Beech Mountain Lakes

Community Newsletter

October 2020





BML BOARD ELECTION INFO PAGE 13



USE CAUTION WHEN BIKING, WALKING, JOGGING, ETC. IN BML!

PennDOT and the NHTSA Recommend:
Walking FACING traffic when there are no sidewalks and as far from traffic as possible, which means walking on the LEFT side of the road in whatever direction you are going

SAFE TRICK OR TREAT

SEE
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OCTOBER 28, 2020 6:30 PM BOARD ELECTION WINNERS

WILL BE ANNOUNCED

BML ANNUAL MEETING

<u>Seasonal</u>

<u>Closures</u>

See

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Do you need to contact us?

Administration - 570-788-1010

Recreation - 570-788-1199

Restaurant - 570-788-3101

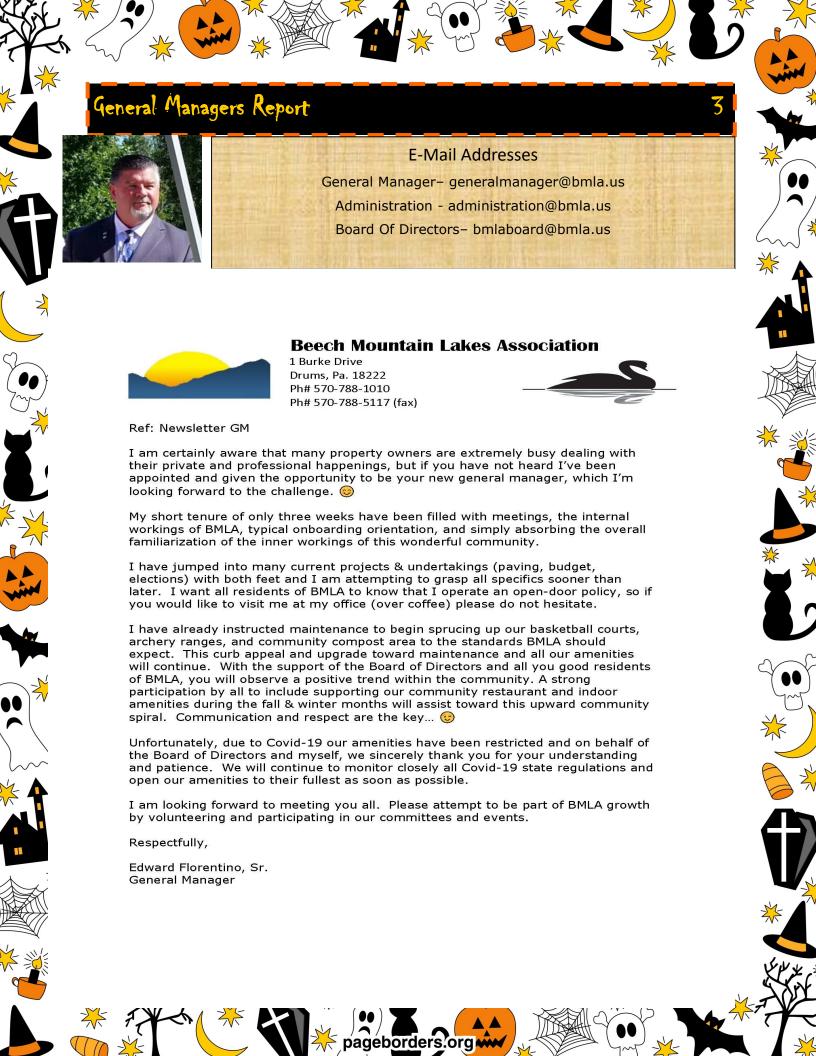
Security- 570-788-5071



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October 28th- Annual Meeting

November 18th, December 16th Only If Necessary

Open Session 6:30 PM









10/3- Francis Kisacky 10/7- Michael Seitz 10/14- Chase Finnicum 10/17- Lou Mariano 10/18- John Ange 10/23- Kathy Orbin



10/4- Lisa & Brian Valentine 10/11 - Brian & Veronica Griffith 10/13 - Laurie & Rich Cahill



Would You Like to have Your Special **Announcement posted In the Newsletter?** Contact Rec by calling 570-788-1199.

