



SWANSBORO COUNTRY PROPERTY OWNERS ASSOCIATION

Newsletter - March, 2022

Visit us at SCPOA.info

The member's annual meeting had the following folks become our 2022/2023 SCPOA Board:
Megan Lattiner, Luz Brown, and Derek Trimble.

SCPOA wishes to say than k you for your commitment to the board and all that it will have to offer them for the next two years.

Over the past few years this newsletter has asked all Swansboro / Mosquito residences to be careful while using Mosquito Road. The amount of drivers using the wrong side of the road, weaving in and out, and going to fast is alarming. Many people have gotten out of the way in too short a time.

PLEASE be careful, uphill or downhill as the life you safe may be your own!

Speaking of using our roads it appears that many folks don't know that Mosquito Road and Rock Creek Road are county maintained. The SCPOA association has absolutely nothing to do with these roads.

If you have issues with these two roads then please contact El Dorado County. Their phone number is 530-642-4909. Roads, potholes, speeding, traffic, and striping are some of the areas they address.

Do not contact Kevin at our SCPOA Maintenance team for these complaints or repairs.

ASSISTANCE FOR SENIORS AND VETS

Seniors and Veterans Defensible Space Assistance Program

Need assistance with creating a defensible space at your primary residence in El Dorado County's west slope area? This service is only available to veterans (including surviving spouses) regardless of age and/or seniors age 60 or older, who are financially unable to afford vegetation removal on your property and physically unable to do the work.

Find out more about this free service by clicking [HERE](#) if you are viewing this electronically, or copy and paste the following link as the Defensible Space Program is on hold till Spring of

2022. You can find out more about their chipper program by placing this URL here:

<https://www.edcfiresafe.org/chipper-program/>

This program is brought to you by



CLOUD EGGS **Ingredients:** 8 large eggs; 1 cup grated parmesan; 1/2lb chopped deli ham; salt, ground black pepper; fresh chopped chives for garnish. **Directions:** **1-**Preheat oven to 450, grease large baking sheet with cooking spray. Separate egg whites and yolks placing whites in a large bowl and yolks in a small bowl. Using a whisk, or hand mixer, beat the egg whites until stiff peaks form, about 3 minutes. Gently fold in Parmesan and ham and season with salt and pepper. **2-** Spoon 8 mounds of egg whites onto prepared baking sheet and indent centers to form nests. Bake until lightly golden, about 3 minutes. **3-**Carefully spoon an egg yolk into center of each nest and season with salt and pepper. Bake until yolks are just set, about 3 minutes more. **4-** Garnish with chives before serving. Yields 4 servings, prep time 15 minutes, total time about 20 minutes. Recipe / photo courtesy of delish.com



To end our monthly newsletter

We want to say thanks to the never endless time that our maintenance employee has provided SCPOA. Up at 3Am for snow removal. Brush, limbs, and trees, taking down. Dyer Lake and The Hall taken care of, and so many more thing he does. Thank You,

KEVIN BIRKS for all you do!