

# NEWSLETTER

PARK MEADOWS ASSOCIATION

July 2005

## Board of Trustees

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Dimitra Reber, Secretary (767-1078)

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*News of note for July. . .*

### Join the work bee

The PM trustees thank volunteers who participated in the June work bee to help clear out plantings in the Park Meadows circle. Lots of work was accomplished: thistles were removed thistles and many wheelbarrows full of daylilies were dug up. Some of the lilies were planted in a new bed on the west side of Park Meadows. Diane Wilson, who does landscaping for Park Meadows, pruned evergreen ground cover that developed a fungus.

A second bee will be held on Saturday, July 16, from 8:00 to 10:00 A.M.--an earlier hour to avoid the heat—to continue the work. Volunteers are needed to pull weeds, dig thistles (which insist on growing back at a rapid rate), and thin out remaining daylilies. Diane will continue pruning tasks. Once the work is completed, landscapers will put in new plantings.

As in June, the trustees will provide snacks and drinks. PM residents are invited to come and spend a few minutes or a couple of hours at the bee. In addition to helping to keep Park Meadows beautiful, it's a great opportunity to visit with neighbors. If you wish to join the work bee, please call Dimi Reber at 767-1078.

### Missing your trowel?

A trowel was left by someone after the June work bee. Elaine has the trowel in her garage and would like to return it to its owner. Please contact Elaine if the trowel belongs to you.

### Flower boxes

A big thank-you to Dottie Limbach, Barbara Brookshire, and Bev Price for the planting of flower boxes on the east-front side of PM Drive and for selecting plants for boxes on both front lanes. Elaine Brown planted boxes on the back-west side and Peggy Saari on the back-east side.

## THE RECIPE CORNER

### Crab Cakes

*from Williams-Sonoma Kitchen*

2 lb. cooked lump crab meat  
½ c. minced green onion, green part only  
½ c. minced roasted red bell pepper or pimientos  
½ c. mayonnaise  
3 egg yolks, lightly beaten  
¼ tsp. cayenne pepper  
1 tsp. salt, plus salt to taste  
freshly ground black pepper, to taste  
3 c. bread crumbs (approximately)  
vegetable oil for frying, as needed

In a bowl, combine crabmeat, green onions, red peppers or pimientos, mayonnaise, egg yolks, cayenne pepper, salt, and black pepper. Stir to mix well. Add 2/3 c. of the bread crumbs; mix again. Place remaining bread crumbs on a plate. Line a baking sheet with plastic wrap or parchment paper. Shape crab mixture into cakes and coat thoroughly with bread crumbs. Place on baking sheet; cover tightly and refrigerate 3 to 6 hours.

Heat vegetable oil in large pan over medium-high heat. When oil is hot, fry crab cakes until golden brown on both sides. Transfer to paper towels to drain. Recipe makes 10 to 12 medium-size cakes.

