



TO THE POINTE

PROJECTS COMPLETED THROUGHOUT GPCA

During the week of September 4, two projects were completed in GPCA. The footbridge along the walkway between Shallowford and Regatta Place neighborhoods was replaced with one that is more safety conscious. The main feature of the new footbridge is its flat walking surface, which reduces the risk of slipping when wet.

In all neighborhoods throughout GPCA, lamp posts were refitted with new solar lamps. As announced in previous communications, this project will save GPCA more than \$18K per year with a return on investment realized in 5-6 months. The ambience of the lighting is apparent and while they are smaller than the previous lamps, they fit in nicely with GPCA's conservative settings.

UPCOMING EVENTS

GPCA Holiday Food Drive

October 21

Holiday Lights Installation

November 18, 8:30 am

To contribute, simply fill the grocery bag that will be distributed on October 14 and leave it near your mailbox on the designated pickup date, October 21. All donations will benefit the Isle of Wight Christian Outreach Program Food Bank.

The installation crew will hang lights at the front entrance and volunteers are welcome to assist. The lights will be turned on Thanksgiving evening and remain visible throughout the holiday season. More information will be provided as the event draws near.

Santa Visits GPCA

December 16, 6 pm

Festive Lights Favorites

December 16 - 23

Santa will visit GPCA again this year! Escorted by his sleigh, Santa will depart Commodore Place and wind his way through the neighborhood. Keep your eyes and ears open for more details and let all the kids, young and old, know Santa is coming to town!

Our Fourth Annual Festive Lights Favorites judging opens December 16 and closes December 23. Homeowners that wish to participate need to simply put up their decorations – no registration is required. Favorites will be announced December 24.

GPCA Directory Distribution

December 2023

GPCA Board Meetings

Fourth Monday of Each Month

Additional communications will be sent out but as a reminder, updates can be submitted at any time. Send any questions or updates you may have to communications@gatlingpointe.net.

Board meetings open at 5:30 PM in Executive Session and conclude by 6:00 PM so homeowners can join and observe Directors conducting Board business. The schedule of upcoming meetings is provided [below](#).

NEWSLETTER TRANSITIONING TO DIGITAL-ONLY DISTRIBUTION

To reduce costs associated with printing newsletters, all future editions will be distributed in a digital-only format. Distribution will occur by means of email blasts and will be made available on the GPCA website, where

past editions are also available.

To receive future newsletters, homeowners can do one of two things: register to receive email blasts or access them via the [GPCA website](#). To register for email blasts, simply following the guidance provided directly below.

INFORMATION HIGHLIGHTS



Are You Receiving Updates About GPCA?

The Board of Directors routinely emails information to the Community. If you wish to be included, send an email to communications@gatlingpointe.net. Those already receiving emails can update contact information or request to be removed from the list.

The website does provide information but real-time, time-sensitive information is more reliably passed through email blasts.



Reminder About Speeding and Golf Cart Usage in GPCA

Please obey the posted 25 MPH speed limit when driving in the GPCA. Unfortunately, many do not. Neighbors are using our streets for walking, running, biking... especially children. Let's keep everyone safe.

Residents are also reminded of golf cart usage within GPCA. They should be road-worthy and meet all requirements to be operated on public roadways. Read the [message](#) from the Isle of Wight County Sheriff's Office before operating golf carts in GPCA.



Pets - Being Mindful of Your Fellow Neighbors

Please remember to pick up after your pets and dispose of waste in any of the three waste stations situated along the walkway. Pet owners are reminded of the [health and environmental effects](#) of pet waste that is not disposed of responsibly.

Also, please be considerate when allowing cats to roam freely throughout the Community (the non-feral variety). They often use other homeowners' yards as their litter box and/or disrupt natural animal habitats that some enjoy observing.



Quarterly Assessments

Each year, quarterly assessments are due in January, April, July, and October. They are applied to Community-wide interests such as landscaping, utilities, upkeep and improvements to common areas, and remediation of storm damage. Multiple payment options are available and it is advised that automatic payment be established to ensure payments are made on time and late fees and correspondence from our property management team, United Property Associates, are avoided.



Covenants, Exterior Modifications, and Architectural Review Board (ARB) Applications

GPCA is governed by covenants, which are applicable to the exterior of homes and the adjacent property. All homeowners should have received a copy of the covenants with their home sale package, but if it was not provided or it has been misplaced, they are available on the [GPCA website](#). Homeowners can also review a [list of common projects](#) in which an ARB application may be required. Please direct concerns to the Board of Directors at board@gatlingpoint.net.



Use Caution When Using Rodent Control

Recently, an owl was found in distress in a neighbor's yard. According to the animal control group that recovered it, it was determined that the owl had ingested poison which likely came from a rodent that had been targeted with it.

Please consider alternatives to using poison as an unintended consequence can be secondary poisoning of natural predators, other wildlife, and pets. Information for alternatives to poisons can be found in this article: <https://www.audubon.org/magazine/january-february-2013/poisons-used-kill-rodents-have-safer>

SECURITY CORNER

Since our last newsletter, many new homeowners have chosen to call Gatling Pointe home. We want to give them a big welcome to the Community and are certain that, in addition to being a wonderful place to live, they will find it to be a quiet and safe neighborhood that is full of friendly neighbors. However, like any other

neighborhood, we are not immune from being targeted by those seeking to take advantage of lapses in security. Suggestions to avoid becoming a target include locking and removing valuables from vehicles; keeping doors of your home locked; closing and locking lower-level windows unless someone is in the house; and closing garage doors and windows unless they are under constant observation. For additional information about security, visit the [Neighborhood Watch](#) page on our website.

