

# The Glade Springs Villager



November 2023



## Message from our General Manager

Dear Residents:

The new treadmill was delivered to the Woodhaven Fitness Center in early October. If you have not had the chance to stop by and check it out, please do. It is a wonderful upgrade. On Sunday, November 5th, we will fall back, and daylight savings time ends. Don't forget to change your clocks. It is also a great time to check your smoke detector batteries.



It's snow season, and the Public Works Department is ready to address snow removal. Below are a few reminders about snow removal before the storms start:

- Public works has informed that all of the snow trucks are functioning and ready to go.
- The Public Works Department has secured adequate salt to address slippery roads.
- Please note that the team follows a set plan for snow removal, and it is the same plan that they follow every year.
- No changes in the snow removal plan are being made.
- **If you have an emergency during a snow event, please call the front gate for assistance. You can reach the front gate at 304-763-4385.**

If you are planning to install a satellite dish, the POA's requirements are as follows:

*"EXTERNAL ANTENNAS/TV SATELLITE DISHES: Satellite receivers (FCC-approved or otherwise) and satellite dishes (antennas or otherwise) of one (1) yard (or less) in diameter shall be allowed in Glade Springs Village. Said antennas shall be placed so as to be minimally noticeable by casual observation. All other antennas and satellite dishes are strictly prohibited.*

*Any electronic interference created by a satellite dish shall be the sole responsibility of the property owner, who shall correct or remove the device. Towers to support antennas or satellite dishes will not be allowed. The standard 4 to 5-foot-high pipe support is allowed if placed on the homeowner's property so as to be minimally noticeable by casual observance."*

All of us at the POA wish all of you a happy and safe Thanksgiving holiday season!

Respectfully yours,

Linda Horensavitz, PCAM  
General Manager

## Cranberry Glades Botanical Area

The Cranberry Glades Botanical Area protects the largest area of bogs in West Virginia. Bogs are acidic wetlands more commonly found in the northern areas of this country and in Canada. The ground in a bog is spongy and consists largely of partially-decayed plant material known as peat. Because of its unique conditions, some unusual plants grow in bogs, including carnivorous or insect-eating plants. The Botanical Area encompasses 750 acres.



Additional information is available during the summer months at the Cranberry Mountain Nature Center at (304)653-4826 and during the winter months at the Gauley Ranger District at (304)846-2695.

Access to the Cranberry Glades Botanical Area is from Route 39/150 just north of the Cranberry Mountain Nature Center. From Route 150 take Forest Service Road 102 north approximately one mile.

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The Cranberry Glades consists of four bogs whose plant and animal life is similar to that found in the bogs or "muskegs" of the north. This life spread southward with the changing climatic conditions that allowed glaciers to creep across the northern part of our continent. Several species ended their migration here, and the Cranberry Glades are now the southern-most point in North America where some of these life forms are found.

Please treat the Cranberry Glades with care! A half-mile boardwalk has been constructed through two of the bogs so you can enjoy the area without disturbing this fragile community. Help protect these bogs and stay on the boardwalk, and leave the flowers for others to enjoy.

Remember...many of these unique plants are descended from seeds that took root here over 10,000 years ago! With your help, they will continue to live here, making Cranberry Glades a special place to visit for a long time to come!

For more information, please visit the website below:  
<https://www.fs.usda.gov/recrea/mnf/recrea/?recid=9913>

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## Turkey Cooking Tips from the POA Staff

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- Don't skimp on the spices.
- Budget time to thaw your turkey.
- Dry your bird for crispy skin. Simply pat the bird dry with a paper towel before you cook it.
- Stuff it with an onion. A more experienced cook once told me to always stuff my chickens and turkeys with onions and/or apples to keep the meat moist, and it works! You don't taste the onions and apples, but the meat is moist and tasty. One of the other POA staff members uses celery and oranges for the same reason.
- Flip it over: For moist white meat, flip the bird over while it is roasting.
- If you are only cooking a turkey breast this year, you can wrap it in bacon *because bacon makes everything better*.
- Consider all the different ways to cook your bird:
  - Oven roast, deep fry, grill, air fry, and cook the night before to free up your oven cook it in a crock pot.



