

Hadleigh Woods Gazette

October 2025

www.hadleighwoods.org

Volume 204

P·R·E·S·I·D·E·N·T·'·S M·E·S·S·A·G·E

President's Message,

I would like to update you on our landscaping issues. The Board has been unhappy with Israel Landscaping for some time now. Their handling of our irrigation controllers was a disaster. Since they are not quick enough in responding to our needs, we did not entertain any quote from them for our controller replacements. Their billing procedures and description of services is woefully lacking in detail. Therefore, they have been notified that their services will end on November 30th.

We have contracted a three-year deal with Nassar Landscaping in Salem to begin December 1st. Nassar has been around for a number of years, and they are presently servicing The Villages of Windham and the Lamp Lighter properties. We hope this will give us a quicker response together with an established and more experienced vendor.

We did receive a number of quotes for our controller replacements, but due to time constraints, we will wait until next spring. Although Peregrine Networks has verified connection to 5 of our 6 controllers for WiFi, they are still working on a solution for the one on Flat Rock. If that is not feasible, we go without WiFi on our controller replacements.

Our Annual Association Meeting will be held at St. Mathews Parish Hall on November 15th at 1PM. Which will give you ample time to place your name on the ballot to serve on the Board.

I can't believe it is already October. Although that will mean a frost and with that the end of ragweed hay fever season, thank God.

Richard



Property Management of New England

Dear Homeowners,

Time to roll up the carpets of the summer and think about prepping for the winter. The plow service is in place, and the landscapers will be doing their cleanup routine for the end of the season. September had a low call volume for maintenance requests which is good news. The Budget for your next fiscal year is under review. The insurance increase was 3% which was lower than most in the region/country. Thanks again to all the volunteers that help the Board with painting, bulb changing, landscaping and other tasks.

Sincerely,
Ken Foley,
NextGen

EXTRA STELLA D'ORO LILIES

We have an abundance of Stella d'Oro lilies, in our community gardens, if you are interested in transplanting any of lilies, please contact me. I can dig and divide them for you. We have three colors: gold, yellow and rose. The nice thing about these lilies is that they are repeat bloomers until the first frost if you remove the stem after the blossom has passed. If you are not interested, I will pass along to the local garden clubs. If you are unsure of what these lilies look like, the gold ones are in the garden at the wall as you enter Hadleigh road, the rosy ones are behind the wall and the yellow (aka "Happy Returns") are in the lower Hadleigh Garden.

Claudette

WATER FLUSHING NOTICE

Hello All,



On October 6th, 2025, Hampstead Water Services CO. will be conducting the Annual Water System Flushing of our water lines. This will occur between 8:00 AM and 10: 30 AM.

Please see attached flyer in the Gazette for other details.

Gene

Turkey Vulture



Turkey Vultures are relatively a recent addition to NH, having expanded their range northward starting in the mid-1900s. They didn't become regular in southern NH until the 1960's and weren't recorded nesting until 1979. It's likely they bred earlier however, since nests can be extremely hard to find. It has been speculated that the northward expansion of the Turkey Vulture was in some way correlated with expansion of roads- and thus roadkill- in the US during the 20th century. Vultures usually lay two eggs in a cave, jumble of boulders, or large hollow logs, and generally largely inaccessible places. If you happen to stumble upon a nest, you're likely to be greeted by an unnerving hiss from the chicks, a noise that sometimes sounds like a rattlesnake rattle. If you get too close, there's a reasonable chance the young birds will regurgitate in your direction.

*Credits:
NH Audubon*

Turkey Vultures are accustomed to living near humans and snacking off of our leavings. You will often see them in farm fields or hanging out next to the road. However, they are not likely to be in your backyard unless something has died or you have a large back yard.

COOL FACTS

- The Turkey Vulture uses its sense of smell to locate carrion (the dead and rotting flesh of an animal). Its heightened ability to detect odors-allows it to find dead animals below a forest canopy. The Turkey Vulture maintains stability and lift at low altitudes by holding its wings up in a slight V-shape and teetering from side to side while flying. It flies low to the ground to pick up the scent of dead animals.
- The word vulture comes from the Latin vellere, which means to pluck or tear. Its scientific name *Cathartes aura*, is far more pleasant. It means either "golden purifier" or "purifying breeze".
- As a defense mechanism, Turkey Vultures may vomit on a bird, animal, or human that gets too close. Considering what they eat, this can be a powerful weapon.
- When it's hot outside, Turkey Vultures will defecate on their feet to cool off.
- The Turkey Vulture's stomach acid is extremely acidic, so they digest just about anything. By taking care of the carrion, vultures provide an essential service for the health of our ecosystems. Without them, carcasses would accumulate, and diseases would spread from rotting flesh.

