

# NEWSLETTER

Park Meadows Association (PMA)  
August/September 2003

## Board of Trustees

Elaine Brown, President (767-7513)

Beverly Price, Secretary (767-3701)

Julia Cady, Treasurer (767-1586)

*News of note for August and September...*

### Meeting date set

The annual PMA meeting has been scheduled for October 19 at the home of Julia Cady.

### Staining completed

The trustees express gratitude to residents for their preparations, pruning, and patience during the staining of houses. In spite of the rain and some siding having to be replaced before staining, the painters are completing the work.

### Thank-you's...

To residents who planted the mailbox flowerboxes--Peggy Saari, Dotty Limbach, Elaine Brown, and Peggy Kobernich. And to all those who made the potluck get-together such a success--to Rita and Chuck Colbert for making arrangements, to Jane Brown for opening her home and helping, to Bob and Sue Parker for their help and contributions, to attendees for the good food and conversation, and to the weather for holding off the rain for as long as possible.

### Chipping pile started

A "chipping pile" has been started at the west end of the back lane, against the fence and somewhat marked by a couple of railroad ties. It is hoped that TREE and SHRUB trimmings can be placed there neatly so that whenever enough brush has accumulated, it can be chipped and then the chips can be used to mulch around the trees in the common area. The trustees would also like to start a second pile on the east end, but a good location needs to be found. Suggestions are welcome. It may be that a compost pile for weeds would be helpful too. Suggestions about where it might be located and which method to use are welcome.

### Newsletter now bimonthly

The NEWSLETTER is now being issued bimonthly. Submissions are always welcome; items may be delivered to Peggy Saari at PM 230 (767-7399; [peggy@innovio.com](mailto:peggy@innovio.com)).

## THE RECIPE CORNER

### Vegetable Salad

from *Vegetarian: the best-ever recipe collection*  
(published by Hermes House)

1 1/2 pounds small new potatoes, halved  
14-ounce can fava beans, drained  
4 ounces cherry tomatoes  
1/2 cup walnut halves  
2 tablespoons white vinegar  
1 tablespoon whole-grain mustard  
1/4 cup olive oil  
pinch of sugar  
8 ounces young asparagus spears, trimmed  
6 scallions, trimmed  
salt and freshly ground pepper  
baby spinach leaves, to serve

Put potatoes in a saucepan. Cover with cold water and bring to a boil. Cook for 10-12 minutes, until tender. Meanwhile, put the fava beans in a bowl. Cut the tomatoes in half and add them to the bowl along with the walnuts.

Put the white wine vinegar, mustard, olive oil, and sugar into a screw-top jar. Season with salt and pepper. Close the jar tightly and shake well.

Add the asparagus to the potatoes and cook for 3 minutes more. Drain the cooked vegetables well. Cool under cold running water and drain again. Thickly slice the potatoes and cut the scallions in half.

Add the asparagus, potatoes, and scallions to the bowl containing the fava bean mixture. Pour the dressing over the salad and toss well. Serve on a bed of baby spinach leaves.

**Share a recipe!**