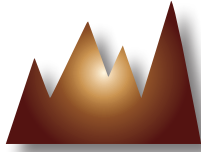


SUMMIT LIFE

VOLUME IV, #36



AUGUST 2016

**THE SUMMIT IS SOON TO BE THE FIRST
SOLAR POWERED MOBILE COMMUNITY
IN THE SAN FERNANDO VALLEY**



**ASIDE FROM PROVIDING LOW COST ELECTRIC POWER,
soon to be built Summit solar panel arrays will have the dual-purpose application of
shading common areas and serving as park carport covers. Similar use is shown in this
medical building solar panel installation on Wilshire Boulevard.**

Photo courtesy of ReGreen Corp.

SOLAR PANEL DEVELOPMENT WILL ADD 594.6 KILOWATTS TO SUMMIT ELECTRIC GRID AND HELP CREATE MULTI-USE RECREATION AREA

County supervisors have approved construction of a multi panel solar array system for the Summit Mobile Home Community, the first installation of its kind in the San Fernando Valley. Funds for the project are now available and groundbreaking by ReGreen Corp., El Segundo, is scheduled by mid-September or early October.

A total of 1,982 solar photovoltaic

equipment,” said landscape architect Mark Beall. “We don’t want to take the design much further without the foundations, number and size of the solar panels being more fleshed out,” he explained.

“Mobil home park solar panel systems are growing in popularity in line with soaring electric rates approaching 12 percent annually in Southern California,” explained Kevin Refoua, CEO and Founder of

on upper Skyview Court and the RV parking area, according to Mr. Refoua. However, an array linkup between the clubhouse area and the distribution panel is not feasible because of the park’s mountainous terrain, he explained.

In operation, the solar system will work in parallel with the utility grid during the day, generating power for the park’s consumption. If more power is produced than the park is



Marquee-like solar panels, similar to those shown here at the Walter J. Towers Medical Building, will be used at the Summit to extend into the park’s interior from the main gate, providing shade for cars and residences. Photo courtesy of ReGreen Corp.

modules will add 594.6 kilowatts of electric power to the park’s energy grid and make the Summit the first solar powered park in the history of the San Fernando Valley.

In addition to ultimately lowering the park’s operating cost for electricity by one-third, the solid-state panels will serve as carport covers for a number of parking areas as well as providing shade to cover a quarter-acre recreational facility still in the permit phase, according to Philip Miller, Summit co-owner.

Development of the recreational facility on upper Skyview Court will cover about 8,000 square feet and encompass a concrete play court with a basketball backboard, a shaded area with picnic tables and a section with children’s playground

ReGreen Corp., the Summit’s prime solar contractor. “That’s because the rising rates impact operating budgets less in those parks with fully amortized solar array systems, he said.

ReGreen is a turnkey Energy Solutions Provider for commercial Solar PV, Solar Thermal, Lighting, and Intelligent Building Controls. The company’s recently completed solar panel installation for the Walter J. Towers Medical Building on mid-Wilshire Boulevard in Los Angeles is shown on pages one and two of this issue.

Because the Summit’s main utility distribution panel is adjacent to the gate, the planned solar arrays will extend from there to the tennis court, the proposed recreation area

consuming, the additional energy would be stored on the SCE grid and used at night when the solar system is inoperable.

At an efficiency rate of almost 20 percent, the silicon solar cell arrays are five times more efficient than those aboard the Ranger spacecraft, which orbited the moon in the 1960s.

More than 100 PV panels, for example, will not only protect the park’s playground from the afternoon heat, but will each generate 300 watts of electricity at an efficiency level unheard of just ten years ago.” We’ve come a long way in the 50 years since the silicon photovoltaic process was first used commercially,” said Mr. Refoua. ❖

WHILE COYOTES HELP THE WILDLIFE ECOSYSTEM STAY IN BALANCE, KEEP A WATCHFUL EYE ON CHILDREN AND PETS THIS DRY SEASON AS THE ANIMALS FORAGE FOR FOOD AND WATER

Coyote pups can be downright cuddly. But they've proven to be vicious when they grow up, attacking animals and even small children in a desperate search for food and water.

"Be particularly watchful of young children and pets this dry season," urges Dr. Duane Tom, Director of animal care for the California Wildlife Center, Calabasas. "Coyotes have been spotted running individually and in packs in the Santa Susana foothills in recent weeks, so whatever you do, don't leave kids and pets outside alone, especially at night," the Veterinarian warned.

"That said, coyotes are essential in keeping the wildlife ecosystem in balance, eating everything from mice, rats, rabbits and squirrels to fruits and vegetables. They also love cats. So keep your 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 ecosystem in balance," according to Dr. Tom.

