

# NEWSLETTER

PARK MEADOWS ASSOCIATION

July 2006

## 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.saari@sbcglobal.net](mailto:peggy.saari@sbcglobal.net))

**Plantings project considered.** The PM trustees are considering planting additional shrubs and trees on the west side of Park Meadows to provide a shield from anticipated traffic in connection with the Thistle Creek and Kinney developments. Another goal is to block cars from entering and exiting over the PM grassed area. The trustees have also discussed plantings along the back boundary of Park Meadows, again in anticipation of development.

The trustees have received comments from a few PM residents about these plans and, after considering various approaches, have decided to undertake plantings in both locations. The decision was based on the fact that the back area is land held in common for use by all PM residents, not only those who live in the back row. Similarly, the maintenance of traffic buffers and protection of the lawn on the west side affect the overall appearance and health of the common green space.

Diane Wilson, who works on PM landscaping, will advise the trustees about the plantings. The trustees also welcome suggestions and requests from PM residents about preferences for particular shrubs and trees. Please contact Connie Chapman with suggestions.

**New neighbor.** A warm Park Meadows welcome to our new neighbor Wilma Deen, who recently moved to her home at PM 210.

**Community party.** Rita Colbert and Jane Brown invite all PM residents (and visiting family and friends) to a light potluck get-together between their decks on a late Sunday afternoon, August 6th (5-8pm). More information will follow by flyer. This is a good chance to welcome our new neighbors! Save the date for fun!!!

**Sharon Hatfield retires.** PM bookkeeper Sharon Hatfield is retiring on July 1 and is now training a new bookkeeper, Ann Miles. During the transition PM residents must be certain to send the next fee payment to the address that appears on the July invoice.

**Correct phone number, e-mail address?** PM residents are asked to verify the accuracy of their phone numbers and email addresses on the newsletter residents list. Please notify Peggy Saari about any changes or corrections.

## THE RECIPE CORNER

### Caramelized Onions and Apples with "Sausages" and Beer (from *Vegetarian Times* magazine)

*A hearty dish that goes well with garlic mashed potatoes. Perfect for outdoor grilling*

8 soy kielbasa "sausages" (2 to 3 ounces each)  
2 tablespoons soy margarine  
3 Granny Smith apples, peeled, cored; each sliced into 10 pieces  
1 teaspoon chopped fresh thyme  
1 tablespoon canola oil  
2 large onions, thinly sliced (about 3 cups)  
½ cup amber lager beer or pale ale (room temp.)  
¼ cup dark brown sugar  
¼ cup balsamic vinegar

1. Broil, grill or boil "sausages" according to package directions. Keep warm until needed.
2. Meanwhile, heat large skillet over medium-high heat, and add 1 tablespoon margarine. Add apples and sauté until golden brown, about 10 minutes. Add thyme, and season to taste with salt and pepper. Transfer apples to bowl.
3. Return skillet to burner, and add remaining margarine and oil. Add onions, and cook over medium-high heat 10 to 15 minutes, until onions are caramelized. Add sautéed apples, beer, sugar, and vinegar, and stir to blend well. Cook until liquid is reduced and begins to thicken, 5 to 7 minutes. Spoon onto platter, and top with "sausages".

