

NEWSLETTER

Park Meadows Association (PMA)
February/March 2004

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News of note for February and March...

January was a slow news month in Park Meadows, so this newsletter is brief.

Winter reminder. The Trustees remind PM residents to disconnect hoses from outside faucets in order to prevent water from freezing and backing up to the internal shut-off mechanism.

Assessments. When the weather improves, Andy Holyoke and Julia Cady will be measuring the square footage of recent additions to homes in Park Meadows. Monthly assessment fees will be increased on the basis of the revised square footage.

Newsletter submissions. The NEWSLETTER is issued bimonthly. Submissions are always welcome; items may be delivered to Peggy Saari at PM 230 (767-7399; peggy@innovio.com). Share a recipe!

Best wishes for the new year.



THE RECIPE CORNER

Southern Corn Chowder

from *Memphis Heart & Soul*

1 pound bacon
1 large onion, thinly sliced
16 ounces whole kernel corn
4 cups chicken broth
1 medium potato, cubed
1 carrot, shredded
1/4 cup flour
1 1/2 cups milk
1 1/2 cups milk or light cream
1 tablespoon lemon juice
4 dashes hot pepper sauce
Salt and pepper to taste
Instant mashed potato flakes
Bay leaves

Cook bacon until crisp. Drain, reserving drippings. Crumble bacon and set aside. In a 6-quart Dutch oven or stock pot, cook onion in 3 tablespoons of the bacon drippings. Drain. Add corn, chicken broth, potato, and carrot to the , onion. Bring to boil. Boil for 10 minutes until the potato is tender. Prepare a roux by pouring enough of the reserved bacon drippings into a 10-inch skillet to reach 1/4 inch. Stir in flour until smooth. Cook and stir over medium heat until roux is light brown. Add milk and cream to vegetable mixture in Dutch oven or stock pot. Heat through. Stir in lemon juice, hot pepper sauce, salt and pepper. Whisk roux into vegetable mixture. Stir in crumbled bacon. Simmer until thickened and heated through. If desired, add instant potato flakes, 2 tablespoons at a time, until soup is at desired consistency. Garnish with bay leaves. Serves 10.

