



NEWS JANUARY 2013

LOOK WHAT YOU'VE DONE! TOGETHER WE ARE CREATING A GATEWAY



Our intrepid leader, Bill Miller, shot this picture from a perch atop the new wall above Hwy. 64/74A, capturing just a few of the 27 volunteers who helped out on our January 5th workday. The progress we are making is a tribute to the spirit with which

you have supported creation of the Lake Lure Flowering Bridge.

In addition to the wonderful stone-faced planters you see here, the gardens at the east end of the bridge continue to evolve. Below is a photo of the split rail fence that was added January 5th.

As you can see in the photo, the fence crosses the dry stream bed of smooth rocks, allowing for good drainage and a pretty sight to enjoy as one approaches the bridge from Town Hall.



Our thanks to Tom Gorman for his good work on re-aligning the paver walkway in the new approach to the bridge and for his amazing work on the Founders Circle that recognizes those whose generous donations laid the foundation for this project. Quite a number of these donations were made to honor family members, some of them in the names of beloved pets. All of them were made by supporters to benefit not just the bridge alone, but the **entire** Hickory Nut Gorge. The gateway being created with the Lake Lure Flowering Bridge will welcome not only those who come to Lake Lure, but also those coming to Chimney Rock and the State Park, as well as the trails throughout the gorge.



VOLUNTEERS ARE BRINGING THE VISION TO LIFE

At each workday thus far, new faces and welcome hands turn up to join in the effort.



Whether we're putting stones in the stream bed or spreading and raking the mulch or putting in the pipes for irrigation, willing spirits make all this happen. There are as many ways to help as you can imagine, so feel free to join in. Contact any board member or reach us through the website or Facebook to let us know you want to help.



LOCAL ARTISAN 'S TALENTS CREATE A SEAT WITH A VIEW

It's no surprise that talented folks surround us at Lake Lure. Our area is home to so many creative people. One such artisan, Robert Yellico, has created our first bench to be installed in the East End gardens. *[Photo at right shows Robert and sons Angelo, Robert and Joseph.]* The bench is to be underwritten by a generous donor whose name will be revealed soon.



We are thrilled to have this locally-made addition to the gardens. Robert's story of coming to Lake Lure will resonate with those of us who came here and couldn't leave. He and his wife Maria came from New York to Rutherford County 21 years ago. He was commissioned to build a 7500 sq. ft. house in Green Hill. Robert and Maria loved the area so much, they decided to move here permanently. They raised their 6 children, 4 boys and 2 girls, here. Robert is a Master Craftsman who has worked for the past 14 years for Randy and Eric Kunath, K Brothers Enterprises, one of the Bridge's founding corporate sponsors. Robert's contact number is 828-625-1119.



FRIENDS OF THE LAKE LURE FLOWERING BRIDGE: WHO WE ARE

It's good to refresh ourselves as this new year begins with by echoing our mission statement. We formed the Friends *to preserve and enhance the Historic Bridge #7 across the Rocky Broad River by designing, creating and maintaining a flowering pedestrian walkway to include areas at both ends of the bridge for the joy and benefit of all who come our way.* Join us. Our Board is: Chair Bill Miller, Vice Chair Charlene Efirid, Secretary Kathy Tanner, Treasurer Janet Walters and Committee Chairs Christine Cosmus, Melanie Greenway, Sandra Nelson, Charlie Yelton and Lee Armstrong with ex-officio members Linda Turner and Chuck Watkins and valuable help from Shannon Baldwin, Chris Braund and the entire Town of Lake Lure staff. Like us on Facebook or see us on the web at:

www.lakelurefloweringbridge.com



BON APPÉTIT!

Many of our garden volunteers joined members of the Lake Lure Flowering Bridge board for a December luncheon to exchange information and enjoy a delicious meal prepared by the board. The food was appreciated and recipes requested, so we hope you'll enjoy the following.

KATHY TANNER'S CHICKEN CASSEROLE

INGREDIENTS:

3 cups cooked chicken pulled into small pieces
1 box Uncle Ben's Long Grain and Wild Rice
1 cup milk (1 use skim)
1 can cream of mushroom soup
2 cups shredded cheddar cheese
optional: 1 cup slivered almonds, 1 cup plain cornflakes, 2 T of butter

Cook chicken. Cook rice according to directions. Butter a 9 x 12 casserole dish. Layer the rice, chicken, and cheese 3 times. Mix the milk and soup and pour over the casserole. If you want to do this ahead of time, stop here and put in frig. Before cooking in oven, melt the butter in a frying pan. Add almonds and sauté until brown. Toss the cornflakes in and coat with butter. Sprinkle this mixture on the casserole. Cook at 350° for 45 minutes covered. Uncover and cook 5 minutes. This serves about 8 people.

SAUNDRA NELSON'S

ROASTED BUTTERNUT SQUASH BISQUE

(Makes approx. 1 gallon)

2 medium butternut squash

Wash and cut in half. Scoop out the seeds and membrane. I like to save the seeds and roast them to go on top of soup when served. Cut squash into chunks (you may peel first or not). Drizzle with olive oil and place on large baking pan. Bake uncovered at 425° for about 15-20 minutes. Turn each piece over and continue baking until tender. Cool, remove the peel and cut into small pieces. Set aside.

2 TBLS butter

2-3 carrots

½ large yellow onion

2-3 stalks celery

2TBLS freshly grated ginger root

1 clove garlic, minced

½ apple (peeled)

Cut above into small pieces. Melt butter and sauté veggies in a large stockpot. Add the freshly grated ginger root and garlic. Cook, stirring often for about 5 minutes or until veggies are tender.

1 quart low sodium Chicken Broth

½ cup white wine

Add the chicken broth and white wine to the veggies along with the pieces of squash. Simmer for 10 minutes. Using an immersible emulsifier (or food processor) puree the veggie mixture until smooth. Simmer about 20 minutes, stirring often until reduced by 1/3.

To the above add 1 quart heavy cream (you may use ½ qt heavy cream and ½ qt of half and half instead)

More chicken broth as needed to reach desired consistency. Salt to taste

Simmer until ready to serve. Top with freshly grated nutmeg.