



Candlewood Knolls

Knolls Knews

Notes



Labor Day Weekend. It seems that just a few weeks ago we were gathering at the clubhouse on Memorial Day to celebrate the return of summer and the prospects of a “covid free” social season. The summer was a busy one filled with family and friends ... as well as the 4th of July Firecracker Social and Pancake

Breakfast, the Family Picnic, the Candlewood Classic, Las Vegas Night, the Character Breakfast, Bocce Night, Beer of the Knolls, Progressive Dinner ... and the Presidents’ Dance. Mah-Jong, Yoga, Pickleball and Pub Night all insured that everyone had plenty to do if so desired.

CKCP had a banner year as well and the campers experienced everything from manicures to zip lines, rock climbing to snakes (!), water parks to tennis, swim meets to triathlons. You name an activity, and Phil Passaro and his team found a way to make it happen.

As the season winds down ... the Board’s plan for community improvements begins. The clubhouse will be painted in a few weeks, roads will be paved and a long-awaited project will begin this coming Spring. You’ll have to attend Sunday’s Community Meeting to hear all about it. The meeting begins at 4:00 PM on Sunday at the clubhouse ... please come if you can.

Remember, that the Knolls is beautiful in the fall. Crisp nights, clear blue skies and the most glorious colors of red and gold from all the maple and birch trees. There are three more events planned for 2021 ... CK’s annual Halloween Party, CK’s annual Tree Lightening and the Holiday Party. Dates and times will be announced in upcoming e-blasts and posted on the Knolls website.

This is the last issue of the Knolls Knews Notes for 2021 and the time to thank three special people. Maria Stonecipher, our official proof-reader. It takes a teacher to pick up every typo, missed punctuation or dangling participle! Jay Becker for being our intrepid photographer ... hopefully we didn’t miss anyone this year! And last, but not least, Denise Fucito for her entertaining, charming and nostalgic insights on our neighbors in the Knolls both new and longstanding. You produced 12 marvelous stories and we all are the wiser for them! If you enjoyed Denise’s musings ... keep an eye out for her new book

55 Days and Counting: My Quarantine Adventure with Mom and Dad

Happy Fall to all ... time to break out your jeans, cozy sweaters, pumpkin lattes and fire pits! Enjoy the Knolls ... our “Happy Place”!

ISSUE 12

September 3, 2021

2021 EVENTS

May 29th - 6:30 PM
Memorial Day Cocktail Party

July 3rd - 9:00 AM
Pancake Breakfast

July 3rd - 7:00 PM
4th of July Cocktail Party

July 9th - 7:00 PM
CK Stockholder Meeting
CK Tax District Meeting

July 10th - 6:30 PM
Bocce Night

July 17 - 9:00 AM - 9:00 PM
Family Picnic

July 30th - Morning Start
Candlewood Classic
Golf Tournament
Hosted by the Isle

July 31st - 9:00 AM - 11:00 AM
Disney/Marvel
Character Breakfast

August 5th - 7:00 PM
CKCP Talent Show
CKCP Campout

August 7th - 6:30 PM
Las Vegas Night

August 11th - 6:00 PM
Progressive Dinner

August 13th - 7:00 PM
CKCP Awards Night

August 20th - 6:00 PM
Beers of the Knolls

August 22nd - 11:00 AM
Family Mass @ Clubhouse

August 28th - 6:30 PM
President’s Dance
CK Clubhouse

September 4th - 6:30 PM
Event TBD

September 5th - 4:00 PM
CK Stockholder Meeting
CK Tax District Meeting

WEEKLY EVENTS

Mah-Jong: Mon @ 7:00 PM
YOGA: Aug 9th & 23rd @ 6:45 PM
Ice Cream Night: Thurs @ 7:30 PM
Ice Cream Truck: Fri @ 3:30 PM
Sailboat Races: Sat @ 2:00 PM

