

# PM Notes

## Park Meadows Association Newsletter

Summer 2014

### Block Party

Jane Brown and Paul Beck invite all PM residents to attend a block party on Sunday, August 10, from 4:00pm until 7:00pm. The party will be held between their homes at 215 and 225 (on the east end of the back-row lane). Please bring food and/or drink to be shared, a utensil for serving food, and your own place setting. Although there are many seats on decks, you might want to bring your own chair. The gathering will take place rain or shine, as there is deck coverage. Come mingle, have fun--and meet your new neighbors!

### New Neighbors

A warm welcome to homeowners who recently moved into the Park Meadows community: Jung-Yeon Suh and Hee-Young Shin, 105; Kathy Johnson, 145; Ruth and Lance Jordan, 150; and David Lee, 220.

### Staining Project, Asphalt Work

Burkland Painting completed the final stage of the staining/painting project on houses in the two front PM rows in early June. Despite a few weather-related delay. Kinsey Asphalt then began work on the PM lanes, filling cracks in the asphalt and preparing for a final sealer coat. As residents are well aware, however, heavy rains forced repeated cancellations during June and July until Kinsey was finally able to complete the project on July 21.

### Common Area Improvements

In May and June the landscaping committee and several volunteers made progress toward enhancing the common areas. They planted flowers at the entrance to Park Meadows and continued to maintain plantings in the circle. In addition, volunteers did renovation work at the east end of the front row, removing honeysuckle, garlic mustard, poke weed, and other invasive plants. And with the assistance of local arborist Bob Moore, they planted under-canopy trees and shrubs that will deter the growth of invasives in the future. Several dead trees were also removed at the west end of the back row and along Dayton Street.

Financial contributions and/or your time are always welcome to help maintain the common areas. Thanks.

### Insurance Reminder

PMA by-laws Section 8.2 requires that homeowners provide proof of homeowner insurance each year. If you have not done so already, please make a photocopy of the first page of your policy and place it in the 195PM mailbox at your earliest convenience.

## **PMA Payment Policy**

Homeowners frequently ask, which maintenance costs does PM cover, and which costs are my responsibility? In answer to these questions, the Trustees have compiled the following list:

PMA does not cover such things as contractor defects, plugged toilets, jammed garbage disposals, garage door openers, tub stoppers, track-light head adjustments, insect invasions, humidifiers, or any upgrades or non-original equipment in the home. The latter are the responsibility of the homeowner.

Water leaks hold joint responsibility: PMA pays for plumbing repairs; the homeowner pays for damages with homeowner insurance. If the insurance policy fails to cover the damage, then the cost must be paid out-of-pocket.

If replacement costs of equipment in the home are of higher quality/grade than the current replacement costs for the original equipment, the homeowner is responsible for paying the cost difference.

PMA has on file the names and phone numbers of a variety of service providers. Should you have a home maintenance problem, please call or email one of the trustees (see below) for assistance in contacting a service provider. Before getting in touch with a trustee, be sure to check the list above. It is also advisable to read the PMA bylaws to determine whether or not the maintenance issue is covered by association fees.

### **PMA Board of Trustees:**

**Jeannie Joyce, President**, 767-2397,  
regina\_marian@sbcglobal.net

**Paulette Olson, Treasurer**, 767-5054,  
paulette.olson@wright.edu

**Buck Lackey, Secretary**, 767-7194,  
lackey110@gmail.com

**Peggy Saari, Communications**, 767-7399,  
peggySaari@gmail.com

## **CHEF NEFF'S CORNER**

*This recipe for the Summer issue of PM Notes is not one I can take credit for, but it's a favorite! The New York Times' food editor, Mark Bittman, published it some years ago. I go back to it again and again. It is simple to make and everyone I have served it to has liked it. Bon appetit!*

Sue

### **Tomato Jam Canape**

#### **Ingredients:**

1½ pounds tomatoes (Romas are best)  
cored and coarsely chopped  
1 cup white granulated sugar  
2 tablespoons freshly squeezed lime juice  
¼ teaspoon ground cinnamon  
⅛ teaspoon ground cloves  
1 teaspoon salt  
1 jalapeño, seeded and minced, or red pepper flakes, or cayenne--to taste

#### **Method:**

Combine all ingredients in a heavy medium saucepan and bring to a boil. Then, over low to medium heat and stirring often, cook for 1½ hours or until thick. Be careful not to burn the bottom of the pan with too high of a heat.

Cool and cover. Keep in refrigerator. The jam will keep for a week or so. Serve with tortilla chips, baked pita chips, or a thin crisp flatbread.

Note: The recipe can be made with a good brand of canned tomatoes if you want to make it when there are no really good fresh tomatoes.