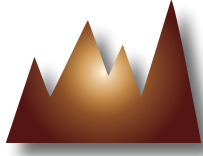


SUMMIT LIFE

VOLUME V, #40



JANUARY 2017



MOBILE HOME PRICES ARE GETTING GREENER

(see page 2)

SUMMIT TO SELL AND FINANCE 107 PARK OWNED MOBILE UNITS AS HOUSING MARKET CLIMBS. VALUES COULD TRIPLE WITHIN A YEAR, SAYS SUMMIT CO-OWNER

Switching its business philosophy for the first time in five years, Summit management has launched a full court press on home sales instead of home rentals. The goal is to ultimately sell off all 107 park owned mobile units into a sizzling housing market presently climbing annually at a rate of between six and eight percent.

Home prices and rental prices in the West San Fernando Valley have been rising steadily, as they have nationwide, toward record levels not seen since the 2008 housing crisis plunged the country into a severe recession. That's why mobile home prices will most certainly follow, predicts Summit co-owner Philip Miller.

"A Summit mobile home worth \$59,000 today could be worth \$89,000 six months from now and as much as \$109,000 by year's end if the upswing in the housing market continues," he says.

To meet its new sales goal, the Summit has established its own sales force and mortgage financing arm which currently offers a competitive annual interest rate of about 6.5 percent. "This competitive rate is available to those park lessees interested in financing the purchase of their current homes," explained Mr. Miller. He heads the new financing arm while licensed mobile home dealer Jesse Hooker will head up the Summit home marketing and sales operation.

While the Summit enlarged its rental inventory as a hedge against the second worst recession in U.S. history, that market is no longer viable to most renters, and also to landlords who must bear the high cost of refurbishing when renters leave. The average cost of an apartment in the region is projected to grow more than 8% over the next two years, according to a new report out Tuesday, making

one of the nation's least affordable rental markets even less so.

The figures come from a USC study that shows average rents in mid-2016 in Los Angeles County climbing 8.2% to \$1,857. In Orange County and the Inland Empire, the climb was even steeper to 8.6% and 9.9% respectively.

"We think rents are going to go up everywhere. There isn't remotely enough supply," said Richard Green, director of USC's Lusk Center for Real Estate. "We've never had a situation like this before in Southern California."

"The message is clear," explains Mr. Miller. "For about what you would pay in apartment rent, you could own your own manufactured home."

But owning your own brick and mortar home on your own lot is becoming a thing of the past for the Gen Y Generation, those born between 1981 and 1999. There are

currently between 83 million to 85 million Gen Y'ers, the largest demographic the U.S. has ever seen. Unemployment is 30% for this group and the average post-college debt is \$23,000, explains the real estate data firm CoreLogic.

Many Gen Y'ers are living at home with their parents, who aren't able to help their children with down payments for a house. CoreLogic sees these parents struggling with their own diminished savings and worrying about retirement funds. While the economy grows, this emblem of hard times may have a long-lasting effect on Gen Y'ers, just as the Great Depression created a lifelong bias for frugality on the Greatest Generation.

That's why Gen Y'ers might not be quick to buy a site-built home once they are employed and feeling more financially secure, suggests CoreLogic. "This would add measurably to the rise in mobile home sales currently underway." ❖



GOING, GOING BUT NOT YET GONE: This Lovely view home is being offered for sale for the first time by the Summit's newly established real estate sales and mortgage financing arm. It was established in January to help sell-off and finance a large inventory of Summit homes at below market prices and at low interest rates. Diane Brown/Summit Life photo.

In Memoriam:

RESIDENT JOANN JEAN MORSE DIES AFTER BRIEF BATTLE WITH BREAST CANCER

Summit residents mourn the passing of JoAnn Jean Morse, 60, of cancer last December 23 at West Hills hospital.

Noted for her ever present smile, "JoAnn was always 'up,' instantly ready to help people or care for her birds or ride on the back of her husband's motorcycle," said her longtime friends and neighbors. "She was a tiny bundle of love and energy who will always be in our hearts."

JoAnn was born June 27, 1956, in St. Paul, Minnesota. She is survived by her husband, Donald Morse; son, Shawn Steward and wife Marissa Steward; daughter Lindsay Lenfest and husband Sam Lenfest; grandchildren, Christopher Steward, Chance Lenfest and Kaleb Lenfest.

The family requests that donations in JoAnn's memory be made to the Breast Cancer Society or Breast Cancer Awareness. ❖



Don & JoAnn Morse

IS YOUR PET PREPARED FOR NATURAL DISASTERS?

