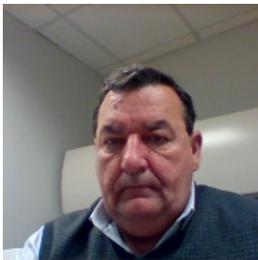




The Villager

Bristol Harbour Village Association
September 2019 Edition



New Season Straight Ahead

We are at that point where Summer is winding down now and Fall is making its entry for the year!

This season tends to be a favorite for a lot of people and it's not hard to stay outside all day doing and experiencing things. Be sure to pack a vest , jacket and umbrella just in case and enjoy the days!

There is still lots of time to enjoy the waterfront for fishing, boating and of course... the great outdoors in general. In general, spring and fall tend to be the better seasons to fish for whatever species of fish are open season at the time.

It tends be cooler in the Fall, which makes it a great time to be outdoors; exploring and hiking in a number of venues, including local state parks.

Harvest time is always a fun time to gather pumpkins, apples and other produce at numerous local farms and stands.

Wineries are scattered all throughout the Finger Lakes and can make for fun outings for

tastings and re-stocking the wine rack or cellar.

The Naples Grape Festival ran September 21 & 22. Being newer to the area, we hadn't been to this before but found it a lot of fun. I added some pictures near the back end of this Edition. Other fall celebration events can easily be found on the Internet and can be just a short drive away from the BHVA Community.

Get out and enjoy it, as you know which season comes right after Fall! For now, we won't mention that season. For those heading south for the winter, enjoy these more moderate temperatures and lower humidity now too!

As we progress to the next edition of "The Villager," I would encourage everyone in the community to participate by sending me any photos, contributing articles and other additions that could potentially be added. An ongoing goal for The Villager would be to continue to help to improve everyone's lifestyles at BHVA through information sharing on interesting things to do, places to go and all of the great things to see.

We are seeing more community engagement to adding articles and photos to help make "The Villager" better with every new edition and it is greatly appreciated by all friends and neighbors here in BHVA.

Please send that information anytime to my email: glenn.will@outlook.com

Thank you in advance.

Glenn Will

Current BHVA Board Of Directors - 2018-2019

Mark Moretti- President

Glenn Will - VP, Villager Editor

Open - Treasurer

Bruce Hunt - Secretary, Facilities Rental

Mark Buckley - Communications, Environmental Committee

Jim Bachman-Contributor

Jack York - Contributor

John Matrachisia - Contributor

Gregory Roth - Contributor



BHVA Open Town Hall Board Meetings

for 2019 are scheduled as follows :

Tuesday, September 24th - 6:30 pm - 8:00 pm at the Community Center

The Annual Open Board Meeting will be held on

Saturday, October 5th
10:00 am - 12:00 pm
at the South Bristol Town Hall.

Note: Dates and times are subject to change with notification.

All current dates are also shown on **OUR WEBSITE**.
This is a great place for up to date information on numerous events happening in our community.

[BHVA Website on Crofton](#)



[Letter From The BHVA President](#)

Summer has drawn to a close but we are entering our colorful fall season with great weather! Having traveled to many parts of the world I can attest that Bristol Harbor is one of the most beautiful!

We have successfully transitioned to a more open and transparent board process. I am optimistic that we can continue to work together to reach the right solutions to the issues before us and do so in a manner respectful to each other.

Our beach committee is working hard to examine the legal status of our rights ,what options may be available to us and what recommendations to make to the Board.

We have a number of issues facing us in the coming year including determining the use of the lot we purchased adjacent to our community center.

We have our annual meeting on October 5 to elect our Board and I hope you all can be there.

The Octoberfeast Clambake is coming up soon on October 5 and I hope to see many of you there.

Mark Moretti

Crofton Perdue

There is a chill in the air, cozy sweaters are being put on, and football rules the TV on Sundays. These are all signs that it is fall and it is time to start cooking up

foods that will keep you warm. It's Chili Bowl Time!



