

A Publication of
WaterFront West
Homeowners
Association, Inc.

March 2008



Numbers You Should Know

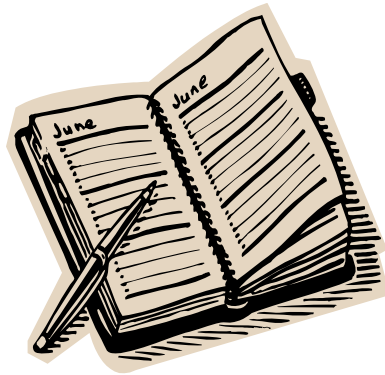
- Livingston Sheriff
791-6218
- Ascension Sheriff
621-8300
- French Settlement Police
698-6100
- Wildlife And Fisheries
1-800-442-2511
- DEMCO
622-2549
- Diversion Water
673-8560
- Eatel
321-4300
- La. Wastewater Treatment
673-3156

WaterFront West Homeowners Board of Directors

Pres. Jim Reese
698-3918
VP Pam Strickland
698-9849
Tres Kyle Robicheaux
675-3691
Sec Dale Martin
698-6600

Mail Address:
WFW HOA
12397 Homeport Dr.
Maurepas, La. 70449

Mark Your Calendar



The annual meeting of the WaterFront West Homeowners Association, Inc. will be held on **Tuesday, April 8th** at **7:00** at Kevin's Seafood Restaurant. A quorum (51% of members) must be present in person or by proxy in order for the meeting to be held. If a quorum is not obtained, the meeting will be cancelled and new notices mailed to all members for a second meeting. Please help make the quorum by attending the meeting or returning the enclosed proxy.

Included with the meeting notice and proxy is a request for nominations for the board of directors. The board of your association is comprised of five members, one of which is a representative from Blind River Properties. The four directors to be elected at the meeting are nominated by the membership. The three current directors (there was a resignation during the year) have agreed to stand for re-election and welcome additional nominations. Please consult with anyone you nominate to confirm their desire to serve on the board. The association asks that nominations be received by 5:00 p.m. Friday, April 4th so ballots can be prepared.

Top 10 Reasons to Attend the Annual Meeting

10. Enjoy the terrific view of the water from Kevin's private dining area.
9. Put to bed once and for all the "couch potato" rumor
8. Attending gives you a retort when your wife says, "You never take me anywhere."
7. Finally meet the neighbors you wave to from your boat.
6. It's an ANNUAL meeting and only happens once a year.
5. Win door prizes with the WaterFront Logo
4. Stop your neighbor from volunteering you for a committee
3. You can volunteer your neighbor for a committee
2. Show your community pride

And the number 1 reason to attend the annual meeting.....

(Top Ten.....continued on page 2)

Top Ten....Continued :

1. FREE FOOD!

Kevin and Janelle Delatte, owners of Kevin's and residents of the WaterFront not only are donating the use of their facility for the meeting, but are also providing gumbo and appetizers. Kevin said it's their way of saying "thank you" to the WaterFront Communities for their support.

New in Pink and Blue

The WaterFront MarketPlace has a new baby. Marcy & Brain Linxwiler of Linx Physical Therapy have a beautiful baby girl born Sept. 27, 2007. Aspen Lea weighed 8lbs. 10 oz.

The crawfish are coming ...the crawfish are coming!! Watch for the announcement of the date for the annual WaterFront West crawfish boil. Always fun and filling!



Ladies Luncheon

The Ladies of WaterFront West and East braved the rain for their February luncheon. The next luncheon will be March 27 at 11:30 at the home of Sally Morgan. (12277 Home Port Dr.) For more information call Pam Strickland at 698-9849.

Did You Know?

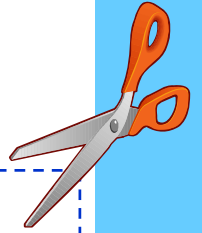
The Architectural Control Committee must review all plans and specifications for new construction and for alterations, additions or remodeling of existing structures, including exterior site improvements.

As we enter the political season, remember the only signs allowed on lots within WaterFront West are "For Sale" signs.

Talk About Good!

The publication of Diana Darbonne's great recipe for shrimp and corn soup in the last issue has prompted requests for more recipes.

Ronnie Wilkinson, supervisor of Maintenance for the WaterFront, impressed the employees of Blind River Properties and WaterFront Realty with a great tasting dish at their holiday party. His recipe for smothered potatoes for a large group is easy and tasty. Here's his secret recipe. (Well it was a secret!)



Smothered Potatoes

Ronnie Wilkinson

Ingredients:

- 10 lbs. russet potatoes, peeled and cubed
- 4 med to large yellow onions chopped
- ½ bunch green onions, chopped
- 3 sticks butter cut in pats
- Tony's Seasoning
- 1 pound link sausage (can use ham, bacon or other meat if desired) cut in cubes
- Note all ingredients are raw

Directions:

- Layer 1/3 of potatoes in large seasoned black iron Dutch oven
- Layer 1/3 of the green and yellow onions
- Layer 1/3 of the meat
- Sprinkle with Tony's to taste
- Place butter pats (one stick)
- Repeat for 2 more layers
- Cover and bake at 350 degrees for 1 ½ hours. Take out of oven, stir and serve.

Watch for the Blue Light



The light and switch have been installed at the post office and ready for use by the Association.

When the Blue Light is on call

698-9612 to retrieve a recorded message about important events.