CANDLEWOOD KNOLLS COMMUNITY & TAX DISTRICT MEETING

Sunday, September 5th - 4:00 PM at the Clubhouse

Please attend and vote on the CK Community 2022 Budget and other important agenda items

~ THANK YOU FOR YOUR SUPPORT ~

CK SECURITY: 203-240-5444

Candlewood Knolls

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Fun & Friendship at the Lake
since 1929



2021 BOARD OF DIRECTORS

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Casey White
Rich Stark
Frank Ross



Candlewood Knolls Golf Cart Guidelines

- Golf Carts must have headlights and reflective tape affixed to the rear of the cart if they are going to be used after dark. (Reflective tail tape provided.)
 - Drivers must be 16 years of age to drive a Golf Cart or 15 years of age with a valid learners permit. You may also drive a Golf Cart if you are under the age of 16 if you are accompanied by an adult, 21 years of age or older, sitting alongside in the front seat.
 - Golf Cart capacity is limited to the available seating on each respective Golf Cart.
 - Driving rules for Golf Carts are consistent with the general rules of the road. This includes abiding by stop signs, yielding right of way, staying to the right side of the road, etc. It is the responsibility of the driver to know and follow the rules of the road.
- Candlewood Knolls Board of Directors

From the Editor ...

Summer is over and Fall has come to the Knolls! As we prepare for the next season of KKN, we would love your feedback and any stories and/or pictures you would like to share with the community. Content is king! Please email: your ideas to:

knollsnotes.editor@gmail.com



COMMUNITY NEWS

For a change from old-fashioned beef shish kabobs, spice it up with these Mideastern inspired Spicy Lamb Shish Kabobs from *Food & Wine Magazine*. Enjoy!

Lamb Shish Kebabs

Ingredients

- 1/4 cup fat-free plain Greek yogurt
- 1 tablespoon hot paprika
- 1 teaspoon ground cumin
- 1/2 teaspoon ground allspice
- 2 garlic cloves, minced
- 1 tablespoon extra-virgin olive oil, plus more for brushing
- Kosher salt and freshly ground pepper
- 2 pounds trimmed lean leg of lamb, cut into 1-inch cubes
- 1 pound small zucchini, halved lengthwise and cut crosswise into 1-inch pieces
- Warmed pita bread, for serving



Directions

Step 1

In a large bowl, whisk the yogurt with the paprika, cumin, allspice, garlic and the 1 tablespoon of olive oil. Season with 1 1/2 teaspoons of kosher salt and 1/2 teaspoon of pepper. Add the lamb and stir until evenly coated. Let stand at room temperature for 1 hour or refrigerate for up to 3 hours.

Step 2

Light a grill or preheat a grill pan. Thread the lamb and zucchini onto 12 long metal skewers and brush with oil. Season lightly with salt and pepper. Grill the kebabs over moderately high heat, turning, until the lamb is browned outside and medium-rare inside, 6 minutes. Serve the lamb kebabs with the pita.

Suggested Wine Pairing:

Smoky, intense California Syrah

IMPORTANT NOTICE

THE HOURS FOR ALL KNOLLS BEACHES ARE:

Sunday thru Thursday - Closes at 10:00 pm

Friday and Saturday - Closes at 11:00 pm

Please be courteous to the neighbors around the beach area and keep loud noise and music to a minimum.

Thank you!



Won't You Be My Neighbor...

A ROOM WITH A VIEW



Denise Fucito

Although Linda & Tim Connolly lived in New Fairfield for almost 22 years, they did not discover the Knolls until 2009. Prior to 1999, they lived in New York City – Tim was a Correctional Officer at Westchester County Jail while simultaneously coaching high school football and girls’ lacrosse teams in Westchester and Linda was working in marketing/promotion departments for various fashion & lifestyle magazines in NYC. After seeing a renovated barn on the cover of Country Living Magazine, they decided they wanted to renovate and live in one. They did not focus on locations, but rather sought the barn structure. Finally in 1996, they purchased a run down barn on Ball Pond with 12 acres and began a very long process of securing permits and renovating the barn. By 1999 they were living in that barn and later renovated 3 other homes in the Ball Pond area.

