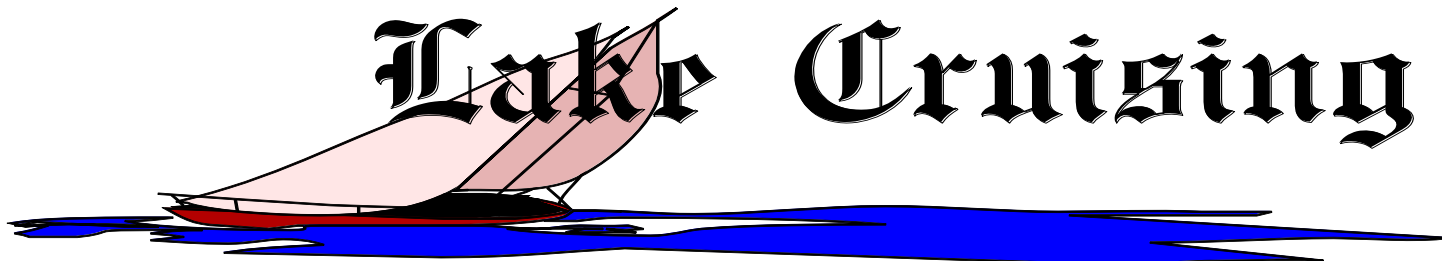


# Lake Cruising



## News & Views from Woodrun

2023-2 APR

### B & B Ballots and Bills

There aren't any changes to the dues structure; so, you know what the bill will be. By the by-laws your dues are due by April 1<sup>st</sup> and will be late if not paid by May 31. We say this every year and we'll repeat it here, if you are having a problem coming up with the dues money see Martha and we'll set up a payment plan with you.

Also remember to sign your ballot and put your lot number on it. This is required for your ballot to be counted!

Please **DO NOT** put your dues payment in the ballot envelope.

### Annual Meeting

The annual meeting will be held on April 8 at the clubhouse at 2 PM. Also, the board meeting for April will also be held on the April 8<sup>th</sup> Saturday at 1 PM again at the clubhouse.

### Spring is here!

As we all come out of winter hibernation, we can look forward to a summer of fun at Woodrun. In about two months schools will be out and the pools will be open. Our recreation group are planning lots to do this

summer. Something to look forward to as we start the process of spring clean-up around our homes.

A sure sign of Spring at Woodrun the Eagle has returned. So far only one has been sighted hopefully more will follow.

Remember you can place ads on our web-site for only \$10 for three months. See Martha Daniel for details

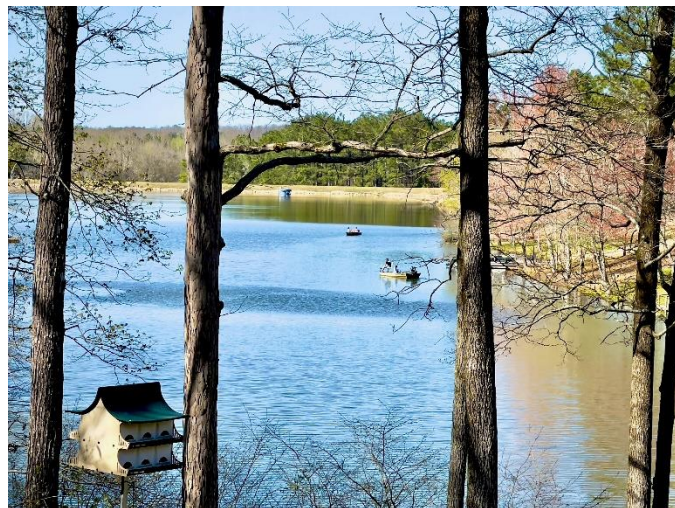


Photo by Jena Summerlin



### LITIGATION REPORT Lawsuit Update

Hi Everyone,

We appeared in Court on March 30, 2023, for hearings on several motions. We are pleased to report that the Court granted our Motion to Set Aside the Temporary Restraining Order. This means that the 2023 election will proceed. However, the Court modified the procedure for this election to ensure that all of the members understand exactly what is being voted for with regards to the Bylaws amendments.