Here is the top chili recipe from the office:

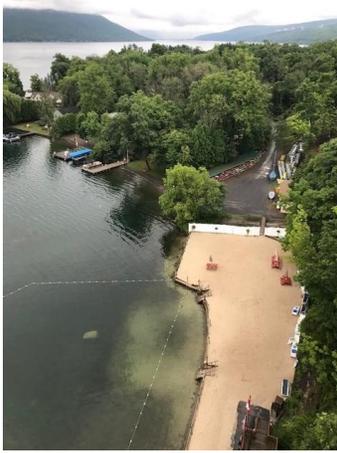
Ingredients:

- 2 pounds ground beef chuck
- 1 pound bulk Italian sausage
- 3 (15 ounce) cans chili beans, drained
- 1 (15 ounce) can chili beans in spicy sauce
- 2 (28 ounce) cans diced tomatoes with juice
- 1 (6 ounce) can tomato paste
- 1 large yellow onion, chopped
- 3 stalks celery, chopped
- 1 green bell pepper, seeded and chopped
- 1 red bell pepper, seeded and chopped
- 2 green chili peppers, seeded and chopped
- 1 tablespoon bacon bits
- 4 cubes beef bouillon
- 1/2 cup beer
- 1/4 cup chili powder
- 1 tablespoon Worcestershire sauce
- 1 tablespoon minced garlic
- 1 tablespoon dried oregano
- 2 teaspoons ground cumin
- 2 teaspoons hot pepper sauce
- 1 teaspoon dried basil
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon paprika
- 1 teaspoon white sugar
- 1 (10.5 ounce) bag corn chips such
- 1 (8 ounce) package shredded Cheddar cheese

Directions

1. Heat a large stock pot over medium-high heat. Crumble the ground chuck and sausage into the hot pan, and cook until evenly browned. Drain off excess grease.
2. Pour in the chili beans, spicy chili beans, diced tomatoes and tomato paste. Add the onion, celery, green and red bell peppers, chili peppers, bacon bits, bouillon, and beer. Season with chili powder, Worcestershire sauce, garlic, oregano, cumin, hot pepper sauce, basil, salt, pepper, cayenne, paprika, and sugar. Stir to blend, then cover and simmer over low heat for at least 2 hours, stirring occasionally.
3. After 2 hours, taste, and adjust salt, pepper, and chili powder if necessary. The longer the chili simmers, the better it will taste. Remove from heat and serve, or refrigerate, and serve the next day.
4. To serve, ladle into bowls, and top with corn chips and shredded Cheddar cheese.

**Update from the BHVA Rec
Committee**



Fall is in the air. The nights are cool and getting longer. Concert season is over. Boating season is winding down. Now we can look forward to Fall outings around the Finger Lakes region like apple picking and pumpkin hunting. Monica's chicken pot pies can be added back into the dinner rotation. And of course, wine tasting never goes out of style.

Before we tell you about all the great activities WE have planned for this Fall here at Bristol Harbour, let's take a look back at July and August.

Thanks to everyone who came out and enjoyed our Second Annual Pig Roast held on July 27th. Chef Jeff went really big this year with a 250 lb. pig! It took four guys to wrestle it into the roaster – Rob Milatello, John Halleran, Jeff Christiano and Ron Kraft. At one point John was actually sitting IN the pig roaster with the pig! Jeff and Ron pig-sat the whole night long outside the Community Center. WOW! It was worth it though because 127 of us came out to enjoy the feast, and what a feast it was! Everyone agreed that the food was excellent, and a good time was certainly had by all. Special thanks to Amy Christiano for coordinating the event and the Fields for donating their charcoal spit roaster.

August 31st capped off the Summer season with the Ring of Fire and Neighbor's Night at the Beach. Most people were tired out from the day's Bristol Daze events but rallied to enjoy the fun-filled evening together. We went through 100 S'mores so we know the turn out was even better than expected.

Next up...

Octoberfeast Clambake, Saturday Oct. 5, 4-8 PM at the Community Center.

Due to popular demand, the Clambake is back! This year, the BHVA and the BCYC have joined forces to bring you an evening of good friends and delicious food.

We have planned an exciting menu including:

- 2 Dozen Clams
- Chicken
- Kielbasa
- Potatoes
- Corn on the Cob
- Macaroni Salad
- Cole Slaw
- Cookies
- BYOB – Bring your own Beverages

Because the clams need to be ordered well in advance, event registrations and payment are due no later than Wednesday, September 25th.

