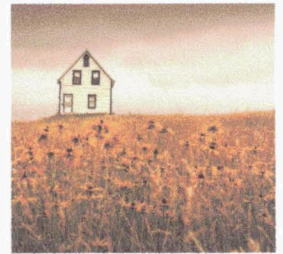




## HELP!!!!!!

Excuse the grammar, spelling and the chatty “voice,” but we’re looking for someone to take over as volunteer newsletter editor and publisher.

Peggy Saari—thankfully and probably not appreciated by most of us—filled that position for seven years and retired in February. (Oh, you say, that’s why we haven’t gotten the latest PMA News. Well, now you know.) We need to resurrect the newsletter to keep us up-dated on the late breaking happenings in our complex. So, if anyone’s interested and can’t stand this type commentary, PLEASE VOLUNTEER. Call one of the trustees and tell us you’ll do it.



**ALSO**, Ann Miles, our new bookkeeper is resigning. Ann’s trying to help us find a replacement, but is not having a lot of luck. Do you know of someone who would be interested? The position requires knowledge of Quick Books, four or five hours a month—invoicing, bank deposits, and a few more tasks that Ann would be able to explain. If you know of someone have them call me, Connie the PMA Treasurer at 767-2034, and I’ll forward their names to Ann. Thanks.

### Other PMA News and Reminders

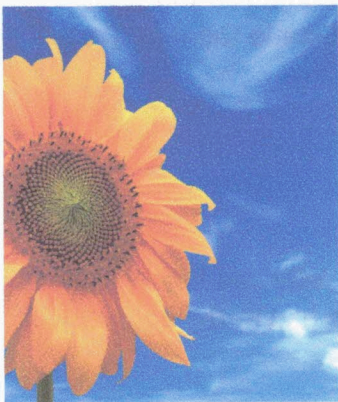
- We want to welcome our new PMA residents, Elaine Jelly and Ray Warner. They moved into 185 PM during that foul weather we had in the beginning of March.
- AC Service Maintenance, scheduled to date, for the next three months are: Wednesday, April 18th—salt levels checked and furnace filters changed; Wednesday, June 20th—salt levels checked, furnace filters changed and water softener filters changed
- More New Roofs! We’re making plans to re-roof four more buildings this year. We’re also planning to rebuild the gutters. The people you’ll be seeing on the roofs are helping us with estimates and prioritizing buildings to be worked on. Re-roofing dates are still to be scheduled with the contractor.

#### Board of Trustees

- Delaine Adkins, President (767-5092)
- Connie Johnson-Chapman, Treasurer (767-2034)
- Dimitra Reber, Secretary (767-1078)
- Bookkeeper?
- Newsletter Editor?

## Additional Information

NOTE: If you need emergency maintenance assistance and cannot reach the trustees at the numbers given on front, call Connie at 255-4278 ext.701, or Delaine at 1 (937) 572-3613. If you do not receive a response in a timely fashion, then and only then, call Elaine Brown at 767-7513. Please, call the trustees first.



## The Recipe Corner: Cheese and Onion Custard

- 2 cups Half 'n Half
- 2-3 eggs (depending on size), slightly beaten
- 1 to 3/4 cup onion, thinly sliced
- 1 tbsp. flour
- 1 cup grated Swiss Cheese

Preheat oven to 325.

Combine eggs with Half 'n Half to blended, set aside. Sauté onions in butter to clarify, not brown. Place clarified onions in baking dish, and let cool. Toss flour with cheese and add to pan. Pour egg and Half 'n Half mixture into baking dish, stir slightly.

Place baking dish in larger pan containing an inch of water and bake in oven for 40-60 minutes, until firm like "jello." Let cool for 10-20 minutes before serving.