By Bill Kreke, Owner,
Kahuna Dog Walking; LLC,
(818) 806-WALK

Wildfires, Earthquakes, and most recently Heavy Rains are a few of the events that can disturb the serenity of living here in The Summit. We hear PSAs on the radio and TV about disaster preparedness for our family but, have you taken into consideration the needs of your pets? Before a disaster strikes, here are a few suggestions you can do to ensure the health and wellbeing of our four legged family members.

PETS LOCATION: It is important to pay attention to your pet's habits and regular locations. Where do they like to sleep, is there a favorite part of the yard they like to sit, do they have a favorite room in the house, etc. This information is important because sometimes in

emergencies your pet may flee to these locations and hide. Having an idea of your pet's regular habits will save time in locating your pet during an actual emergency.

IDENTIFICATION: As stated in a previous article it is so important to have your pet wear a collar and identification tags. Microchipping is great for reuniting your pet but none of it works if your information on their tag or microchip is out of date. At the very least you can write your phone number with a sharpie on your pet's collar.

HAVE SAFE TRANSPORTATION READY: If an evacuation order is given that is not the time to be rummaging through the garage or storage shed looking for where you think you left the cat carrier. Designate a small area of your home for your pet's necessities like leashes or carriers. Sometimes it may be another family member or neighbors coming to get

your pet so have your supplies in an easy to locate area of your home.

FOOD, MEDICATIONS, and SUPPLIES: It's always a good idea to have a second bag of your pet's food on hand for longer periods of times when pet stores may not be in operation. I suggest using an airtight plastic pet food storage bin. The bin will not only keep the food fresh and dry; it will also double as an easy way to transport your pet's food and other needed items. The same applies if your pet requires any medication.

KNOW YOUR NEIGHBOR: During an evacuation the authorities will not let us up the road to get our pets. Take time to know your neighbors and have their contact info on hand. If you happen to be home during an evacuation order take a few seconds to contact your neighbor, especially if you think they may not be home and know they have pets. ❖

COOKIN' WITH LENNY'S SMOKE HOUSE OFFERS STEAK, TRI-TIP AND RIBS APLENTY

By Marci Wormser
Staff Writer

Blues music and barbecue food have a long and storied history together. So it's only natural that the owner of one of the most popular barbecue restaurants in town would add blues performers to his venue.

Lenny Bent, owner of Cookin' With Lenny's Smoke House in Chatsworth Lake Manor, began featuring the live performances of some of the top blues bands at his restaurant in December.

The entertainment has been such a hit with customers that the chef decided to make it a regular venture, starting this month.

The talent lineup has included such celebrated blues musicians as guitarist Roy Gaines, Gypsy Stew, and the Darrin Yarbrough and the Shure Thing Band.

"We're getting top-notch

musicians coming to play here," he says. "We hope to continue to feature great names in the music community throughout 2017."

The combination of award-winning food and great music, he says, has led to a full house of customers each Friday when the bands play.

"It's a great crowd that comes out," he says. "They really support the music. They'll stay here all night and have a good time."

As long as he can continue to get "the right talent," Lenny says, he plans to eventually have live music every Friday and Saturday night.

"I want to do a lot more music here," he says.

Lenny, who's a musician himself, is no stranger to performing live for crowds.

In the mid-90s, Lenny hosted a TV show, "Cookin' With Lenny," in which he cooked live on TV. The show also featured the music of local blues bands.

He was also known to break out the drums for his guests when he first opened the smokehouse. His wait staff would frequently join him by singing a song to two. But the fast-growing popularity of his restaurant no longer permitted it, time-wise.

Lenny first opened the Lake Manor eatery under the name Miller's Acorn in 1986 with business partner Gerry Miller. He left to start a successful catering business in the entertainment industry while Gerry ran the restaurant. The Acorn eventually went through a handful of ownership and name changes. After making a name for himself in the catering business, Lenny came back to the same location where he first started his restaurant career, this time with his namesake. He opened the smokehouse in 2012.

Since its opening, the restaurant has gained rave reviews from professional food critics and foodies on social media alike. The eatery was also named a reader favorite in a local newspaper several years in a row.

The chef owes his popularity to his unique menu and flavors.

"This isn't a generic barbecue or smokehouse restaurant," he says. "We have a very interesting take on smoked meats and barbecue in general."

Some of the barbecue items are smoked on Lenny's famous grill that is housed in front of the restaurant.

The menu includes Cajun, Mexican and Southwestern fare "with their own twist," says the restaurateur.

Popular dishes include whiskey glazed baby back ribs, raspberry chipotle baby back ribs, the spicy smokehouse steak melt, and smoked carved tri tip.

The breakfast menu includes such favorites as the smokehouse omelet with smoked tri tip, tri tip eggs benedict, and red velvet pancakes with



"Cookin' with Lenny" catering team shown from left are Alex Zoumis, Joey R., Lenny Bent and Albert Alcaraz. The team recently prepared the buffet dinner for the Summit's 38th birthday celebration. Diane Brown/Summit Life photo.

cream cheese frosting.

