



## Cats on the Roof

by Rosalie Tyner, embellished by Eric Schreiber



Nice Kitty – credit, *Getty Images*

Dogs have had their day in this newsletter. Now the cats have demanded equal time.

I was contacted by two beautiful cats who inhabit the spacious roofs from Building 10 to Building 12. As members of the Joan Hulburt and Arthur Heuer family, Kepler and Newton (Squeaky), know many areas to explore in their open-air residence, and as their names would suggest, they are keen observers of celestial events as well. Across the vast gulf between Building 10 and the West Tower, resides Mac, the daredevil roof cat who is the faithful companion and lap-cat of Lin Emmons.

Residing in and around Building 10, Kepler, age 13- and two-year-old Newton are Tonkinese cats, a cross between a Burmese and a Siamese, and reflect the good traits of both breeds with friendly and warm personalities as well as beauty and grace. Tonkinese cats are known to be intelligent, active and vocal. They enjoy patrolling the roof areas that have been renovated to enhance their safety, though they tend to ignore those restraints. Strangely, they are afraid of birds after a crow gave them "what for." They regularly hide under a piece of furniture if they see a bird. A big Canada goose who lives nearby occasionally stops by to fuss at them from the chimney. Joan is happy that they know the birds are off limits. Instead, their hunting is limited to bugs which they proudly display for Joan and Arthur's approval.

Mac is the master of the rooftop extending west of the West Tower up to the impenetrable Building 9. At age 8, Mac has undoubtedly exhausted several of his nine lives literally living on the edge. When inside, Mac and Lin have a close relationship with frequent discussions, although the vocabulary is limited. He is quick to welcome Lin's guests and engages them in conversation as well.



Tread lightly, Mac – photos by Lin Emmons

### INSIDE THIS ISSUE

**Cats on the Roof**  
by Rosalie Tyner, embellished by  
Eric Schreiber.....pg 1

**Shaker Square Invitation**  
.....pg 2

**Shaker Square Progress Report**  
by Tania Menesse and Eric  
Schreiber.....pg 3

**'Tis the Season**  
by Eric Schreiber, MD, and the  
Medical Advisory Council\*  
.....pg 3

Fall 2023 Vaccines.....pg 4

**Tremendous Dedication**  
by Mebby Brown.....pg 5

**A Conversation with  
Playwright Rajiv Joseph**  
by Jessica Schreiber.....pg 6

Power Failures Revisited  
by Eric Schreiber.....pg 7

Food Salvage List.....pg 8 - 9

Electricity  
by Paul Stroud.....pg 10

**Board Notes, August 2023**  
by Kathleen Hickman.....pg 10

Friendly Reminder .....pg 11



Join Cleveland Neighborhood Progress  
and Burten Bell Carr Development Inc.  
for a reception supporting  
the future of Shaker Square.

**Thursday, September 28, 2023**

Doors open at 5:30 pm

Program begins at 6:30 pm

**Edwins Too**

13220 Shaker Square

Cleveland, Ohio 44120

**Sponsorships & Tickets**

- The Square Level - \$10,000
- The Quadrant Level - \$5,000
- The Canopy Level - \$2,500
- The Storefront Level - \$1,000
- Individual ticket - \$250

**RSVP**

Contact Karen Connavino  
at (216) 534-3343  
or [karen@balodisgroup.com](mailto:karen@balodisgroup.com).

