



## City of Oaks Title, LLC

March 2014

[www.CityofOaksTitle.com](http://www.CityofOaksTitle.com)



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### Important: Revisions to **Construction Lien Waiver Forms**

The North Carolina Land Title Association has recently **updated the NCLTA Forms 5, 6 and 7**, along with the corresponding **commitment requirement**.

Forms and more information about these forms (including a redline comparison version of the changes to Forms 5, 6 and 7) is available on the NCLTA website at <http://www.nclta.org/forms>.

Our appreciation to the NCLTA, who accomplished several major legislative objectives during the last 18 months with the enactment of Session Law 2012-158 in June 2012 in which the North Carolina legislature passed the new mechanics lien agent statute to protect innocent purchasers and lenders from the "hidden" lien problem in North Carolina.

Please let us know if you have any questions or would like additional information about the revised lien forms.

# Fun Facts and Recipes

(St. Patrick's Day - March 17th)



## Corned Beef and Cabbage

- 1 corned beef brisket, about 4 pounds
- 1 small bay leaf
- 6 peppercorns
- 1 pound carrots, or about 8 to 10, trimmed, scraped, and left whole
- 12 small whole onions, peeled
- 6 medium potatoes, peeled
- 1 medium head of cabbage, cut in wedges

Place meat in a deep stock pot or kettle; cover with water. Add bay leaf and peppercorns. Bring to a boil; skim off foam. Reduce heat, cover, and simmer for 3 hours. Add vegetables; simmer for about 45 minutes longer, or until vegetables and meat are tender. Serve corned beef surrounded with vegetables.

Corned beef dinner serves 8 to 10.

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*Have a safe, fun St. Patrick's Day  
and a wonderful March!!*

*Tessa & Becki*

Wearing green has become a staple of St. Patrick's Day, but the holiday was **originally associated with the color blue.**

St. Patrick was actually of **Scottish descent**, (not Irish)

Contrary to popular folklore he **never chased any snakes** out of Ireland; and

St Patrick's **real name** was actually **Maewyn Succat.**

Corned Beef and Cabbage **isn't a traditional Irish dish.** When the Irish immigrated to the United States, beef was more available and certainly more affordable, and corned beef in particular became an important part of the culture, as it took the place of bacon in the boiled meal