

**NEWSLETTER**  
**PARK MEADOWS ASSOCIATION**  
November/December 2006

**Board of Trustees**

Elaine Brown, President (767-7513)  
Connie Johnson-Chapman, Treasurer (767-2034)  
Dimitra Reber, Secretary (767-1078)

**Bookkeeper**

Ann Miles  
(P.O. Box 734, Yellow Springs 45387)

**Newsletter editor**

Peggy Saari (767-7399; peggy.saari@sbcglobal.net)

**ANNUAL MEETING.** THE ANNUAL PMA MEETING WILL BE HELD AT 3:00 PM ON SUNDAY, NOVEMBER 12 AT THE HOME OF DIMI REBER (180PM). A main agenda item is election of a new trustee. Delaine Adkins has been nominated for the open trustee position. Other nominations will be accepted from the floor during the meeting. Results of the election will be announced in late December or early January.

**Water softener service.** AC Service has scheduled salt delivery and filter replacement for water softeners on Wednesday, December 13. As usual, the schedule depends on the weather or other unforeseen circumstances.

**Outdoor faucets.** Residents are reminded to disconnect hoses from outdoor faucets before winter weather sets in. The reason is to prevent water in a hose from freezing and breaking pipes inside the house. This measure is extremely important because repairing and/or replacing faucets damaged by frozen water is expensive, and mostly avoidable.



**Happy Holiday Season**

**THE RECIPE CORNER**

**Dark Fruitcake**

from *Woman's Day Encyclopedia of Cookery*

1 box (15 ounces) seedless raisins  
1 box (11 oz.) golden raisins  
¾ pound citron  
½ pound each candied cherries, lemon, and orange rind  
¼ pound candied pineapple  
2 cups coarsely chopped walnuts or pecans  
2 ¼ cups sifted all-purpose flour  
1 cup shortening  
1 cup sugar  
½ cup molasses  
5 eggs, slightly beaten  
¾ teaspoon salt  
½ teaspoon soda  
1 ½ teaspoons cinnamon  
½ teaspoon each cloves and mace  
½ cup fruit juice  
1 cup jam or preserves  
Glaze  
Candied pineapple, cherries, and angelica or citron for decorating

Chop fruits in food processor. Add nuts, and mix in 1½ cups flour. Cream shortening until fluffy. Gradually add sugar and molasses. Beat in eggs; add remaining flour, sifted with salt, soda, and spices; mix well. Stir in fruit and nuts, fruit juice, and jam. Turn into two deep 9-inch tube pans, greased and waxed-paper-lined. Bake in preheated slow oven (275 degrees F.) for about 3 ½ hours. Cool slightly; remove from pans and peel off paper. Cool. Spread glaze over cake, and decorate with candied pineapple, cherries, and angelica. Store in tight containers and let ripen for one week or longer.

**Glaze**

Bring to boil ½ cup light corn syrup and ¼ cup water. Cool. Makes 2/3 cup.

*Unlike some commercial versions, this is a dark and moist "traditional" fruitcake. It is well worth the preparation time. My daughter and I have been making it for many years.*

--Peggy Saari