Contribute online at [bit.ly/shakersquare2023](https://bit.ly/shakersquare2023)  
or by check to: Cleveland Neighborhood Progress,  
11327 Shaker Blvd., Suite 500W, Cleveland, OH 44104



# Shaker Square Progress Report

by Tania Menesse and Eric Schreiber

One year has passed since *Burten, Bell, Carr Development, Inc.* and *Cleveland Neighborhood Progress* bought Shaker Square in order to keep this landmark in the hands of local owners. Currently, 40 businesses reside at Shaker Square, and active efforts are underway to recruit more. Prior to the purchase, preventive maintenance of the infrastructure was in short supply. As a result, essential repairs and restorations have been given high priority during the past year. This list approximates the work and the cost so far of restoring the infrastructure of Shaker Square:

- \$4.3 million for new roofs
- \$218,000 for electrical upgrades
- \$1.2 million for HVAC work
- \$525,000 for parking lot upgrades
- \$689,000 for façade improvements
- \$75,000 for plumbing
- \$113,000 for concrete work
- \$217,000 for lighting
- \$146,000 for awnings
- This totals roughly \$7 million.

Most of this work is not obvious to the casual observer. However, the work is essential for the bright long-term outcome we all desire for Shaker Square. Marketing efforts are also underway. This includes the creation of a website: <https://shakersquare.com>.

Adequate funding of the project is essential, and many sources of funding are being sought. One of these is a fundraiser which is scheduled for Thursday, September 28, 2023 beginning at 5:30 pm at *Edwins Too*. The gathering will provide an opportunity for a comprehensive update, not only on the Square but also about the work that CNP and BBC are doing to strengthen the surrounding neighborhoods. Funds raised will support a community visioning process that will provide a blueprint for the next owner of the Square, including signage, ongoing programming, placemaking (playscape, murals, holiday lighting) and landscaping.

Please see the adjacent flyer for details. *Cleveland Neighborhood Progress, Inc.* is a 501(c)(3) nonprofit organization. For more detailed information, please contact Tania Menesse ([TMenesse@clevelandnp.org](mailto:TMenesse@clevelandnp.org)). She is the president and CEO of CNP.

## 'Tis the Season

by Eric Schreiber, MD, and the Medical Advisory Council\*

We are rapidly approaching autumn, the season for upper respiratory infections. In recent history, URIs caused by three types of viruses have been responsible for the hospitalization and deaths of hundreds of thousands each year. This year for the first time, we have vaccinations available for all three of them.

### Influenza (the flu)

Since protection from the flu wanes over several months after vaccination, there is no perfect time to get vaccinated. There is general agreement that October is optimal for most people in the US. The vaccine formulation must be determined several months before the flu season begins. Since the virus is always mutating, those who make the decisions about formulation are attempting to hit a moving target. This year, there is cautious optimism since the current vaccine composition closely matches the flu strains that have been recently circulating in Australia during their flu season.

### COVID-19

The next COVID vaccine formulation will become available on or about September 18, 2023. In June, [the FDA advisory committee unanimously voted that the new vaccines be formulated specifically for the currently circulating COVID variant described as XBB.1.5](#) which is an Omicron variant. This variant was not specifically targeted by the previous bivalent vaccines. More information about this decision can be found [here](#). If you have not had a booster for a while and have not had COVID recently, you may not have much immunity to Omicron. That could be dangerous. We strongly recommend the new Omicron booster as soon as it becomes available. COVID is on the rise right now. Be careful out there. Masks still have an important role, particularly in crowded situations.

We now have a brand new variant described as BA.2.86. Since its significance is currently unknown, we will perhaps deal with it in a later newsletter issue.

### Respiratory syncytial virus (RSV)

For the first time, vaccines are now available for RSV. Individuals over 60 and under 6 months are at greatest risk for severe infection. Vaccines for RSV with efficacy of 82% (GSK), and 86% (Pfizer) are considered major public health milestones. That said, approval was not without controversy. Details of the approval process can be found [here](#). The decision to be vaccinated for RSV is not straightforward. Vaccination in general, and for RSV in particular, should be undertaken after consultation with your physician.






*Your Local Epidemiologist* is a publication created by Dr. Katelyn Jetelina, an epidemiologist who also has a master's in public health.

I follow and rely upon her newsletters on a regular basis. You can find her website and newsletters [here](#).

