



# BATTLECREEK COMMONS COMMUNICATOR

Issue 116 Page 1 December 2025



*You are not a machine.  
You're a soul who needs music,  
connection, sunsets, laughter, and  
small pockets of joy.  
Prioritize them like your life depends on it,  
because it does. 🌲*

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## **BCC ANNUAL MEETING FOR ELECTION OF THE BOARD OF DIRECTORS**

Please welcome our New Board Members: John Morgan and Mary Schroeder. Sharon Grassetth has also been re-elected to another term on the Board.

Your current Board of Directors Members are:

President - Sharon Grassetth

Vice President- Virginia Ferguson

Secretary- John Morgan

Treasurer - Dee Doyle

Directors: Kathie Forstrom, Nate Goldberg, and Mary Schroeder

We would like to thank everyone for volunteering their time to serve the Association and for taking an active role in making the decisions that will protect, preserve, and enhance the Battlecreek Commons Community. 🌲

## **BCC Annual Holiday Dinner**



The Social Committee met November 6 to plan the BCC Annual Holiday Dinner. The dinner will be prepared by Willabys Catering, who did such a great job last year. We also met November 10th to fold and distribute flyers to all our residents. It will be an extra pleasure this year to be holding the dinner in our newly painted clubhouse meeting room. Be sure and get your reservation in early for this fun event on **Saturday, December 6, 5:00 PM at the Clubhouse.**

Please RSVP to Anna at the office (503-362-9284) by November 21 with your payment by check for \$24.00 per person.

Bonnie Shaughnessy-Smith, Social Committee Chair 🌲

## **REMINDER WHEN SELLING YOUR HOME**

Per BCC Rules and Regulations: **II.H. MISCELLANEOUS -- H.1.** When you are ready to sell your BCC home, please remind your realtor of the BCC policy of only attaching one standard-sized commercial real estate or "For Sale" sign on the fence or attaching it to the side of the building/garage – not on a stake. No holes in the ground for posts are allowed -- a water/irrigation line or other utility could be damaged. Thanks for your consideration. 🌲



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*"Holiday safety tip: If your birth year starts with 19,  
you should no longer wrap gifts on the floor."*

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**CALENDAR****December 2025 – February 2026****HOA Activities**

These meetings are all open to all members.

**For the time being, follow the instructions provided in the emailed meeting notices about how meetings will meet or contact the Chair of the committee you wish to attend.**

<b>Board of Directors</b>	<b>Finance – Jean Dalton, Interim</b>	<b>Planning &amp; Projects---</b>	<b>Neighborhood Watch – TBD</b>
<b>3<sup>rd</sup> Tues!</b> Dec 16, 2025-5:30p - ZOOM	December 10, 2025-5:00p - Clbhse		
January 27, 2026-5:30p - ZOOM	January 21, 2026-5:00p - Clbhse	TBD	
February 24, 2026-5:30p - ZOOM	February 18, 2026-5:00p - Clbhse		

  

<b>Grounds – Megan Trow &amp; Virginia Ferguson, Co-Chairs</b>	<b>Maintenance/Repair/Paving –</b>	<b>Architectural –</b>	<b>Emergency Prep – Aline Autenrieth</b>
No December Meeting	<b>Paving project in progress!</b>	Meets as needed-contact Chair	<b>January 6, 2026-7:00p -Clbhse</b>
January 13, 2026-6:00p - Clubhouse	Meets as needed-contact Chair	TBD	We'll meet quarterly unless
February 10, 2026-6:00p - Clubhouse	TBD		needed and called sooner

We hope you will join these meetings to share your concerns and views, and become more involved in our community. Please come join us! 🌲

**Social Activities: Thirsty Thursday** – Thirsty Thursdays are BACK!!! The clubhouse is reserved every Thursday 5:00 pm to 6:00 pm for this fun gathering. Bring your own drink and an appetizer to share. 🌲



**Special Note: November and December Board & Finance Meetings are ONE WEEK EARLY so as not to interfere with holidays.** 🌲



**Reminder:** It is deer rutting season now through December/January so PLEASE be more observant and very careful as you travel. 🌲

**Please Have Patience**

As you know, our diligent Grounds Crew has been working shorthanded and very hard to keep up with their work, especially now during heavy leaf season. So please be patient with Brayan and Billie as they do their rounds of care here at BCC. Also, please welcome Brayan's younger brother, **Ruben**, who joins them during this very busy time. 🌲

**MANY THANKS!!**

Many thanks to **Gayle Holland** for cleaning up the Fairway-Rees Hill corner. She also got the City to plant some flowering shrubs and other plants along Cinnamon Creek to help with both beauty and stream control. Virginia Ferguson 🌲

If you can manage to be grateful for the small things, eventually you end up with a whole pile. Those are the best kind of riches.