On a drive to Sherman one day, Linda noticed our adorable community and the beautiful lake and began driving around looking for rentals as part of her daily Dunkin Donut coffee ritual. Spotting a “For Rent” sign in the window at 6 Candlewood Knolls Road, they rented the house for 4 years before purchasing it in 2013. Deciding to try a different look from their former American history barn style and New England cape style renovations, they began renovations on the Knoll’s home in 2014 and went with a more modern look with lots of glass to enjoy the views of the lake. It took about 5 months to complete and they took on the challenge of living in the house while the work was being done!



Their son Christian is currently attending college at The Ohio State University (*Go Buckeyes!*). Aside from the hobby of renovating homes, Tim is now retired and enjoys landscaping and golfing and Linda is working on bringing back her previous business of manufacturing and selling a product she patented. She also enjoys scouring flea markets and garage sales (and now Facebook Marketplace) for vintage and antique items. Some of you may have had the pleasure of enjoying her creativity in our Vegas wedding chapel – every detail was incredible! Aside from their wedding anniversary, they now celebrate 12 years living in the Knolls and 8 years as homeowners. Feel free to wave at them when picking up your mail!

THIS 'N' THAT

Heartfelt 
THANKS

TO OUR VOLUNTEERS!



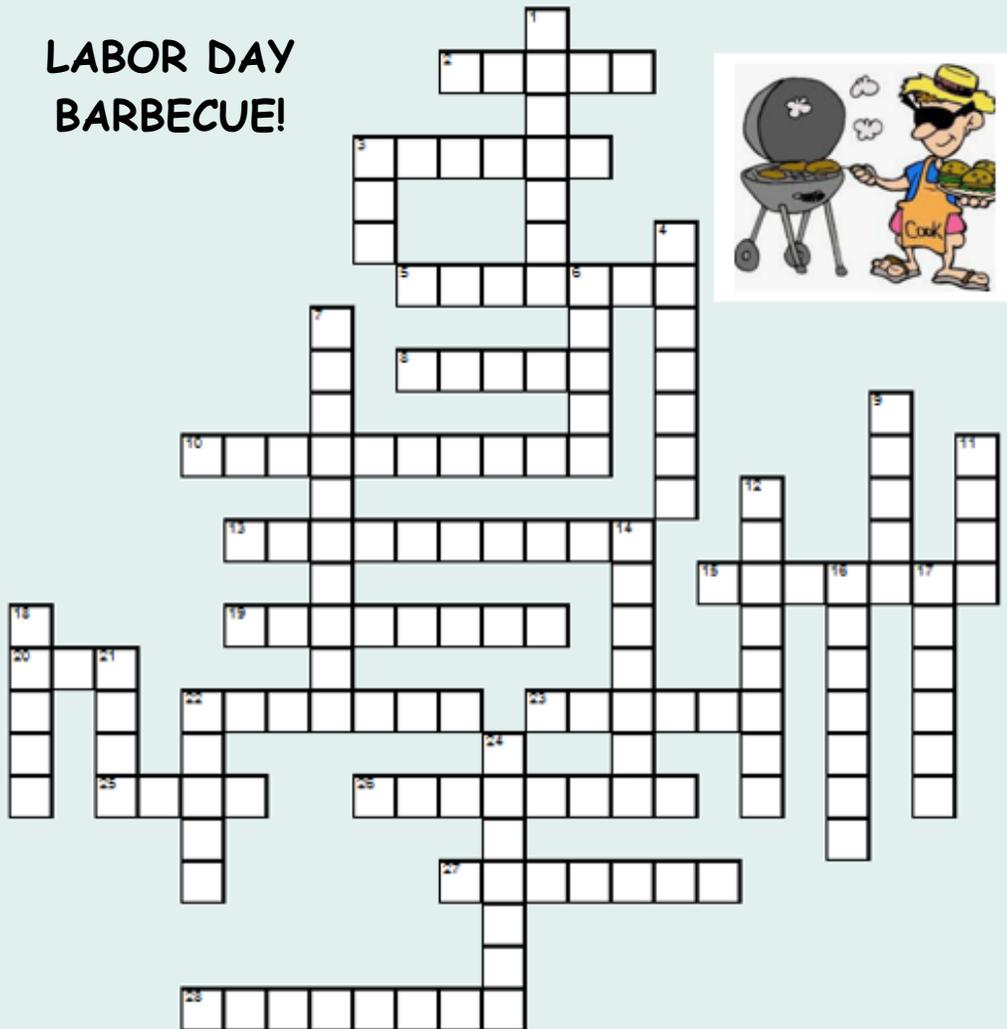
Think you're having a bad day?!