#### \*Moreland Courts Medical Advisory Council:

Mike Devereaux, MD  
Gil Lowenthal, MD  
Dena Magoulis, MD  
Brendan Patterson, MD  
William Schiavone, DO  
Eric Schreiber, MD

# FALL 2023 VACCINES

	What are the options?	Who is eligible?	How well do they work?	When should I get it?
<b>INFLUENZA</b>	 <p>A shot that targets 4 strains of seasonal flu</p>	6 months and older	Typically reduces the risk of going to the doctor by 40- 60%	October is ideal, as vaccine protection wanes over a season
<b>COVID-19</b>	 <p>Updated vaccine formula targeting XBB – an Omicron subvariant</p> <p>Options: Moderna and Pfizer (mRNA) and Novavax (protein)</p>	TBD. CDC will decide in mid-to-late September	Last year, the fall COVID-19 vaccine provided 40-60% additional effectiveness against severe disease	<p>For protection against <b>severe disease</b>, get it anytime</p> <p>Protection against <b>infection</b>: It's best to get it right before a wave, which can be challenging to time</p>
<b>RSV (OLDER ADULTS)</b>	 <p>2 options: GSK and Pfizer. They are slightly different in design, but only at a microscopic level</p>	60 years and older	82-86% efficacy against severe disease	Protection is durable. Get when it's available; no need to juggle timing
<b>RSV (PREGNANCY)</b>	 <p>Pfizer is actively seeking approval</p>	Pregnant people (then protection will pass to baby for protection in first 6 months of life).	82% efficacy in preventing hospitalization in first 3 months of life. 69% efficacy after 6 months	It's not available yet but once approved, get at 24 to 36 weeks of pregnancy
<b>RSV ANTIBODY</b>	 <p>A new monoclonal antibody by AstraZeneca. This is not a vaccine (doesn't teach the body to make antibodies) but rather a proactive medication (provides antibodies).</p>	<b>All</b> infants <8 months. High-risk infants 8-19 months	Reduces risk of hospitalization and healthcare visits by ~80%	<p>Will be available soon.</p> <p>Protection lasts 4-6 months</p>

By: Katelyn Jetelina, MPH PHD and Caitlin Rivers, MPH PHD. For more information go to Your Local Epidemiologist

# Treemendous Dedication

by Mebby Brown

Last year as part of Moreland Courts' centennial celebration, 28 new trees were planted on the MCCA grounds. The opportunity was given to dedicate these trees with a commemorative plaque in honor or memory of a person, or even a pet. State Street maples replaced the hundred-year-old oak trees that were on the tree lawn in front of the Point Building. Tokyo Tower fringe trees were planted on the tree lawn in front of the main entrance and Persian ironwood (*Parrotia persica*) in the narrow tree lawn leading down toward Shaker Square. Three new buckeye trees and a multi-stemmed fringe tree were planted by the Cornere entrance. New flowering Yoshino cherry trees (*Prunus x yedoensis*) will be planted in front of the Courts buildings. Several magnolias (*Magnolia grandiflora*) were also planted on the grounds.

Many of the new trees that were purchased by Treemendous donors have plaques that identify them. These plaques were created and generously donated by Moreland Courts resident, Stacey Lang. The Treemendous committee and the Landmark landscape committee wish to acknowledge and applaud Stacey!

Naming rights are still available as we continue to reforest our magnificent property. Please contact Mildred Brooks in the management office or Mebby Brown for information. In the meantime, thanks to all the Treemendous sponsors listed below:

Sam Botero & Emery von Sztankoczy  
Mebby Brown  
Sue & Bill Bruner  
Jan & Michael Devereaux  
Lillian Emmons  
Elizabeth Fehsenfeld  
Denise Gardner & Betty Barnett  
Bill Griswold & Chris Malstead  
Mary Louise Hahn  
In memory of Tom Hamilton  
Arthur Heuer & Joan Hulburt  
Nancy & Peter Hildebrand  
Edith Lauer

