you would like to serve on a committee.

LEAF BLOWER ORDINANCE

On September 14, 2022, the City Council introduced an ordinance to prohibit the use of gasoline powered leaf blowers in Westlake Village starting January 1, 2023. This prohibition applies Citywide to all homeowners, gardeners, homeowners associations, and landscape maintenance companies. Persons and companies wishing to use such equipment will be required to transition to battery, electric, and/or hand powered equipment. More information will be available on the City of Westlake Village website soon regarding equipment exchange and grant programs to help offset the cost of new equipment.

WILDLIFE REMINDER

There have recently been sightings of mountain lions and coyotes in the area. A homeowner witnessed a mountain lion on their dock a few days ago around 10:45pm. Please remember to be vigilant at all times when walking through the community. Do not keep your animals out in the evening and stay with them even for a few moments when in your rear yard. We share this beautiful area with our wildlife so remember to stay alert and keep your distance.



HOLIDAY DECORATIONS

With the holidays quickly approaching, we would like to remind everyone about the rules regarding holiday lights and decorations. Please do not put decorations on any common areas maintained by the Association. Also, per the Rules and Regulations, holiday lighting and decorations must be removed within two weeks after the conclusion of said holiday.

HOLIDAY CLOSURES

The Emmons Company will be closed November 24th and 25th, in observance of the holidays. Our after-hours answering service is always available for emergencies.

LAKESHORE NEWS

WILDFIRES

Wildfires are now a year-round reality in Ventura and LA County. This means that both firefighters and residents have to be on heightened alert for the threat of wildfire at all times. Firefighters train hard and make countless preparations to be ready for a wildfire. Residents need to do the same. Successfully preparing for a wildfire requires you to take personal responsibility for protecting yourself, your family and your property. You must do all you can to make your home resistant to wildfires and prepare your family to leave early and safely. We call this process, "Ready, Set, Go!"

GET READY:

- Create a Family Disaster Plan that includes meeting locations and communication plans and rehearse it regularly. Include in your plan the evacuation of large animals such as horses.
- Have fire extinguishers on hand and train your family how to use them.
- Ensure that your family knows where your gas, electric and water main shut-off controls are and how to use them.
- Plan several different evacuation routes.
- Designate an emergency meeting location outside the fire hazard area.
- Assemble an emergency supply kit, and an extra emergency supply kit in your car in case you can't get to your home because of a fire.
- Have a communication plan with emergency contact numbers of family and an out-of-area contact person.
- Have a portable radio or scanner so you can stay updated on the fire.



EASY PUMPKIN PIE TWISTS

A delicious twist to the traditional pumpkin pie recipe.

INGREDIENTS

- * 1/2c Pumpkin Pie Puree
- * 1 tbsp Maple Syrup
- * 1/4 Cup Brown Sugar
- * 1/2 tsp Cinnamon
- * 1 tube Crescent roll dough, refrigerated
- * 1 tsp Pumpkin Spice
- * 1tbsp Sugar
- * 2tbsp Butter
- * 1 Whipped Cream (optional)

INSTRUCTIONS

- * Preheat the oven to 375F. Line a baking sheet with parchment paper.
- * In a small bowl, mix together the pumpkin puree, brown sugar, maple syrup and pumpkin spice.
- * Unroll crescent dough on a cutting board. Cut the dough in half so you have two identical rectangles and lay them beside each other.
- * Evenly spread the pumpkin mixture over one of the rectangles of dough.
- * Place the second rectangle of dough on top of the first rectangle of dough (so the pumpkin mixture is sandwiched between them). Make sure you line up all the edges.
- * Use a pizza cutter to cut the dough into strips approximately 3/4 inch wide.
- * Transfer the strips to the parchment lined baking sheet.
- * Twist each strip by picking up one end and twisting it twice, then picking up the other end and twisting it another 2 or 3 times.
- * Brush melted butter generously over each twist.
- * Mix together the sugar and cinnamon then sprinkle evenly over each twist.
- * Bake at 375F for 8-11 minutes until golden brown.