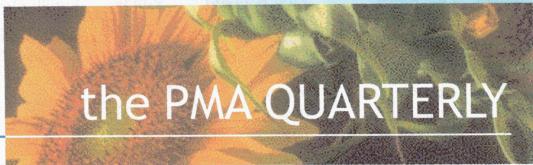
AUGUST 2007 Volume #1; Issue #3

#### PARK MEADOWS ASSOCIATION





# ROOFING CONTINUES!!!

Five buildings have been completed and building 285/275/265 is scheduled to start tomorrow—Wednesday, August 1st. (Please note: there are a few last minute "touch-ups" required for all of the buildings, which the contractors will complete in the next few days or the first of next week.)



The contractor says the roof will take three days to complete—weather permitting. Be aware of potential parking problems as the workers and trucks drive in and out of the area. Any questions, or concerns? Call a trustee.

## Other PMA News and Reminders

AC Service Maintenance:

Wednesday, August 15th-salt levels checked and furnace filters changed.

• We've hired a contractor to rebuild and/or replace gutters and downspouts. They plan to start work during the last week in August and/or the first week in September. They'll also be looking for signs of carpenter bees and any damage the bees may have caused. If you have carpenter bees, or think you have them, give Connie Johnson-Chapman a call—767-2034—and I'll tell the contractor which residences to check specifically.

#### Board of Trustees

- Delaine Adkins, President (767-5092)
- Connie Johnson-Chapman, Treasurer (767-2034)
- Dimitra Reber, Secretary (767-1078)
- Emily Fine, Bookkeeper (767-9875)
- Newsletter Editor, Volunteers Still Wanted

- We want to welcome Susan Neff, our new resident at 135. Introduce yourself when you see her.
- Just a reminder: Dimi Reber's term as PMA Secretary/Trustee ends at the end of this year. PLEASE, consider volunteering for this trustee position.
  If you're interested, call Dimi for a Position Description.

### Recipe: Artichoke Spread

In a food processor, combine one 14 oz. can of artichoke hearts, rinsed well, with one cup of "lite" mayonnaise, one cup of grated parmesan cheese, and a small onion. Place mixture in an oven-proof bowl and bake at 350° for 35-40 minutes. Serve hot or cold. Try serving on sourdough bread, french bread or Triscuits. A real crowd-pleasure.