**FOOD PANTRY NEEDS**

**Even though SNAP has been restored**, there is still a need for food donations at food pantries. At the right is a good list of some items sometimes overlooked. Also noted are condiments such as butter, mayonnaise, mustard, ketchup, & plain yogurt. Also personal hygiene products for women, laundry soap, & pet food.

**Actually donating cash is the very best. Food banks can provide 5 meals for every \$1 donated.** 🌲

**THIS WAS LEARNED FROM THOSE IN NEED**

SNAP BENEFITS FEEDING 42 MILLION AMERICANS MAY STOP IN NOVEMBER BECAUSE OF THE SHUTDOWN.

1. Boxed Mac & Cheese (common) = useless without milk & butter (uncommon)
2. Boxed milk is a treasure for cereal-loving kids.
3. Pasta and spaghetti sauce are everywhere.
4. Canned goods help more - IF opener include (or pop tops)
5. Cooking oil is a rare luxury but essential.
6. Spices, salt, and pepper are true gifts.
7. Tea and coffee make people feel cared for.
8. Sugar and flour are treats.
9. Fresh produce brings huge smiles.
10. Seeds are great in warmer months - growing food helps!
11. Fresh meat is rare.
12. Tuna and crackers make an easy lunch.
13. Hamburger Helper needs ground beef to matter.
14. PB & J are common - sandwich bread isn't.
15. Butter or margarine feels like gold.
16. Eggs are a prized commodity.
17. Cake mix & frosting let kids celebrate birthdays.
18. Dish soap is pricey & ALWAYS needed.
19. Feminine hygiene products are a luxury - women often cry when they get them.
20. Everyone loves Stove Top Stuffing.



*"It appears autocorrect has become my worst enemy."*

**Are You Ready for The Unexpected??** (from Emergency Preparedness Committee)

Unexpected does not have to mean unprepared. It is only a Crisis if you are not Prepared! Remain Calm and Be Prepared!!!

An Emergency is The Absence of Choice....



**Disclaimer:** Please remember information shared here are ideas and suggestions presented for your consideration and are not recommendations by the BCC Board of Directors.

**Winter is pretty much here. If you plan any road trips, here are 5 things to do before you go:** make sure you know the conditions, know your destination, and tell someone you trust where you're going, when you'll be back, and when to call for help if you don't return. (Source: Marion County Emergency Management)

**1. Vehicle check:** Check your tires, fluids, A/C, battery, lights, and wiper blades.

**2. Stock your Emergency Supplies:**

Cell phone and charger

First aid kit

Flashlight

Flares and a white flag

Jumper cables

Tire pressure gauge

Jack (and ground mat) for changing a tire

Work gloves

Basic repair tools and some duct tape (for temporarily repairing a hose leak)

Water and paper towels for cleaning up

Nonperishable food, drinking water, and medicines

Kitty litter/shovel

Hard copy maps

Emergency blankets, towels, and coats

A big, long-life candle for a little warmth and/or melting snow

**3. Plan your route:** Know the route, terrain, and weather where you are going. Be familiar with the roads and directions in case you lose service. Be aware of any parts of your route that are without services (food and fuel) and know how long they last.

**4. Tell someone you trust where you are going:** Make sure a family member, friend, or coworker knows where you are going, when you will be back, and when to call for help.

**5. Know your destination:** Know conditions at your destination and all along your route.

**6.!! Safe travels and enjoy your trip! 🌲**

**!! Item(s) of the Month !! Extra batteries.** This time of year it is a good idea to have an extra stash of new, fresh batteries on hand. These could come in handy if we lose power. Stock up on several different sizes. You never know when you might need some! 🌲

**PLEASE send in your Emergency Prep Information Form to Mary Schroeder.**  
(If you need another one contact Mary at [felines@comcast.net](mailto:felines@comcast.net)!!!!)

