

# Timberlake Times

57<sup>th</sup> Year – 171<sup>st</sup> Issue

November 2006

## November 2006

Nov 7	Tuesday	Election Day	
Nov 11	Saturday	Veteran's Day	
Nov 17	Friday	Men's Club Meeting	8:30 PM
Nov 21	Tuesday	Council Meeting	7:30 PM
Nov 23	Thursday	Thanksgiving	
Nov 25	Saturday	Last Yard Waste Pick-up for 2006	
Nov 26	Sunday	Deadline for Time's Articles (Put in Times Box at 59 Shawondassee or e-mail to the Editor)	



**Happy Thanksgiving**

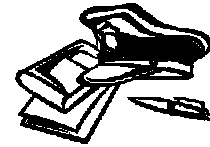


**Don't forget to visit our Village web site - [www.villageoftimberlake.com](http://www.villageoftimberlake.com)**

The *Timberlake Times* is a monthly publication sponsored by the Village of Timberlake.

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## POLICE REPORT



### August 2006

Speed School Zone (20 MPH zone)	6	Marked Lanes	1
School Bus – Flashers	1	No Motorcycle Helmet	1
Speed (35 MPH zone)	4	Parking Violations	1
Driving Under Suspension	4	Red Light	5
ACDA	2	Rear Illumination	1
Curfew	1	Right of Way – Failure to Yield	2
Display of License	1	Seat Belt	3
Display of Plates	1	Two Headlights Required	1
Expired Operator's License	1	Warrant Arrests	2
Following Too Close	1	Wrongful Entrustments	1
Loud Exhaust	4		
<b>TOTAL</b>			<b>44</b>

## Christmas Eve Luminaries

What a way to celebrate!

As our Village enters its 60th anniversary let's keep the tradition alive by once again displaying luminaries on Christmas Eve.



Volunteers are needed to light the luminaries on the median and islands. Light up Timberlake by lighting your driveways and lawns.

Twelve (12) hour scented votive candles can be ordered at \$1.25 per dozen (cash only) for your own home use. Orders can be placed until December 11<sup>th</sup> and picked up at my home December 17-18<sup>th</sup>. Instructions for making luminaries will be in the December *Timberlake Times*.

Ron Mona  
4 Eastshore Blvd.  
942-2887

## Yard Waste Pick-Up Ends

The last yard waste pick-up for 2006 will be Saturday, November 25<sup>th</sup>. All branches must be bundled with twine, and no longer than four foot in length. Leaves and other yard waste may be placed in brown paper yard waste bags or in a container labeled yard waste.

## Input Anyone?

The *Timberlake Times* is your newsletter. All comments and suggestions are welcome. Have some news you would like to share? An item or two you'd like to sell? Something you would like to see covered in the Times? We're always looking for ways to better serve. If you have something to contribute, please include your name and phone number with your submission to the editor (address and e-mail provided on the front page). We look forward to hearing from you. Thank you!

# Don't Forget to Vote!

Election Day – Tuesday, November 7, 2006  
Polls are open from 6:30 a.m. to 7:30 p.m.

This election there are many offices and issues on the ballot. Remember to be heard this election by casting your ballot. Issues affecting the state include:

- Issue 1 – Amendment to Senate Bill No. 7 to reform Ohio’s Workers’ Compensation Law
- Issue 2 – Amendment to the Ohio Constitution concerning the Minimum Wage
- Issue 3 – Amendment to the Ohio Constitution allowing slot machines
- Issue 4 – Amendment to the Ohio Constitution also know as Smoke Less Ohio
- Issue 5 – Proposed law to restrict smoking in places of employment and many public places

It’s your civic duty to be an informed voter. A great source of information is located on the Secretary of State web page (<http://www.sos.state.oh.us/sos/id/index.htm>). There you can find the actual wording of the issues as they will appear on the ballot as well as arguments both for and against each. Remember to bring your ID to ensure you can vote.

- Cindy Stevens

## Word Jumble – Double Trouble

How did you do on last month’s puzzle? I hope the double trouble entertained you at least for a brief time. And this isn’t just a game. Like the heart, the brain needs exercise to keep it healthy. And you can exercise your brain by playing games and doing puzzles. So here we go for your next workout:

L R E D A D  
\_ \_  \_  \_

P J O C R E T  
\_   \_ \_ \_ \_

P I S T N A  
\_  \_ \_ \_ \_



C A G H E N  
 \_ \_ \_ \_

S E Y L T  
\_  \_ \_ \_ \_

Unscramble the boxed letters to find the bonus word(s):  
\_ \_ \_ \_ \_

(Answers on page 4)



What we’re really talking about is a wonderful day set aside on the fourth Thursday of November when no one diets. I mean, why else would they call it Thanksgiving? ~Erma Bombeck

Thanksgiving dinners take eighteen hours to prepare. They are consumed in twelve minutes. Half-times take twelve minutes. This is not coincidence. ~Erma Bombeck

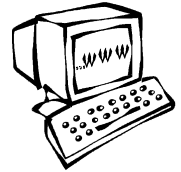
## For Sale

Adjustable hood for open fire place. Can also be used with doors. New. Never Used. Black.

Please call 440-942-8982 for more information.

## Looking for Village News and Information?

Our Village website (<http://villageoftimberlake>) contains a wealth of great information about our Village. There you can view photos of the Mayor and Council as well as the Police Chief. Get the latest news from the Council Meeting minutes. Read the *Timberlake Times*. Need to know who to call to rent the Village Hall? You can find all you need to know at the Village Hall and Rentals link. Other major topic areas include the Mayor's Page, Finance, Storm Sewers, Parks and Recreation, Service, Safety, Village Directory, Local Businesses and the Building Inspector. Remember, all this information and more is just a click away.



- Cindy Stevens



### DO YOU KNOW?

Examine a fallen leaf and you'll see a tiny picture of the tree that produced it. The pattern of a tree's branches closely mimics the veins in its leaves.

Meg Piekul

## Basil and Sweet Potato Bake

Move over marshmallows! There's more than one tasty way to enjoy sweet potatoes with your holiday meals.

3 cans (15-oz each) sweet potatoes, drained well>>>1/2 cup half & half>>>2 T. butter, softened>>>2 T. chopped fresh basil>>>1/4 t. ground cinnamon>>>1/4 t. ground nutmeg>>>Salt & pepper to taste>>>1/2 cup chopped pecans

Preheat oven to 350 F. In medium mixing bowl, combine first seven ingredients, blend with mixer. Transfer mixture to greased 9x9 baking dish, smooth surface. Top with chopped pecans. Cover, bake 20 minutes, remove cover, bake additional 10 minutes.

(May use 2 to 2-1/2 lbs (approx. 45 ounces) freshly baked sweet potatoes). Serves 5-7.

-Meg Piekul