Adults: \$20 per person, includes 2 dozen clams

BCYC Members: \$15 per person, includes 2 dozen clams

Children ages 5-12: \$10 per person, includes 1 dozen clams

Children under 5: Free, no clams included

Online registrations have started. You will want to sign up early since we can only handle 120 people. The deadline is very early this time because we have to order the clams in advance. Again, please sign up by Wednesday 9/25 !

We will be sitting outdoors under the protection of tents so dress warm. If you have any questions about this event, contact Amy Christiano at 585-330-4398.

[Click Here to Register for Octoberfeast!](#)

Halloween Neighbor's Night – Saturday Oct. 26th 7 PM at the Community Center

Start thinking about your Halloween costume now. Prizes for the most popular costumes will be awarded! Plan to bring a dish to pass and your own beverages.

Euchre

If you like Euchre, keep your eyes open for an announcement for another Euchre event this Fall. Planning has just started so more details will be available soon.

We look forward to seeing you all!

The BHVA Rec Committee

Peggy Beaulieu, Amy Christiano, Marcia Couch, Teri Hauck, Monica Kraft, Terri Matrachisia, Viv Neidel, Marilyn Noffsinger, Glenn Will and our spouses too!

Please contact monicakraft1@gmail.com directly with Rec Committee related inquiries or suggestions.

Pig Roast at Community Center on July 27th.

Jeff Christiano and Ron Kraft with help from neighbors, pulled a red-eye and roasted the pig all night long. Despite some mechanical issues with the roaster, they once again proved to be the master chefs. Thanks guys for the extra effort and staying up all night. It was appreciated by all !!







Editor's Notes: I just want to shout out a big **thank you** again, to the Rec Committee members and their spouses. This group is very high energy and love doing what they do for the community, their neighbors, family and friends. They help bring the community together in very positive ways and keep our neighborhood vibrant with things to look forward to and enjoy. This group is made up of volunteers who freely give their time and energy to help keep BHVA a great and fun place to live. Be sure to thank them yourself at any upcoming event! I am sure they would really appreciate it.

Bristol Harbour Village 2019 Calendar

Federal Holidays 2019

Jan 1	New Year's Day	May 27	Memorial Day	Oct 14	Columbus Day	Dec 25	Christmas Day
Jan 21	Martin Luther King Day	Jul 4	Independence Day	Nov 11	Veterans Day		
Feb 18	Presidents' Day	Sep 2	Labor Day	Nov 28	Thanksgiving Day		

Dates & times are subject to change. Check the live calendar for details <https://www.croftoninc.com/bristolharbour-village-association>



Commodores Corner July 2019 Bristol Cliffs Yacht Club (BCYC)

As many of you probably already are aware, BCYC with the help of over 50 community volunteers just completed the 36th annual Bristol Daze at the beach, on Saturday August 31st.

The weather was perfect, the food exquisite (can hot dogs be exquisite?), and the music was over the top.

We thank our sponsors; BHVA, Crofton Management, Kenrick Management and Fields Enterprises who are responsible for most of the funding for this outing, and our wonderful BHVA volunteers. They are truly the best!

BHVA volunteers never disappoint! Their friendly disposition and bright smiles help make

this day a memorable occasion for all residents and guests.

Marilyn Noffsinger and her team deserve a round of applause and “job well done” for making this day a success.

The children’s games were, as usual, a big hit and we are thankful for Mary Ann Pavone’s continued leadership of the games even though she no longer is a resident of the community. Please see pictures attached.

The Double Shot band was a substitute for our usual band and did a great job of entertaining us with an eclectic mix of music that seem to resonate with all age groups.

All up-all in it was a great day!

Our next social event is an October Feast Clam Bake scheduled for October 5, which is the evening of the BHVA Annual Meeting. We are co-hosting this event with the Recreation Committee and anticipate a huge turnout. Get your reservations in early. By the time you read this Villager you should have received the necessary reservation details via e-mail.

It has been a great summer at Bristol Harbour and although things are winding down, and the air brisker, there remains plenty of excellent boating weather in the fall.

Is there anything more beautiful than a boat ride on Canandaigua Lake in the autumn?

Enjoy

Joe Charlton
BCYC Commodore

Contact Info: 585-738-2574 chosenplace10@gmail.com





Marina News **September 2019**

Happy Fall!