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## Deep-Fried Turkey

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Deep Fried Turkey is delicious and if you haven't tried it you're missing out! It's not as hard as it sounds but does require caution as hot oil can be a dangerous thing.

This recipe calls for a cajun brine and requires a little planning but well worth the trouble!

#### BRINE INGREDIENTS

3 cups packed light brown sugar (about 1 1/4 pounds)

1 1/2 cups Dijon mustard

1/4 cup salt

2 tablespoons cayenne pepper

2 gallons of cold water

1 bunch of thyme

1 head of garlic, separated into cloves and crushed.

1 12-pound turkey or turkey breast

2 1/2 gallons of vegetable or peanut oil

A high-quality turkey fryer (Masterbuilt brand makes excellent products)

#### INSTRUCTIONS

In a large stockpot or bucket, whisk the brown sugar with the mustard, salt, and cayenne. Gradually whisk in the water, then add the thyme and garlic. Add the turkey, cover with a lid, and brine in a refrigerator or iced cooler overnight for up to 35 hours.

Heat your oil to a temperature of 375-400 degrees. This will take about an hour. Remove the turkey from the brine and pat dry with paper towels inside and out. **Your turkey should be completely dry before you fry it.** Lower the turkey breast side up in a basket in the hot oil SLOWLY and cook for three minutes per pound for a turkey and 4 minutes per pound for a turkey breast. More importantly, check the deepest part of the breast with a meat thermometer and make sure it's at least 165 degrees!

Remove the turkey from the oil and drain. Rest for twenty minutes. Carve, serve, and enjoy!!!

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## Golf Course Superintendent Update

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#### Around the green.

Frost...What exactly is a frost delay, and why do we have them? In the most basic of terms, a frost delay is the suspension of all traffic on the turf due to frost; this includes maintenance activities. Even light foot traffic can cause damage to the turf. I understand that frost delays are not popular, but they are quite common in the fall and winter



months. Everyone impacted wants to find the fastest way to get the course open while still protecting the turf. It is a delicate balance of watching, evaluating, and waiting. I want to point out again that the maintenance team must also stay off the turf during a frost delay. Only when the frost has lifted can we begin setting up the course for the scheduled play. Tee times must be held off long enough for staff to get ahead to do assigned tasks. Patience is a virtue, and as a golfer, your cooperation during a frost delay is greatly appreciated. One practice we use to shorten the duration of frost delays is to run a brief irrigation cycle. Irrigation water is warmer than 32 degrees and will melt off the frost and warm up the surface.

So, what exactly is frost? Frost is a thin layer of ice on the turf plant surface that forms from water vapor in an above-freezing atmosphere coming into contact with a solid surface whose temperature is below freezing and resulting in a phase change from water vapor to ice as the water vapor reaches the freezing point. Essentially, the cells of the turf plant are eventually frozen. The danger is that if you walk on the plant or have any traffic on the plant in its frozen state, then the cells are broken (like cracking an eggshell) and can cause serious injury to the plant. If there is no traffic, the frost will lift naturally, causing no lasting damage to the turf. Frost damage usually appears as black splotches covering the entire leaf surface. Have you ever seen the blackened footprints left behind when someone ignores a frost delay notice and walks across a putting green? It is heartbreaking. Even light frosts that are essentially frozen dew on the upper leaves of the turfgrass plants as the temperature approaches 32 degrees can still cause damage. This typically occurs close to the coldest point of the night, usually around sunrise (I have seen frost set up just after sunrise), or, in golf course terms, right when you would like to mow. As the ice forms on the plant, it begins to freeze the plant cells in the tissue of the turfgrass leaf. This weakens the cells and makes them vulnerable.

