

NEWSLETTER

Park Meadows Association
January 2002

Board of Trustees

Fran La Salle (767-2085) • Beverly Price (767-3701) • Julia Cady (767-1586)

News of note for the coming month...

New Trustee elected

Julia Cady has been elected to a three-year term as Park Meadows Association Trustee. She replaces outgoing Trustee Carolyn Ray. Many thanks to Carolyn for her valuable service to Park Meadows over the past three years.

Annual meeting discussion continued

PM residents at the December meeting expressed interest in the furnace and vent filters that Delaine Adkins uses. The company that sells them is Allergy Free and the contact number is 800-ALLERGY. Anyone interested in combining orders for compact fluorescent light bulbs (CFLs), so they can be purchased by the case, may email Delaine at ohiocruiser@yahoo.com. She'll send a list of available light bulbs with costs per bulb. CFLs use about a quarter of the energy of incandescent bulbs for the same lumens and they burn at only about 100 degrees F. She also suggests that anyone considering replacing their halogen floor lamps with cooler burning fluorescents can stop by her house (PM285) to see her fluorescent floor lamps.

Dottie Limbach reports that PM kitchen cabinet parts (brand name, Merillat) are available through Shawnee Kitchens in the Castle Hills Shopping Center, 4015 Far Hills at Stroop; phone 293-9393. Shawnee Kitchens has some parts in stock at the store and others in their warehouse.

Anyone interested in creating a PM Yahoo Web group to share information and submit questions? Delaine would be willing to set up a group for PM residents. If you are interested, please email her at ohiocruiser@yahoo.com.

Book recommended

Elaine Brown has recommended a good book. She writes:

As we deal with Dayton Street traffic on one side and both previous and potential change on the other sides of Park Meadows, it may be helpful to read Noah's Garden by Sara Stein. Through extensive research and personal experience the author has learned a great deal about how we use our land and the consequences of that use. She shares this information with humor in an easy-to-read style.

Noah's Garden is available at the Nature Shop in the Glen Helen Building and at the Greene County Library here in Yellow Springs.

Newsletter items

Contributions to the NEWSLETTER are always welcomed. Please send items to Peggy Saari at PM230. Phone 767-7399; email peggy@innovio.com.

Happy New Year!

NEWSLETTER

Park Meadows Association
February 2002

Board of Trustees

Fran La Salle, President (767-2085) • Beverly Price, Secretary (767-3701) • Julia Cady, Treasurer (767-1586)

News of note for the coming month...

Trustee election

Officers were elected at the PMA Board of Trustees meeting in January. Fran La Salle is president, Beverly Price is secretary, and Julia Cady is treasurer. The Board extends a big thank-you to outgoing Trustee Carolyn Ray for her years of service as treasurer.

PM procedure reminders

- If cars are left in driveways, the driveways cannot be plowed after a snowfall.
- The cover page of your homeowner's insurance policy must be provided to Beverly Price by the end of February. It was decided at the December PMA meeting that a list of homeowners who have not submitted proof of insurance will be printed in the March issue of the newsletter.

Christmas ornament found

Cathy Phillips (PM 135) found a Christmas ornament on the ground near some discarded Christmas trees. It is a small heart made of blue denim with green and red stitching. The ornament appears to be handmade and may have sentimental value. Contact Cathy if the ornament belongs to you.

Share India

Jane Brown and Paul Beck invite you to join them on Sunday, February 3rd, to share stories about India (and with luck, some Indian food). Jane and Paul spent three weeks in India in December. All who are interested are welcome to join the discussion at 215 Park Meadows (767-7802), from 4:00 to 5:00 pm (and possibly beyond).

Newsletter items

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THE RECIPE CORNER

Roasted Winter Squash Soup with Herbs *from American Farmland Trust*

- 3 pounds winter squash (butternut, hubbard, acorn, or kabocha)
- 1/3 cup olive oil*
- salt and pepper
- 6 whole sage leaves*
- 2 onions, finely chopped
- 3 cloves garlic, minced
- 1 T chopped sage*
- 1 T parsley*
- 1/2 T rosemary
- 2 quarts chicken broth, vegetable stock, or water (more for thicker consistency)
- *approximate measure

Preheat oven to 400 degrees. Cut squash in half or quarters and scoop out seeds. Brush surface with oil and season to taste with salt and pepper. Put squash, cut side down, on lipped pan; tuck sage leaves under squash. Roast squash until tender, about 30 minutes. Scoop out squash and put in food processor.

Saute onions and garlic in oil, add herbs, and stir until fragrant. Add to processor and mush. Add chicken broth, stock, or water to desired consistency. If you don't use a food processor, add the squash and other ingredients after the onions are sauteed; stir.

