

GREENFIELD HOMEOWNER'S ASSOCIATION (GHA) NEWSLETTER

VOL 6, ISSUE 1, JULY 2017



Greenfield Homeowner's Association (GHA) continues to invite you to make suggestions for articles that you would like to see in the newsletter. Please submit your suggestions to Northern Virginia Management (NVM) at nvm@northernvirginiamanagement.com.

Board of Directors

The following list reflects the resident names of positions of the GHA's Board of Directors:

President Mike Easdale

1st Vice President Jennifer Spaine

Treasure Kathy Smith

Volunteers Needed

As a result of two board members having moved from the community, there are two board vacancies. The board is currently seeking two townhouse owners interested in serving on the board. A board member must be a townhouse owner in good standing with the GHA.

The board meets once a month on the last Tuesday of each month with the exception of August and December. In these two months, due to vacations in August and holidays in December the board does not meet. The exception would be in the event of an emergency requiring immediate action on the part of board.

The number of hours required as a board member is minimal. There is no monetary compensation for serving.

If any townhouse owner is interested in serving, please, contact Northern Virginia Management at the email address stated in the first paragraph of the newsletter.

Meeting Location

GHA meets the last Tuesday of each month with the exception of December. The GHA meets in Room 102 at 7:00PM at Lake Braddock Secondary School, 9200 Burke Lake Road, Burke, VA.

To locate room 102 use the school's main entrance and proceed down the hallway; make a right at the first main intersection. A short distance down this hallway to the right is room 102.

Owners and tenants alike are welcome and are encouraged to attend.

Bulk Item Removal, Common Grounds issues

Bulk furniture and appliances will be picked up, at no charge, IF residents schedule the pick-up ahead of time with American Disposal. This can be done by calling American at (866) 884-8700, and be sure to mention you are part of the Greenfield Farms community, as this service is part of our contract with American. You may also go to www.americandisposal.com, scroll down and click on the 'Bulk Pickup' icon, then fill out the form. Again, be sure to fill in Greenfield Farms in 'Account No. or Community Name' box so you are not charged for the service.

Regular trash should always be placed by the sidewalk outside your townhome, and never on common grounds. When arranging bulk pickups with American, they ask that these items be placed near a curb. Most townhomes are situated along streets or parking lots, therefore bulk items for these homes can be placed just outside the home where trash normally goes. Some homes are located some distance from a curb. As an example, the homes on the east side of Crossrail Court are situated down a slight embankment and are approximately 50 - 100 feet from the parking lot. For these homes, residents may move the bulk items curbside, but only if you also notify NVM in advance at nvm@northernvirginiamanagement.com. This will ensure that you are not inadvertently fined for placing items on common grounds. This is the only exception, in all other cases trash, bulk items (when arranged with American), and recyclables should be placed just outside home and never on common grounds.

American Disposal picks up bulk appliance items on Thursdays and bulk furniture items on Fridays. Please keep that in mind when scheduling pickups with them.

General Trash pick up

Residents are reminded that trash should only be placed outside after sunset on Monday and Thursday night prior to Tuesday and Friday collection. This also applies to recyclable items (picked up Tuesday only). American Disposal collects the trash no earlier than 8:00 a.m. on Tuesday/Friday, and recycle bins are collected on Tuesday afternoons, so when possible simply set trash/recycle bins out on those mornings. Reducing the number of hours when trash sits outside will

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cut down on issues with rodents/wildlife getting into it and will enhance the community's appearance for everyone. In addition, all trash is to be placed in front of the townhouse and not on the common grounds.

To deter rodents/wildlife from getting into your trash, residents may wish to consider covered trash containers. There are also garbage sheds to house trash cans that can be purchased from home improvement stores i.e. Home Depot and Lowes.

American Disposal has also notified us that over flow of recyclable material not contained in the recyclable bin must be placed in clear, plastic trash bags. These bags can be found at several groceries stores, as well as, Home Depot, Lowes, BJs and Costco.

Tree Removal and Replacement

The GHA has requested plant nurseries in the area to provide the GHA with proposals to start replacing removed trees. In addition, GHA had a tree company remove several dead or dying trees. The tree company also pruned several trees.

Other Reminders

No Biking and Playing Signs

Several residents have raised the issue of children playing in the streets, which has at times resulted in damage to townhouses and vehicles. These residents have also voiced their concerns about children not paying attention to coming and going vehicles. There have been several close calls where a child has come very close to having been hit by a vehicle. Therefore, out of concern for the safety of the children and to stop unintentional damage to vehicles and townhouses, the GHA has posted

several signs throughout the community banning biking and playing in the streets/parking lots.

There is a designated playground in the community with a blacktop, playground equipment and enough open space for playing kickball and other games. The playground is located to the side and behind 5500 Peppercorn Drive. There is a small foot bridge leading to the playground.

Parking Regulations

A few months ago, every townhouse in the community received a letter outlining the recent changes to parking in Greenfield Farm, as a result of an inspection by Fairfax County's Fire Marshall. Six parking spaces were lost on Peppercorn Drive at the order of the Fire Marshall. The passage was considered too narrow for emergency vehicles to operate safely and did not meet current county code.

As a refresher on the regulations governing the privilege to park within the community please review the following:

Each townhouse in good standing in the community has one reserved parking space and is also issued two parking passes for parking in non-reserved spaces. Cars parked overnight outside of the reserved space must have a parking pass. Please note, these two additional parking passes do not guarantee a parking space, as open parking spaces are on a first come first serve basis.

