

# Lake Watch



Egrets on the Lake - Jan. 2014

Oak Hills Lake Development Association (225) 315-1173

January 2014

[www.oakhillslakebr.com](http://www.oakhillslakebr.com)

## Events on the Lake

Special thanks to Jordana and Edwin for hosting the wonderful December holiday party in their new home on the lake and to all those who brought the wonderful array of appetizers, pastas, veggies, and desserts to supplement the home-made biscuits and Chisesi ham furnished by the hosts.

A group of 45-50 people attended the December lake event to celebrate the holidays and to meet and visit with old and new friends who all live on our beautiful Oak Hills Lake. It was a delightful evening enjoyed by all. Edwin and Jordana said they truly had a great time hosting the holiday party and appreciated everyone's help in setting up, bringing food, and breaking down the party. Jordana has received a number of inquiries about the ham and wanted to share the recipe with everyone. (See back of this newsletter or the website)

## Oak Hills Lake Dues -

2014 dues for the Oak Hills Lake Development Assn. will be due during the 1<sup>st</sup> quarter of this year. Notifications will be mailed out. Dues are still \$200 per calendar year. We hope to have all 55 lot owners pay their dues this year! Help support the lake you live on! Boating and fishing on the lake is for members only – boats must have lot number and OHLDA decal.

## New Officers and Board Members 2014

**President** – Roy Johnson  
**Vice President** – Dianna Underhill  
**Secretary** – Jackie Lauve  
**Treasurer** – Mike Puyau

### Board Members:

Newsletter/Website - Martha Austin  
 Evelyn Redwine  
 Shelly Johnston  
 Sealann Longwell  
 Spring Garcia

**Ad Hoc Committee:** Mike Montalbano – Chairman of Lake Drawdown Committee  
 Mark McElroy – Lake Consultant

**Note:** Important current information or alerts are sent via email. If you want to receive emails, send your email address to: [mhaustin2001@yahoo.com](mailto:mhaustin2001@yahoo.com) or check the website at [www.oakhillslakebr.com](http://www.oakhillslakebr.com)

## Tentative Schedule of 2014 meetings:

### 1st Quarter

Tues. Jan. 14<sup>th</sup> – 6:30 - **changed** to DeEtte & Mike Montalbano's home, 677 Oak Hills Pkwy.

### 2nd Quarter

Tues. April 8<sup>th</sup> – 6:30 - at Sealann & Sidney Longwell's home, 821 E. Lakeview Dr.

### 3rd Quarter

Tues. July 8<sup>th</sup> – 6:30 at Dianna & Lee Underhill's home, 947 E. Lakeview Dr.

### 4th Quarter

Tues. Oct. 7<sup>th</sup> – 6:30 - at Martha & Bill Austin's home, 867 E. Lakeview Dr.

## Lake Drawdown ...Still in Progress!

The lake drawdown has been ongoing since Nov. 2013. The drawdown will be discussed at the board meeting in Jan., including a discussion of an expected ending date. This was originally set for the end of February. Now is a good time to start planning any maintenance, bulkhead installation, or dredging work to do on your property while the water level is lower.

It would probably be a good idea to hire a professional who is licensed & bonded to do any major work. Be sure to "do your homework" so you have a knowledge of bulkhead construction before talking to a contractor. Wait for the newly exposed lake bed to dry out enough to do the work without sinking into mud!

Also, those who want to look at the weir and siphon operation, please do so from a little distance, as the grate covering the weir is moved slightly.. The drawdown will last through February.

**NOTE:** See a list of bulkhead contractors that have previously been used by lake residents on back of this newsletter.

## 2014 Weir Cleaning Schedule

**Warning from Mark:** "Watch the weir after a rain event and clean it, but be very careful because the grate is slid over, leaving an opening".

**NOTE:** See weir duties on back page.

<b>Jan.</b> Roy Johnson	<b>Feb.</b> Russell Babin	<b>March</b> Brian Hanchey
<b>April</b> Mike Puyau	<b>May</b> Ralph Lorio	<b>June</b> Paul St. Dizier
<b>July</b> Carey Messina	<b>Aug.</b> Roy Johnson	<b>Sept.</b> Russell Babin
<b>Oct.</b> Brian Hanchey	<b>Nov.</b> Mike Puyau	<b>Dec.</b> Ralph Lorio



**2014 Weir Duties**

1. Be safe. Be careful not to twist your ankle on the grating – especially during the Drawdown!
2. Check the weir for blockage at least once a week.
3. Check the weir for blockage after any rains.
4. Watch the weather forecast and check the weir for blockage before any big storms.
5. During big storms (1+ inches) during the fall/winter, I usually check the weir during a lull in the rain to avoid anything "getting out of hand". Bring a flashlight at night if necessary.
6. Keep the grates with smaller openings propped up and out of the way. They just plug up the weir faster.
7. Bring a small trash bag to haul off the small non-biodegradable stuff (cans, bottles, paper, toys, etc.)
8. I simply push the small organic stuff (leaves, pine needles, twigs) through the grating.
9. I stack the larger stuff (branches, boards, fence posts, etc.) by the street. The city will haul it away.
10. Watch out for floating clumps of elephant ears near the weir. Break them up and get them out of the water. They can quickly plug the grating.
11. If things get out of hand during a big storm and the lake water level keeps rising, call other weir team members for help.
12. If you will be out of town during your month, find a backfill to check the weir for you.