The rat population can reproduce fifty times



Cuddly coyote pup could be downright dangerous to young children and pets when fully grown. This one is shown in captivity at California Wildlife Center.

Photo courtesy of CWC, Calabasas.

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," Dr. Tom explained.

The California Wildlife Center cares 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 animals annually. To contact the organization, call 818-591-9453.



Air-conditioned bus helps shuttle more than 30 Boeing guests around the nearly 3,000-acre former Santa Susana field laboratory site.



Retired engineer William Vietinghoff explains how the rocket engine test stands were built and used by Rocketdyne, the sites former operator.



Decommissioned rocket engine test stand is shown in the Alfa test area on the part of the Santa Susana laboratory site administered by NASA.



Storm water from Silvernale Pond is pumped to one of two advanced storm water treatment systems designed and built by Boeing.

THANK YOU FOR BEING GOOD NEIGHBORS

In late July, The Boeing Company hosted a tour of the Santa Susana field laboratory site for almost three-dozen local visitors. The tour included visits to the now defunct Government test facilities at Santa Susana Field Laboratory. Newhall and Mountain View Mobile Home Parks and Chatsworth Lake Manor were also visited. The tour was a great opportunity to observe with their own eyes the progress made with the cleanup and the new landscape of this nearly 3,000-acre site. NASA have made it abundantly clear that more work to be done to address the legacy of rocket engine testing and environmental contamination is refreshing. This is especially true when people are leery of local government. Continued transparency and cleanup partners should go a long way in raising residential awareness and support. The Impact Report (EIR) soon for the cleanup agency overseeing the site cleanup (led by Larry LaCom).

U, BOEING, EING A EIGHBOR

g Company and NASA hosted visitors at a worrisome and test site known as the Santa Neighbors from the Summit Home Parks as well as from were given the opportunity to yes the substantial progress and restoration of the rugged 3,000-acre site. Boeing and antly clear that there is still ess contamination from past energy research. Their candor ially true in an election year f large corporations and big ransparency from these two go a long way in generating support for an Environmental forthcoming from the state e cleanup. (All tour photos by



Boeing environmental specialist Paul Costa fields questions about site cleanup from residents of the Summit and Mountain View mobile home parks. Kip Drabeck of Chatsworth Lake Manor (foreground with thermos and camera case) said the tour put his mind at ease. "I thought there was buried nuclear waste on the site, but now I found out that that's not the case," he explained.



"While the Boeing open house was great, we still plan on reviewing and commenting on the Environmental Impact Report," said Summit residents Myrle Atchley and Sherwin Ross."

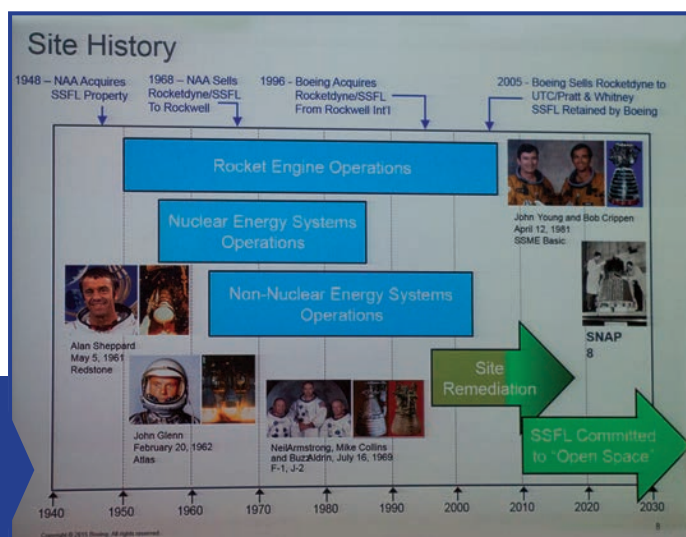


Chart shows time-frame of laboratory operations.

“Down Home” New Orleans Cooking Available in Chatsworth

LES SISTERS’ RESTAURANT DRAWS RAVE REVIEWS FROM ZAGAT

By Marci Wormser
Staff Writer



Jessica Huling, granddaughter of the restaurant's founder, is the current co-owner of Les Sisters'.

Thanks to the authentic Cajun and Creole fare served up at Les Sisters' Southern Kitchen in Chatsworth, you don't need to travel very far to get a slice of New Orleans right here at home. For three decades, Les Sisters has been cooking home-style Southern delicacies to a diverse crowd that travels from as far away as Orange County and the Inland Empire just to experience it.