The violations most incurred by residents are for not displaying a current HOA parking tag; leaving a vehicle parked in an open space for more than 10 days without moving it; expired inspection stickers and expired state license tags. Also, cars considered not street worthy i.e. flat

tires, broken window glass covered over with some other material; other parts of the vehicle missing which would render the vehicle not street worthy. Even if a vehicle is parked in a reserved space the state tags and inspection sticker, if applicable, must be current and the vehicle must be street worthy.

Vehicles parked on common grounds, in a fire lane, in someone else's reserved space, or overnight in a non-reserved space without a valid parking pass can be towed immediately. For most other parking violations, a warning will be placed on the vehicle and the owner will have 3 days to remedy the situation. If not remedied, the vehicle will be towed. All vehicles in violation of the HOA parking regulations which result in towing are at the owner's expense.

There are other regulations regarding the parking spaces in Greenfield. All residents are encouraged to read through them. They can be found in the packet of information you received at time of settlement regarding the rules and regulations of Greenfield.

Driving and Parking on Common Grounds

In recent weeks several vehicles have been observed driving or parking on the common grounds. Vehicles can only utilize common grounds after receiving prior approval of the GHA. A request with the reason, date, and time of need is to be made through NVM a minimum of 10 days prior to the need to drive or park on the common grounds.

There are a few emergency access drives through-out the community. The majority of these emergency access drives are marked by yellow

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bullocks' with a chain across them. However, there are one or two which do not have a chain across the access drive. Moving vans, work trucks, and personal vehicles have been seen parked in these drives. This is a direct violation of Fairfax County Fire Code and anyone parked in these drives is subject to immediate towing.

Townhouse owners are responsible to make sure no moving van or work truck associated with repair work being performed on their townhouse is driving on or parking on the common grounds or in one of the emergency access drives.

Farmers Markets

Throughout the summer, Fairfax County Parks sponsors several Farmers' Markets. These markets offer fresh produce and other food items from local vendors. The two farmer's markets near Greenfield Farm are at Wakefield Park open every Wednesday from May 3rd to October 25th from 2:00PM to 6:00PM and Burke at the VRE parking lot on Saturdays from April 29th to December 16th from 8:00AM to Noon.

There are several other locations throughout Fairfax County. To find the other locations, dates, and times go to the website for Fairfax County and then to the Park Authority.

Summer Entertainment Series

Braddock Nights

Braddock Nights are Friday Evenings from 7:30PM to 8:30PM at both Rutherford Park and Lake Accotink Park.

Lake Accotink Park Schedule

July

21 City of Fairfax "Concert Band" (Concert Band)

28 Linwood Taylor (Texas Swing Blues)

August

4 Kings Park Band (Concert Band)
11 The Nitehawks Swing (Big Band)
18 City of Fairfax Band "Alte Kameraden German Band"

Rutherford Park Schedule

July

7 Orquesta Tropikimba (Afro-Cuban Orchestra Salsa)
14 David Back Consort (Jazz)
21 Cool McFinn (Irish/Fold)
28 Little Red & The Renegades (Zydeco)

August

4 Gina DeSimone and the Moaners (Blues/Swing)
11 Barefoot Movement (Bluegrass)
18 King Teddy (Swing)

There are other venues at other county parks throughout Fairfax County. Go the Fairfax County website and then to the Park Authority for the other venues. Note: Fairfax County Park Authority offers many other activities. All of these can be also be located at their website.

A Couple of Recipes for the summer

Easy Skillet Tacos

Makes 4 to 6 servings

1 pound ground beef
1 small onion, chopped
1 teaspoon olive oil
1 tablespoon chili powder
1 ½ teaspoons ground cumin
½ teaspoon salt
1 (8 ounce) can tomato sauce
¾ cup water
½ cup salsa
1 tablespoon chopped fresh cilantro
Taco shells or flour tortillas warmed

Topping: shredded lettuce, diced tomatoes, salsa, sour cream, cheddar cheese or Mexican cheese

Preparation:

Cook ground beef in a large skillet over medium-high heat, stirring until beef crumbles and is no longer pink. Drain well. Remove beef; wipe skillet with a paper towel.

Sauté onion in hot oil in same skillet over medium-high heat. Add chili powder, cumin, salt and beef. Cook 5 to 7 minutes, stirring occasionally. Stir in tomato sauce, ¾ cup water, and salsa and cilantro. Bring to a boil; reduce heat, and simmer, uncovered, 8 to 10 minutes or until liquid is reduced.

Serve with taco shells or tortillas and desired toppings.

Note: the spicy nous of the salsa will determine the spicy nous of the taco meat.

Coney Island Sauce

½ pound of ground beef
¼ cup chopped onion
2 tablespoons chopped celery
1 can (8 ounces) tomato sauce
2 tablespoons dark brown sugar
1 tablespoon lemon juice
2 ¼ teaspoons Worcestershire sauce
¾ teaspoon chili powder
½ teaspoon prepared yellow mustard
¼ teaspoon salt
8 hot dogs
8 hot dog buns
In a large skillet, cook the beef, onion and celery over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, brown sugar, lemon juice, Worcestershire sauce, chili powder, mustard and salt. Bring to a boil. Reduce heat; simmer, uncovered for 15 to 20 minutes or

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until sauce is thickened, stirring occasionally. Grill or cook hot dogs according to package directions. Place eight hot dogs in buns; top with sauce and any other desired toppings.