Rosalie & Steven Litt  
Joy & Mark Malkin  
John Miller & Claudia Cividino  
Tam & Alec Pendleton  
Jocelyn Ruf  
Jan & Ed Rybka  
Jeanne Somers  
Kate & Brit Stenson  
Rosalie Tyner & Thomas Anderson  
Joanna Van Oosterhout  
Franz Welser-Möst  
Sara Wotman



# A Conversation with Playwright Rajiv Joseph

by Jessica Schreiber



Our March 2022 newsletter announced the premiere of *King James*, a new play written by Moreland Courts owner Rajiv Joseph. Rajiv Joseph is an award-winning playwright whose earlier play *Bengal Tiger in the Baghdad Zoo* starred the late Robin Williams and was a finalist for the Pulitzer Prize.

*King James* takes place in Cleveland and follows the friendship of two young sports fans who bond over the career of basketball legend LeBron James. The play is directed by Tony winner Kenny Leon and stars Glenn David and Chris Peretti (a regular on “Abbott Elementary”).



*King James* has been performed at the Steppenwolf Theatre in Chicago, the Mark Taper Forum in Los Angeles, and the Manhattan Theatre Club in New York. Audiences have been enthusiastic, and *King James* has garnered positive reviews. *The Wall Street Journal* called it “Exuberant and terrific!” and *The New York Times* found it “intensely watchable and acutely observed.”

We had the pleasure of seeing *King James* last May while in New York. While it is not necessary to be from Cleveland or a fan of basketball to love this play, *King James* will resonate deeply with those of us who lived in northeast Ohio during the LeBron James years.

I asked Mr. Joseph what inspired him to write this play.

**I grew up in Cleveland Heights and have been a die-hard Cleveland sports fan as long as I can remember. As most Clevelanders know, this is far more of a curse than a blessing. Our teams over the past 50 years have either been terrible, or they have been just good enough to get far enough to really break out hearts. There’s only been one night in my lifetime when that wasn’t the case, and that was June 19, 2016, when the Cavs beat the Warriors in Game 7 of the NBA Finals. Le Bron James led a furious and heroic comeback that gave this city a title. . . . I wanted to write a play that would, to me at least, freeze his presence in my life in a capsule and memorialize his impact on Cleveland in a work of theater.**

Other than a D.J., there are only two characters in the four-act play - Matt, a white, downwardly mobile bartender and Shawn, a struggling African American writer. (Race plays a minor role in this play. The friendship reflects the playwright’s experience growing up in racially diverse Cleveland Heights.) I asked Mr. Joseph what *King James* has to say about male friendship.

**The core idea of my play revolves around male friendship and this notion I’ve had for some time that while many young men in this country (and probably around the world) have a very hard time talking about their emotions and their deeper feelings with one another, they may be able to find the vocabulary to do so through the lens of sports. Sports offers a way for people to talk about things beyond the game. Debates over which players are great and which players aren’t. Debates over what moments are important. Arguments over statistics, history, the future potential of an athlete—these heated skirmishes are often code for other things. My play explores that possibility. We get to watch a friendship evolve over 15 years, and how their ever-changing relationship hinges on their competing opinions of LeBron James.**

What could induce a New Yorker to buy a condominium at Moreland Courts?

**I was visiting my parents Suzanne and Benoy Joseph when the pandemic hit. At the time, New York City was hard hit and returning home didn’t seem like a good option, so I ended up living with parents for a spell. When a small unit opened up downstairs. I decided to purchase it. It’s a beautiful apartment on the ground floor and I really love it. Although I have returned to NYC, I love coming back to Moreland Courts and staying there for longer periods of time than I would have in the past. . . . The people I’ve met in the building and the excellent staff make this a wonderful place to live.**

When can we expect *King James* to come to Cleveland?

**I don’t know. I hope soon.**

We will eagerly await and celebrate the opening of *King James* when it comes to Cleveland.

