



SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - April, 2022

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Thank you to the SCPOA airport group that has provided their insurance information to The Management Trust (TMT). Although it took about eight months for them to get the information out to TMT they did. There are about 17 pilots using the SCPOA airport when compared to the SCPOA estimate of over 695 dues paying persons. That is about 2.4% of the dues paying population. So, ultimately, the thank you goes out to the hundreds of folks that asked the pilots to do what they should have years ago.



As for fire season.....



The 2021 / 2022 FireWise certificate has been on our website for many months. We ask you to go to the website (scpoa.info) and make a copy of the certificate. Use it if you need some assistance if you have the California Fair Plan insurance. You may send this in at anytime, however, when sent in during renewal you may get up to a 10% discount. Of course this depends on how fire safe your property is. Make your property an area where you can get money back.

Have you ever walked Main Street and discovered a hand painted likeness of Snowshoe Thompson on the side of a brick building at the corner of Main and Sacramento Streets?

Do you know the story of Snowshoe?

His name, John Albert Thompson, nicknamed Snowshoe was a Norwegian-American who immigrated to America in 1837 with his family. He settled in Placerville in 1851.

Between 1856 and 1876 he delivered mail between Placerville and Genoa, Nevada. Despite his nickname he did not use snowshoes but traveled on long skis and a single sturdy pole. He became one of the early pioneers of cross country skiing in the U.S. He delivered mail for 20 years but was never paid!

He died of appendicitis which developed into pneumonia in May 1876 at the age of 49. His grave is located in Genoa, Nevada in Carson Valley.

A reliable and stalwart mail carrier from bygone years.

He certainly followed the USPS creed- "neither snow, nor rain, nor heat, nor gloom of night stays Snowshoe from his completion of his appointed rounds."

Thanks for the article - Susan Smith.



BEFORE IT'S NEEDED be prepared. Will you, or a family member, need assistance in the event of an emergency or evacuation? At the request of a MFPD board member please contact the fire station now to inform them that you will need assistance in the event of a future emergency. Their non-emergency phone number is (530)626-9017 to contact them; now! If you haven't yet contacted them do so. When a critical event occurs they may be far too busy assisting those who have contacted them for assistance in advance.

Herb Crusted Salmon

This Herb Crusted Salmon always turns out amazing. You will love the perfectly cooked flaky fish crusted in fresh herbs and drizzled with a tangy sauce.

Course	Dinner, Main Course
Cuisine	Seafood
Keyword	Salmon, Seafood
Prep Time	5 minutes
Cook Time	20 minutes
Total Time	25 minutes
Servings	4
Calories	103kcal
Author	Erica Walker



Ingredients

Herb Salmon:

- 1 large [salmon filet](#) 1-inch thick
- 1 bottle [Grey Poupon](#)
- 2 c. chopped herbs cilantro, basil, parsley, rosemary, green onions, any other herbs that you love... get a good mix. Remove all stems, use ONLY the leaves. Use a knife to finely chop and grind up all herbs. DO NOT use a food processor.
- [Roasted garlic](#) see above, crushed
- Hollandaise optional

Instructions

1. Slather salmon with Grey Poupon, use the whole bottle or about 1 cup. Top with herbs and roasted garlic. Cover so it looks like a nice, thick "herb blanket".
2. Cook in oven at 325 degrees for 20 minutes (20 minutes per inch of thickness) in a glass baking dish or cookie sheet (or something oven proof). Serve with garlic oil (from roasted garlic), lemon, and hollandaise.
3. Great with rice, veggies, or crackers. (I served my Dad's over a bed of cooked spinach and garlic)

Nutrition

Calories: 103kcal | Carbohydrates: 8g | Protein: 12g | Fat: 4g | Saturated Fat: 1g | Cholesterol: 23mg | Sodium: 88mg | Potassium: 864mg | Fiber: 4g | Sugar: 1g | Vitamin A: 9982IU | Vitamin C: 157mg | Calcium: 168mg | Iron: 8mg