



# To The Point

November  
2003  
Volume B  
Issue 7

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Published independently by Kala Point Residents for Kala Point Residents

## On Being Thankful

November is a time to be especially proud. We have Veteran's Day and Thanksgiving all in one month. While searching for some clever thing to write to convey the feelings these two holidays evoke, writings of some war veterans attracted some attention. One in particular caught the eye, because it was a soldier's simple reflection on why he was thankful. And, at the end he wrote these powerful words to those who served:

*"Thank you for fighting to keep me free and our country free but thanks to all those who gave their lives so I could walk this land a free person. I wish to say I feel pride in our country and our military for carrying on in this changing world to maintain this freedom. For I am proud of the fact that I helped carry the red, white and blue in the cause of freedom to a distant land."*

*Guy L. Jones, Pleiku Vietnam, 1968 - 69*

Some were commanded to go, some volunteered. Through many decades we have seen neighbors and family members who have served. Let's remember to say "Thanks" the next time we see them, and honor them on Veteran's Day this November 11th.

## Update On The KP Water System

By Judie Lewis, et.al.

After a four-month effort to meet with Mr. Langley from the Kala Point Utility for an interview to discuss questions arising from the 2002 annual report, it is apparent that the only avenue for answers is to ask the questions in this public arena.

In keeping with state and federal regulations, the water utility must submit an annual report to all customers on their system. KP residents usually receive this in July, as we did this year.

1. On page 1 of the report, the list of oversight agencies to whom the water system is responsible does not include the Federal Environmental Protection Agency, (EPA). As the EPA is the main source of regulations for such utilities, it seems unusual that it is not listed. The various state agencies to whom KPU reports are obliged to send information to the EPA regarding all systems under their jurisdiction. Through the EPA it is possible to review the reporting history of Kala Point Utility back to 1993, for those interested.

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## Courage Of The Heart

By Judie Lewis, Editor

When my children were growing up, we became acquainted with an animated movie, "The Secret of NIMH." Though there was a subtle political message woven within the story, we found it to be a sweet story that reinforces the importance of one having that rare gift, "Courage of the Heart."

The main character is a mother mouse whose husband had recently passed away, and who was contending with a very sick youngster. She was advised by the "wise old owl" to go the rats and get help with moving her house in a manner that would not disturb her ill offspring.

The head rat gives this worried mother a magic amulet that he says will have amazing powers when it is possessed by someone with the "all-too-rare gift, courage of the heart."

With the help of the amulet and with digging deep within herself for the important courage, she was able to do what was needed.

This is a very fine message or lesson for children. It isn't a bad one for adults either.

Many in our community are faced with physical problems that absorb most of their energy and time. Many face these trials with courage. But, one neighbor has captured my attention.

This neighbor is facing a disease that attacks the brain stem and cerebellum. She can no longer walk (without a walker and great effort), or write, or even communicate verbally. Yet, through all of this, she wears a beautiful smile!

We have become email pals, as this is one form of communication she can still accomplish. In one message, she asked if there was anything she could do to help with this paper. She indicated she was an English teacher and had even done proofing (though she thought she could no longer execute the official proofer signs).

Being in need of a good proofer, I jumped at the chance. After we finished the first issue with her proofing, she thanked me for giving her a chance to participate. I had trouble understanding such graciousness. It was I who needed to thank her for her efforts and for being such a wonderful example of true soul-deep courage.

As we come into Thanksgiving, I want to let her and the rest of my staff know how thankful I am for their efforts. No one who works to produce this independent voice of communication is reimbursed in any way. Even gas expenses are not covered. Like the others who volunteer for the various committees or serve on the board, all who work to make Kala Point an even better place to live are worthy of our respect and thanks.

## To The Point Staff

Judie Lewis, Editor;  
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John Childs, Bookkeeper;  
Pat Tobias, Proofing

**Deadline for each issue is the 20th of the previous month.** All material is welcome.

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## We Get Letters

Please remember, "letters to the editor" **reflect the views of the person writing the letter**. It should not be assumed that views expressed are shared by the publishers or staff of To The Point.

### From A to C Costs 23 — A Neighbor Reflects on Increased Dues

January 2004 assessments are estimated to be \$546 and some change for homeowners. The increase is almost \$23 over this calendar year's dues, and is probably necessary in order to offset legal costs incurred as the KPOA insurance deductible was being met. KPOA incurred legal fees due to several court actions, defending itself against member-homeowners this year.