Vendor Early Order Programs, supplier early order programs are designed to assist golf courses in building a portfolio of industry-leading chemicals and fertilizers to provide optimal playing conditions at the absolute lowest price. The savings can be as much as 40% if forecasting is done properly. The only catch is that all orders must be placed by October 31st of the previous season. To maximize our benefit, we have composed an entire year of chemical and fertilizer applications for all bentgrass (greens, tees, and fairways) and for preemergent herbicide and grub control in our roughs. This application schedule is only to be used as a guide and is never set in stone. This early planning allows us to participate in several supplier programs to get the most out of our investment. By participating in vendor EOP's, it gives us peace of mind, knowing that the products we need are already on the shelf. Even a larger benefit is that they allow us to lock in pricing on next year's purchases and receive rebates on necessary fertilizers and chemicals. These programs also provide extended terms, which will help us manage cash flow. Now that supply chain issues have been driving prices up and availability down, these programs help ease those pressures.

By utilizing these programs, it has allowed us to get an early start on combating unsightly weeds. Over the past month, you have probably noticed the sprayers have been on the move. We executed a fall preemergent application to our roughs to assist with the eradication and put us in a good

position next spring. Being able to apply the preemergent will improve both playability and course aesthetics.

USGA update, at the end of October, we had the pleasure of a visit from a USGA Green Section agronomist. This was a prepaid service that we were able to use before its expiration. During the visit, we were able to spend time on both the Stonehaven and Woodhaven golf courses. As a not-for-profit agency, the USGA can provide an impartial view of golf course needs. They will also assist us with our decision-making and how to achieve our long-term goals. The Green Section brings a wealth of information and an impartial yet concerned perspective regarding turfgrass growth requirements, how these requirements might best be managed for golf, and ideas that other golf courses have found to be beneficial.

Aerification Dates: 2024

Spring:

- Stonehaven, closed April 15th–April 19th
- Woodhaven- April 30<sup>th</sup>-May 4th

Fall:

- Stonehaven, closed September 23rd–September 27th
- Woodhaven, closed September 17th–September 21st

Course Closures have been extended to an entire week to allow time to core aerify, remove plugs, and apply sand topdressing to the fairways. This practice is necessary to manage the current thatch problem that has accumulated over the years.

Thank you,

Patrick Murphy,  
Golf Course Supernatant  
Glade Springs Village Property Owners Association

If you need to reach Patrick, you can email him at: [Patrick Murphy's Email](#)

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## GSVPOA Management Office Hours

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The GSVPOA Management Office  
will be closed on  
Thursday and Friday,  
November 23rd and 24th,  
for the Thanksgiving holiday.  
The office will reopen on  
Monday, November 27, 2023, at 8:30 a.m.



The GSVPOA Management office is open Monday to Friday 8:30 am to 4:30 pm. You can reach the office staff at 304-763-5382 or you can email us at the POA Management office at [info@gladespringspoa.com](mailto:info@gladespringspoa.com)

If you would like to submit an article to the Communications Committee to be considered for inclusion in a newsletter, please email it to [the office](#) and we will be happy to pass it on.

**Has your contact information changed?** Do you have a new email, phone number, or mailing address? Do you want to add another email to the POA Contact list? Don't forget to let the POA office know so we can stay in touch with you. Email the management team your new contact information at [info@gladespringspoa.com](mailto:info@gladespringspoa.com)

## Commonly Requested / Needed Phone Numbers

[www.gladespringspoa.com](http://www.gladespringspoa.com) [info@gladespringspoa.com](mailto:info@gladespringspoa.com)

The POA Management Office – 304-763-5382

Woodhaven Pro Shop – 304-763-3332

The Front Gate – 304-763-4385

Cobb Golf Shop – 304-763-2050

The Resort Main Number – 304-763-2000

American Electric Power (AEP) – Electrical Service -888-710-4237

Frontier – Telephone - 800-921-8101

West Virginia American Water Company – Water - 800-685-8660

Shady Spring Public Service District – Sewer -304-255-1565

Optimum Cable -877-694-9474

Mountaineer Gas – Natural Gas -800-834-2070

Raleigh County Tax Department – 304-255-9162

Beckley Garbage – 304-252-6051

Oak Hill Garbage – 304-255-6551

Lusk Garbage Disposal – 304-253-3292

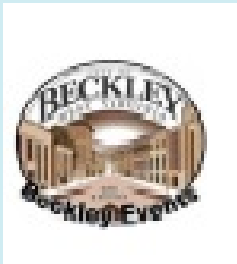
Bunkers – 304-763-0817

Small Talk Café – 304-763-0814

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## City of Beckley 2023 Events

