

TOWERS NEWS

For and about Lakepointe Towers Association Co-owners

Hot Off the Press

Good News: This first edition of the new LPT newsletter has a little bit of everything about life in our community. If you have photos to share or suggestions, let us know. There's limited space, but we'll try to make this a trusted source of news you can use.

Social Security Scam

Beware: Scammers are after your money and identity, the Social Security Administration reports. Hang up if a caller says you can have a cost-of-living raise by verifying your name, date of birth, SS# and parents' names. These crooks will use the information to change your direct deposit info and steal your money.

Dog Don'ts and Doo

Old Dogs, Old Tricks: The LPT rules are clear about you, your guests and your pets. Clean up after them and keep them off our carpeting if they're dirty or can't control their bladders. The same goes for visiting pets.



NOTE: POOL CLOSES AFTER SUNDAY, SEPT. 10

A Message from Mike

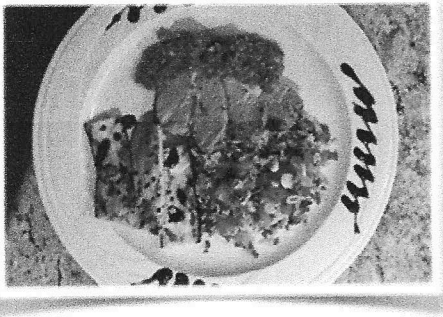
In each newsletter I'll keep you informed on completed and upcoming projects and other building-related matters.

Completed Projects:

- **Spinkler System:** Leaks fixed and new timer and sprinkler heads for flower beds in the rear of building installed.
- **Pool Deck Wall:** Removed and replaced expansion joint caulking; repair for SW corner being analyzed by structural engineer.
- **Landscape:** Overgrowth removed. New shrubs and more landscaping coming in spring. Fall cleanup scheduled.

(continued)





What's Cookin'?

By Colleen Schall

Argentinean Pork Tenderloin with Chimichurri

Rub a pork tenderloin with salt, pepper, garlic powder and cumin, then let sit at room temperature.

Now comes the good part...the chimichurri, an Argentinean condiment that is used primarily on grilled meat and it's delicious!

There are many different recipes from different regions and you can adapt it to your own taste.

I got this month's recipe from my daughter's mother-in-law who grew up in Argentina and was a fabulous cook.

You can make the chimichurri while the meat is sitting. Seven common ingredients and two dashes of secret adds that'll make it a standout.

NOTE: You'll find Colleen's complete recipe in the Library. Take it home and try it when you're ready for a full-flavored treat.

Upcoming Projects:

- **Roof:** One emergency and two remedial projects scheduled to stop water leaks and extend roof life.
- **Driveways:** Garage doors 5&6 will be closed for a week as south end driveway is repaved with cement and new curbs. Watch for announcement.
- **Transformer Covers:** DTE Energy will assess, fix and repaint equipment covers on LPT grounds.

Upcoming Events



Golf Scramble at St. Clair Shores Golf Club:

September 20. Meet at 11:30 a.m. in the lobby. \$32 includes after-golf pizza party; \$7 for non-golfers. Look for more details and a signup sheet in the lobby.

Oktoberfest:

September 23. Begins at 5:30 p.m. on the pool deck, weather permitting. \$10 per person. Further details and a signup sheet to come in the lobby.



Royal Eagle Monastery TeaRoom:

October. Exact date and time are being arranged. Look for details and a signup sheet early in the month.

Social Committee meets 7 p.m., Sept 12 in the Library. All welcome. Looking for new volunteers.

The LPT Board

Bonnie Bawkon, bonniebawkon@comcast.net (Secretary)

Larry Chapp, srgchapp@comcast.net (Treasurer)

Jeff Gaydos, jigaydos5@yahoo.com (President)

Larry Lauer, pacer6868@yahoo.com

Ed Socia, edsocia@comcast.net (Vice President)

Building Manager

Mike Schall, mschall52@gmail.com



Argentinian Pork Tenderloin with Chimichurri

What's Cookin'?

By Colleen Schall

Here's a fabulous recipe for **Argentinian Pork Tenderloin with chimichurri**. You'll begin with pork tenderloin rubbed with salt, pepper, garlic powder and cumin.

After rubbing the meat with your spice mix, let it sit at room temperature for about 45 minutes. Meanwhile, you can make your **chimichurri** (this is an Argentinean **condiment** that is used primarily on grilled meat) and it's delicious!

There are many different recipes from many regions and you can make yours to suit your own taste. The main ingredients are parsley, garlic, red pepper flakes and oil. Mine is a little bit different. I got the recipe from my daughter's mother-in-law who grew up in Argentina and was a fabulous cook.

1/4 cup olive oil 3/4 cup chopped parsley 1/4 cup chopped cilantro 1/4 cup chopped red onion
2 cloves chopped garlic salt and pepper to taste sprinkle of red pepper flakes

Now, the SECRET ingredients: a couple of drops of dill pickle juice and a teaspoon of catsup. You can also substitute green or white onions for the red, jalapeño for the red pepper flakes and you can use more or less of any ingredient depending on what you like.

I prefer to chop my ingredients by hand, but you can use a food processor if that suits you better. Just pulse, so the ingredients don't become pureed.

Preheat your grill to medium high heat and put your tenderloin on, then don't touch it for at least seven minutes., then quarter turn it for another seven. This will give you nice grill marks. Flip it after that and let it cook until the internal temperature is at least 145 degrees. This will probably take about 25 minutes. Then remove from the grill, add a pat of butter on top and tent it with foil. Let it rest for at least 12 minutes to keep the juice inside and the meat tender. (Pork is fine to eat if it's still pink, if fact, that's best.)

I like to serve this with royal rice, topped with tomatoes and scallions in lemon and olive oil and balsamic glazed grilled zucchini and yellow squash. What gaucho or all-American cowboy or cowgirl wouldn't love this dish?? Good luck!