One neighbor wondered out loud if they could bill that increase to the Board members who earlier this year said "put your mind at ease, homeowners won't absorb the cost" or perhaps bill the homeowners who pursue legal avenues before all others are exhausted. Nope, sorry. We all pay.

In January 2002 the dues were \$475. A \$71 increase over two years is not wholly unreasonable, though. Equipment needs, rising employee insurance costs, and other expenses do occur. What is unreasonable is to present to people, in direct response to their questions about the impact of legal expenses, that homeowner assessments won't increase. We again must examine the sanity of suing ourselves and raising our own assessments by forcing legal remedy for situations that might otherwise be solved within the community through various means. There must be a clearer understanding of steps that can be taken rather than jumping from Point A (**argument**) to Point C (**court**).

It will continue to cost all of us more each year, and some of us would rather not see the \$35-a-year average increase continue through our golden years. We're not, after all, *made* of gold. And please, Board members, if you see some potential through the year, that something could

affect our assessments...honestly point it out so members can find better ways to pursue solutions rather than passing along the costs to homeowners not involved in the conflicts.

Editor's Note: It would seem that those reviewing the budgeting process this year forgot that last year's assessment included a special fee because additional funds were required for the settlement of the KP time-shares suit. Wasn't the impression given that there was the assessment, plus the additional charge? If so, one would think that the increase of \$23 would be added to the base assessment from last year, not the total.

What say you, KPOA Board?

## "I Take Issue With That..."

**Trafalgar suit:** The case regarding the property on Trafalgar went to mediation within the last few weeks. A complete article on the results will appear in the December issue of To The Point.

**Raise in Fines:** The proposed raise in fines for infractions of the APP rules (from \$1000/infraction to \$10,000/infraction), that was tabled last December because the KPOA Board received 40+ letters against such a move (out of @ 45 total letters), is likely to raise its head again soon. This is one to watch very closely.

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## Kala Kwips

Submitted by the original shy neighbor

### Mother Teresa In Heaven

When Mother Teresa died and went to heaven, God greeted her at the Pearly Gates. "Are you hungry, Mother Teresa?" says God.

"I could eat," Mother Teresa replies. So God opens a can of tuna and reaches for a chunk of rye bread, and they share it.

While eating this humble meal, Mother Teresa looks down into Hell and sees the inhabitants devouring steaks, lobsters, pastries and wines. Curious, but deeply trusting, she remains quiet.

The next day God again invites her to join Him for a meal. Again, it's tuna and rye bread.

Once again, Mother Teresa can see the denizens of Hell enjoying caviar, champagne, lamb, truffles and chocolates.

Still she says nothing.

The following day, mealtime arrives and another can of tuna is opened.

She can't contain herself any longer. Meekly, she says: "God, I am grateful to be in Heaven with You as a reward for the obedient life I led. But, here in Heaven we eat is tuna and rye. In Hell they dine like emperors and kings! I just don't understand."

God sighs, "Let's be honest," He says, "For just two people, it doesn't pay to cook."

## Jesus Is Watching You

A burglar broke into a house one night. When he picked up a CD player to place in his sack, a strange, disembodied voice echoed from the dark saying, "Jesus is watching you."

He nearly jumped out of his skin, clicked his light out and froze. After a bit, he shook his head, promised himself a vacation, and clicked the light on to continue searching for more valuables.

As he pulled the stereo out to disconnect the wires, he again heard, "Jesus is watching you."

Freaked out, he shone his light around, looking for the source of the voice. Finally, his flashlight beam came to rest on a parrot.

"Did you say that?" he hissed at the parrot.

"Yep," the parrot confessed, then squawked, "I'm just trying to warn you."

The burglar relaxed. "Warn me, huh? Who in the world are you?"

"Moses," replied the bird.

"Moses?" the burglar laughed. "What kind of people would name a bird Moses?"

"The kind of people that would name a rottweiler Jesus!"

## Family Dynamics

As a new bride, Aunt Edna moved into the small home on her husband's ranch. She put a shoebox on the closet shelf and asked her husband to please never touch it.

For fifty years, Uncle Jack left the box alone, until Aunt Edna was old and dying. One day when he was putting their affairs in order, he found the box again and opened it. He found two doilies and \$82,500 in cash. He took the box to her and asked about the contents.