# Power Failures Revisited

by Eric Schreiber

Back in the April 2022 newsletter, Kathleen Hickman and I wrote about power outages at Moreland Courts. Only brief mention was made about food safety and knowing what food is risky. This article is intended to provide detail about keeping food safe during a power failure and knowing what food to discard.

We have been lucky lately. Although we have had multiple power failures over the past few years, most have been short-lived. Of course, there was the big one 20 years ago. Ohio historians will remember the unfortunate confluence of low-hanging FirstEnergy wires over tree branches, a software bug in an Akron computer, and human error that caused this expansive outage.



Here at Moreland Courts, most of our blackouts have been due to the unreliable Circuit 6 and its vulnerable overhead wires. You can tell that it is circuit 6 if the lights are out, but the elevators still work.

The day will inevitably come when we have another “big one” that goes for longer than a day. Then the strategy to spare your perishable food becomes important. If the temperature outside is well below 40°F, you could consider taking your food outside - in the shade. If that is not an option, it is important not to open the refrigerator or freezer at all. Placing several thawed ice packs in the refrigerator ahead of time, even though they are not frozen, will help stabilize the temperature for a while longer until hopefully the power returns. Ice packs in the freezer placed in advance will help as well.

So, if you keep the doors closed, how do you know the temperature inside? There are remote temperature sensors for that. This is the one I use.



It is made by Geevon and costs \$30 on Amazon. The display and the three sensors use AAA batteries. A sensor goes inside the refrigerator and freezer, and the nearby display tells you the temperature.

If you are away from home, how do you know if the contents of your freezer thawed and then refroze by the time you came back? Here is a tip from Tamara Pendleton:



1. Fill a container half-full of water.
2. Prop it in the freezer at an angle and allow it to freeze.
3. After the water has frozen, place the container upright.

If there is a thaw, the ice will melt and it will be apparent that your food likely thawed as well. Unfortunately, this will NOT tell you how high the temperature rose in the freezer during the thaw.

Following this article is a chart from the Ohio Department of Health listing which foods should stay, and which need to be tossed should the temperature get above and stay above 40°F. If your food investment is large, and the blackout is less than citywide, purchasing enough dry ice to provide some chill is another option.

**REFRIGERATED FOODS:** When to save and when to discard

<b>MEAT, POULTRY, SEAFOOD</b>	<b>Above 40°F &gt; 2 hours</b>
Raw or leftover cooked meat, poultry, fish, or seafood; soy meat substitutes	Discard
Thawing meat or poultry	Discard
Salads: Meat, tuna, shrimp, chicken or egg salad	Discard
Gravy, stuffing, broth	Discard
Lunchmeats, hot dogs, bacon, sausage, dried beef	Discard
Pizza - with any topping	Discard
Canned hams labeled "Keep Refrigerated"	Discard
Canned meats and fish, opened	Discard
Casseroles, soups, stews	Discard
<b>CHEESES</b>	<b>Above 40°F &gt; 2 hours</b>
Soft Cheeses: blue/bleu, Roquefort, Brie, Camembert, cottage, cream, Edam, Monterey Jack, ricotta, mozzarella, Muenster, Neufchatel, queso	Discard
Hard Cheeses: Cheddar, Colby, Swiss, Parmesan, provolone, Romano	Safe
Processed Cheeses	Safe
Shredded Cheeses	Discard
Low-fat Cheeses	Discard
Grated Parmesan, Romano, or combination (in can or jar)	Safe
<b>DAIRY</b>	<b>Above 40°F &gt; 2 hours</b>
Milk, cream, sour cream, buttermilk, evaporated milk, yogurt, eggnog, soy milk	Discard
Butter, margarine	Safe
<b>EGGS</b>	<b>Above 40°F &gt; 2 hours</b>
Fresh eggs, hard-cooked in shell, egg dishes, egg products	Discard
Custards and puddings, quiche	Discard
<b>FRUITS</b>	<b>Above 40°F &gt; 2 hours</b>
Fresh fruits, cut	Discard
Fruit juices, opened	Safe
Canned fruits, opened	Safe
Fresh fruits, coconut, raisins, dried fruits, candied fruits, dates	Safe