Friends Clara Huling, Roda Hadi and Willie Stanford started Les Sisters in 1986. Clara, who hailed from Oklahoma, was the inspiration behind the Southern-style eatery. "This was her dream, to own a Cajun Restaurant," explains Jessica Huling, who's the current co-owner of Les Sisters and was Clara's granddaughter. Roda, a Louisiana native, served

as the head chef. Willie, who previously owned a bar, brought in her business expertise.

The three ladies brought a diverse menu of food to the table, based on old family recipes and food that's popular from the region in the South where they grew up. Clara, Jessica explains, added peach cobbler to the menu, while Willie favored seafood and insisted on serving oysters.

"You have three different regions of recipes in one place," says Jessica. After Clara passed away in 1992, Roda and Willie gave up their ownership in the restaurant, and Clara's son Kevin took over. Kevin later decided to leave the restaurant business in summer 2014.

In order to prevent the eatery from closing its doors – which would have resulted in the layoff of the nearly one dozen employees – Jessica and waitress Susan Warner decided to take over the helm. "I was pretty much born into this place," relates Jessica, adding that she has worked at the restaurant since 2000, starting as a busboy.

According to Jessica, the only thing she and Susan changed since taking over is the acquisition of "better (food) products."

Otherwise, she says, "Everything is great the way it is now. We have so many loyal customers who come in day in and day out." Some of those customers come from local areas while others travel as far as a couple of hours to enjoy the Southern cooking.

In addition to barbecue favorites, the menu includes such classics as crawfish, Po' Boys, jambalaya, gumbo, Southern fried chicken, catfish and hush puppies.

"Everything when you think of New Orleans is in each bite," Jessica says.

Les Sisters has been rated number

one by the Zagat Guide and was given positive reviews over the years by past restaurant critic Elmer Dills and other local food critics.

Due to the rave reviews, Les Sisters' popularity keeps hitting a new high. It's not uncommon for a line of customers who are waiting for a table to form outside on weekends.

Jessica says the restaurant also owes its success to something else. "This is not your typical sit-down restaurant," she says. "People are treated like family."

And Les Sisters, she contends, has carved out a niche for itself. Home-cooked, old-fashioned Southern fare is a rare find in the area. "As far as Cajun (food), there's really not anyone in the area who really competes," she says.

The restaurant is most popular with Caucasian customers, says Jessica. She believes this is due to the fact that Cajun and Creole cooking



In addition to barbecue favorites, Le Sisters' menu includes such classics as crawfish, Po' Boys, jambalaya, gumbo, Southern fried chicken, catfish and hush puppies.

is often "something new" to them, especially if they don't have roots in the South.

Despite its great success, the two owners have not profited much from the venture because of high food costs, the rising minimum wage and a still-struggling economy that has



The restaurant's light, airy interior has a Mardi Gras theme.

caused some people to cut down on restaurant expenses.

"We're breaking even," says Jessica, who works a second job to help make ends meet.

Despite this, she refuses to raise menu prices, even in the event that she and Susan start losing money. The duo already offers catering services, and they hope to start delivery service sometime next year.

And despite having her hands full with two jobs, "a second location is on our mind," says Jessica, adding that she would like to open the second eatery within five years.

"We need more space to do stuff," she relates.

A second location would allow the owners to serve more people, as the Chatsworth restaurant only serves 39 guests.

She and Susan would also like to start selling alcohol, but the current location would need an expensive renovation to meet the standards for alcohol sales. A second location would solve the problem.

Because many customers hail from the Conejo Valley, Jessica and Susan are thinking of opening their second restaurant there. But it's not

just existing customers they hope to appeal to.

"We feel we need to get this type of food out there (so more people can experience it)," Jessica says.

Les Sisters' Southern Kitchen is located at 21818 Devonshire Street. It's open from 11 a.m. to 8:30 p.m. on Sunday and from Tuesday through Thursday. On Friday and Saturday, it's open from 11 a.m. to 9:30 p.m. It's closed on Monday. The restaurant can be reached at (818) 998-0755 or online at www.LesSisters.com. ♦

SUCIDAL. THAT'S WHAT YOU'D CALL GOING RAPIDLY DOWNHILL IN THE MIDDLE OF THE NIGHT WHILE LYING PRONE ON A SKATEBOARD.

Yet a number of kids who live at the Summit are doing just that. No brakes, no lights. They're going straight down Summer Wind Court and Skyview Court, the two highest and steepest streets in the park.

The idea is to converge at the park's main entrance gate on Summit Drive and announce how cool the ride was. Unless you get hit by a car. That wouldn't be cool at all.

We respectfully ask all parents at the Summit to keep children at home at night where they belong. Being bored around the house beats injury or death aboard a skateboard.



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