"My mother gave me that box the day we married," she explained. "She told me to make a doily to ease my frustrations when I got mad at you."

Uncle Jack was very touched that in 50 years she'd only been mad at him twice.

"What's the \$82,500 for?" he asked.

"That's the money I made selling the doilies."

## Fish On Thanksgiving?

Local fishing reports have indicated that salmon fishing is fairly active and successful in the area off Port Townsend. And fresh salmon is available in markets. Many people are moving toward cedar-plank salmon as a Thanksgiving feast. Plank cooking is a Native American technique that imparts a subtle smoky flavor to fish, meat, poultry, and vegetables. It is recommended to use a plank of untreated Western red cedar made specifically for cooking purposes.

- 1 cup pure maple syrup
- 2 TBS. finely grated peeled fresh gingerroot
- 4 TBS. fresh lemon juice
- 3 TBS. soy sauce
- 1 1/2 tsp. minced garlic
- an untreated cedar plank (about 17 by 10 1/2 inches; if desired)
- a 2 1/2-pound center-cut salmon fillet with skin
- greens from 1 bunch scallions

In a small, heavy saucepan, simmer maple syrup, gingerroot, 3 tablespoons lemon juice, soy sauce, garlic, and salt and pepper to taste until reduced to about 1 cup, about 30 minutes, and let cool. (May be made 2 days ahead and chilled, covered). Return glaze to room temperature.

Preheat oven to 350° F. Lightly oil and heat plank in middle of oven 15 minutes; or lightly oil a shallow baking pan large enough to hold salmon.

Arrange scallion greens in one layer on plank or in baking pan to form a bed for fish.

Put salmon, skin side down, on scallion greens and brush with half the glaze. Season salmon with salt and pepper and roast in middle of oven until just cooked through, about 20 minutes if using baking pan or about 35 if using plank.

In another small saucepan heat rest of glaze over low heat until heated through to use as a sauce. Stir in remaining lemon juice. Remove pan from heat and keep sauce warm, covered.

Cut salmon crosswise into 6 pieces. Arrange salmon and scallion greens on a bed of mashed potatoes. Drizzle salmon with warm sauce.

(from *Gourmet*, Nov. 1997)



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## A Cranberry Walnut Braid

Here is a fantastic recipe from Peter Reinhart, who is a baking instructor at the California Culinary Academy...definitely worth the time and effort this Thanksgiving:

- 3 cups (or more) bread flour
- 1/4 cup sugar
- 2 envelopes quick-rising dry yeast
- 1 1/4 tsp. salt
- 1/2 cup buttermilk
- 2 large eggs
- 2 TBS. (1/4 stick) unsalted butter, melted, hot
- 1 1/2 TBS. orange extract
- 1/3 cup (about) hot water (120°F to 130°F)
- 1 cup dried cranberries
- 1/2 cup coarsely chopped walnuts
- 1 large egg, beaten to blend (for glaze)

Stir 3 cups flour, sugar, yeast and salt in large bowl to blend. Add buttermilk, 2 eggs, melted butter and orange extract and stir vigorously until well blended. Gradually stir in enough hot water to form soft, slightly sticky dough. Transfer dough to floured work surface. Knead dough until smooth and slightly tacky but not sticky, adding more flour if necessary, about 7 minutes. Knead in dried cranberries 1/3 cup at a time; then knead in walnuts. Form dough into ball.

Oil large bowl. Add dough to bowl, turning to coat with oil. Cover bowl with plastic wrap, then towel. Let dough rise in warm draft-free area until

**Continue "Braid" on page 6**

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## “Braid” continued from page 5

doubled in volume, about 1 1/2 hours.

Lightly oil heavy large baking sheet. Punch down dough. Turn dough out onto floured surface. Divide dough into 4 equal pieces; then divide 1 dough piece into 3 equal pieces and reserve. Using palms of hands, roll out each of remaining 3 large pieces on work surface to 13-inch-long ropes. Braid ropes together. Tuck ends under and pinch together. Transfer braid to prepared baking sheet. Roll out each of reserved 3 small dough pieces to 10-inch-long ropes. Braid ropes together.

Tuck ends under and pinch together. Brush large braid with some of egg glaze. Place small braid atop center of large braid. Brush small braid with some of egg glaze. Let rise uncovered in warm area until almost doubled about 1 hour 15 minutes.

