



GREYSTONE NEWSLETTER

Greystone Home Owners Association
 10653 Paladin Drive
 Hampton, GA 30228
 (678) 479-9144

SPRING EDITION

MARCH 20, 2011

POOL REOPENS ON MEMORIAL DAY

UPCOMING EVENTS:	
Community Meeting	Mar 27
Community Yard Sale	April 9-10
Community Clean-Up Day	April 16
Family Pool Day	May 29
Taste of Greystone	July TBA
Community Health Fair	Aug. TBA

Pool Monitors Needed

Volunteers are needed to help monitor the pool during the spring and summer months. **THIS IS NOT A LIFE-GUARD POSITION.** The pool continues to be a "Swim at your own Risk" facility and signs are posted accordingly. We especially encourage retirees, stay-at-home moms, neighborhood watch captains and all other interested residents. Please stop by the Clubhouse to sign up. *Adults only please.*


Key Registration

Before the opening of the pool this season, all keys will have to be revalidated. Also ID cards will be issued for pool usage. The registration date will be posted at a later date. **Note:** You must be current with all association dues to have your pool key revalidated.



Family Pool Day

The expected opening date for the Pool will be Memorial Day weekend. At this time we invite all Greystone residents to **come out and enjoy the pool, food, sun and fun !! On this day only.** All Residents are eligible to enter the pool-regardless of dues status. So bring the entire family out.



The Neighborhood Watch Association is in full effect and continuing to monitor and report issues of concern. They are also working closely with the Clayton County Police Dept. If you have any concerns about unwanted activity in the neighborhood please contact them at (678) 479-9144.

NEIGHBORHOOD NOTES:

Health Fair

As plans are being made for our Community Health Fair, we would like to invite any residents in the medical and nutrition field to be a part of the committee. Please contact us for further information.

Community Clean Up

We will hold a Clean-up Day April 16 for residents who wish to dispose of larger household items that are not accepted by regular trash pickup. There will be an industrial sized dumpster located at the

Clubhouse with a usage fee of \$10 per household. This fee will cover the cost to rent the dumpster.

TENNIS COURTS

Resurfacing of our Tennis courts has been completed and you may now begin using the courts again. Please be mindful of your time span ONLY if others are waiting to play. Oh, and appropriate footwear must be worn. Rubber sole shoes only—no cleats or hard bottom shoes. Thanks for your Cooperation.



A Taste of Greystone

Caterers and

Cooks

Here's your chance to show your cooking skills while expanding your business. We invite you

to reserve a booth and allow others to taste your specialty food dishes. The booth will be free, however you are responsible for providing your food items and paperware. Other Greystone small businesses are invited to advertise your business by handing out flyers and/or cards. Last, but not least we invite ALL RESIDENTS out to enjoy the food samplings for an overall fee of just \$3 which will cover beverages and clean-up. **COMING IN JULY**



New York Style Cheesecake

Ingredients

- 1 1/4 cups Graham Cracker Crumbs
- 1/4 cup butter, melted
- 5 (250 g) packages PHILADELPHIA Cream Cheese (softened)
- 1 cup sugar
- 3 tablespoons flour
- 1 tablespoon vanilla
- 1 cup sour cream
- 4 eggs
- 1 pk fresh strawberries
- 1 can stwrbrly sauce (optional)

Directions

Heat oven to 325 degrees if using a silver 9 inch springform pan (or to 300 degrees if using a dark non-stick 9-inch springform pan). Mix crumbs and butter; press firmly onto bottom of pan. Bake 10 minutes. Then beat cream cheese, sugar, flour and vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, one at a time, mixing on low speed after each addition just until blended. Pour over crust.

Bake 1 hour 10 minutes or until centre is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Top with strawberries before serving. Store leftover cheesecake in refrigerator.



GREYSTONE
A COVENANT COMMUNITY