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Events organized by Beckley's Events Committee with the City of Beckley:

Follow "Beckley Events" on Facebook for more details and events. Also, visit Beckley. Events to add other local events on the Chamber's Community Calendar. Another local event

source – [raleighcountyevents.com](http://raleighcountyevents.com). Beckley Events: 304-256-1776, [jmoorefield@beckley.org](mailto:jmoorefield@beckley.org).

To reserve a city property (city park, gazebo, Beckley Intermodal Gateway Plaza, trail) for events, contact Beverly Farris at 304-256-1748.

Events organized by Beckley's Events Committee with the City of Beckley:

November 11 – **Veterans Parade**, 11 am (With American Legion Post 32 and Veterans Parade Committee)

December 2- **Christmas Parade Beckley, 2023 Beckley Christmas Parade**

The City of Beckley will host the annual Christmas Parade on Saturday, December 2, 2023, beginning at 11 a.m. Line-up will begin at 9 a.m. at Park Middle School (floats, vehicles) and at 10 a.m. at the Beckley Intermodal Gateway Plaza (bands & walking units). The course of the parade will follow the same route as in past years.

Floats should have signs on all four sides identifying the group on the float. Categories includes: Church/religious, business/commercial, schools, non-profit business/organization, and civic/service club. Trophies will be awarded for the best overall, five float categories along with the judges' choice walking unit, animal unit, classic car, plus bands. Cash prizes may be awarded for the best overall (\$100) and 1 place in the five float categories (\$50). An Awards Ceremony will occur after the parade in the stage area at the corner of Neville Heber Streets.

**Monthly Events from March to November Sunset / Full Moon Walks / Bike Rides on the McManus Trail – March-November – with Active Southern WV**

For more information, check out the City of Beckley website:  
<https://beckley.org/city-event-calendars/>

Beckley Events: 304-256-1776, [jmoorefield@beckley.org](mailto:jmoorefield@beckley.org)

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## No Ice is Safe Ice

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As the colder weather will soon be with us, no ice is safe to walk on. When Chatham Lake and the various streams ice over please stay off the ice for your own safety. Parents, please remind your children that ice is not safe to cross or play on.

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## Appalachian Coal Town Christmas

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Appalachian Coal Town Christmas at The Beckley Exhibition Coal Mine & Youth Museum. This event runs from December 3, at 5:00 pm through December 11, at 9:00 pm.

Appalachian Coal Town Christmas will be both weekends from 5 to 9 p.m. Tickets for the





festival are \$12 for adults and \$10 for children. Guided underground tours, a marshmallow roast, caroling in the church, and the ice-skating rink will be part of the activities offered at the Exhibition Coal Mine during the festival.

Those wishing to skate during the festival must purchase a festival pass. The entire site will be lit up with Christmas lights and decorations; however, the underground will not be decorated with lights. The gift shop will be open and selling unique

coal creations, jewelry, Christmas items, and freshly made fudge. Craft vendors will also be selling their wares during the event.

<https://beckley.events/>

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## Greenbrier Valley Theatre Presents: A Christmas Carol

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Greenbrier Valley Theatre Presents, A Christmas Carol, on November 26, 2023, at 3:00 pm at the Chuck Mathena Center.

Presented by Greenbrier Valley Theatre: In Charles Dickens's timeless masterpiece, Ebenezer Scrooge must face the ghosts of his past, the reality of his present, and the grim future that awaits him. With the help of three-holiday Ghosts, Scrooge goes on a journey of self-discovery that teaches him the value of generosity, kindness, and brotherhood. This innovative new production is guaranteed to satisfy the young and young at heart during the holiday season.



<https://www.chuckmathenacenter.org/>

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