Bobcat alert!



LABOR DAY BARBECUE!



ACROSS

- 2 Slather with BBQ ----
- 3 Salad made with spuds
- 5 Served sweet or unsweetened (2 words)
- 8 Must have with a hamburger
- 10 Duke, the dog pitched Bush ---- (2 words)
- 13 Beef patties
- 15 Bell, jalapeno, habanero ----
- 19 Salad made of cabbage
- 20 Dry mixture to flavor meats
- 22 Hotdogs
- 23 Australian for BBQ, also a popular doll
- 25 Baby back ----
- 26 Made from charred wood
- 27 Also spelled catsup
- 28 Big Boy and Early Girl ----

DOWN

- 1 Dijon, brown, yellow ----
- 3 As American as apple ----
- 4 Served with peppers & onions
- 6 Used to turn or pick up food
- 7 Red & juicy fruit with seeds
- 9 Where there's ----, there's fire
- 11 Rolls
- 12 I scream, you scream, we all scream for ---- (2 words)
- 14 Made with wine & fruit
- 16 Bread & butter, dill, half sour ----
- 17 Sauce made with pickles
- 18 You BBQ on a ----
- 21 Drink made with hops
- 22 Brand of grill
- 24 Guests at a BBQ

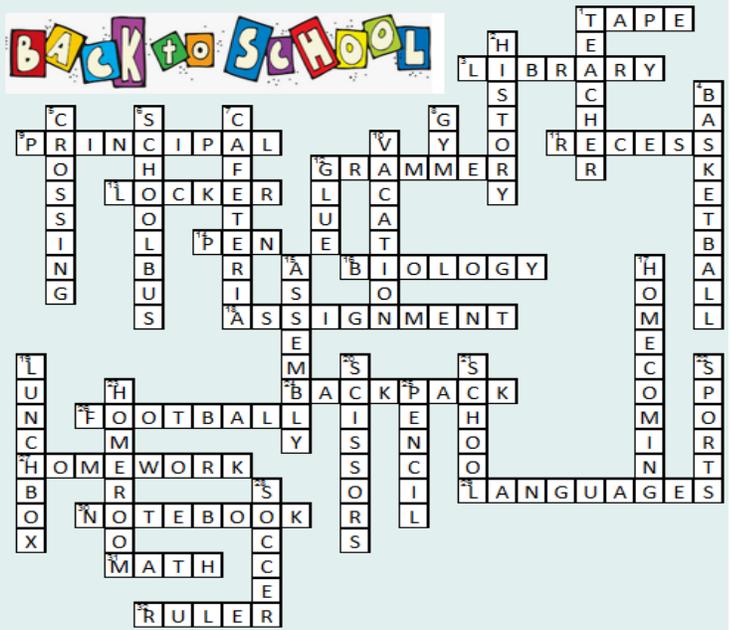


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*Congratulations
María!*



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Thank you Florence for a beautiful evening!