



NSV III NEWS

March 2026



nsviiiboard@gmail.com - <http://nsviii.com> - <https://cpscolumbus.com>

Board of Directors: Frank Poling, President; Chris Colflesh, Vice-President;
Bruce Souders, Treasurer; Tressa Rudik, Secretary;
Sherry Jensen & Bonnie Rinato: At Large-Members

Frank's Corner



March is here! In like a lion!
Out like a lamb! I hope!
Waste Management will be our new dumpster company. They will save us some money and hopefully, give us better service. Same pick up days: Monday, Wednesday, and Friday, so the weekends will still be tight. **No** trash outside the dumpster please!
We would love to see more faces at our potlucks and our coffee and doughnuts, so come on out and join us!
The annual meeting is in May! There will be elections for positions on the board so come make your voice heard!

BINGO! We will be starting a monthly BINGO game! **Save the date!** Saturday, March 21st at 2pm in the west lounge. Buy in is \$1.00 per card and the winner will take 1/4 of the pot for a total of 3 games. We will have coffee available, and feel free to bring cookies or something to share. Looking forward to seeing all of you BINGO fans!

Most of our carts are missing again. If you use a cart, please return it as soon as possible to the cart closets on the east or west end of the building. When other residents need them, there are often none available. *Please be considerate of your neighbors!*

When attempting to contact CPS. please email Derek at dshank@cpscolumbus.com rather than calling. If you do not get a response in a reasonable amount of time, please let a board member know so that we can get CPS to get with you to resolve your issues.

Since the potluck this month is right after St. Patrick's Day, we've decided to make it a celebration! Bring your own tasty adult beverage and let's have some fun!!

Expenses and Balances Effective 1/31/2025
Income - \$20,592
Expenses - \$17,130
Operating - \$8,191
Reserve - \$186,017

Recipe of the Month
Potato Latkes (pancakes)

About 3 pounds potatoes (I use gold potatoes)

1 nice sized onion

2 eggs

¼ cup of flour

1 Tablespoon baking powder

1 Tablespoon salt

enough oil to fill a skillet between ¼ to ½ inch

Grate the potatoes (I use a coarse grate). Put the grated potatoes in a colander, and let cold water run over them until most of the starch is washed out. Squeeze the potatoes in a dish cloth or with your hands to dry, and put them in a large bowl. Grate the onion, and add it to the bowl. Add in the eggs, flour, and baking powder and mix well. Heat the oil in a large skillet. Mound about ¼ cup of the potato mixture into the oil, and flatten into a pancake. Make as many as will fit in your skillet. Fry on both sides until golden brown. Repeat until all of the potato mixture is used. Drain on a rack or with paper towels, and eat while hot and crispy. Serve with sour cream and/or applesauce if desired. *Recipe from Bonnie*

Share your favorite recipes to nsviiiiboard@gmail.com or drop them off in the suggestion box in the entry way between the east and west lounges to have your recipe in the newsletter. We will be compiling recipes that you send in into a booklet to be available to all residents!

SCHEDULE OF MARCH ACTIVITIES

Monday	March 2nd	CRC BINGO - West 2pm
Saturday	March 14th	Coffee & donuts - West 10-12
Tuesday	March 17th	CRC Craft Hour - West 2pm
Wednesday	March 18th	Potluck - East 5:30pm
Saturday	March 21st	BINGO - West 2pm
Tuesday	March 24th	Board Meeting - 2nd Floor West 6:30pm
Saturday	March 28th	Coffee & donuts - East 10-12