Now that Summer is officially over, it's time to think about your Fall and Spring needs. Did you know that Finger Lake Repair (FLBR) is a full service boat repair shop that is available to assist you with all of your watercraft needs. FLBR can provide on and off site mechanical and electrical repair service, collision and storm damage repair, winterization and indoor storage.

FLBR is also the boat hoist provider for the marina and can assist boat owners with dock-age accessories and guidance.

If FLBR can be of service, please feel free to contact Jay or Jeff at 585-733-8337 or stop by the shop located at 3443 East Lake Road, just past Finger Lakes Community College.

Applications for the 2020 boating season will be emailed in November, so please keep an eye out for the paperwork. To secure your desired slip, please be sure to return the application/ payment by the specified deadline.

To our snowbirds, have a great winter, and we look forward to a great season next year.

Respectfully,

Cathy Fields



Cans and Bottles Report:

**Update from
Marilyn Noffsinger**

Thank you for your continued support of the Bristol Harbour recycle of deposit cans and bottles program.

Previously Communicated Money Collected

January \$121.55
February \$21.60
March \$67.00
April \$108.00

It has been a very busy summer at the recycling center in Canandaigua redeeming cans and bottles. Community participation has again increased from last summer.

Remember it is no longer necessary to separate glass, cans and plastic bottles for deposit. They can be intermixed and this is actually preferred. The single bags containing predominantly glass bottles can become quite heavy and it is often necessary to redistribute the bags to make them lighter.

Also, please remember that wine and liquor bottles have no deposit and should be placed in the large recycle bins.

Thank you for draining your cans and bottles! It makes collecting and redeeming them much less messy and smelly !

It has been another record summer. Below is the amount of money collected from redemption:

MAY: \$112 (updated number from previously communicated)
JUNE: \$171 (updated number from previously communicated)
JULY: \$339 (updated number from previously communicated)
AUG.: \$248
SEPT: \$175

The above figures indicate that nearly 20,000 cans and bottles were collected from May 1 through Sept. 22. That number is difficult to comprehend, and breaks down to an average of 1000 bottles and cans per week over a 20 week period. Of course, it makes sense that the busiest months are July and August.

Some of the money has been used to sponsor the annual summer ice cream social that was attended by well over 100 people.

We anxiously await action from the BHVA Board to OK the purchase of a baby and toddler swing to be added to the playground. Many grandparents and parents are looking forward to this addition.

Thanks to all for keeping nearly 28,000 cans out of the landfill since January 1, 2019!

Help Needed During the Off Season

We have one special request. Marcia and Marilyn will both be away for a considerable time in the coming months. Marilyn will be away October 15th thru May 15th. Marcia will be gone Jan. 1 - March 25. It would be greatly appreciated if a couple of people could step up and help out with the sorting and redemption process during that period. One trip a week with 2-3 bags or less should do it during most weeks in the off season.

The redemption center is located in the Big Lots plaza in Canandaigua near Walmart. It takes about 5-7 minutes per bag for the workers to log in cans and bottles and pay out the proceeds.

If you would like to help out, please contact Marcia before Dec. 20 at (585) 905-0967 or email her at BCCouch@aol.com to let her know of your interest.

Thank you.

Marilyn Noffsinger
Marcia Couch

Editor's Notes : This is a great ongoing green initiative by both Marcia and Marilyn (and their husbands) who are self-motivated to keeping cans and bottles out of land fill sites and helping to keep our Community and planet a "cleaner and greener "place to live. The proceeds collected go unselfishly to bettering the BHV Community.

To Marilyn and Marcia : A big thank -you to both of you always, for your ongoing and past dedication to these efforts !

To the rest of the community: if you are interesting in knowing how you can participate in this endeavor too with Marcia and Marilyn, let them know !!



Community Interest Article

As I look over my cliffside balcony and observe the white foam floating on Canandaigua Lake, two questions come to mind - What causes it and is it dangerous?

To answer these questions several previous printed sources of current research and reports are credited: the State College of Environmental Science and Forestry in Syracuse, Finger Lakes Community College (FLCC), the Canandaigua Lake Watershed Association (CLWA), the Canandaigua Lake Watershed Council (CLWC), and the New York State Department of Environmental Conservation (NYSDEC).

