

NEWSLETTER

PARK MEADOWS ASSOCIATION
May 2006

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News of note . . .

AC SERVICES WILL BE CLEANING AND CHECKING AIR CONDITIONING UNITS IN PARK MEADOWS BETWEEN MAY 16 AND MAY 26, WEATHER PERMITTING.

Salt fee increase

AC Services is now charging \$11.50 per bag for water-softener salt, which reflects the cost of both salt and delivery. The price of salt has gone up, both for AC Services and in the markets.

Mailbox flower boxes

Volunteers are needed to plant flower boxes on the east and west mailbox stands on the back PM lane. Dottie Limbach has already done the planting on the east side of the front lane (thank you, Dottie!), and she has obtained flowers for the west side of the front lane.

THE RECIPE CORNER

Hummus

Thanks to Elaine Brown for sharing this tasty hummus recipe, from Garlic Mustard: From Pest to Pesto. The recipe contains garlic mustard, an invasive plant commonly found in this area, which can be use in making a variety of dishes. (Garlic mustard is the principal ingredient in pesto.)

6 cups canned or cooked and cooled garbanzo beans
5 cloves garlic
½ cup chopped garlic mustard
½ cup tahini sauce
½ cup lemon juice
¼ cup olive oil
1 ½ teaspoons salt
2 teaspoons cumin

Drain and place garbanzo beans in a food processor and puree with garlic and garlic mustard until smooth. Scrape sides of processor with rubber spatula then continue to puree. Add remaining ingredients while continuing to puree, making a smooth paste for dipping. Serve chilled, with warm pita bread and/or fresh vegetables.

