

NEWSLETTER
PARK MEADOWS ASSOCIATION
November 2004

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Annual meeting. The annual PMA meeting will be held at the home of Julia Cady (PM165) on Sunday, October 24, at 4:00 PM. A main agenda item will be the election of a new trustee to replace Julia, whose term expires on January 1, 2005, or at the time of the first trustee meeting of the year. Connie Johnson-Chapman is a candidate for the position. Additional nominations may be submitted to Dimi Reber, or offered from the floor at the meeting.

Water softener. Residents who fill their own water-softener tanks must be certain that the salt level in does not exceed three-fourths of the tank's capacity. Otherwise, there may be problems with the functioning of the water softener. In the event of unusual or heavy use of water, the timer can be reset to a "guest cycle" according to the following instructions in the water softener manual:

Guest Cycle

When abnormally high water usage exhausts your water conditioner's capacity ahead of schedule, and extra regeneration can be achieved by depressing the pointer knob [on the salt dial] with a wide blade screwdriver and turning COUNTERCLOCKWISE to START. It will take a few minutes for regeneration to start. Normal regeneration schedule will not be interrupted.

The manual also includes instructions for resetting the timer to "manual regeneration" in the event of a power outage:

Manual Regeneration

Electricity is used only to run the timer and to rotate the camshaft. All other functions are operated by

water pressure. Therefore, in the event of a power outage, all the regeneration positions may be dialed manually by depressing the pointer knob and turning COUNTERCLOCKWISE. Manual time cycle: BACKWASH—14 minutes; BRINE/SLOW RINSE—52 minutes; FAST RINSE/REFILL—10 minutes. Do not exceed 10 minutes for the FAST RINSE/REFILL cycle as this will cause excessive salt usage during the next regeneration and possibly a salt residue in the softened water. ☺

THE RECIPE CORNER

Thanks to Elaine Brown for sharing this recipe, which is a delicious way to use up green tomatoes at the end of the growing season.

Fried Green Tomato Wedges

2 cups yellow cornmeal
4 teaspoons coarse salt, plus more seasoning
1 teaspoon freshly ground black pepper
½ teaspoon cayenne pepper
2 cups buttermilk
2 large eggs
2 tablespoons freshly squeezed lime juice
(about 2 limes)
Canola oil, for frying
3 large green tomatoes, cut into 1-inch-thick wedges

In a medium shallow bowl, combine the cornmeal, salt, black pepper and cayenne; set aside. In another shallow bowl, whisk together the buttermilk, eggs and lime juice (the mixture may appear curdled); set aside. In a large cast-iron or other heavy skillet, pour oil to a depth of ½ inch; heat until a deep-fry thermometer registers 375 degrees. Meanwhile, working in batches, dip tomatoes in buttermilk mixture, then in cornmeal mixture, coating completely. Set aside on a large plate. Fry tomatoes in batches until golden brown, about 1 minute on each side. Drain on a paper-towel-lined plate. Season with salt while hot. Serve the tomatoes with an easy dipping sauce: Stir fresh lime juice and chopped basil into your favorite store-bought mayonnaise. (Makes 4 to 6 servings as an appetizer.)