To view our Newsletter in full color visit our website (www.bmla.us) or our Facebook page



Recreation hours daily are 10 Am - 7PM Reservations are needed to use amenities at The clubhouse.—Call Rec @ 570-788-1199

Recreation Hours

















































TIPS FROM PENN STATE MASTER GARDENERS

HELLO BEECH MOUNTAIN GARDENERS!

Fall is in the air. Soon we will be dealing with frost and leaves. Some traditional fall chores include separating annuals. That includes ornamental grass clumps that are getting too big. Fertilizing lawns after a soil test. Dealing with leaves including those in your gutters. Planting spring flowering bulbs. Cleaning and oiling gardening tools to store them for winter.

There are still a lot of vegetables available from our local farmer's markets. One vegetable frequently overlooked is winter squash. The rest of this column will be devoted to a discussion of winter squash by Mary Ann Miller, Penn State Master Gardener.

WINTER SQUASH MARY ANN MILLER

Fall means pumpkins -for Jack o' Lanterns and pies and other goodies. But pumpkins aren't the only winter squash for making good soups and desserts and for fall decorating. There are a variety of colorful squashes available in the autumn months. The most common are:

- Acorn-a small round, ribbed, dark green squash which matures rather quickly (about 90 days). It bakes well, and its yellow flesh has a sweet, nutty taste. Acorn squash is available in a bush variety for those with limited space.
- Butternut-tan and cylindrical in shape with a bulbed end. Its orange flesh is smooth and sweet, making it ideal for pies and soups. It is considered one of the easier squash to grow and, like acorn, is available in a bush variety. I have been growing "Butterbush" squash for years and prefer it to pumpkin for pies and breads.
- Spaghetti-oblong, yellow squash having stringy fibers which are scooped out after baking and used like pasta. It has a very mild taste, less sweet than other winter squashes.
- Hubbard-large and usually bluish in color, drought resistant. Its flesh is somewhat drier than most winter squashes. It is excellent for pies. Unfortunately this squash is particularly attractive to

squash vine borers.

Unlike "summer" squashes such as zucchini, yellow crookneck, and patty pan which are harvested when young and tender, winter squashes are allowed to mature fully so that they will store well. They are ripe when the squash vine begins to die back and when you cannot easily pierce the rind with your fingernail.

All winter squashes keep well when stored in a cool, dry place. They should not be washed before storing. Most keep up to 3 months under the proper conditions, and some varieties as long as 6 months. They can also be baked or cooked, and the flesh frozen for later use in pastries or soups.

All squashes, along with cucumbers and melons, belong to the cucurbit family, and are warm season crops. They should not be planted until there is no danger of frost. You can purchase transplants or start seeds indoors for earlier harvest or plant seed directly into the garden, especially those varieties which mature quickly. Penn State recommends direct seeding winter squash between May 20 and June 1.

All squash prefer a pH of 6.2 to 6.8 and grow best in soil rich in organic matter. They are large plants, so proper spacing is critical. If you have limited space, consider growing bush varieties of winter squash which require only 3 feet between plants and rows. Standard vine winter squash require 3-5 feet between plants and 8-10 feet between rows. Mulching controls weeds, retains soil moisture, and maintains a more consistent soil temperature. Black

plastic or landscape fabric is excellent mulch for squash. Be aware, however, that plastic mulch

requires irrigation below it because rain will not penetrate the plastic. Fall is the perfect time to sample the many varieties of winter squash.

You may decide to grow some of these tasty vegetables yourself next year.

*TIPS from Master Gardeners is an educational outreach from the Penn State Extension. Master Gardener volunteers utilize research-based information to provide education on best practices in horticulture and environmental stewardship.























Constant Contact For

Updated Weekly And Monthly

Food /Drink Specials.

Dine –in, Delivery (only in BML) & Take Out

If You Have A Question

Or If You Would Like To Place An Order

Call 570-788-3101

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Board Election This Month



CANDIDATE PROFILES WERE MAILED WITH THE BALLOTS.

REMAINING 'MEET THE CANDIDATE NIGHTS'

OCTOBER 12, 2020 @ 6:30PM

OCTOBER 19, 2020 @6:30PM

ONLY PLAN TO ATTEND ONE OF THE SESSIONS

BALLOTS MUST BE POSTMARKED BY OCTOBER 21, 2020 AND RETURNED TO

