

NEWSLETTER
PARK MEADOWS ASSOCIATION
February 2006

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News of note . . .

Service schedule. AC Service will deliver salt and change furnace filters on the 15th of February. In the event of bad weather, they will wait until the next day or the following Wednesday, again weather permitting.

Mailboxes: another reminder. In addition to making sure that mailboxes are securely fastened to the wooden structure, PM residents should ascertain that mailbox doors are easy to open and close. A few mailboxes still have doors that are either loose, falling off, or otherwise pose difficulty in opening or closing. The Trustees would appreciate your attention to this matter. Thank you!

Home buyers list. PMA trustees maintain a list of people who have expressed an interest in buying a home in Park Meadows. If you are planning to sell your home, you might consider contacting a Trustee about the list.

THE RECIPE CORNER

I have made this cake for Valentine's Day and other special occasions for more than fifty years. It's easy to prepare and continues to be a family favorite. -Peggy Saari

Maraschino Party Cake

from the *New Betty Crocker Method* cookbook

Sift together:

2 ¼ cups sifted Softasilk flour
1 ½ cups sugar
3 teaspoons baking powder

Add:

½ cup shortening
¼ cup maraschino cherry juice
(from 5-ounce jar)
16 maraschino cherries (cut in eighths)
½ cup milk

Add four unbeaten egg whites.

Beat two minutes. Fold in ½ cup chopped nuts (optional).

Pour batter into two 8-inch round or heart-shaped pans. Bake 30-35 minutes at 350 degrees F. After layers have cooled, frost with white or chocolate icing and decorate with maraschino cherries.

Note: A white cake mix can be used, with maraschino cherry juice being substituted for part of the liquid.



Happy Valentine's Day