Although unsightly, the formation of foam on Canandaigua Lake is a natural and ecological occurrence. According to Kevin Olvany at the Canandaigua Lake Watershed Association, when living organisms, such as algae, fish, and/or Zebra mussels die their internal organic matter decomposes.

This decomposition releases organic matter into the lake which diminishes the water's surface tension (the force that holds the water molecules to each other). Small, white foam bubbles are created when the reduced surface tension of water mixes in with the air.

As the wind blows, the waves on the lake stir up the chemical process, thus transforming the tiny bubbles into frothy white foam, often showing up early in the summer season with a slight fishy-smelling aroma.

The foam will frequently form parallel streaks in the open water (often 50 to 100 feet in

length), caused by wind-induced surface currents. As the winds blows out of the southeast, we can see the lines of foam move from south to north. As the winds blows from the north, the foam travels south.

To scientifically link the production of foam to its source, the Watershed Association worked with the State College of Environmental Science and Forestry in Syracuse, FLCC, and the DEC to analyze foam samples from Canandaigua Lake. Although the chemical testing could not definitively pinpoint the cause of the foam, it did show it to contain a mixture of plant and animal organic matter.

The findings subsequently ruled out any man-made causes such as phosphoric pollution from household detergents and/or run-off fertilizers from farms and lakefront homes.

In 2002, researchers cite a large-scale, yet temporary, Zebra mussel die-off occurred in the lake. This, in part, probably led to the rise of a second mussel population increase, the Quagga mussel. Researchers are trying to determine if there has been a recent die-off of Quagga mussels, which coupled with the Zebra mussel, cumulatively excreted large amounts of decaying organic matter into the water thus creating the white foam.

Zebra mussels are filter-feeders. This means they filter-feed microscopic plants (algae) and animals, called phytoplankton and zooplankton, to get their source of food. Consequently, more Zebra mussels in a lake result in a decrease in the amount of algae and thus ultimately improve the clarity of the water. In some ways Zebra mussels have altered our “perception” of the lake’s water quality.

Recent studies seem to suggest that the lake appears to becoming less clear, which could imply that the mussel population is decreasing and the algae population is increasing. Although scientific evidence favors dying mussel populations seem to be a probable cause, the unprepossessing white foam still remains an unsolved mystery to environmental researchers.

Lastly, according to sources, the foam itself is not a health hazard, although it’s probably best to avoid swimming in areas where high amounts of foam accumulate.

