

LAKESHORE IN UNION PIER COTTAGES

Newsletter

Volume 1, Summer 2004

“Can you dig it?”

Yes we could! Over 60 homeowners, friends and neighbors attended Lakeshore Cottages Clam Bake which took place on Saturday, July 24th at the site. Chef Shelly Young of the Chopping Block Cooking Schools prepared an afternoon feast of clams, mussels, roasted corn, and summer salads. Tom

Drake, developer for the project, raffled off three great prizes: a gift certificate to Patty's Pic's boutique (located on Red Arrow Highway), a dining certificate to Timothy's restaurant (a local favorite!) and a Summer Fun gift basket from The Party Store (located on Townline Road & Red Arrow.)

**Thanks to all
who attended this
festive event!**

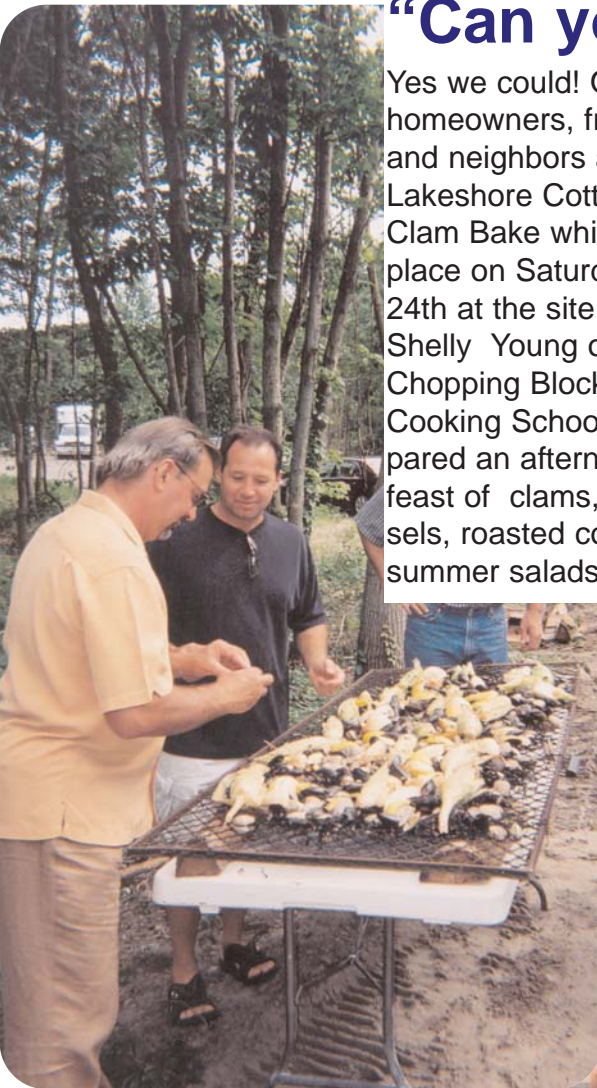
A Traditional Clambake

Traditionally held right on the beach, clambake menus vary but almost always include potatoes, corn on the cob, steamer clams, and lobster. Some folks wrap their meal and a little seaweed (to achieve the sea effect) in foil packets and improvise a clambake over a charcoal grill in their backyard. Others layer seaweed and clambake ingredients in a large steamer pot and cook the meal on the stovetop.

To get started:

1. Prepare the food by washing clams well and soaking corn for 20 minutes.
2. Dig a pit about 2 feet deep and equally wide and line the sides and bottom with large stones.
3. Build a large fire in the pit and keep it going strong for about 2 hours until the stones are heated through and the coals are hot.
4. Using cheesecloth, wrap each of the ingredients, except the lobster and clams, into flat bundles. Cover each bundle with foil and place it on the coals between layers of seaweed (rockweed is the best variety; it has small water-filled pods that aid in the steaming process).
5. Add the lobsters, clams, and corn unwrapped, and more seaweed.
6. Finally, pour about a half gallon of sea or plain water over the last layer of seaweed. Immediately cover the pit with a water-soaked canvas tarp to bake for 1 to 1 1/2 hours. Cooking time varies depending upon the temperature of the rocks. Peek at the clams after 40 minutes. If they are open and the lobsters are bright red, dinner is ready.
7. Serve with melted butter and lemon.

Chef Shelly Young of the Chopping Block in Chicago explains the process of baking clams.





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Clubhouse Design

We knew the Clubhouse would be cool, but we didn't know it would be this cool!

The architectural firm of Hartshorne & Plunkard has delivered the plans for the clubhouse and pool to the sales office. The Clubhouse features a great room with volume ceilings, fireplace and lots of windows for natural light. It will be a perfect location for private special events and community gatherings.

Be sure to stop by the sales center soon to check out the drawings!

Save the Date - October 2nd, 2004 - for Model Opening!

A professionally decorated model home is already underway at Lakeshore Cottages! Marijo Gordon of Marijo Gordon Designs is in the process of completing a three bedroom plus den with 2 bathrooms "Beach House" style home, and it looks terrific. The model home unveiling is scheduled for Saturday, October 2nd from 11 AM to 6 PM. Be sure to stop by. You don't want to miss it!



LSC's first purchaser, Mark Nikkel, places the sold pin! Nikkel's agent Pat Glenday of Rubloff (right) and Sales Manager Ryan Keller (left) at VIP Event on May 22nd.

Brett Opie and his family place sold pin for their newly purchased home on May 22nd.



Homeowner Keith Norwalk and Developer Tom Drake standing at Norwalk's future home site.