<b>VEGETABLES</b>	<b>Above 40°F &gt; 2 hours</b>
Fresh mushrooms, herbs, spices	Safe
Greens, pre-cut, pre-washed, packaged	Discard
Vegetables, raw	Safe
Vegetables, cooked; tofu	Discard
Vegetable juice, opened	Discard
Baked potatoes	Discard
Commercial garlic in oil	Discard
Potato Salad	Discard
Casseroles, soups, stews	Discard
<b>SAUCES, SPREADS, JAMS</b>	<b>Above 40°F &gt; 2 hours</b>
Opened mayonnaise, tartar sauce, horseradish	Discard if above 50°F >8 hrs.
Peanut butter	Safe
Jelly, relish, taco sauce, mustard, catsup, olives, pickles	Safe
Worcestershire, soy, barbecue, hoisin sauces	Safe
Fish sauces, oyster sauce	Discard
Opened vinegar-based dressings	Safe
Opened creamy-based dressings	Discard
Spaghetti sauce, opened jar	Discard
<b>BREAD, CAKES, COOKIES, PASTA</b>	<b>Above 40°F &gt; 2 hours</b>
Bread, rolls, cakes, muffins, quick breads, tortillas	Safe
Refrigerator biscuits, rolls, cookie dough	Discard
Cooked pasta, rice, potatoes	Discard
Pasta salads with mayonnaise or vinaigrette	Discard
Fresh pasta	Discard
Cheesecake	Discard
Breakfast foods - waffles, pancakes, bagels	Safe
<b>PIES, PASTRY</b>	<b>Above 40°F &gt; 2 hours</b>
Pastries, cream filled	Discard
Pies: custard, cheese-filled or chiffon; quiche	Discard
Pies, fruit	Safe

Source: [www.foodsafety.gov](http://www.foodsafety.gov)



**FROZEN FOODS:** When to save and when to discard

<b>FOOD</b>	<b>Still contains ice crystals and feels as cold as if refrigerated</b>	<b>Thawed. Held above 40 °F for over 2 hours</b>
<b>MEAT, POULTRY, SEAFOOD</b>		
Beef, veal, lamb, pork, and ground meats	Refreeze	Discard
Poultry and ground poultry	Refreeze	Discard
Variety meats (liver, kidney, heart, chitterlings)	Refreeze	Discard
Casseroles, stews, soups	Refreeze	Discard
Fish, shellfish, breaded seafood products	Refreeze. However, there will be some texture and flavor loss.	Discard
<b>DAIRY</b>		
Milk	Refreeze. May lose some texture.	Discard
Eggs (out of shell) and egg products	Refreeze	Discard
Ice cream, frozen yogurt	Discard	Discard
Cheese (soft and semi-soft)	Refreeze. May lose some texture.	Discard
Hard cheeses	Refreeze	Refreeze
Shredded cheeses	Refreeze	Discard
Casseroles containing milk, cream, eggs, soft cheeses	Refreeze	Discard
Cheesecake	Refreeze	Discard
<b>FRUITS</b>		
Home or commercially packaged	Refreeze. Will change in texture and flavor.	Refreeze. Discard if mold, yeasty smell or sliminess develops.
Juices	Refreeze	Refreeze. Discard if mold, yeasty smell or sliminess develops.
<b>VEGETABLES</b>		
Home or commercially packaged or blanched	Refreeze. May suffer texture and flavor loss.	Discard after held above 40 °F for 6 hours.
Juices	Refreeze	Discard after held above 40 °F for 6 hours.
<b>BREADS, PASTRIES</b>		
Breads, rolls, muffins, cakes (without custard fillings)	Refreeze	Refreeze
Cakes, pies, pastries with custard or cheese filling	Refreeze	Discard
Pie crusts, commercial and homemade bread dough	Refreeze. Some quality loss may occur.	Refreeze. Quality loss is considerable
<b>OTHER</b>		
Casseroles – pasta, rice based	Refreeze	Discard
Flour, cornmeal, nuts	Refreeze	Refreeze
Breakfast items – waffles, pancakes, bagels	Refreeze	Refreeze
Frozen meal, entree, specialty items (pizza, sausage and biscuit, meat pie, convenience foods)	Refreeze	Discard