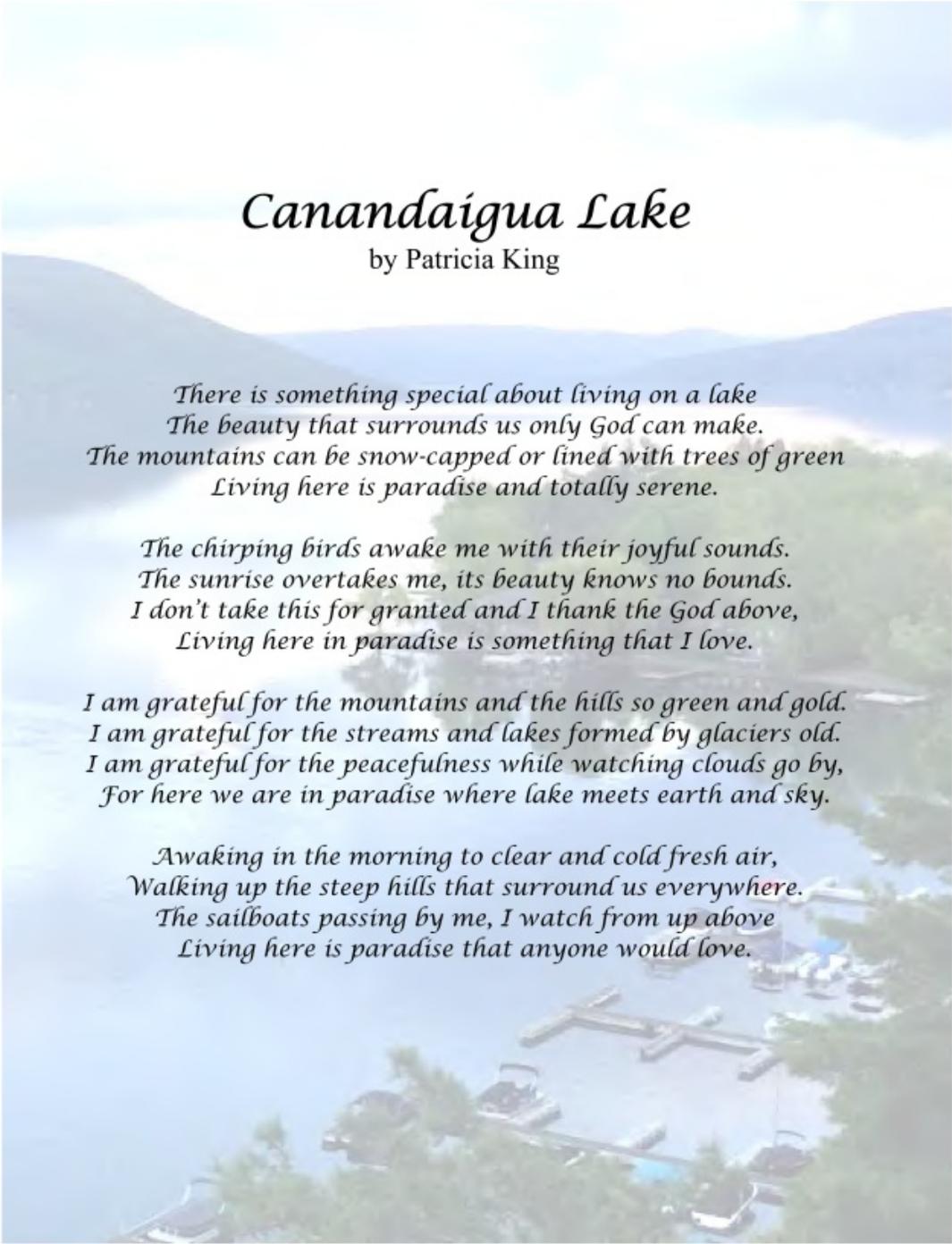
For more information, log on to the CLWA at www.canandaigualakeassoc.org and the CLWC at www.canandaigualake.org to receive regular updates on the water quality of the lake. Bristol Harbour residents are also encouraged to join the CLWA and/or the CLWC to support their research and communication efforts.

Doug Llewellyn
Cliffside Drive





A Tribute to Lake Canandaigua



Canandaigua Lake

by Patricia King

*There is something special about living on a lake
The beauty that surrounds us only God can make.
The mountains can be snow-capped or lined with trees of green
Living here is paradise and totally serene.*

*The chirping birds awake me with their joyful sounds.
The sunrise overtakes me, its beauty knows no bounds.
I don't take this for granted and I thank the God above,
Living here in paradise is something that I love.*

*I am grateful for the mountains and the hills so green and gold.
I am grateful for the streams and lakes formed by glaciers old.
I am grateful for the peacefulness while watching clouds go by,
For here we are in paradise where lake meets earth and sky.*

*Awaking in the morning to clear and cold fresh air,
Walking up the steep hills that surround us everywhere.
The sailboats passing by me, I watch from up above
Living here is paradise that anyone would love.*

Editor's Notes: For those that were at the recent Open Mic Evening put together by the Rec Committee, Pat had shared her song with the attendees of the event. For those that were unable to attend, Pat has graciously submitted a hard copy for everyone to enjoy. Pat advises that the background photo is compliments of Julie Held.

To Everyone in the Community : We continue to need more Bristol Harbour and Finger Lakes photos for future "The Villager" editions and welcome any narrative with the photos that you can give. Show off your photographic abilities and it will be much appreciated.

See the Great Contributions Below !



Amy Christiano Photo
Sunny View of the Lake
Submitted Tuesday September 3, 2019



Amy Christiano Photo
Sunset & the Day's Memories at the Lake
Submitted Tuesday September 3, 2019

Glenn Will Photo
Grape Festival and Local Business
Banners all along the Streets
Submitted September 24, 2019



Glenn Will Photo
Grape Pies for Sale Everywhere
Submitted September 24, 2019



Glenn Will Photos
Thousands of People Flooding the Streets
Submitted September 24, 2019



Glenn Will Photos
Purple Just about everywhere
Submitted September 24, 2019



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