

NEWSLETTER

PARK MEADOWS ASSOCIATION

January 2005

Board of Trustees

Elaine Brown, President (767-7513)
Connie Johnson-Chapman, Treasurer (767-2034)
Dimitra Reber, Secretary (767-1078)

Bookkeeper

Sharon Hatfield
(4300 Old Mill Rd., Springfield, OH 45502)

Newsletter editor

Peggy Saari (767-7399; peggy@innovio.com)

New Trustee. Congratulations to Connie Johnson-Chapman, who was elected to the board of trustees at the PMA annual meeting in October. Connie will replace outgoing trustee Julia Cady, who will leave office on January 1, 2005, or at the time of the first trustee meeting of the year. Many thanks to Julia for her hard work and dedication to Park Meadows!

Plantings on common areas. The trustees are requesting information about any planting residents have done on the common area outside their property boundaries. Currently there are not adequate records of such plantings, and the trustees need to determine responsibility when maintenance issues arise. Recognizing that the plantings benefit all residents, the trustees are considering a policy of splitting the cost of maintenance (trimming, mulching, tree removal, etc.) with home owners. Please contact a trustee if you have done any planting in the common area.

Fall inspection. Andy Holyoke scheduled gutter clearing and fall inspection to begin the first week of December. There have been at least two requests for repairs that may not have been taken care of. Please call a trustee if gutter cleaning and fall inspection still need to be done on your home.

Entrance markers. Thanks to Bill and Barbara Preis for donating the reflecting markers posted at the entrance to Park Meadows. The installation is temporary until the markers can be properly attached.

THE RECIPE CORNER

White Chocolate Cheesecake

5 ½ cups graham cracker crumbs
5 tablespoons butter, melted
1 pound white chocolate
2 8-ounce packages cream cheese
½ cup sour cream
3 large eggs
1 teaspoon vanilla extract

Combine graham cracker crumbs and melted butter; stir well. Firmly press mixture on the bottom and 1" up the sides of a 9" springform pan. Bake at 375 degrees for 8 minutes; cool in pan on wire rack.

Place white chocolate in top of a double boiler; bring water to a boil. Reduce heat to low and cook until white chocolate melts, stirring occasionally. Let cool.

Beat cream cheese at medium speed with electric mixture until fluffy. Cream cheese can also be softened in a microwave oven and mixed by hand. Add sour cream, eggs, and vanilla. Mix well. Stir in white chocolate.

Pour batter into prepared crust. Bake at 300 degrees for 50 minutes. Turn oven off. Partially open door; let cheesecake cool inside oven for 30 minutes. Cool to room temperature in pan and then refrigerate overnight.

Our son-in-law, Dave Schmidt, makes this simple but elegant dessert for holiday parties, frequently upon popular demand.

—Peggy Saari

Happy Holidays!