Source: [www.foodsafety.gov](http://www.foodsafety.gov)

# Electricity

by Paul Stroud, General Manager

Moreland Courts is provided with electricity from FirstEnergy Corporation using two different circuits. Both originate in the Woodhill Station Power substation on Larchmere Boulevard next to the former Wolfs Gallery building. Of the two circuits, known as circuit 6 and circuit 3, it has been Circuit 6 that has caused nearly all of our blackouts. Circuit 3 is located underground, and it has been down only three times over the last 10 years, each time due to human error during utility excavation. All other power failures of Circuit 6 have been due to weather, trees shedding branches, or equipment failures within the sub-station.

Prior to 2020 all our 120V service, the type of power that energizes most household fixtures and devices, was delivered to Moreland Courts via the above ground Circuit 6. In 2020 the electricity for our boilers, steam distribution systems, and lights inside our elevators was moved to Circuit 3. This improved general safety from loss of power, but still did not address the overall inconvenience of the frequent disruption of our power.

The Association has many choices to consider as a response to this problem, ranging from investigating independent backup generators to persuading the utility to invest in modern systems rather than bribing State officials. These responses contain their own complexities and do not have assured outcomes. Our neighborhood shares the unreliable Circuit 6 with many households in northwest Shaker Heights. We have had discussions about combining efforts with Shaker residents and government to band with our CHALK (Cormere, Haddam, Ardoon, Larchmere, Kemper) neighbors to persuade FirstEnergy to correct this.

In the short term, there are accessible battery backup systems being introduced in the marketplace that can provide better and more useful emergency power all the time. Many systems that can back up multiple electrical devices are now available, and range in price from around \$500.00 for a device that would recharge medical device batteries, cell phones and other small items to larger systems that could power household appliances like refrigerators and freezers. Prices and capabilities escalate with the larger systems. Many of these are sold as part of a solar network. We are actively researching these options.

We are interested in knowing what residents think of our options to address the power reliability problem. When considering the frequency, inconvenience, and potential danger caused by power failure, what level of response do you believe is necessary? Your input will be shared with the board. Feel free to reach out to me anytime to discuss this important topic.

## Board Notes, August 2023

by Kathleen Hickman, President

Moreland Courts Board of Directors

We hope Moreland Courts residents have been enjoying the summer. The MCCA Board has been on vacation too. Traditionally, there are no formal board meetings in July, August, and December. We have not been entirely idle, though. Board members gathered for a two-hour workshop in mid-July. No official business was conducted, but we took the opportunity to talk about whether we have adequate channels of communication with residents and management, and whether we are using them effectively. Regular monthly meetings are usually rather brisk and devoted to necessary business, leaving little time for conversation with residents. Of course, board members are readily available for and welcome those conversations outside of board meetings. However, several board members think we should be doing more, and we are soliciting suggestions.

We are interested in input from residents because we are aware of the wealth of experience, insights, and expertise in our community. Many have and are now serving on committees, which the Board relies upon for advice on a variety of matters. During our workshop session we also discussed whether we have the committees we need and how they can be used more effectively. For the past year or two, the marketing and landmark committees have not been very active. For the moment, we would like to put them on pause as we try to form a sharper focus and scope for their activities. Meanwhile, Board members Lloyd Owens and Chris Malstead have volunteered to be a two-person task force to examine Moreland Courts interiors (common spaces - not your unit interiors!), and see to cleaning and repairs, as needed. Some residents have told us this is an area that could use closer scrutiny. We also thought there are some things we should be doing that do not fit well in the existing committees. We are creating a committee to deal with resident experience, and plan to offer a session for new resident orientation in the fall.

