

West Fork Village story...

You have most likely noticed the Wyoming and western influence we have here at the West Fork Village Clubhouse. Even our name, West Fork Village, is named after a creek in Wyoming. Did you ever wonder where this influence began? Meeting with Russ Smart from Windsor gave some insight to West Fork Village beginnings. It actually began many years ago the moment Russ Smart and Amy Willox decided to attend UNC. Russ grew up in Eastern Colorado while Amy was raised on a ranch in Wyoming. They would meet and come to know each other at college and eventually marry and reside in Colorado.

Amy's great great grandfather homesteaded the ranch she grew up on in 1896. Many family historical events took place on that ranch. You can see a glimpse of the evidence of this history as well as the Smart family history on the walls in the clubhouse.

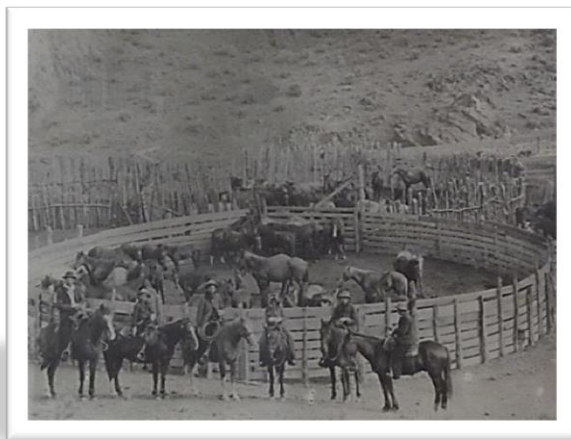
You are invited now to take the tour!



(1). This is Amy's Uncle Bill Gray from the XP Ranch in Orin Junction, WY riding during Frontier Days.



2. Also, Uncle Bill riding in a Rodeo at Lusk, WY. One of Uncle Bill's comments to family and friends is, "There is not a bar in WY I haven't been thrown out of!" Uncle Bill is still living today to verify the comment.



3. This picture is a circle corral believed to be in Medicine Bow.



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Newsletter Articles

If you would like to contribute to the "**Village Voice**" please write it up and put it in the check slot in the mail room or give it to the manager.



4. The picture above left is Amy's father Jim Willox III and the picture above right is Amy's Grandparents overlooking the ranch that consisted of 17,000 acres. The property was approximately 2 miles wide and 10 miles long. You will see the trees in the background that border the West Fork Creek which winds through the Willox ranch.



5. Russ Smart's great great grandfather in Lee Summit, MO. packin' his six-shooter lookin' proud on the back of his horse.



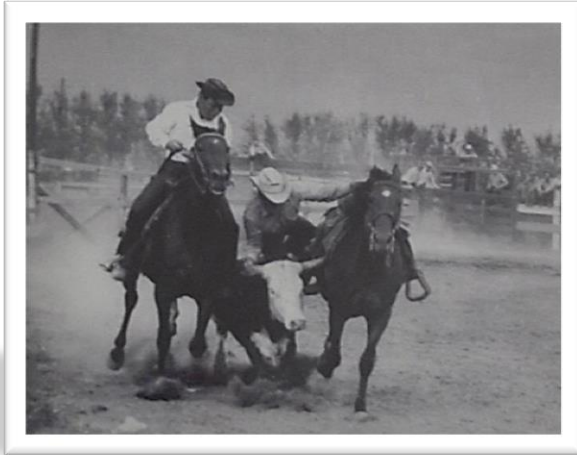
6. Thomas Austin Smart, grandfather of Russ Smart, trying to control one of his horses "Buck" while being his feisty self!