And a new menu with some old smokehouse favorites is in the works. Old Lenny's favorites, such as Smokehouse Mexican tacos, roasted corn and bean salad, and family and super feasts, will soon be back by popular demand.

The idea of the new menu, he assures, is to add back past customer favorites while still keeping popular dishes in tact.

About 75 Summit residents were recently treated to Lenny's delicacies at the community's anniversary dinner celebration at the clubhouse on Jan. 11. Residents who chose to attend the event were treated to free fare, including tri tip, barbecue ribs, salad and coleslaw, macaroni and barbecue chicken.

The food was so popular with residents that many helped themselves to seconds – and even thirds.

And now, Summit residents, fortunately, have a new option when ordering barbecue. The smokehouse recently began working with UberEATS.

The service, which is new to the

Lake Manor and Summit areas, is a new twist on food delivery. And it's a win-win for Summit residents, who are known to favor food delivery service, says Lenny.

"It's good for people who live at the Summit," he says. "It's pretty fast. You order the food online and an uber driver brings it."

The service, he adds, is perfect for those times when residents "don't feel like driving down the hill" to get something to eat.

Fortunately for him, Lake Manor resident Dan Casey doesn't have to go far to experience his favorite barbecue food.

Dan has been a regular at Lenny's for the past four or five years and knows all the waitresses by name. When his son, who's serving in the military, goes on leave from fighting in Afghanistan, Dan holds parties for him at Lenny's.

Dan says he frequents the restaurant not only because of the good food but because of something he finds equally important.

"I like the waitresses," he says. "They treat you like family."



Gigantic food smoker frames the entrance to Lenny's Smoke House Restaurant on Lake Manor Drive in Chatsworth. Diane Brown/Summit Life photo.

Lenny's is located at 23360 Lake Manor Drive. For more information, call the restaurant at (818) 348-8100 or visit CookinWithLenny.com. ❖

Mayo Clinic Newsletter:

YOU DON'T HAVE TO BE A FISHERMAN TO PUT FISH OIL IN YOUR DIET

There's a large body of evidence suggesting that when consumed regularly, unsaturated fats in fish, called omega-3 fatty acids, are associated with reduced risk of dying of heart disease. You can most effectively obtain the health benefits of omega-3s by:

- *Eating fish twice a week* - The American Heart Association recommends that people eat two servings of fish high in omega-3s twice a week to achieve the most heart health benefits. A serving size is 3.5 ounces, or a piece of fish about the size of a deck of cards.

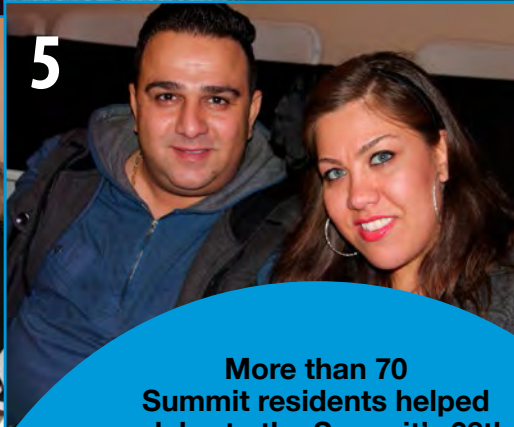
Eating high-quality omega-3-rich fish may be more beneficial than taking a fish oil supplement. And when you eat fish, you're replacing potentially less heart-friendly, animal protein that includes more saturated fats.

- *Eating the right types of fish* - Most types of fish have at least some omega-3s. However, cold-water fish such as salmon, mackerel, herring, sardines, trout and bluefish have the highest levels of omega-3s. Crustacean seafood such as shellfish, mussels and crab can contain high amounts of omega-3s. Other fish,

such as farmed tilapia and catfish, offer considerably fewer of those high-quality omega-3 fatty acids.

- *Preparing the fish for healthy eating* - Bake, broil or grill fish using herbs, spices and lemon juice as flavoring. If you use oil in the cooking process, select healthy oil options such as olive, grapeseed or canola oil. Don't expect fish battered and deep-fried or bathed in butter or cream sauce to bring heart-healthy benefits. Enjoy these sparingly. ❖

NEW AND OLD FRIENDS AT SUMMIT BIRTHDAY PARTY



More than 70 Summit residents helped celebrate the Summit's 38th birthday party January 11 at a buffet dinner in the park clubhouse. A few of the attendees at the gala event are shown here. #1 Robert and Maria Baca. #2 Chris Healy and Jennifer Salinas. #3 Joe Miller and great grandson Kenji, 2. #4 From left to right around table, Danielle and Bill Kreke and Kit and Debbie Berini. #5 Amir and Jabiz Shahraminia. #6 Mariha Carradine with sons Brave, 1 1/2 and Jove, 3. #7 Philip Miller, Summit co-owner, and resident Michael Welday #8 Philip Miller welcomes guests. #9 "Cookin with Lenny" Caterer Lenny Bent and assistant Albert Alcaraz. #10 Gala dinner buffet featured smoked tri-tip, barbecued chicken and lots of red roses. Diane Brown/Summit Life photos.