Simmer for 30 minutes or just until heated. Garnish with fresh sage leaves and serve hot. Serves 4 to 6.

Julia Cady



NEWSLETTER

Park Meadows Association

March 2002

Board of Trustees

Fran La Salle, President (767-2085)

Beverly Price, Secretary (767-3701)

Julia Cady, Treasurer (767-1586)

News of note for the coming month...

Don't write--call!

The Trustees recommend that any urgent service requests be made by phone. Some Trustees don't check their email daily, so a phone call is the better option in an emergency. For instance, if you're about to be flooded out of your house, don't write--call!

Insurance reminder

The cover page of your homeowner's insurance policy must be provided to Beverly Price. It was decided at the December PMA meeting that a list of homeowners who have not submitted proof of insurance will be printed in this issue of the newsletter.

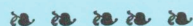
To date the Trustees have no proof of insurance from the following homeowners (by last name)*:

Paget, Preis, Wiley, Willis, Halley, Craig, Reber, Taylor, Atkins, Kobernick, Olson, Brown, Cady, Chapman, Phillips, McMillan

*Apologies to anyone who has already submitted proof of insurance.

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THE RECIPE CORNER

Fish Tacos

from *The New York Times*

1 large onion, peeled and roughly chopped
3 jalapeños, stemmed and roughly chopped
1½ pounds fillet of cod or other thick white fish
Salt and freshly ground black pepper
12 to 16 6-inch corn tortillas, or 8 8-inch flour tortillas

Fresh salsa
Hot sauce or chili paste (optional)
Sour cream or grated cheese (optional)
Chopped lettuce
Tomatoes
Cucumber
Cilantro sprigs (optional)
Lime wedges

1. Put onion and jalapeños in nonstick skillet (or microwaveable casserole). Add tablespoon water and fish; sprinkle with salt and pepper. Cover and place over medium heat (or in microwave). Cook about 6 minutes (3 in microwave), or until fish is done.

2. While fish cooks, heat tortillas. Toast one at a time a minute or so over medium heat in a skillet, flipping once or twice until hot; or heat in a microwave, a half dozen at a time wrapped in a slightly damp towel, for about a minute.

3. To serve, put a portion of fish along with a bit of the onion and jalapeño in a warm tortilla. Top with salsa, hot sauce or chili paste, cheese or sour cream, vegetables, and cilantro. Squeeze lime juice over all. Repeat with remaining tortillas. 🍴

NEWSLETTER

PARK MEADOWS ASSOCIATION

April 2002

News of note for the coming month...

Spring inspection

Andy Holyoke will begin his spring inspection of Park Meadows homes in April. Expect to see him on roofs and around your unit as he goes about his work. If you have any particular concerns about the exterior of your unit, this would be a good time to call it to the Trustees' attention.

Dryer vent cleaning

Dryer vents are cleaned every four years. The next cleaning is scheduled for 2003.

Lawn maintenance

Tumbleweed Lawn Service will be mowing the common area this year. They will be available to do individual lawns at \$10 per mowing. The Tumbleweed telephone number is 767-1984.

Attention, dog owners.

Several PM residents have asked the Trustees to remind you to be a courteous neighbor and clean up after your dog. People who do not own dogs don't appreciate having to dispose of animal leavings they find in their yards. Thank you in advance for being more considerate.

Newsletter items

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BOARD OF TRUSTEES

Fran La Salle, President (767-2085)

Beverly Price, Secretary (767-3701)

Julia Cady, Treasurer (767-1586)



THE RECIPE CORNER

Oatmeal Raspberry Bar Cookies

1/2 cup room-temperature butter

1/2 cup light-brown sugar

1 cup flour

1/4 teaspoon baking soda

1/8 teaspoon salt

1 cup rolled oats

3/4 cup fruit-only seedless raspberry jam

Heat oven to 350 degrees. Butter an 8-inch square pan, line it with aluminum foil, and then butter the foil. Mix all ingredients together except the jam. Press 2 cups of the mixture into the bottom of the prepared pan. Spread the jam to within 1/4 inch of the edge. Sprinkle the remaining crumb mixture over the top and lightly press it into the jam. Bake 35 to 40 minutes and allow to cool on a wire rack before cutting. Makes 24 2 x 1 1/2 inch bars.



NEWSLETTER

PARK MEADOWS ASSOCIATION

May 2002

BOARD OF TRUSTEES

Fran La Salle, President (767-2085) • Beverly Price, Secretary (767-3701) • Julia Cady, Treasurer (767-1586)

News of note for the coming month...

Air conditioner checks

Stevenson will be doing air conditioner checks in Park Meadows residences on May 21 and 22. Andy Holyoke will also continue his spring inspection of homes this month.