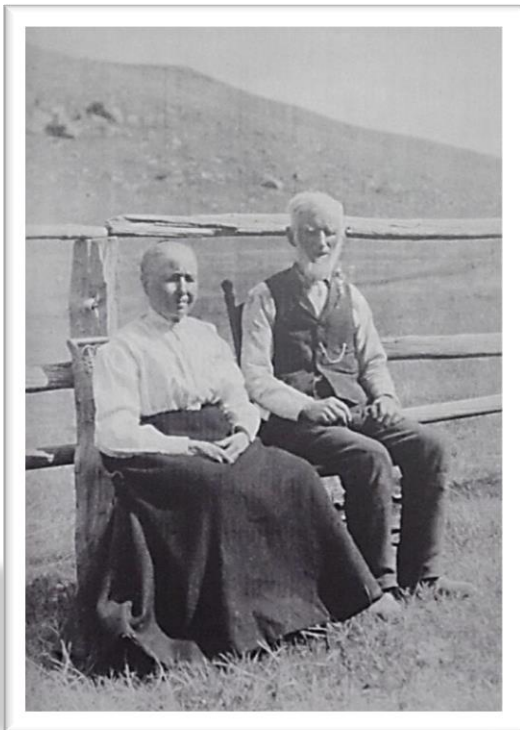
7. Amy Smart's father James Willox during branding times in the 80's. These cattle were crossed between a Herford and Angus.



8. Another hot and dusty branding day with Uncle Bill on the horse and Amy's dad doing the branding.



9. This picture was at a rodeo in the late 50's. Russ Smart's Uncle Monty Smart on the horse while Russ's dad has the steer by the horns.



10. Another homestead picture. These are Amy's grandparents Mr. & Mrs. Andrew Scott Cooper. The homestead would be handed down to his daughter and eventually be acquainted with the Willox name.

Although it was painful for Amy when the family decided to sell the property, she knew the time was right and it was best for her parents. So the property was sold. Once the ranch was sold the money needed to be reinvested. The reinvestment would be in West Fork Village.

Thanks to the Willox and the Smart families, we now are privileged to call West Fork Village our home.

Guest Suites... There's Always Room for One More!

Do you have out-of-town guest coming for a visit? Book a suite at just \$60 and \$75 a night.

Your visitors will enjoy full access to the Clubhouse facilities including the pool, sauna, fitness room and fireside lounge. Guests will enjoy a complimentary continental breakfast in the Guest Suite breakfast nook every morning of their stay (if booked and requested in advance).

Not only will your visitors love their luxurious accommodations, but you will avoid the headache of deep cleaning your home and navigating extra piles of luggage. Call (970) 378- 7502 to reserve your suite today.

Guest Suite A The Family Suite

\$75.00/night + tax
(Sleeps 4).

Two queen beds, jetted tub, computer desk, TV, large closet, continental breakfast if requested.

Guest Suite B The Honeymoon Suite

\$60.00/night + tax
(Sleeps 2).

One queen bed, jetted tub, TV, continental breakfast if requested.



Food for fun

Slow Cooker Carolina BBQ

Ingredients

- ✓ 1--5 lb bone-in pork shoulder roast
- ✓ 1 Tablespoon salt
- ✓ Ground black pepper to taste
- ✓ 1 1/2 cups apple cider vinegar
- ✓ 2 Tablespoons brown sugar
- ✓ 1 1/2 Tablespoons hot pepper sauce
- ✓ 2 Teaspoons cayenne pepper
- ✓ 2 Teaspoons crushed red pepper flakes



- Prep time: 15 min.
- Cook time: 12 hrs.
- Ready in: 12 hrs. 15 mins.

Preparation

1. Place the pork shoulder into a slow cooker and season with salt and pepper. Pour the vinegar around the pork. Cover, and cook on Low for 12 hours. Pork should easily pull apart into strands
2. Remove the pork from the slow cooker and discard any bones. Strain out the liquid, and save 2 cups. Discard any extra. Shred the pork using tongs or two forks, and return to the slow cooker. Stir the brown sugar, hot pepper sauce, cayenne pepper, and red pepper flakes into the reserved sauce. Mix into the pork in the slow cooker. Cover and keep on low setting until serving.

Serve on white bun and garnish liberally with your favorite coleslaw.

Board meeting highlights

November 19, 2012

Outside the board and manager, six people were present at the board meeting. The Board would like to encourage better attendance. They would appreciate more owner/tenant input to make better community informed decisions. CPA's Report was given as well as an update on the QuickBooks progression.