**Ice on the Lake**  
 Taken by Roy J. 1-7-14  
 More pictures on website

**Chisesi Ham Recipe**  
 from Jordana Pomeroy and Edwin Penick

**Note:** Chisesi ham is a New Orleans specialty ham that can be ordered through Matherne's on Bluebonnet by Jim, the butcher. Otherwise, a top-quality, lean, naturally-smoked boneless ham can be used. The drippings get so crusty that you need to **use a disposable pan** to bake the ham.

**Glaze:**

- 24 oz. (2 cans) Barq's root beer. (Edwin replaced the Barq's with an artisanal root beer without high fructose corn syrup.)
  - 1 ½ Tablespoons pepper jelly
  - 1 bay leaf
  - 1 ½ Tablespoons Tabasco Caribbean style steak sauce (or Pickapeppa Sauce)
  - 6 cloves
  - 1 stick cinnamon
  - Peel of half a lemon
  - 1 cured, smoked ham, about 10-14 lbs.
- Ingredients below are to be patted over the ham after the glaze is applied to the ham.**
- ½ teaspoon dry mustard
  - ¾ cup dark brown sugar.
- (Glaze can be made the night before and refrigerated). Combine all the glaze ingredients in a saucepan. Bring the mixture to a boil, then lower to a simmer, and cook for about a half-hour. Strain the pan contents and discard the solids. Reduce the liquid to about a ½ cup.

**Preheat oven to 350 degrees**

- \* Place the ham on a rack in a disposable aluminum pan. Cut shallow gashes in a criss-cross pattern across the top half. Spoon the glaze over the ham to completely wet the surface.
- \* Combine the brown sugar and the dry mustard and pat it all over the ham. Pour a ½ cup of water into the pan. Put the ham in the oven at 350 degrees.
- \* Spoon some of the glaze over the top of the ham at 15-minute intervals until it's all used up. Try to get some glaze on all parts of the ham. Add more water to the pan when it dries up.
- \*Continue baking until the ham reaches an internal temperature of 160 degrees on a meat thermometer. Remove from the oven and allow to rest for a ½ hour before carving. Serves 20–30.

**Bulkhead Contractors used by some of our lake residents**

**Note:** The OHLDA and/or the lake residents are not responsible for any contractor problems. These are only suggestions for anyone who might want to use them!

**KGV Waterfront Construction 225-937-2223**  
[KGVwaterfront@eatel.net](mailto:KGVwaterfront@eatel.net) Contact: Brandon  
 This company built Sara Downing's bulkhead.

**Barrios Construction – Rick - 225-627-6111, Jarreau, LA.** This company built Sid Sanders' bulkhead. Rick has also talked to Mike Montalbano this week.

**Lakeside Bulkhead - Brett Chaney**  
 Brett builds bulkheads as a sideline; he built bulkheads for Heston Hodges and for Fletcher Baker.

**Mike Frederick - cell #916-9595.** Paul St. Dizier is getting a price on repair work this week.

**Hilltop Arboretum**

Upcoming events include the annual symposium on Jan. 25th and a 2014 6-part garden design program class beginning in Feb. Go to [www.lsu.edu/hilltop](http://www.lsu.edu/hilltop) for more information.

**Neighbor Recommendations (insured & safe)**

<b>Dentist –</b> Dr. Mike Montalbano – 925-2118	<b>Electrician – Design Lighting &amp; Electrical Co.</b> Frank Digeralamo - 356-3126
<b>House painting/pressure washing –</b> Charlie Turner - 936-7406 (painting homes in Oak Hills for many years)	<b>Plumber –</b> Ken Flory – 763-9632
<b>Real Estate – Coldwell Bankers One</b> Margaret Goodwin–413-9493 Charisse Hanchey–315-0612	<b>Tree trimmers/stump removal – Ace Tree Service</b> Beau Williams, Kurt Delhommer - 667-6764 (since 1965)
<b>Lawn and Landscape LLC</b> Bilwood Smith, III - 225-287-9533	

*If you have any other trustworthy and insured that you would like to recommend, submit their names, service, and phone number to [mhaustin2001@yahoo.com](mailto:mhaustin2001@yahoo.com)*