FOOD

They prefer freshly dead animals but often have to wait for their meal to soften in order to pierce the skin. They are deft foragers, targeting the softest bits first and are even known to leave aside the scent glands of dead skunks. Turkey Vultures almost never attack living prey.

NESTING

Turkey Vultures don't build full nests. They may scrape out a spot in the soil or leaf litter, pull aside obstacles, or arrange scraps of vegetation or rotting wood. Once found, many of these nest sites may be used repeatedly for a decade or more.

NESTING FACTS

Clutch size: 1-3 eggs

Number of Broods: One brood

Egg Length: 2.6-3.0 inches

Egg Width: 1.7-2.1 inches

Incubation Period: 28-40 days

Nestling Period: 60-84 days

Egg Description: Creamy white tinged with gray, blue or green, and spotted with purple to brown.

Condition at Hatching: Downy, often blind, and defenseless, beyond a quiet hiss.

BEHAVIOR

On the ground they move with ungainly hops and are less agile. Often, especially in the morning, they can be seen standing erect, wings spread in the sun, presumably to warm up, cool off, or dry off. Outside of the breeding season, they form roosts of dozens to a hundred individuals. When Turkey Vultures court, pairs perform a "follow flight" display where one bird leads the other through twisting, turning, and flapping flights for a minute or so, repeated over periods as long as 3 hours. At carcasses, several Turkey Vultures may gather but typically only one feeds at a time, chasing the others off and making them wait their turn.

CONSERVATION

Increased in numbers across North America approximately 1.8% per year from 1966 to 2019. These birds were threatened by side-effects of the pesticide DDT, but today they are among the most common large carnivorous birds in North America.

Credits:

All About Birds-Cornell Lab

Elaine G

Free Printable Crossword Puzzle #4

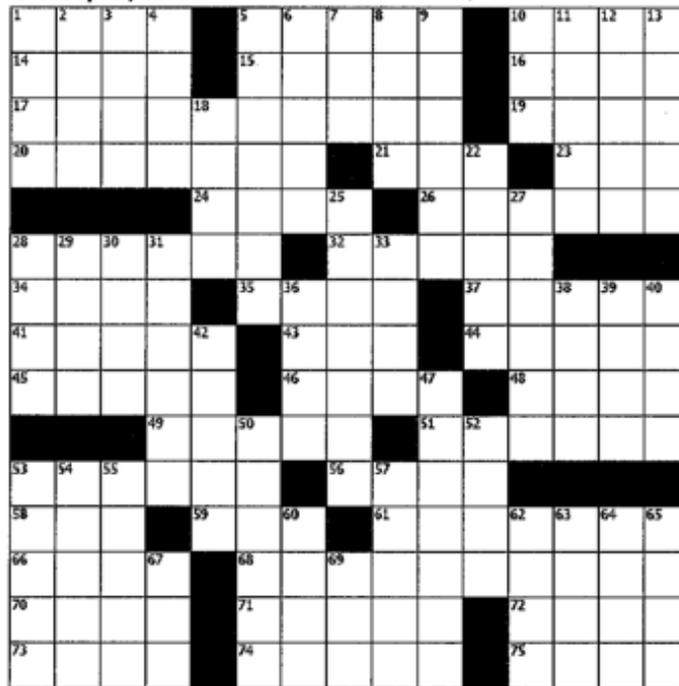
This is the Daily Crossword Puzzle #4 for Sep 27, 2025

Find the solution at

<https://onlinecrosswords.net/87930>

Across

- 1. Note
- 5. Stockholm resident
- 10. Has brunch
- 14. Neighborhood
- 15. Worn out
- 16. Sow's chow
- 17. Country of origin
- 19. Pocket bread
- 20. Self-_____ (confident)
- 21. Bro's sib
- 23. Damage
- 24. Coral formation
- 26. Make possible
- 28. Aid
- 32. Beginning
- 34. Meat cut
- 35. Hindu dress
- 37. Vote in
- 41. Oklahoma city
- 43. Kwanzaa's mo.
- 44. Speed checker
- 45. Of the eye
- 46. Invites
- 48. Beget
- 49. Dishonor
- 51. Squeal
- 53. Makes very happy
- 56. Perpetually
- 58. Boar's mate
- 59. Compass reading (abbr.)
- 61. Fleets
- 66. Read a bar code
- 68. Teen
- 70. Deserve
- 71. Arctic shelter
- 72. List of choices
- 73. Whole bunch
- 74. Ogles
- 75. Adam's garden