Our next meeting will be held on **Tuesday, January 6 at 7:00 PM in the clubhouse.** Emergency Preparedness meets the **1st Tuesday of each quarter (January 6, April 7, July 7, October 6, 2026) at 7:00 pm** in the Clubhouse unless called sooner to which **ALL are welcome!** Please contact one of us if you wish to join the meeting, have questions, or something to contribute. Stay healthy, happy, and safe!! 🌲



*"You only need two tools in life....WD-40 and duct tape. If it doesn't move and should, use WD-40. If it moves and shouldn't, use duct tape."*



## Finders Keepers!

Our Rock Hider continues to hide these beautiful rocks with crocheted coverings. So, go out there and find them!! They are placed around the beginning of the month!! We Love It, whoever you are and **thank you so very much** for this very fun activity!! So search on, everybody!!



**"If you ever picked up a rock and thought, 'now this is a good rock,' then we're family." 🌲**

## ***BCC CONCERTS***

Concerts are up in the air for the moment. Stay tuned for more information via your email. When it happens will be on a **Sunday, 2:00 – 5:00 pm.**



Bring a snack to share and a beverage of your choice and enjoy an afternoon of music with your friends and neighbors. Some cushions are available to make the folding chairs more comfortable. The recommended donation to the artist is \$15 per adult. Call/text Sharon Grasseh to reserve seats for you and your guests – 503-559-8414, [sharose47@yahoo.com](mailto:sharose47@yahoo.com)! 🌲

Contributors to this month's Newsletter: Betsy Hughes, Bonnie Shaughnessy-Smith, Virginia Ferguson, Crocheting Rock Hider, and me!, -Aline Autenrieth. 🌲



*"May ya live as long as ya want, and not want for as long as ya live" is an Irish toast.  
"Bread, cinnamon, eggs, and maple syrup" is a French toast."*

Do you have something to share with the community? The Newsletter is a good place to get out the word. Write it up and send it to me ([aautenrieth@juno.com](mailto:aautenrieth@juno.com)). Please send the article rather than just the idea! Articles should be from 100 words to 600 words. We reserve the right to edit all submissions. Microsoft Word compatible is desired. PDF files are more difficult! **DEADLINE: 10<sup>th</sup> of the month, please!** 🌲



If you have a recipe or several you would like to share, please send them to me – always searching for good contributions!! Thanks!

### Recipe Corner!

#### CRISPIEST GREEK LEMON POTATOES

##### Ingredients

- 7 large potatoes (pick a starchy potato variety)
- 3 cloves of garlic, minced
- 3/4 cup olive oil
- 3/4 cup water (use only if NOT parboiling)
- 1 tablespoon dried oregano
- juice of 2 lemons
- 1 teaspoon semolina
- salt and freshly ground pepper

##### Instructions

1. Preheat the oven to 400F
2. Cut the potatoes into thick, chunky wedges.
3. Parboiling the potatoes (in salted water—a tablespoon per medium pot) will help develop a crunchy, crispy skin when baked. (Why? Because parboiling them breaks down the starches in the potato & allows for more of the cooking oil & sauce to soak in.)
4. Boil till they are just beginning to flake on the outside, remove from pot with slotted spoon & let cool on a dry tray.
5. Then place potatoes on a large metal roasting pan.
6. Into a bowl add the remaining ingredients oil, oregano, lemon, & semolina (**but do not add any water if you parboil them**) & blend; pour the semolina-lemon mixture over the potatoes & season well with salt & pepper.
7. Bake for 40 minutes, remove from oven, toss them a little, sprinkle with a pinch of oregano & put back into the oven for another 30-40 minutes. If all of the liquid has been absorbed & the pan appears to be getting dry, add 1/4-1/2 of a cup hot water into the pan or some extra lemon mixture, before they have fully browned.
8. Don't be afraid of over baking them- they will become even more delicious! 🍷

***BCC Office Hours***  
**Monday thru Friday (except holidays):**  
**10:00 am - 3:30 pm**

NOTE: The office will be closed for holidays on

Dec 25

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