NEWSLETTER

PARK MEADOWS ASSOCIATION

December 2005

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Outdoor faucets

SECOND REMINDER!! Now that winter weather is here, residents are reminded to disconnect hoses from outdoor faucets. The reason is to prevent water in a hose from freezing and cracking pipes, thus causing a mess inside the house. This measure is extremely important because repairing and/or replacing damaged faucets—and possibly making interior repairs—is expensive. It is also avoidable.

Water-softener monitoring

The Trustees are asking PM residents' assistance in monitoring water softeners. If the water in the shower feels hard, it probably is. If the salt in the tank does not move, it is not being used, so you should call a trustee. If there is unusually heavy use, set the recycle button. If the heavier use will continue, set the timer for extra cycles. If you have not done these things and have questions, please call a trustee. The softeners are older, but the life expectancy is roughly 25 to 30 years, so repair is still appropriate.

Service schedule reminder

AC Services will deliver water softener-salt and change furnace filters on Wednesday, December 14, weather permitting. They also intend to complete the furnace inspection Wednesday and Thursday.

THE RECIPE CORNER

Beignets

from The Evolution of Cajun and Creole Cuisine

1 pkg. dry yeast 3 ½ cups flour 1 tsp.salt ½ cup sugar

1 1/4 cups milk 3 eggs, beaten 1/4 cup butter, melted 1 cup powdered sugar

Oil for deep-frying

Dissolve yeast in four tablespoons of water. In a large bowl, mix together flour, sugar, and salt. Fold in dissolved yeast, milk, eggs, and butter. Combine to blend until smooth. Place the dough in a bowl and cover with a towel; allow to rise for one hour. Remove the dough to a well-floured surface and roll out to ½" thickness. Cut into rectangular shapes, two by three inches, and return to a lightly floured pan. Cover with a towel and allow to rise. In the meantime, heat oil in a deep fryer. Drop dough into the oil and fry, turning once, until golden brown. Drain and dust generously with powdered sugar.



Happy Holidays