The election for the Board of Directors and President will occur by the ballot that has been mailed to you, which will be counted at the Annual Meeting on April 8. **YOU STILL NEED TO VOTE ON BOARD OF DIRECTORS AND PRESIDENT ON THE BALLOT THAT HAS BEEN SENT TO YOU AND RETURN IT BY OR AT THE ANNUAL MEETING ON APRIL 8.** If you have already turned in your ballot, you

do not need to turn in another one. The votes on the proposed Bylaws amendments will not be counted. If you have not turned in your ballot yet, you do not need to fill out your votes with regard to the two proposed bylaws amendments.

As for the election regarding the amendments to the Bylaws, these will be done by a separate ballot, which is being mailed to you. A special meeting is being called pursuant to Order of the Court on May 6, 2023, for this election to proceed. **YOU NEED TO VOTE ON THE PROPOSED BYLAWS AMENDMENTS ON THIS SEPARATE BALLOT AND RETURN IT BY OR AT THE SPECIAL MEETING ON MAY 6, 2023.**

Pursuant to Order of the Court, you may return your ballots for these elections by mail.

At the close of the hearing, the attorneys discussed with the Court the timeline for dismissing this lawsuit with finality. Based on representations to the Court, we believe this lawsuit will be dismissed by or shortly after the May 6, 2023, special meeting.

Joe Summerlin  
President  
Woodrun POA  
901-586-4735

## Hot Cross Buns Recipe

1/2 cup raisins, currants, or craisins + 1 cup boiling hot water  
3/4 cup very warm milk, divided into 1/2 cup and 1/4 cup (I used whole milk, 2% is fine)  
1/2 cup white sugar + 1/2 tsp sugar  
1/4 cup (4 Tbsp) unsalted butter, softened 15 seconds in microwave  
1/2 tsp salt  
1 envelope active dry yeast (about 3/4 Tbsp or 2 1/4 tsp) – I used Red Star Yeast  
2 large eggs, well beaten  
3 1/2 cups unsifted all-purpose flour 1/4 tsp ground cinnamon  
1/8 tsp (a large pinch) ground nutmeg

### How to Make

1. In a small bowl, combine 1/2 cup raisins/craisins with 1 cup boiling hot water. Let sit 10 min then drain well and set aside.
2. In a large measuring cup, combine 1/4 cup warm milk with 1/2 tsp sugar and sprinkle 3/4 Tbsp yeast over the top. Stir and let sit at room temp until bubbly and doubled in volume (10 min).

3. In a large mixing bowl, combine 1/2 cup very warm milk with 1/2 cup sugar, 4 Tbsp softened butter and 1/2 tsp salt. Stir until butter is melted. Add 2 well beaten eggs and proofed yeast mixture. Stir in 1/4 tsp ground cinnamon and pinch of ground nutmeg.

4. Using the dough hook attachment mix in 3 1/2 cups flour, 1 cup at a time until soft dough forms. Knead 8-12 min on speed 2 or until smooth and elastic. Dough will still stick a little to the bowl but not to your fingers.

5. Add drained raisins/craisins (pat them dry with paper towels if they still seem too wet) and transfer dough to a large buttered bowl, turning it to bring the buttered side-up. Cover with a tea towel and let rise in a warm, draft-free room 1 1/2 hours or until doubled in volume (you can also proof in a warm 100°F oven).

6. Turn dough out onto a lightly floured surface and cut in half then continue cutting dough until you have 12 equal sized pieces. Roll dough into balls and transfer to a buttered 9x13" baking pan. Cover with a tea towel and let them sit in a warm, draft-free room 30 min until puffed

7. Now you should preheat your oven to 375°F. Generously brush the tops with egg wash and bake for 15-17 minutes or until tops are golden brown. Remove from oven and let cool in the pan.

8. Once buns are just warm (not hot), stir together the 1/2 cup powdered sugar and about 2 1/2 tsp milk. You can add more powdered sugar to thicken it up if needed. Transfer glaze to a ziploc bag, cut off the tip of the bag and pipe a cross shape over each of the buns. Serve warm or at room temperature

**.For the Egg Wash:** 1 egg, well beaten with 1 tsp water

**For the Glaze:** 1/2 cup Powdered sugar mixed with 2 1/2 tsp Milk

Editors: De Ann Ayers & Tom Doherty

*Happy Easter*