AROUND THE TOWN: FEBRUARY & MARCH

SUSTAINABLE LIVING DISCUSSION GROUP MEETING

Classes & Seminars in San Fernando Valley
Date(s): 02/11/2017
Day(s): Saturday
When: Saturday, February 11th, from 1:30 – 2:30 pm
Where: CSU, Northridge, 18111 Nordhoff Street
5201 Chaparral Hall (second floor)
Northridge, CA 91330
To RSVP and request more information: ad@ALivableFuture.info

ALICE IN WONDERLAND-LIVE!

Theater in NoHo Arts Dist.
Date(s): 02/10/2017 to 02/12/2017
Day(s): Friday Saturday Sunday
Time(s): 11am, 1pm & 6pm
Address: 5269 Lankershim Blvd, North Hollywood, 91601
Phone: 818-508-4200
Cost: Tickets from \$23.90

2017 ORCUTT RANCH FRUIT PICK (GRAPEFRUIT ONLY)

Parks & Gardens in San Fernando Valley
Date(s): 02/11/2017 to 02/12/2017
Day(s): Saturday Sunday
Time(s): 7:00am -- 1:30pm
Address: 23600 Roscoe Blvd. West Hills, CA 91304
Phone: (818)883-6641
Cost: \$4 per small, reusable bag; \$5 per medium box; Bring your own reusable grocery bags!
Fruit Pickers available for rent \$1

VALENTINE'S DAY AT THE CASTAWAY BURBANK

Restaurants in Burbank
Date(s): 02/14/2017
Day(s): Tuesday
Time(s): 4:00pm-11:00pm
Address: 1250 E Harvard Rd, Burbank, CA 91501
Phone: (818) 848-6691
Cost: Free

AND MISS REARDON DRINKS A LITTLE

Theater in NoHo Arts Dist.
Date(s): 02/04/2017 to 02/26/2017
Day(s): Saturday Sunday
Time(s): Saturday Matinees 2 pm; Sunday Evenings 7 pm; Box Office opens one hour prior to curtain.
Address: 10900 Burbank Blvd.
Phone: 8187635990
Cost: General Admission: \$20

THE HELP GROUP'S AFTER-SCHOOL ENRICHMENT PROGRAM

Recreation in San Fernando Valley
Date(s): 01/09/2017 to 03/03/2017
Day(s): Monday Tuesday Wednesday Thursday Friday
Time(s): 4 to 5:15pm
Address: 13164 Burbank Blvd.
Phone: 8188083136
Cost: \$225-\$400



House #51 sparkles with lights on Christmas eve. It was one of the Summit's best decorated and most viewed homes this holiday season. *Diane Brown/Summit Life photo.*

TEN WAYS TO HELP KEEP THE SUMMIT SAFE AND PRISTINE

1. Obey all speed limits and stop signs.
2. Do not toss cigarette butts into the street.
3. Barbecue with gas fuel.
4. Keep pets leashed and walk at night with a stick or flashlight.
5. Keep your house doors and car doors locked.
6. Have your neighbors collect your newspapers and mail while you're away.
7. No doggy poop on the streets, use containers provided.
8. No clutter in carports.
9. No street clothes in pool and spa.
10. No ads on the entrance gate.

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or promotion. Must
present coupon when
ordering.
One per customer.
Exp.3/20/17

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SUMMIT LIFE
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ARE AVAILABLE
AT THESE LOCATIONS:

THE SUMMIT CLUBHOUSE
24425 Woolsey Canyon Rd., West Hills
(818) 340-7546

FIELD'S MARKET
23221 Saticoy, West Hills
(818) 346-5117

CHATSWORTH LAKE MARKET
23400 Lake Manor Drive
(818) 888-8555

SUMMIT LIFE

Summit Life

is a monthly publication of the
Summit Mobile Home Community

24425 Woolsey Canyon Rd.
West Hills, CA 91304-6898

Phone (818) 340-7564

JANUARY 2017

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Real estate at the Summit is subject to
the Federal Fair Housing Act of 1968
and its amendments.

Please visit us at

www.summitmobilecommunity.com