Insect invasion

This appears to be the beginning of a bumper season for insects such as wasps, yellow jackets, and ants. Dealing with these insects, which do not cause damage to buildings, is the responsibility of home owners. As in previous years, however, the Association is responsible for eliminating carpenter bees, which bore small (approx. ½-inch) holes into wood siding and trim. Thus far, there has been one sighting of carpenter bees. Please notify a Trustee if you see any holes in the exterior of your home so Andy can make repairs.

Flower boxes

Volunteers are needed for planting and maintaining flower boxes behind the mailboxes. Let one of the Trustees know if you're interested in helping beautify Park Meadows this spring. Elaine Brown has planted a few perennial herbs in the boxes on the 245 lane. She'll soon be removing them for her shade garden.

May primary

Don't forget to vote in the primary on Tuesday, May 7. Polling sites will be open from 6:30 am to 7:30 pm.

Newsletter items

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THE RECIPE CORNER

Jalepeño Cornbread

from *Texas Home Cookin'*

4 tablespoons cooking oil
1 cup medium grind cornmeal
1 cup all-purpose flour
2 tablespoons sugar
1 tablespoon baking powder
1 teaspoon salt
1 cup buttermilk
1 cup whole corn
1 cup sharp cheddar cheese, grated
3 eggs
4 fresh jalepeño peppers, minced
2 tablespoons onions, minced
2 tablespoons sour cream
1/4 cup unsalted butter, melted

Grease a 10-inch cast-iron skillet with 1 tablespoon of the oil. Place the empty skillet in a cool oven and set to 400 degrees. In a medium bowl, stir together the cornmeal, flour, sugar, baking powder, and salt. Pour in the buttermilk and add the corn, cheese, eggs, jalepeños, onion, and sour cream. Gently mix by hand until the mixture is thoroughly blended. Stir in the melted butter and remaining oil. Remove the skillet from the oven and pour the batter into the skillet (the butter will sizzle); return it to the oven. Bake the cornbread for 30 minutes or until it begins to brown on top. Serve warm. Makes eight servings.



NEWSLETTER

PARK MEADOWS ASSOCIATION

June 2002

BOARD OF TRUSTEES

Fran La Salle, President (767-2085) • Beverly Price, Secretary (767-3701) • Julia Cady, Treasurer (767-1586)

News of note for the coming month...

Discarded tires

A PMA resident placed two tires for the village spring pickup in the grass area on the east side of Park Meadows Drive. Tires cannot go into a landfill and will not be accepted by the village. The Trustees therefore request that the resident remove the tires and check with a county agency to find out where they can be taken for disposal.

Clean bill of health

Stevenson has completed air conditioner checks and found all PM air conditioners to be in good condition.

Thanks!

Many thanks to the these residents who volunteered to plant flowers in the boxes this year: Elaine Brown at 200 west, Bob Parker at 200 east, and Dotty Limbach at 100 east and west.

Newsletter items

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THE RECIPE CORNER

No-Egg, No-Dairy Vanilla Cake

from *Vegan Recipes*

<http://www.catteacorner.com>

2 cups water
3/4 cup sunflower or other light oil
2 tablespoons white vinegar
4 teaspoons vanilla
3 1/2 cups unbleached flour
2 cups sugar
1 teaspoon salt
2 teaspoons baking soda

Preheat oven to 350 degrees F. Combine first four ingredients in a large bowl. In a second bowl combine the flour, sugar, salt, and soda, stirring well. Add the flour mixture to the water mixture. Beat at low speed with an electric mixer until well blended. Pour the batter into a 13x9x2-inch pan coated with vegetable oil or cooking spray. Bake for 40 minutes or until a wooden pick inserted into center comes out clean. Cool completely in pan on a wire rack.

Note: This recipe is very light and moist. It can be adapted as an 8- or 9-inch, two-layer vegan wedding cake with "buttercream" frosting. Follow a recipe for confectioner's sugar frosting; soy margarine and soy milk can be substituted for butter and regular milk.

Other variations:

Bourbon vanilla cake. Substitute bourbon vanilla flavored black tea for half the water. The tea should be prepared to regular strength and cooled before using.

Lavender cake. Replace half the vanilla with crushed dried lavender leaves.

—Peggy Saari

NEWSLETTER

Park Meadows Homeowners Association

August 2002

Board of Trustees

Fran La Salle, President (767-2085) • Beverly Price, Secretary (767-3701) • Julia Cady, Treasurer (767-1586)

News of note for the coming month. . . .

Sealing scheduled. Park Meadows lanes and drives are to be sealed. The sealing is scheduled for September or October.

