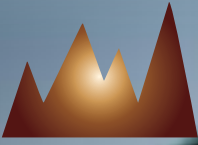


SUMMIT LIFE

VOLUME 6



NOVEMBER 2013

TRICK OR TREATERS CONVERGE ON SUMMIT

Fast-draw desperado Iliya Donkov, 2, goes gunning for Halloween treats. Mom, Boriana, covers his back. Larry LaCom/Summit Life photo.



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SUBSTANTIAL CANDY CACHE TAKEN AS KIDS INVADe PARK. BUT SUSPECTS TUCKED INTO BED BY 9 PM

(ONE) Hot on the trail of candy are (from left) Fairy princess Cami Smith, 8; Zephyr Mohamed, 4, and Dahlia Flores, 3. **(TWO)** Christen Mohamed, 6, is Spider Man. **(THREE)** Marli Chrismon, 5, is Spectra. **(FOUR)** Princess Emma Grant, 4, and little sister Phoebe, 19, months, pose in front of The Great Pumpkin. Iron Man at right is Jordon Nguyen, 4. 120-pound pumpkin was hand-carved by Kit Berini. **(FIVE)** Zephyr is shown again holding doll. **(SIX)** Trick Or Treaters crowd doorstep of homeowner Don Morse. *Summit Life photos by Larry LaComb and Garry Wormser.*



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SHY, HARD WORKING COYOTES HELP KEEP THE WILDLIFE ECOSYSTEM IN BALANCE

Be kind to coyotes. The animals work 24/7 to keep the Summit's rodent population in check.

Without coyotes, the park would most likely be overrun in no time by a host of critters ranging from rats and mice to squirrels, rabbits and snakes, according to Duane Tom, Director of Animal care for the California Wildlife Center (CWC), Calabasas.

"Coyotes are essential in keeping the wildlife ecosystem in balance," said the director, a Doctor of Veterinary Medicine. "The animals are omnivorous and will eat everything from mice, rats, rabbits and squirrels to fruits and vegetables," Dr. Tom explained. He has led animal care operations at the CWC for half of its 14-year history. It's the only licensed Southern California facility that provides rehabilitative care to a wide range of native wildlife including marine mammals.

The rat population can reproduce fifty times faster than coyotes, an exponential rate that would flood the Summit with a rodent plague if the coyote should suddenly disappear from the Santa Susana range. Only the Pied Piper of Hamelin could cleanup the mess from there.

Coyotes live in hollowed-out logs or caves when they raise their young. But as adults, the animals are nomadic and territorial, traveling in packs early in the year. While coyotes are shy around grown people, small



Young coyote is shown in captivity at California Wildlife Center. Soon to be released into the wild, the coyote is one of 5,000 animals rescued by the CWC annually. *Photo courtesy of CWC, Calabasas.*

dogs should be kept on a leash when walked in the park. And keep cats indoors at all times. Not only are they food for coyotes, but cats threaten the bird population, which, along with owls, also prey on rodents and help keep the ecosystems in balance, according to the veterinarian.

"Let nature do its work," Dr. Tom emphasized. "The CWC helps that

work by caring for those animals whose injuries are often caused when the natural and urbanized environments collide." Since 1998, the non-profit organization has experienced a steady increase in animal patients, currently totaling 5,000 wild animals annually. To contact the organization, call 818-591-9453. ❖

RESIDENTS TO BE BILLED FOR CLEANUP WORK

Because real estate values at the Summit very much depend on the conforming appearance of the mobile homes themselves, park management will begin enforcing a maintenance program this month designed to bring unsightly and nonconforming properties into compliance with their occupancy agreements.

"We've repeatedly and unsuccessfully asked a handful of residents to cleanup their landscaping and street facing exteriors including their patios and driveways," said Philip Miller, park co-owner. "The fact that they've refused to do so is an insult to their neighbors and a financial liability for the park."

"As a result, after proper notification has been sent out, park personnel will make the improvements without occupant approval," Mr. Miller explained. "Residents involved will be billed for the work in accordance with the terms of their lease," he said. ❖

MEET YOUR NEIGHBORS

OLDEST PARK RESIDENT HELPED PRODUCE SPACE SHUTTLE ENGINE



Longest tenured park residents Michael Madden, left, and father Eugene are shown on view deck of their Summit home. Eugene served for 33 year as a test engineering parts coordinator for Rocketdyne. *Larry LaCom/Summit Life photo.*

Eugene Madden, 81, is a man who believes in consistency. He worked at Rocketdyne in Canoga Park for 33 years before retiring. In addition, he and his son Michael, 48, have lived at the Summit for 25 years, longer than any other park residents.

