

NEWSLETTER

PARK MEADOWS ASSOCIATION

April 2006

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News of note . . .

AC Service maintenance schedule

- | | |
|----------------|-----------------------------------------------------------------------------|
| Wed., April 19 | salt levels checked
furnace filters changed |
| Wed., June 14 | salt levels checked
furnace filters changed
*water filters changed |
| Wed., Aug. 16 | salt levels checked
furnace filters changed |
| Wed., Oct. 18 | salt levels checked
furnace filters changed
*heating/furnace check up |
| Wed., Dec. 13 | salt levels checked
furnace filters changed
*water filters changed |

*Date may change because of weather and unforeseen circumstances.

REMINDERS:

Fireplace wood storage. Fireplace wood must be stored outside (not in a garage) at least twelve inches away from the foundation of a building. It is important to take this measure in order to avoid attracting termites, which can cause extensive damage to wood structures.

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 heavier

usage continues, 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 life expectancy is roughly 25 to 30 years, so repair is still appropriate.

THE RECIPE CORNER

In fond remembrance of Grace Alexander, a Park Meadows neighbor who passed away in March.

Grace shared this recipe with "The Recipe Corner" in September 2004. She served the chicken casserole frequently, and it was a favorite among her family and friends.

Mae's Chicken Casserole

- 1 6-oz. pkg. chicken stove-top stuffing, prepared
- 1 10-oz. pkg. frozen broccoli or cut green beans
- 1 whole cooked chicken, diced
- 1 8-oz. pkg. shredded cheddar cheese
- 1 ½ cup bread crumbs
- 3 tablespoons margarine (or more), melted

Sauce:

- 2 cans cream of chicken soup
- 2/3 cup margarine, melted
- 2 tablespoons lemon juice

Layer ingredients: first stuffing, then broccoli or beans, then chicken, sauce, cheese, bread crumbs, and melted margarine. Bake uncovered at 350 degrees F.