Preheat oven to 325°F. Brush loaf again with egg glaze. Bake until loaf is deep golden brown and sounds hollow when tapped on bottom, about 45 minutes. Transfer loaf to rack and cool at least 45 minutes before slicing. (To prepare ahead, cool completely, wrap tightly in foil and freeze up to 2 weeks. Uncover and thaw at room temperature). Makes 1 loaf. (From *Bon Appetit*, Nov. 1999)

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## “Winterize” Now

There are a few simple things you can do to “winterize” your home and make your energy consumption more efficient as the long winter months approach us here at Kala Point.

Reverse the switch on your ceiling fans so they blow upward, toward the ceiling. By reversing the fan’s direction, the blades move air upward in winter. This is especially valuable in high ceiling rooms, where heat that naturally rises is forced back down into the room and the fan won’t just blow a drafty cold air on you.

Turn down the heat when you’re away at work or when you’re sleeping at night, and then boost the temperature to a comfortable level when you need it. Remember - it takes less energy to warm a cool home than to maintain a warm temperature all day long.

Check around doors and windows for leaks and drafts. Add weather-stripping, and caulk any holes you see that allow heat to escape. Make sure doors seal properly. Close the damper when you’re **not** using the fireplace, or else your chimney functions as a large open window that draws warm air out of the room and creates a draft.

## Be A Good Neighbor

by Anne M Bassador

### Some Suggestions For Being More Considerate in Kala Point:

Run your yard equipment after 9am, not at 7:30am. Not everyone wakes up when you do.

Don’t let your dog relieve himself on a neighbor’s lavender bushes or other plants....it kills them. They cost money.

Don’t rev and roar your hot rod engine at the gate. Cool car, but people live near the gate and suffer enough noise near there.

Don’t be rude, no matter how lousy your day has been. This place is too pretty to waste your energy being rude.

Don’t speed. The deer, children, and pets are unpredictable in how they cross our streets in Kala Point. We’re working on instructing the deer.

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Do something anonymous, spontaneous and nice for a neighbor, just because. A card, a jar of jam, anything will do. Don’t do it for glory or ego.

Attend a Board meeting, get involved, and express your views, rather than waiting to find out you take exception to something and it could harm your good relationship with your neighbors.

Step into your neighbor’s yard and see what their view is of your yard, then fix what looks bad from that point of view.

Ask an elderly, recuperating, or disabled neighbor if there is anything you can get for them while in town. Often, trips to the grocery or drug store can be exhausting.

And give thanks, this Thanksgiving, for the Committee members, Board members, Staff and Employees of Kala Point who do everything they can to make this community a neighborly place.

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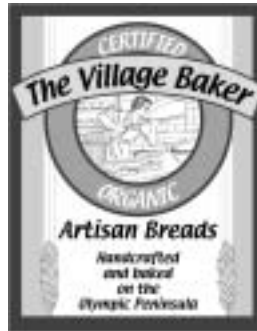
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## KP Board Meeting

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## “Water” continued from page 1

2. On page 2, section C, the information for the “Clean Water Act” appears. As indicated, the act was passed in 1995 with parts phased in through 1999. However, after that it was revised (to strengthen the provisions) with grandfathering of some parts through May 2002. As this was not indicated, was this an oversight or are those in charge of KPU unaware of these changes?

3. In the last paragraph on page 2, reference is made to the contamination problems in 2000. It is stated, “During the summer of 2000, biological samples failed on two separate occasions.” According to Jerod Davis at the State Department of Health, there were three samples that failed, May, June and October of 2000. Why the discrepancy?

4. On page 3, the water rates are reviewed, indicating the rates for those on the flat rate and the metered rates for those who have meters. Anyone on meters will tell you that the result of being metered has raised their rates greatly. The project of installing meters has gone on now for an unbelievably long time. We aren’t talking months, we’re talking years!! It appears to be highly unfair to have some on the higher rates with others on flat rates for this length of time. In addition, there appears to be no real pattern as to how those selected for the meters available to be installed are chosen. There are some who complain that they were among the first to get metered and their next-door neighbors are still on the flat rate. One would prefer to think this is not punitive, but some on meters think that is the case.

