

NEWSLETTER

Park Meadows Association (PMA)

August/September 2004

Board of Trustees

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Plants stressed out. Heat, drought, and time have taken their toll on the circular planted bed at the end of Park Meadows Drive. But help will soon be on the way!

Staining update. The Trustees report that staining of houses in the front row of PM will proceed at a slower than normal pace.

Newsletter submissions. The NEWSLETTER is issued bimonthly. Submissions are always welcome; items may be delivered to Peggy Saari, PM 230 (7399;peggy@innovio.com). Share a recipe!

News of note for August and September...

Lawn waste recycling a success. The Park Meadows recycling locations for weeds, grass clippings, and leaves are being utilized and are working well. These materials will eventually be turned into compost for use in PM gardens and flower beds. Some of the piles have contained branches that can't be composted, however, so Trustees urge better sorting by users.

No PM wood/brush recycling available. Plans for PM recycling of wood and brush have not worked out, so there will be no chipping pile. According to an article in the *Yellow Springs News* (June 24), the Village Council is considering reinstating leaf and brush pickup service. Under the plan now being discussed, Rumpke would collect leaves and brush once a month between April and November for an additional fee.

The PM Trustees are awaiting the council's decision before working on another plan for wood and brush recycling. In the meantime, an alternative site for discarding branches and wood is the Greene County Recycling Center in Xenia. Stutzman's Nursery also maintains a public site for recycling yard waste and brush.

THE RECIPE CORNER

Thanks to Grace Alexander for sharing this chicken casserole recipe, which will be perfect for upcoming autumn meals.

Mae's Chicken Casserole

1 6-oz. pkg. chicken stove top stuffing, prepared
1 pkg. 10-oz. frozen broccoli or cut green beans
1 whole cooked chicken, diced
1 8-oz. pkg. shredded cheddar cheese
1 1/2 c. bread crumbs
3 T. margarine (or more), melted
Sauce:
2 cans cream of chicken soup
2/3 c. margarine (melted)
2 T. lemon juice

Layer ingredients: First stuffing, then broccoli or beans, then chicken, sauce, cheese, and bread crumbs. Bake uncovered 40 minutes at 350 degrees.

on page 1
leaf

page

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