HOLIDAY BAKING FUN

A new addition to the newsletter, the GPCA Board of Directors would like to share some of our homeowners' favorite recipes. This edition's contributions comes from homeowners with fond memories of family time during the holidays.

Paint Brush Cookies

Preheat oven to 400 degrees

Dough Recipe

3/4 cup butter

1 cup sugar

2 eggs

1 tsp vanilla or lemon flavoring

2 1/2 cups sifted flour

1 tsp baking powder

1 tsp salt

Mix the butter, sugar, eggs and flavoring until well combined

Sift together the flour, baking powder and salt

Add the flour mixture to butter mixture and mix well to form dough

Chill at least 1 hour

Roll out 1/4 of the dough at a time; keep remaining dough chilled

Roll dough to 1/8 inch – to 1/4 inch thickness on lightly floured surface

Use cookie cutters to cut rolled out dough in holiday-themed shapes

Paint with Egg Yolk Paint (recipe below)

Place painted cookies on ungreased baking trays

Bake for 6 to 8 minutes until set but not brown

Egg Yolk Paint

Whisk 1 egg yolk with 1 tsp water until well combined

Divide egg yolk mixture into small cups; add food coloring to each cup to create desired colors

Paint the cookies, using a separate brush for each color

If Egg Yolk Paint thickens on standing, add a few drops of water and whisk

Yield: about 4 dozen cookies, depending on the size of the holiday-themed cookie cutter shapes used

Pumpkin Cheesecake

Preheat oven to 350 degrees

Crust

8 whole graham crackers

9 oz. chocolate wafers

1/2 cup (1 stick) salted butter, melted

Filing

12 oz. cream cheese, at room temperature

3/4 cup packed light brown sugar

2 Tbsp all-purpose flour

3 eggs

1 cup pumpkin puree

1 tsp pumpkin spice

Coarsely grind graham crackers and chocolate wafers using a blender or a food processor

Drizzle in melted butter and mix until evenly combined

Pat mixture in the bottom and partly up sides of a 9-inch springform pan

Beat cream cheese and brown sugar until smooth, using a mixer on medium-high speed and scraping down sides as needed

Mix in flour. Beat eggs in one at a time on medium-low speed

Mix in pumpkin puree and pumpkin pie spice on low speed until combined

Spread cream cheese filling over crust

Bake until just set in the center, 45 to 50 minutes

Turn oven off and keep door slightly ajar to cool slowly, 10 minutes

Remove to a wire rack and let cool to room temperature, about 1 hour

Refrigerate until chilled, at least 4 hours or overnight

Remove sides of springform pan. Decorate with whipped cream or additional cookie crumbs

Can be made up to 3 days ahead

Almond Orbs

Preheat oven to 325 degrees

1 cup butter
 ½ cup confectioner’s sugar
 2 cups sifted flour
 ½ tsp salt
 1 cup ground almonds
 1 tsp vanilla
 About 48 candied cherries
 Colored sugar (recipe below)

Cream butter. Add sugar. Blend until light and fluffy
 Add flour, salt, ground almonds and vanilla. Mix well
 Roll 1 tsp dough around a cherry
 Bake on ungreased cookie sheet for about 30 minutes
 Roll cookies in colored granulated sugar while warm

Colored sugar

Shake sugar and food coloring in covered jar
 Yield: About 48 cookies

Bar-B-Q Pecans

Preheat Oven to 300 degrees

2 cups pecan halves
 3 Tbsp butter, melted
 3 Tbsp Worcestershire Sauce
 1 ½ tsp garlic salt
 ½ tsp salt, if desired
 ½ tsp chili powder, more if desired

Place pecans in shallow pan and bake for 15 minutes to open pores
 Add dry ingredients to and melted butter and mix well

Pour over warm pecans and stir to mix
 Bake for another 30 minutes, stirring every 10 minutes

Cream Wafers

Preheat oven to 375 degrees

Wafers

1 cup butter
 2 cups flour, unsifted
 1/3 cup heavy cream
 Cut butter into flour
 Stir in heavy cream with a fork
 Shape dough into a ball. Chill dough
 Roll ¼ dough to 1/8 inch thickness. Keep remaining dough chilled
 Cut into rounds
 Cover both sides with sugar. Prick one side with a fork
 Bake for 10 minutes on ungreased cookie sheet

Filling

¼ cup soft butter
 1 ½ cups confectioner’s sugar
 1 egg yolk
 1 tsp vanilla
 Sugar to coat wafers prior to baking
 Cream butter with confectioner’s sugar, yolk and vanilla.
 Color with food coloring
 Spread filling on one wafer to desired thickness. Top with second wafer
 Store wafers in the refrigerator

Board Meeting Schedule

GPCA Board of Directors

GPCA on the Web

Homeowners are encouraged to attend

Dates are subject to change and notices will be provided in the event a change occurs

2023 – October 23, November 27
 2024 – January 22, February 26, March 25, April 22
 (Annual Meeting), June 26, July 22, August 26,
 September 23, October 28, November 25

President	Sarah Palamara
Vice President	Pete Carlson
Secretary	Kim Burbage
Treasurer	Ross Tomlin
Member-at-Large	Steve Serafini
UPA Property Manager	Casey Lindblad

Scan the QR code



or go to www.gatlingpointe.net

[View all GPCA Events](#)

GPCA does not promote or endorse information found on social media sites regarding GPCA matters. For all such matters, it is recommended that the Board of Directors be engaged by email at board@gatlingpointe.net