Also this summer, the executive board group (President Kathleen Hickman, Vice-President Gordon Wean, and Treasurer Benoy Joseph) has met and discussed the status of projects and reviewed finances with Paul Stroud and Mildred Brooks. We have been active this summer, and invite residents to Zoom with us at the next regular Board meeting in late September (notices will be on the bulletin boards by mailboxes), and talk with us at any (reasonable) time.

## FRIENDLY REMINDERS

**Reminder 1:** All packages ordered, and food deliveries, should be labeled 13500 Cormere Ave. for proper delivery to your door.

**Reminder 2:** Housekeeping is not responsible for cleaning space between units if residents make any changes, such as adding rugs, benches, chairs, or statues.

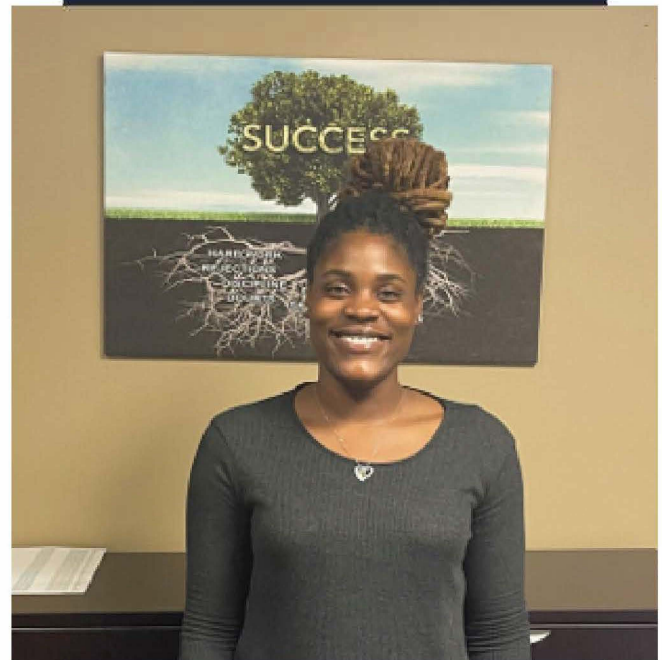
**Reminder 3:** Please drive slowly and carefully in the backline area. The speed limit is five mph to ensure safety for all residents and visitors.

**Reminder 4:** If a contractor is scheduled to work on your unit, please instruct them to use the back door unless the visit is for consultation. Tools, building materials, and general trade access must be from the back.

**Reminder 5:** Residents can park on the backline for only 30 minutes. If the time limit is exceeded, the resident must move the car, or the valet has the right to do so.



## New Faces of MCCA



RHEA ELLIOT

IS THE NEWEST MEMBER OF OUR HOUSEKEEPING TEAM.

## THE MORELAND COURTS NEWSLETTER COMMITTEE

### EDITOR

Eric Schreiber

BOARD LIASON

Kathleen Hickman

### COMMITTEE MEMBER

Fran Golden

COMMITTEE MEMBER

Jeanne Somers

### COMMITTEE MEMBER

Pam Hamilton

OPERATIONS MANAGER

Tiara Smith

### COMMITTEE MEMBER

Rosalie Litt

### COMMITTEE MEMBER

Rosalie Tyner

ADMINISTRATIVE ASST.

Tae'Jour Block

The Newsletter Committee takes responsibility for the content of the newsletter.

Questions and comments can be addressed to

[editor@morelandcourts.com](mailto:editor@morelandcourts.com)



*photo by  
Rosalie Litt*