Prevent termite damage. In order to discourage termites, at least five inches of foundation should be showing above dirt or mulch around all houses. Dirt/mulch levels are too high in an area or areas around the following Park Meadows residences: 125, 150, 160, 170, 175, 220, 225, 250, 255, and 285.

Fresh herbs. Herbs are growing in the flower boxes on the 200 west lane, and Elaine Brown has some basil in the corner of her front garden. Feel free to pick these herbs.

Newsletter items. Submissions to the NEWSLETTER are always welcome. Items may be delivered to Peggy Saari at PM 230 (767-7399; peggy@innovio.com). 🌱 🌱

THE RECIPE CORNER

Fudge Batter Pudding

from *Women's Day Encyclopedia of Cookery*

2 tablespoons melted butter or margarine

1 cup sugar

1 teaspoon vanilla extract

1 cup sifted all-purpose flour

8 tablespoons cocoa

1 teaspoon baking powder

3/4 teaspoon salt

1/2 cup milk

1/2 cup chopped nuts (optional)

1 2/3 cups boiling water

Mix butter, 1/2 cup sugar, and vanilla together. Sift flour, 3 tablespoons cocoa, baking powder, and 1/2 teaspoon salt together and add alternately with milk to first mixture; mix well and stir in nuts (can be omitted). Mix together 1/2 cup sugar, 5 tablespoons cocoa, 1/4 teaspoon salt, and boiling water. Turn into baking dish (10 x 6 x 2 inches); drop batter by tablespoonfuls on top. Bake in preheated moderate oven (350 degrees F.) for 40 to 45 minutes. Serve warm or cold. Spoon out a portion of the cake and cover with sauce. Whipped cream, heavy cream, or milk goes well with this pudding if it is served cold, because the sauce becomes quite thick. 🌱 🌱

NEWSLETTER

Park Meadows Homeowners Association

October 2002

Board of Trustees

Fran La Salle, President (767-2085) • Beverly Price, Secretary (767-3701) • Julia Cady, Treasurer (767-1586)

News of note for the coming month. . .

Annual meeting. The PMA annual meeting is scheduled for Nov. 17 at 4:00--5:00 p.m. at Julia Cady's home. Residents will receive a written notice in the mail. An agenda item is election of a trustee to replace Fran La Salle, whose term will expire this year. Anyone willing to serve as a trustee may let Bev Price, the secretary, know as soon as possible.

No parking. The PMA Trustees remind residents that there is to be NO parking on the lanes, as stated in Item #3 in the Parking section of PMA Policies and Procedures. This a safety measure as well as a courtesy to other residents.

Winter furnace check. The winter furnace check is scheduled for Oct. 10 and 11.

Service problems. The Trustees request that after service has been performed, residents report any continuing problems immediately or within a short time. This will facilitate a speedy solution and prevent paying for a second service call.

Get-well wishes. Sue Parker reports that Don Anderson, the regular Park Meadows mailman, recently had a stroke. He is now recovering and hopes to return to work in a part-time office position. If you want to send get-well message to Don, you can drop off a card with his name on it at the Yellow Springs post office.

Newsletter items. Submissions to the NEWSLETTER are always welcome. Items may be delivered to Peggy Saari at PM 230 (767-7399; peggy@innovio.com).

THE RECIPE CORNER

Halloween Salad*

2 cups diced apples
1 cup shredded carrots
1/2 cup raisins
1/2 cup peanuts
1/2 cup mayonnaise
1 teaspoon sugar
1 tablespoon milk

*Measurements are approximate; adjustments can be made for taste.

In a medium bowl combine apples, carrots, raisins, and peanuts. In a small bowl stir together mayonnaise, sugar, and milk. Pour the mayonnaise dressing over the apple mixture and toss to coat evenly. Makes about 4 servings.

--Peggy Saari (mother's recipe)

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NEWSLETTER

Park Meadows Homeowners Association

December 2002

Board of Trustees

Fran La Salle, President (767-2085)

Beverly Price, Secretary (767-3701)

Julia Cady, Treasurer (767-1586)

News of note for the coming month. . . .

Trustee election. Elaine Brown has been elected Park Meadows Association trustee. She will replace outgoing trustee Fran La Salle, effective January 1, 2003. PMA extends thanks and gratitude to Fran for her years of service and dedication as trustee and president.

Snow removal. Tumbleweed Lawn Service, which mows Park Meadows lawns, will be doing snow removal this winter. Snow removal will take place when snowfall measures more than two inches.

Missing recycle bin. Irwin Inman reports that he is missing a recycle bin, which is labeled #115. If anyone mistakenly picked up the bin, Irwin would appreciate its being returned to him at 115 PM.

Happy Holidays