Down

- 1. Papa's spouse
- 2. Greek god
- 3. Citi Field players
- 4. Honolulu's island
- 5. Roads
- 6. Author Oscar _____
- 7. Notable period
- 8. Bears' lairs
- 9. Whirlpools
- 10. Telepathy (abbr.)
- 11. Out on _____ (2 wds.)
- 12. Whole
- 13. Bowling term
- 18. Makes mistakes
- 22. Scornful expression
- 25. Anticipate
- 27. Finally (2 wds.)
- 28. Voice range
- 29. Chicken noodle, e.g.
- 30. River sediment
- 31. Demand
- 33. Shaving cut
- 36. First man
- 38. Blue-pencil
- 39. Poet _____ Sandburg
- 40. Fir or poplar
- 42. Throbs
- 47. Sound systems
- 50. Attack
- 52. Upper limbs
- 53. Some curves
- 54. Regional
- 55. Alert
- 57. Courage
- 60. Cliff's brink
- 62. Top
- 63. Land document
- 64. Novelist _____ Rice
- 65. Astonish
- 67. Compass pt.
- 69. Bullring cheer

Marry Me Chicken

This is a lighter version of a trending “Marry Me Chicken” recipe. This has less fat, more added spinach. RECIPE FROM SKINNYTASTE.COM

INGREDIENTS:

¼ cup sundried tomatoes in oil, julienne cut, drained & chopped
16 oz chicken breast or tenders, cut into large bite size pieces
1 tsp kosher salt
¼ tsp black pepper
¼ cup all-purpose flour (regular or gluten free)
1 ½ TBL olive oil (or oil from sundried tomatoes)
1 small shallot (minced)
2 garlic cloves (minced)
1 tsp tomato paste
16 oz. baby spinach
3 TBL cream cheese
¾ cup chicken broth
3 TBL half & half (or milk or plain yogurt or sour cream)
¼ tsp dried oregano
Pinch of red pepper flakes (optional)
2 TBL grated Parmesan cheese

INSTRUCTIONS:

1. Pound the chicken breast or tenders to an even thickness. Season with salt & pepper. Dredge each piece in the flour, shake off any excess.
2. Heat 1 TBL of the oil in a large skillet over medium heat. Add the chicken and cook for about 4 minutes per side or until cooked with a golden-brown crust. Remove from the skillet and place aside.
3. In the same skillet, add the remaining oil, Add minced shallot and garlic, and sauté for about 2-3 minutes until translucent.
4. Stir in tomato paste and cook 2 more minutes.
5. Add in chopped sundried tomatoes and baby spinach. Cook until spinach wilts.
6. Reduce heat to low, and then add cream cheese, chicken broth, half & half, dried oregano, and red pepper flakes(optional). Stir until creamy and well combined.
7. Return the cooked chicken to the skillet and let simmer in the sauce for a few minutes to reheat.
8. Sprinkle with grated Parmesan cheese.

NUTRITION FACTS:

CALS-286 CARBS-12G PRO-30G FAR-13G SODIUM 504MG FIBER 3G

Claudette N



FIND the WORDS

Columbus – Pumpkin – Gratitude – Reflection – Foliage – Chilly – Spooky – Harvest
 Autumn – Festivals – Oktoberfest – Diwali – Draconids – Transition – Cybersecurity

T	E	N	C	H	A	N	T	I	N	F	R	A
R	B	C	R	M	O	N	S	L	I	O	H	U
A	O	X	O	E	E	C	P	A	K	L	T	T
N	I	K	P	M	U	P	O	U	P	I	U	S
S	D	N	T	A	Y	A	O	M	M	A	S	U
I	E	I	S	O	U	E	K	I	U	G	C	B
T	D	S	W	T	B	A	Y	T	P	E	H	M
I	U	L	T	A	A	E	U	S	S	L	I	U
O	T	A	S	V	L	M	R	N	A	K	L	L
N	I	V	E	B	N	I	C	F	T	S	L	O
Y	T	I	R	U	C	E	S	R	E	B	Y	C
O	A	T	W	A	I	E	S	E	N	S	O	I
A	R	S	N	B	H	A	R	V	E	S	T	P
S	G	E	O	I	E	O	Z	O	N	E	R	K
R	E	F	L	E	C	T	I	O	N	R	E	S
S	D	I	N	O	C	A	R	D	S	S	E	H
H	R	S	U	R	O	I	D	P	L	G	I	B