"I think positive and stick with what I like," Eugene told Summit Life. "When I reported for Army training at Fort Ord in Northern California in 1950, I knew that the Golden State was the place for me." Eugene arrived in California to stay in 1957, saying goodbye to the small Minnesota town of Eden Valley where he was born. Its current population is listed at 1,042 or about 300 more people than when he left 56 years ago.

The longtime Summit resident climbed rapidly through the ranks at Rocketdyne, now a Boeing Company. He began as a stock clerk and rose to the position of test engineering parts coordinator for the company's

Space Shuttle Main Engine program (SSME). Three of the liquid-fueled cryogenic rocket engines were used aboard each of the space shuttles, producing 418,000 pounds of thrust per engine at liftoff.

"I made a point of talking directly to the CEO's of those outside SSME parts suppliers who were late on hardware deliveries," Eugene explained. "My bosses were shocked at first because no one had the tenacity to do that before. Then they started giving me awards because it turned out to be an eye opener for many outside CEO's who weren't aware that their firms were falling behind on supply commitments," he explained.

They say that home is where the heart is, and part of Eugene's heart is still back in Eden Valley. "Except for the cold winters, I miss the place," he admitted. "There's a lady I went to Eden Valley High School with who would like me to come back and visit.

I'd drive there if my daughter, Rosa Jene, didn't think it was a bad idea," he noted. After 53 years of marriage, Eugene's wife Rosie passed away from a heart condition in 2010 at the age of 78.

Eugene has occasionally been mistaken for an actor. "A man came up to me at a restaurant recently and asked me if I was in British cinema," Eugene said. "While I was working in aerospace, people thought I was Jack Webb." While still imposing with a shock of white hair, Eugene's only connection to movies is watching them. He also spends time on his computer. The screen is positioned in his family room to allow a jetliner view of the West San Fernando Valley from his picture window. "If they'd just trim that tree over there, everything would be perfect," he said. ❖

A PAIR OF PUMPKIN BREAD RECIPES FOR THANKSGIVING AND XMAS



PUMPKIN CRANBERRY BREAD

Prep Time: 20 Minutes. **Cook Time:** 1 Hour.
Ready in: 1 Hour 20 Minutes. **Servings:** 14.

INGREDIENTS:

2- $\frac{1}{4}$ cups all-purpose flour	2 cups white sugar
1 Tbsp. pumpkin pie spice	$\frac{1}{2}$ cup vegetable oil
1 (15 oz.) can pumpkin puree	$\frac{1}{2}$ teaspoon salt
2 teaspoons baking powder	1 cup chopped walnuts
1 cup dried cranberries	2 eggs

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour 2 9x5 inch loaf pans (or 4 mini loaf pans).
2. In a mixing bowl, combine flour, pumpkin pie spice, baking powder and salt.
3. Combine eggs, sugar, pumpkin and oil in small mixing bowl, beat until just blended. Stir the wet mixture into the dry with a wooden spoon until batter is just moistened. Fold the cranberries and walnuts into the batter. Spoon the batter into the prepared loaf pans.
4. Bake in preheated oven for 50 to 60 minutes. (If using mini loaf pans, begin checking bread after 25 minutes).

HOLIDAY PUMPKIN BREAD

Prep Time: 10 minutes. **Cook Time:** 1 hour.
Ready in: 1 Hour 10 Minutes. **Servings:** 36

“A fragrant array of spices – cinnamon, nutmeg, cloves and allspice – accent this moist pumpkin-nut bread peppered with juicy raisins. The generous recipe makes three loaves, so plan on giving some away to friends and family.”

INGREDIENTS:

3 cups white sugar	1 teaspoon ground nutmeg
4 eggs	1 teaspoon ground cinnamon
$\frac{2}{3}$ -cup water	$\frac{1}{2}$ teaspoon ground cloves
2 teaspoons baking soda	1 (15 oz.) can pumpkin puree
1 teaspoon baking powder	1 cup chopped walnuts
1-teaspoon ground allspice	1-cup raisins
3 $\frac{1}{2}$ cups all-purpose flour	1-cup vegetable oil
2 teaspoons salt	

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Grease and flour three 7 x 3 inch loaf pans.
2. Mix oil, sugar, and eggs together in a large bowl. Mix in pumpkin puree and water. Stir together flour, soda, baking powder, salt, and spices. Add to the pumpkin mixture, and mix until combined. Stir in nuts and raisins. Divide batter into prepared pans.
3. Bake for 1 hour. Cool on wire racks and ENJOY.

(Editor's note: Summit resident Jo Ann Morse, her mother Marie Wright, and www.allrecipes.com contributed to these tasty holiday treats.)

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