Open Discussion:

- A. Lisa Harbour, Attorney, was hired to oversee WFV legal matters.
- B. September minutes were read and approved

Manager Reports:

Discussion on: Owner/Non-owner Ratio, Unpaid Charges Summary, Assistant Manager, Deck Repair, QuickBooks Purchase and Revision of Clubhouse and Pool Rules.

Old Business:

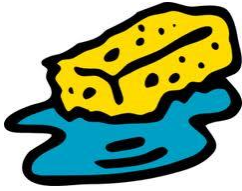
- A. Amendment 2 to Resolution 7
- B. Official Storm Door Document—Tabled
- C. Pool Repairs
- D. Windows

New Business discussion consisted of Parking issues/Oversized Vehicles

Next Board meeting: May 16, 2013, 6:30pm

For a more detailed copy of the meetings, you can find them online at www.westforkvillage.org or pick up a copy in the clubhouse.

Fighting Kitchen Germs



Kitchen sponge

probably the most germ-filled item in your house. It's used to sop up all kinds of germs and grime and then often stored under the sink -- a wet, dark place that's a perfect environment for bacteria to grow. When you use a sponge throughout your kitchen -- wiping dishes, counters, or the sink -- you're just moving germs from one spot to another, says Philip M. Tierno, PhD, director of clinical microbiology and immunology at the New York University Langone Medical Center, and author of *The Secret Life of Germs*. You may have heard that zapping the sponge in the microwave will get rid of germs, but that's not enough, Tierno says. There are dead spots where the microwaves or heat doesn't reach, like cold spots in food, and germs will survive there. Washing a sponge in the dishwasher also isn't enough to kill germs unless you have an extremely high-heat germicide cycle.

You can use

Paper towels or a clean cloth

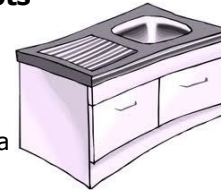
Be sure to use the cloth only once and then toss it in the laundry. If you do use sponges, you can soak them between cleanings in a solution of no more than 1 cup of bleach to 1 gallon of water, or vinegar and water. Soak them in the bleach solution for about 5 minutes or in the vinegar solution for 20 to 30 minutes. Rinse thoroughly and let air dry.



More Kitchen Hot Spots

Counters.

To wipe out lots of kitchen counter germs at once, Duberg suggests spraying a 10% vinegar solution on counters. Keep the surface wet for 30 to 60 seconds, then wipe.



Refrigerator.

Refrigeration doesn't kill bacteria -- it just slows their growth. Every so often, wash down all surfaces of your fridge -- including racks and drawers -- with a vinegar solution. Wash the refrigerator door handle frequently.



Dishwasher.



Do you see a black fungus on the seal around your dishwasher door or inside your dishwasher? It may be *Exophiala dermatitidis*, a fungus that likes high heat and is resistant to most detergents. Scrub it away with a paste of vinegar and baking soda.

While you're in the dishwasher, pour a couple of cups of vinegar in the bottom and run a cycle to kill other tough germs.

Garbage disposal.

Garbage disposals are convenient, but they're also kitchen germ hazards, says Tierno, who removed the disposal from his kitchen drain. Any food that remains can decay and breed germs. At least once a week, use a brush and the bleach solution to scrub as far down as you can into the disposal.

Don't get overwhelmed by kitchen cleaning. When tackling kitchen germs, Duberg says, first clean the areas that look dirty. Get rid of mold in the refrigerator and dust on the countertops, for example.

Then sanitize and disinfect.

"The rule of thumb is: If it smells clean and it looks clean, you're probably doing enough," Duberg says. "You don't have to go crazy."

www.westforkvillage.org

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C O N D O M I N I U M S
V I L L A G E



Solution for the last newsletter's game

9	8	6	2	4	7	1	3	5
1	3	5	5	8	6	4	9	2
2	4	7	3	1	9	8	7	6
5	6	9	8	7	1	3	2	4
3	7	1	9	2	4	6	5	8
4	2	8	6	5	3	9	1	7
7	5	4	1	9	8	2	6	3
6	9	2	4	3	5	7	8	1
8	1	3	7	6	2	5	4	9