Is there an ETA for when all meters will be installed? And, if this continues any longer, wouldn’t it be fairer if all system users continued to pay on the flat rate until all meters were installed and the entire system could be changed over to the more expensive metered rates together?

5. On page 3, section F, “Capital Improvements,” nothing is mentioned regarding a system being installed that would take the backwash water deep underground instead of flushing it out into the “Pinecrest drain field.” It was announced

by Bill Linderman at last years November seminar on the water system that this project was going to be done. Has it been? If not, when will it be completed?

On the positive side, the system has consistently reported over the last year to the appropriate state agencies, and has had no serious contamination. The chlorination process that was mandated by the health department in October 2000 has taken care of that. There are still some KP residents who are uncomfortable about drinking the water because they either do not trust its quality or have problems with the chlorine and oxygen levels from the processing. There is really nothing that can be said or done to change this. Research does indicate some problems with chlorine and high oxygen ingestion for people with certain challenges, but bacterial contamination has a broader effect on a higher percentage of the population. Nowadays, most water systems that serve some level of general population are treated in similar ways.

The questions here need answers by someone. If you have other questions, you are welcome to send them for publication in the December issue, by emailing them to [lewis@olympus.net](mailto:lewis@olympus.net). The Kala Point Utility is welcome to respond.

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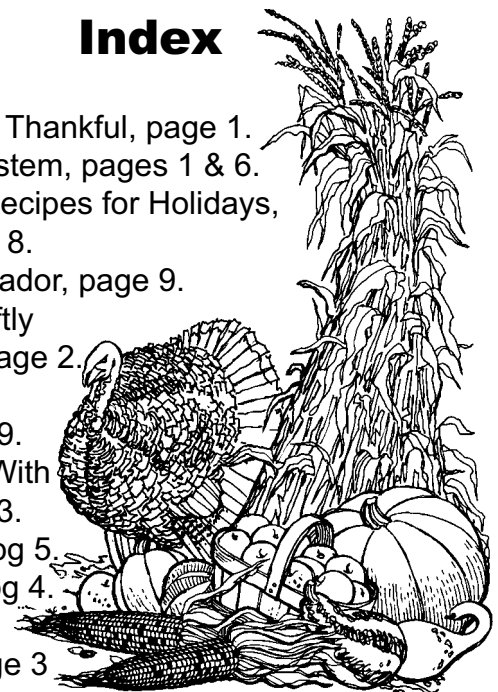


Photo from [www.whale-museum.org](http://www.whale-museum.org)



## Just A Click Away -for a whale of a tale-

by D. Kilburn

[www.whale-museum.org](http://www.whale-museum.org) is the web site for whale enthusiasts. We moved here largely due to the fact that we had seen orcas "in the wild" and even saw one "spy-hopping" or poking straight up through the water to look at us !! We loved the natural beauty of that sight ! Ever since then we have taken a great interest in learning more. This web site is so enjoyable and will likely lead you to plan a trip to the museum in Friday Harbor.

On the web site you can "adopt" an orca, as well as find *tons* of whale links and whale information. There are links to current news items, and updates on the efforts to reunite the orca named Luna with his pod. The web site states that at the museum, "You'll find a fascinating collection of exhibits, artwork, models and artifacts, including real whale skeletons and a family tree of the resident orcas. You can also listen to the "songs" of various species of whales in the Whale Phone Booth, and watch the free, 30-minute video on Pacific Northwest orcas, showing continuously." They recommend you call for off-season hours at 1-800-946-7227, ext. 30.

**Wishing You a Very  
Happy Thanksgiving  
Filled With Family & Love**  
Staff of To The Point

## Did You Know?

Litter is ugly, but it can also be deadly! Did you know that you are required to carry a litter bag in your car or boat? (RCW 70.93.100)

Here are some typical times for current materials to decay or biodegrade: paper, 2-4 months; orange peel, 6 months; wool socks, 1-5 years; waxed paper cups, 5 years; cigarette filters, 10-12 years; disposable diapers, 10-20 years; leather shoes, 25-40 years; nylon fabric, 30-40 years; sneaker soles 50-80 years; tin cans, 80-100 years; aluminum can tabs, 200-400 years; plastic six-pack holders 450 years; glass bottles 1 million years; monofilament fishing line, styrofoam, and plastic bottles last indefinitely.

While it is true that most want to leave something here when we go, we might want to think about just what that might be!



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