

Lake Retreat Properties, Inc.



Since 1980...

Our office is conveniently located at the intersection of Routes 626 and 608 at the White House Corner.



Serving Smith Mountain Lake and Surrounding Areas

Cranberry History

The name cranberry came from the German and Dutch pioneers who referred to the berries as "crane berry" because they frequently noticed cranes feasting on the tart berries. The early settlers also noted that the blossoms on the vine resembled the bill, head, and neck of a crane.

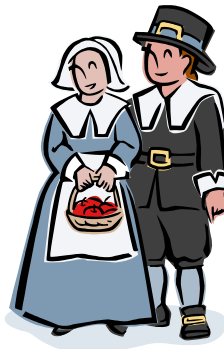


No one is certain whether the first Thanksgiving dinner included cranberries, but what is certain is that cranberries were in wide use before the new settlers arrived. Cranberries originally grew wild in the northern part of the country, and were harvested from September to December. It's possible that the early Americans

found them reminiscent of the larger species native to Europe. The cultivated varieties we grow today are much larger than those harvested by the natives.

One of the early settlers in New Jersey wrote to his brother in England in 1680 telling him how cranberries could be made into a sauce and how they were even better than cherries or gooseberries for making tarts.

In the late 1700's before cranberries were cultivated, families would pick the wild berries for their dinner tables. Anyone who picked the berries before they were ripe was penalized. In 1789 the New Jersey legislature passed a law fining anyone 10 shillings for picking cranberries before October 10!



Cranberry Harvesting

The majority of cranberries are harvested between September and October, and occurs in one of two ways. By far the most common is wet or water harvest. The beds are flooded and the fruit is "beaten" off the vine using a specialized harvester. The floating fruit is then corralled and loaded onto



trucks for delivery to a receiving station. Wet harvested fruit is used for processed cranberry products like juice and sauce. Dry harvested fruit is "combed" from the vines using a mechanized picking machine. No water is involved during this process. The fruit is loaded into bins and shipped to receiving stations where it is cleaned and packaged as fresh fruit.

Cranberry Nutrition One cup of cranberries provides 14 mg of Vitamin C, 71 mg of Potassium, and only 49 calories. A great source of antioxidants. Cranberries contain proanthocyanidins (PACs) that can prevent the adhesion of certain of bacteria, including *E. coli*, associated with urinary tract infections to the urinary tract wall. The anti-adhesion properties of cranberry may also inhibit the bacteria associated with gum disease and stomach ulcers.

Jeanette's Jargon

Big Rental Year

We are approaching the end of the **biggest rental season ever** in the 25 year history of our renting vacation homes at Smith Mountain Lake.

With over 50 waterfront homes to offer, our rental department contracted this year alone over 700 leases. Averaging \$1300.00 per lease, that's over \$900,000.00 in rents paid, and on top of that \$90,000.00 in tax (5% state and 5% county) collected and \$50,000.00 in cleaning fees (all of which went directly to local residents). Conservatively speaking, if each family renting spent \$300.00 while they were here, then \$210,000.00 was pumped into the local economy buying goods and services. Probably 75% of these 700 either brought boats with them on trailer or rented boats while they were here. All in all it's a big money maker for Bedford County.



Cranberry Salad

- 1 lb. fresh cranberries
- 1 (6 oz.) pk. strawberry gelatin
- 1 cup sugar
- 1 cup boiling water
- 1 (8 oz.) can crushed pineapple, undrained
- Juice of 1 orange
- 1 cup chopped pecans



Carefully sort and wash cranberries; grind and set aside. Dissolve gelatin and sugar in water. Add cranberries and remaining ingredients; stir well. Chill, stirring occasionally.

WHERE ARE WE? When the new tax assessments came out for 2006, I couldn't help but ponder this question.

Over the past 20 years or so, I have heard about the high taxes from people coming here from the Northern states and from the D.C. area. We have been so fortunate to have had relatively little tax to pay so far, but that appears to be coming to an end. With property prices skyrocketing it follows that the county's valuations won't be far behind. It's up to the Board of Supervisors now to set the tax rate. You can check the county website for information on the new assessment:

www.co.bedford.va.us

Have a Happy Thanksgiving!

Lake Retreat Properties, Inc.

PRESORTED
STANDARD
U.S. POSTAGE PAID
HUDDLESTON, VA
PERMIT NO.24

Jeanette Childress Owner/ Broker

6760 White House Road
Huddleston, VA 24104

540-309-6002 cell

Phone: (540)297-6002 (800)421-6980 24-Hour Voicemail

Email: lakeretreat@hotmail.com

WE'RE ON THE WEB!
WWW.LAKERETREAT.COM

Sales and Rentals—Call for Brochure—
On beautiful Smith Mountain Lake



Are you considering selling your property?
Call on the experienced staff at Lake Retreat Properties.

Featured Properties...

Get more information at www.lakeretreat.com



1013 Rufus Drive Huddleston
2 bedroom, 1 bath lake cottage, full basement, 0.70 acre wooded lot w/ 100' waterfront. Quiet cove location close to mountain and dam. Covered dock. Great rental history. C-2
\$449,900.



Highpoint Subdivision



Channel Marker R-22
4 bedroom gravity septic system. Central water. Brick contemporary home, built in 1973. 1350 square foot main level, baths and kitchen remodeled. 1000 square foot lower level & workshop. 3 fireplaces. Huge master bedroom. Living room floor to ceiling windows. Lovely wooded 1.08 acre lot w/119' waterfrontage. Covered boat dock, boat & trailer included. 20' depth at dock, protected cove. 3 car garage, upper level entry for added parking and storage.
\$610,000.



Waterfront Lots *FOR SALE*

Subdivision	Acreage	Waterfront	Channel Marker	Dock	Price
Valley Mill Road	.77	325	C-3A	partial	\$1,000,000.
The Point	1.47	640	R-2	no	\$950,000.
Needlewood	.65	112	R-11	yes	\$695,000.
Mountain View Shores	.72	114	R-1	yes	\$599,500.
Cedar Key	1.17	128	W-1	no	\$429,000.

